

TIFFANY'S WINE & SPIRITS
WINE CLUB
- FEBRUARY 2021 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Lignum 2018

Sicily, Italy

40% Merlot, 30% Cabernet Sauvignon and 30% Syrah. Dusty ruby color. Aromas and flavors of plum jam, blueberry compote, rose petal, chocolate-cherry cookies, red licorice, and vanilla with a satiny, crisp, fruity light-to-medium body and a graceful, appealing, medium-length finish revealing notes of spice cake and charred oak with medium tannins and moderate oak flavor. (Retail Price \$16.99)

★ Food Pairing: mushroom based pasta, rice dishes, ragout, turnip, artichokes, Italian sausage

2. Altos las Hormigas Colonia Las Liebres Bonarda 2019

Mendoza, Argentina

Notes of crunchy red fruits, fresh summer cherry tomatoes and a very distinctive note of licorice, make this a one-of-a-kind red wine that combines pleasure with freshness and intensity, in a very special way for a Bonarda. Still unbottled, it becomes more elegant with time in the glass. (Retail Price \$11.99)

★ Food Pairing: tomato sauce based dishes, pizza, bolognese, black pudding, paella



3. Lionel Osmin & Cie Causses Malbec 2018

Cahors, France

A spicy nose displays tobacco and medicinal dark fruit notes. Juicy dark berries carry the palate, with tart acidity and sandy tannins surrounding it all. Very easy to drink, this wine can be served slightly chilled, with a great many dishes. (Retail Price \$15.99)

★ Food Pairing: steak tartare, stuffed vegetables, grilled meats, veal chops, cured pork

4. Semeli Feast 2019

Peloponnese, Greece

90% Agiorgitiko and 10% Cabernet Sauvignon. Bright, youthful, ruby red in colour. Dense and intense aromas of fresh forest fruits, strawberries and cherries. Well-balanced mouth with freshness, medium body and velvety tannins, with long aftertaste. (Retail Price \$14.99)

★ Food Pairing: Moroccan chicken tagine, spinach pie, kebab, grilled meats, tomato sauce, curry



5. Catherine de Beauvais 2019

France

The aroma is clean, with smells of an earthy forest floor with subtle notes of blackberries and blueberries. It has a medium body with medium acidity and with more blackberries and blueberries in the flavor. The finish is smooth with light tannins making this wine smooth and easy to drink. (Retail Price \$11.99)

★ Food Pairing: duck, veal, turkey, stews, carne asada, coq au vin

6. Coto de Hayas Centenaria Garnacha 2018

Campo de Borja, Spain

Heavy oak is the house style for Coto de Hayas, and this is yet another example that's smothered in creamy wood and clove aromas and flavors. A big, resinous palate deals flavors of oak grain and clove, then on the finish char and blackened notes dominate. (Retail Price \$15.99)

★ Food Pairing: braised meats and stew, blue cheese burger, chili shrimp, tikka masala



REGULAR WHITE



1. Doolhof Cape Crane 2019

Wellington, South Africa

100% Chenin Blanc. Light straw in colour, with a green tint, the nose is complex and fresh with Cape gooseberry, citrus and a touch of ripe melon. The palate crisp and refreshing, well balanced with a lingering zesty finish. (Retail Price \$13.99)

★ Food Pairing: prawns, lobster, mussels, roast chicken, lemon butter linguine

2. Long Valley Ranch Chardonnay 2017

Monterey, California

Light notes of vanilla and butterscotch frame aromas of juicy apple, creamy pear and bright citrus. Aromas of juicy apple and some tropical fruit are enhanced by light notes of vanilla. This wine is a medium-bodied and refreshing Chardonnay with bright fruit on the palate yielding to a rich, soft mouthfeel and a lingering finish. (Retail Price \$13.99)

★ Food Pairing: Asian coleslaw, Thai chicken skewers, tuna salad, ravioli, grilled cheese



3. Count Karolyi Gruner Veltliner 2019

Pannon, Hungary

This dry white wine is light yellow with green hues and lemony aromas that have hints of spice and pepper, which are typical of the Gruner grape. On the palate, the Count Karolyi develops attractive fruit flavors and has a pleasant, refreshing finish. (Retail Price \$14.99)

★ Food Pairing: serve as an aperitif, shellfish, lighter salads, asparagus, sushi

4. Acanteo Grillo 2019

Sicily, Italy

Grillo is Sicilian white grape variety, most famous for its role in the island's fortified Marsala wines. Elegant and wide bouquet with notes of yellow ripe fruits, floral fragrances, and hints of spices and nuts. The palate shows a good balance between freshness and savouriness, with very lengthy and pleasant aromatic finish. (Retail Price \$13.99)

★ Food Pairing: risotto, goat cheese, burrata, pesto, cauliflower, zucchini, dill



5. Pullus Haložan 2018 1L

Štajerska, Slovenia

White blend of Welschriesling, Riesling, Chardonnay, Furmint, and Pinot Blanc. Haložan blend is one of the most traditional local wines in Štajerska. It is made for daily consumption, a simple, fresh field blend of local white grapes. Clean pleasant aromatics leads to the freshness in the mouth, because the wine is light, youthful and distinctly fruity. (Retail Price \$13.99)

