

A top-down view of a rustic wooden cheese board. The board is laden with several types of cheese: a wedge of blue cheese, a wedge of yellow Swiss cheese with holes, and a wedge of yellow cheese with small holes. There are also slices of cheese topped with walnuts. Accompanying the cheese are clusters of green and purple grapes, several halved figs showing their red flesh, and a few whole walnuts. To the left of the board is a clear glass filled with white wine. The entire scene is set on a light-colored, textured surface.

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

REGULAR RED



1. Chateau Petit Freylon Cuvée Sarah 2017

Bordeaux, France

75% Cabernet Sauvignon and 25% Merlot. The intense color of the Cuvée Sarah precedes a complex bouquet of dark fruit and spices. The intense color of the Cuvée Sarah precedes a complex bouquet of dark fruit and spices. Blackberry and plum on the palate add to the wine's rich and generous character, making it a delight for an occasion. (Retail Price \$17.99)

* Food Pairing: steak & fries, venison, roast pork loin, duck breast, garlic, mushrooms, rosemary

2. Los Conejos Malditos 2018

Spain

100% Cencibel, the local clone of Tempranillo. Bright plum, cinnamon stick, black cherry and red currant. Light and airy on the palate, counter-balanced with dry tannin, clove and stone. Made by Bodegas Mas Que Vinos, this wine showcases the semi-carbonic style. It's the light, bright styles consumed in Spain since wine consumption can be an everyday, lunch affair. (Retail Price \$12.99)

* Food Pairing: chorizo, mushroom, bruschetta, stuffed pepper, spicy food



3. 1907 Malbec 2017

Mendoza, Argentina

A blast of heavy oak greets you on the nose, leaving cool aromas of mint and red-berry fruits. On the palate, this is rather tight and grabby, with hard tannins. Spiced berry and plum flavors rank as oaky. The vineyard is fair trade certified and is located 700 meters above sea level (Retail Price \$16.99)

* Food Pairing: grilled or braised meats, burger, leg of lamb, sausage, kebab

4. Pavette Cabernet Sauvignon 2018

Lodi, California

Slow fermentation in tank followed by aging for 12 month in a barrel regimen that includes both French and American oak of various age and sizes. Classic Cabernet character with briar patch fruit, dark cherry, toasted vanilla, black pepper, and cedar notes. Deep, juicy core with soft tannins. (Retail Price \$13.99)

* Food Pairing: beef tenderloin, beef jerky, bacon, blackened chicken, pizza, gouda



5. Bodegas Lezaun Tinto N/V

Navarra, Spain

The blend of Tempranillo, Grenache and a small amount of Merlot. The fruit is hand-picked and intervention in the cellar is minimum. Indigenous yeasts initiate a natural fermentation in stainless steel. Rustic and spicy, with plush red fruit and formidable complexity on the finish. This Joven wine is bottled young and meant to be consumed early. (Retail Price \$14.99)

* Food Pairing: fajitas, tamale, chili, lasagna, grits, gumbo, stir fry

6. La Maximus Coteaux Bourguignons 2018

Burgundy, France

This wine is grown from terroirs from all over Burgundy, from the chalky soils in the North to the granites of southern Burgundy, passing by the usual calcium-rich and marly soils. Fruity red blend of Pinot Noir and Gamay with aromas of small black and red fruits of raspberry and blackberry. Light and easy-to-drink style, the tannins are smooth and supple, with a lengthy finish. (Retail Price \$13.99)

* Food Pairing: tomato sauce, Thai food, Szechuan cuisine, salmon, turkey,



REGULAR WHITE



1. Villa Maria Chardonnay 2017

Marlborough, New Zealand

An ultra-fruity, borderline confected Chardonnay that oozes peach and melon juice, ripe banana and a lick of oyster shell and floral aromas at the back. The palate is equally fruity, although the slippery texture nicely balances the acidity. The toasty oak finish is short and a touch synthetic. (Retail Price \$15.99)

★ Food Pairing: fish taco, lime based sauce, avocado, arugula, coconut curry, papaya, pesto

