

A wooden cheese board is the central focus, featuring a variety of cheeses including blue cheese, a wedge of yellow cheese, and slices of cheese topped with walnuts. The board is surrounded by fresh produce: clusters of red and green grapes, several sliced figs, and a few walnuts. In the foreground, a clear glass filled with a golden liquid, likely wine, sits on a light-colored surface. The background is a simple, light-colored wall.

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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Silk & Spice Red 2018

Portugal

This easy drinking red wine is a modern expression of the spices discovered on the 'Spice Route' by Portuguese explorers. The wine has extraordinary, rich flavors born of indigenous grapes (40% Touriga Nacional, 30% Alicante Bouschet, 30% Baga) and unique terrain. The predominant flavors are ripe, cooked black fruits. Sweet notes of vanilla and hints of mocha. The first impression in the mouth is rich and full. Excellent balance of tannins and acidity, with a long, smooth finish. (Retail Price \$12.99)

★ Food Pairing: pork chops, beef stew, beef stroganoff, lasagna, barbecue sauced dishes

2. Amore Rosso 2017

Veneto, Italy

Veneto's inland plains and characteristic humid climate make for hot summers with cold winds from nearby Lake Garda. A wonderfully well rounded wine highlighted by notes of black cherry, raspberry, and licorice. Well structured, this wine offers great depth and complexity with a soft mouthfeel. (Retail Price \$13.99)

★ Food Pairing: pasta, mushroom,



3. Pillars of Hercules Giguere Estate Red 2019

Yolo County, California

This unique blend of three Estate Grown reds (63% Petite Sirah, 24% Petit Verdot, 13% Teroldego) shows off its robust pedigree in the deep, dark purple color. The aromas are a lush mix of fresh blue fruit, chocolate and crushed violets. Juicy, mouthwatering flavors of blackberry, blueberry and sweet oak mingle with back notes of earthiness and pepper spice and fine, dusty tannins that coat the palate. (Retail Price \$19.99)

★ Food Pairing: baby back ribs, Korean BBQ, carnitas, stir fry, blood sausage, blue cheese

4. Stannaki Agiorgitiko 2019 (Low intervention wine)

Peloponnese, Greece

"Stannaki" ("little wine jug" in Greek) is an ode to indigenous Greek varieties, through simple and honest monovarietal vinifications. This delicious 100% Agiorgitiko is light to medium bodied and perfect for warm days ahead. Lighter in color, fresh dark fruits, oily texture with smooth tannins. (Retail Price \$16.99)

★ Food Pairing: Greek cheese pies, spanakopita, tandoori chicken, Mediterranean dishes



5. Torre Raone Lucanto Montepulciano d'Abruzzo 2018 (Organic)

Abruzzo, Italy

Lucanto by Torre Raone is a rich and fruity medium-bodied red wine, vinified only in steel tanks. 100% Montepulciano grapes grown organically at 350 meters above sea level in Abruzzo's limestone and clay soils. It has perfumes of wild berries, red fruits, flowers and black cherries and on the palate it is smooth, warm and fruity, with pleasant velvety tannins. (Retail Price \$16.99)

★ Food Pairing: roast pork, beef brisket, shepherds pie, meat lover's pizza, soy ginger sauce

6. Richard Poularde Grande Reserve 2019

Rhone, France

Rich aromas of red and black fruits, such as strawberries, cherries and black currants. Hints of earthy undertones and smooth tannins are accompanied. It's a delightfully fresh and fruity wine with wide appeal but also elegant enough for a special dinner. (Retail Price \$11.99)

★ Food Pairing: simple burger, salmon, cheese & charcuterie, Chinese takeout, any casual meals



REGULAR WHITE



1. Weinhof Thomas Stopfer Grüner Veltliner 2019 (Sustainable, 1L)

Niederösterreich, Austria

The winery is located in the municipality of Ruppersthal in the Lower Austrian wine-growing region of Wagram. Subtle citrus and grapefruit notes with lively acidity on the palate. Striking spice, white pepper in the foreground, delicate pome fruit notes of pear and apple behind, nicely integrated acidity.