★ Food Pairing: sauerkraut, stuffed cabbage, cilantro lime chicken, white bean casserole, tofu

6. Kuranui Sauvignon Blanc 2020

Marlborough, New Zealand

Fresh, fun and tropical with splashes of lime. The palate is clean and fresh with lively acidity surrounding a core of tropical fruit flavors such as gooseberry and passion fruit. (Retail Price \$12.99)

★ Food Pairing: fresh seafood, parsley, sour cream, green apple, goat cheese, scallops



REGULAR MIX



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★ Food Pairing: serve as an aperitif, shellfish, lighter salads, asparagus, sushi



PREMIUM RED



1. Sexual Chocolate Red 2018

Santa Barbara, California

A blend of Syrah and Zinfandel. The Zinfandel presents a rich, warm feel that could be confused with biting into a chocolate covered cherry, while the Syrah adds a smooth, deep and refined finish. (Retail Price \$27.99)

★ Food Pairing: lamb, BBQ ribs, ham, meatballs, caramelized onion, chili soup

2. Babylonstoren Babel 2018

Western Cape, South Africa

Red blend of Shiraz, Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Cabernet Franc and Pinotage. Pencil shavings and sweet tobacco with mulberry, cherries and dark chocolate on the nose. A balanced fusion of dark red berry and chocolate flavours with a soft mouthfeel and juicy, lingering finish. (Retail Price \$21.99)

★ Food Pairing: lamb shank, leg of lamb, smoked brisket, foie gras, duck



3. Monte Antico Supremus 2015

Tuscany, Italy

Super Tuscan blend of Sangiovese, Cabernet Sauvignon, and Merlot. Extremely intense, persistent bouquet showing elegant nuances of violets, red berries, cherry and toasted vanilla as well as balsamic, leather and mineral notes and hints of chocolate, black pepper and cinnamon. This exquisite range of aromas is confirmed on the full, rich palate laced with velvety tannins and long, lingering finish. Worth for your cellar. Retail Price \$33.99)

★ Food Pairing: lasagna, filet mignon with garlic and rosemary, Korean BBQ, prime rib

4. Caveau Savoyard Mondeuse 2017

Savoie, France

This Mondeuse has all the color of a bigger red, but without weight and viscosity from alcohol and extraction or bitter tannin. Red fruit flavors of strawberries, raspberries and sour plums with spicy notes of white pepper, cinnamon and cloves and a slightly smoky/game-y character. Think of this as a high-quality alternative to Beaujolais. (Retail Price \$20.99)

★ Food Pairing: stuffed eggplant, spicy dishes, pate, Raclette, veal, rabbit, mushroom



5. Stolpman Vineyards La Cuadrilla 2018

Santa Barbara, California

Red blend of Syrah, Grenache, and Sangiovese. This bottling was a pioneer in uplifting the education and funding of farmworkers when it began years ago, and the results keep getting better. Aromas of cooked plums, cracked pepper, wood spice and beef jerky. Medium-bodied, super silky, bright and lifted with juicy freshness carrying the long finish. (Retail Price \$23.99)

★ Food Pairing: creole, brussel sprouts, olive tapenade, skirt steak, shepherds pie, pancetta

6. Michelle Castellani Valpolicella Ripasso Classico Superiore 2017

Veneto, Italy

San Michele Valpolicella Ripasso has an intense ruby color with garnet highlights. The Ripasso vinification process yields complex aromas of blackberries, plums and fruit juice with light notes of leather, cedar and spices. Medium-bodied and supple on the palate, polishing tannins and balanced acidity. (Retail Price \$26.99)

★ Food Pairing: rich pasta dishes, baked salmon, pizza, short ribs, beef tataki, mushroom



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★ Food Pairing: lasagna, filet mignon with garlic and rosemary, Korean BBQ, prime rib

4. Domaines Schlumberger Les Princes Abbes Pinot Blanc 2018

Alsace, France

The nose is marked, pleasant and of good intensity with flowers, citrus fruits and white pepper. The nose has a nice character. Its youth shows radiance and a welcomed sensation of freshness. The balance is elegant and slightly strong, which gives the wine character (Retail Price \$20.99)

★ Food Pairing: goat cheese, sardines, fish & chips, clam chowder, white fish, pear



5. Giuseppe Apicella Tramonti d'Amalfi 2018

Campania, Italy

This blend of 50% Falanghina, 30% Biancolella and 20% other grapes opens with pretty aromas of white flowers and beeswax with a hint of exotic fruit. The juicy palate offers Bartlett pear, grapefruit and nectarine alongside fresh acidity. (Retail Price \$24.99)

★ Food Pairing: caesar salad, tandoori chicken, rotisserie chicken, fresh seafood, thyme

6. Jean-Paul Brun Domaine des Terres Dorees Beaujolais Blanc 2018

Burgundy, France

100% Chardonnay. Bottled without any oak, this is rich and full with a terrific mineral finish.

With a fresh and fruity bouquet when young, this wine becomes more honeyed as the wine matures, but is always lip-smacking and delicious. (Retail Price \$23.99)

★ Food Pairing: trout, lobster, Caribbean cuisine, oysters, pine nuts, almonds, pork loins