2. Chateau Teyssier Pezat Blanc 2018

Bordeaux, France

90% Sauvignon Blanc and 10% Muscadelle. A delicate pale yellow robe, the nose is dominated by citrus fruit, white peaches with a hint of white flowers. This wine, typically sauvignon in style, is crisp and fruity on the pallet with a refreshing finish. (Retail Price \$16.99)

★ Food Pairing: goat cheese, sour cream, fresh seafood, zucchini, dill, chives, parsley



3. Sant' Elisa Pinot Grigio 2019

Veneto, Italy

This straw coloured Pinot Grigio is one of a variety of wines produced by 3 friends in the foothills of the Dolomites, whose aim is to produce quality wine at a good price. The grapes are hand-picked and carefully made into this fresh, fruity wine. A crisp, refreshing, flinty, dry white wine with melon, white peach and light citrus notes on the nose and the palate. (Retail Price \$12.99)

★ Food Pairing: risotto, whitefish, shellfish, oil based pasta, roast chicken, legumes

4. L'Ecole No. 41 Semillon 2017

Columbia Valley, Washington

On a steep, south-facing slope of the Frenchman Hills, seasoned viticulturalist Ed Keely meticulously manages Stillwater Creek Vineyard. This crisp, aromatic gem shows multiple layers of fresh pear, honeydew melon, and floral aromas with flavors of apple and Meyer lemon on a refreshingly balanced finish. (Retail Price \$13.99)

★ Food Pairing: pork, veal, celeriac, lotus roots, fennel, clams, chicken Alfredo



5. Gerard Bertrand Gris Blanc 2015

Pays d'Oc, France

The bouquet reveals delightful red berry scents. A slight sparkle on the palate gives the wine all its freshness and bring out the fullness of fruit. The elegant finish is pleasantly fresh and mineral driven. Grenache is the king of grape varieties when it comes to making light, racy, fruity rosés in contemporary style. Grenache reveals all its suppleness and cherry aromas. Its fig and sometimes cocoa flavors coupled with rounded sensations on the palate. (Retail Price \$14.99)

★ Food Pairing: trout, pork, lobster, tuna, artichokes, mild cheeses

6. Domaine Tariquet Classic 2018

Gascogne, France

White blend of Ugni Blanc, Colombard, Sauvignon Blanc and Gros Manseng. Lightly honeyed flavors of peach and lemon oil are detailed by chive, blanched almond and spice notes in this light-bodied, creamy white. With simple, crisp lemon and grapefruit flavors, open acidity and refreshing acidity, the wine is immediately attractive and drinkable. (Retail Price \$12.99)

★ Food Pairing: prawns, scallops, foie gras, salad, asparagus, arugula, white fish



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★ Food Pairing: risotto, whitefish, shellfish, oil based pasta, roast chicken, legumes



PREMIUM RED



1. Yacoubian-Hobbs Areni 2015

Armenia

An ancient variety indigenous to Armenia, Areni has adapted perfectly to the high altitude, mountainous region of Vayots Dzor, where the vines thrive on the rocky, mineral-rich, volcanic soils. Aromas of red berries, black cherries, floral notes of violets, and dried red fruits mirror the flavors, which are both intense and elegant on the palate. A ripe and powerful tannic structure and refreshing acidity bring balance to the fruit flavors, culminating in a complex yet harmonious finish. (Retail Price \$27.99)

★ Food Pairing: steak with peppercorns, duck confit, Mediterranean cuisine, aged cheeses, lamb

2. Speri Valpolicella Classico Superiore Ripasso 2017

Veneto, Italy

Made with organically grown grapes, this has aromas of black-skinned berry, tilled soil and leather. The savory palate offers dried black cherry, star anise and white pepper alongside polished tannins.