(Retail Price \$14.99)

★ Food Pairing: fresh spring rolls, goat cheese, fresh mozzarella, papaya salad, Vermicelli salad, cilantro

2. Rocca delle Macie Moonlite 2016

Tuscany, Italy

Chardonnay 40% and Vermentino 60% from two Maremma estates: Campomaccione and Casa Maria. Straw-yellow color with pale green reflections. A bright white with sliced lemons, pineapple, white peach, white flowers and minerality. This easy sipping wine with a wash of lime pith and crisp, grassy finish.

(Retail Price \$14.99)

★ Food Pairing: sushi, fresh oysters, clams, burrata, zucchini, olive oil, pasta alle vongole



3. Jean Touzot Macôn-Villages Vieilles Vignes 2019

Burgundy, France

A lively bouquet of green apples, acacia flowers, juicy green apple and melon. This crisp Chardonnay is the perfect all-purpose white wine. (Retail Price \$16.99)

★ Food Pairing: crab cake, cod, halibut, scallop, roast chicken, risotto, goat cheese, salad

4. Stamnaki Moschofilero 2019 (Low intervention wine)

Peloponnese, Greece

This white wine is from a high-altitude area. On the nose, it is a typical expression of the varietal, with an intense aromatic bouquet of exotic fruits, rose petals, lemon blossom, melon, peach, and citrus. Fruity driven, refreshing mouthfeel, balanced with medium acidity and subtle aftertaste. It's well balanced with fresh ripe fruit flavors and a long finish. (Retail Price \$16.99)

★ Food Pairing: grilled seafood, calamari, fried chicken, scallops, halloumi cheese, preserved lemon



5. Tilia Torrontés 2019

Mendoza, Argentina

Torrontés is indigenous to Argentina and has a unique profile that has quickly made it the country's signature white grape. The nose offers aromatic notes white flower and citrus fruits. On the palate, fresh flavors of white peach and lemon give way to grapefruit, Mirabelle plum, and fennel. It finishes with a refreshingly bright acidity. (Retail Price \$11.99)

★ Food Pairing: Vietnamese and Thai cuisine, cilantro, coconut, tofu, empanadas, soba noodles

6. Thrive Sauvignon Blanc 2018

California

Sauvignon Blanc grapes were sourced from select vineyards throughout California. A combination of cooler and warmer climates offers the wine more complex fruit character. Light-bodied with refreshing layers of citrus, green apple and hints of tropical fruit. (Retail Price \$13.99)

★ Food Pairing: prawns, feta, asparagus, goat cheese, fennel, arugula, melon



REGULAR MIX



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★ Food Pairing: crab cake, cod, halibut, scallop, roast chicken, risotto, goat cheese, salad



PREMIUM RED



1. Dry Creek Vineyard The Mariner 2014 (Sustainable) Sonoma, California

Heritage blend (69% Cabernet Sauvignon, 12% Petit Verdot, 9% Merlot, 8% Malbec, 2% Cabernet Franc) from the Dry Creek Valley. At first swirl, the wine displays aromas of blueberry, vanilla and cherries. Several more minutes reveal hints of clove, cinnamon, black licorice and mocha characters. The palate has dark berry flavors along with cedar sweetness and cassis. It finishes with black pepper, boysenberry and a hint of barrel spice. Good acidity will help this wine to age beautifully for years to come. (Retail Price \$39.99)

★ Food Pairing: grilled steak, beef tenderloin, prime rib, lamb, roast duck, bacon

2. Catena San Carlos Cabernet Franc 2018 Mendoza, Argentina

Concentrated ripe red berries with a touch of spicy black pepper and eucalyptus. In the palate a good acidity and well integrated tannins gives a fresh and long finish. The nose offers elegant aromas of spices, and fresh herbs as thyme and rosemary, red berries, cassis and raspberries, with layers of cedar. The mouthfeel is full and rich with cassis, raspberries flavors and notes of black pepper and oregano. (Retail Price \$27.99)

★ Food Pairing: braised meats, enchiladas or moles, tomato based dishes, olives, dark chocolate



3. Chateau Lescale Bordeaux Superieur 2016 Bordeaux, France

This is a juicy wine, with intense acidity that shows through the structure strongly. Richness comes from the bright fruits with the tannins playing a supporting role. The bouquet is one of black and red fruits with a hint of vanilla. On the palate, the wine is full of fruit, has an elegantly firm structure and restrained tannins. (Retail Price \$23.99)

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

4. Famille Allendorf Spätburgunder Trocken 2017 (Sustainable) Rheingau, Germany

Delicious German Pinot Noir with the quality, terroir expression, and varietal purity. Brightly focused with lovely crunchy, pure raspberry fruit with good acidity and structure. There's nice depth to this wine, which shows exuberant, just-ripe fruit and good tannin and acidity. (Retail Price \$28.99)

★ Food Pairing: very versatile wine! salmon, pork loins, poultry, mushroom, cabbage and dumplings



5. Terrazas de los Andes Reserva Malbec 2017 Mendoza, Argentina

Bright red color with purple shades. Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Its sweet and juicy mouthfeel delivers finesse, delicate tannins and an elegant finish of black fruits. (Retail Price \$21.99)

★ Food Pairing: stuffed pepper, sausages, pork belly, pulled pork, flank steak, potatoes

6. Diosa La Petite Grace Pinot Noir 2018 Central Coast, California

Dark ruby in the glass, aromas of dark cherries and raspberry mingle with nuances of licorice. Soft and velvety, robust with a voluptuous and full-bodied mouthfeel, the palate unfolds with decadent layers of intense chocolate-covered dark red cherries, and a delicate hint of wild sage. A long, lingering finish instills a lasting impression of rich, concentrated flavors. (Retail Price \$24.99)

★ Food Pairing: roast chicken, duck confit, casseroles, balsamic, meatballs, wings



PREMIUM MIX



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

4. Ameztoi Getariako Txakolina 2020 (Sustainable)

Txakolina, Spain

Ameztoi Txakoli is a perfect expression of the basque white wine style common in San Sebastian and all across the Basque Country. Hondarribi Zuri grapes barely have a chance to ripen before harvest time along the cool, green northern coast. The resulting wine is light, flinty, slightly effervescent and loaded with loaded with brisk grapefruit and green apple notes finishing with mouth-watering acidity. (Retail Price \$22.99)

★ Food Pairing: mussels, chorizo, tempura vegetables, octopus, ceviches, sushi, anchovies



5. Pichler-Krutzler Ried Klostersatz Grüner Veltliner 2018 (Sustainable)

Wachau, Austria

In the region of Danube's river knee the grapes for this wines are growing on well drained sediments like pebbles and augmented sand. These kind of deep soils are showing in this wine in a very sublime way: spicy and juicy, vigorous and elegant at the same time this wine can age for several years and develop stunningly. The palate then shows a milky, creamy richness on a slender palate that favors salty, pithy savoriness over fruit. This is mellow and rounded but finishes dry and fresh. (Retail Price \$34.99)

★ Food Pairing: Vietnamese food,, Pecorino, fish & chips, Schnitzel, asparagus, green beans

6. Domain Alain Chavy Bourgogne Chardonnay 2015

Burgundy, France

Alain Chavy's Chardonnay comes from young vines grown in Puligny where the wines typically show green and yellow fruit, firm acidity and distinctive minerality. While light in body and fresh in character, aging in a small percentage of new French oak barrels lends accents of toast and vanilla. (Retail Price \$24.99)

★ Food Pairing: Cream based sauce, pine nuts, almond, butter, roast chicken, polenta