Very pretty, pure fruit to this, showing sliced cherries and berries. (Retail Price \$32.99)

★ Food Pairing: short ribs, porcini risotto, ragu, Korean BBQ, beef Wellington, pot roast, salami



3. Chateau Bourdieu No. 1 2019

Bordeaux, France

89% Merlot, 8% Cabernet Sauvignon, 3% Malbec. Beautiful deep garnet color to the eye with intense reflections. Its expressive and complex nose, made up of very ripe black fruits: blackcurrant, blueberry, blackberry and fresh red fruits: strawberry, redcurrant, is enhanced with wonderful toasted and vanilla notes. Its mouth is rich, structured, fleshy and ample thanks to its round and silky tannins. The finish brings this rich side which will make it appreciated on all occasions. (Retail Price \$22.99)

★ Food Pairing: steak & fries, venison, roast pork loin, duck breast, garlic, mushrooms, rosemary, potato

4. Jax Y3 Cabernet Sauvignon 2018

Napa Valley, California

This wine is powerful, dense, but beautifully balanced and precise. The evocative nose of this wine is defined by true cassis, lush red currants and espresso. On the palate, there is a broad structure with textured flavors that are plush and full but with grace and elegance interwoven, supported with bright acidity and delicate tannins. (Retail Price \$28.99)

★ Food Pairing: portobello mushroom, steak, burger with blue cheese, cheddar, beef stew, lamb



5. Ciacci Piccolomini d'Aragona 385 Rosso 2017

Tuscany, Italy

The blend is based on Sangiovese with the addition of Merlot, Ciliegiolo and Syrah. Great structure and character, without being dependent on the stereotypes of excessive alcohol and concentration often attributed to Tuscan wines. A very refined texture to this red with cherry, orange-peel and walnut character. It's medium-bodied with a lovely balance of fruit and ripe tannins. (Retail Price \$26.99)

★ Food Pairing: bolognese, roasted pork, prosciutto, pecorino, lamb chop, steak, anchovies

6. Villa Maria Pinot Noir Private Bin 2014

Marlborough, New Zealand

This Pinot Noir displays a fragrant bouquet of dried herbs, red cherries and subtle smoky notes. On the palate, concentrated flavors of juicy red berry fruits and fresh mushrooms with integrated acidity and fine grainy tannins. It's on the rich side, but is an undeniable crowd pleaser. (Retail Price \$25.99)

★ Food Pairing: squid, duck, olives, salmon, balsamic, curry, quail, glazed chicken



PREMIUM MIX



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4. Hermanos del Villar Oro de Castilla Verdejo 2019

Rueda, Spain

Light bright yellow. Aromas of Meyer lemon and green apple are accented by suggestions of chalky minerals and sea salt. Dry and racy on the palate, offering lively citrus fruit and fresh fig flavors and a subtle touch of tarragon. Closes on a juicy note, featuring resonating stoniness and very good focus and length. The grassy, fresh, citrus aroma and flavor profile is quite similar to Sauvignon Blanc from the Loire, there's also a firm minerality that recalls the best examples of Sancerre. (Retail Price \$20.99)

★ Food Pairing: sockeye salmon, flounder, grilled chicken, almonds, asparagus, soft/ripe cheeses



5. Domaine des Chazelles Viré-Clesse Vieilles Vignes 2016

Burgundy, France

Viré Classé is a privileged location in the Macon that enjoys a fantastic exposure to the sun on a slight slope. At Chazelles organic vines with over 50 years of age broadcast dense flavors of golden apple and stone fruit with an invigorating touch of acid. This is a great Chardonnay with concentration and freshness that could age beautifully for years. (Retail Price \$26.99)

★ Food Pairing: terrine/pate, crab, lobster, scallop, sushi, Gruyere, oyster, cauliflower, cream/butter



6. Marziano Abbona langhe Favorita 2019

Piedmont, Italy

100% Favorita grape (Vermentino) aged exclusively in stainless steel to best preserve the freshness of its aromas. On the nose, aromas of herbs and wildflowers; in the mouth it is pleasantly dry. Aromatic and captivating, it is distinguished by its floral, fresh nose. (Retail Price \$25.99)

★ Food Pairing: pine nuts, basil, halibut, spinach, zucchini, feta, orzo, artichokes

