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 cheese with holes, and a wedge of yellow cheese with walnuts. There are also several slices of yellow cheese. Accompanying the cheese are clusters of green and purple grapes, several halved figs showing their red flesh, and several walnuts. In the foreground, a clear glass filled with a golden liquid, likely wine, sits on a light-colored surface. The background is a light, textured surface.

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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Domaine Bousquet Danaus Organic Red 2018

Catalonia, Spain

80% Tempranillo, 12% Garnacha, 8% Cabernet Sauvignon. Medium to deep cherry red color, vibrant and intense with purple hues. Aromatic with good balance between fruity and woody scents. Primary aromas of red berries mixed with floral notes, giving greater depth and complexity. Balsamic scents combined with toasty aromas. Smooth entry with a very pleasant flow across the palate. Medium bodied with mature tannins. On the palate has a good structure with fruity flavors and toasty finish. (Retail Price \$14.99)

★ Food Pairing: tomato-based dishes, Mexican food, shrimp and grits, BBQ meats, corn

2. Highlands 41 Black Granite Red 2019

Paso Robles, California

Red blend of Cabernet Sauvignon, Merlot, Petite Sirah, and Tempranillo. Big, booming aromas of black cherry, vanilla, caramel, cappuccino and dark soil show on the nose of this ripe, powerful blend. Black cherry and blackberry jam are rich on the palate but also comforting. This is sure to satisfy those seeking robust flavors. (Retail Price \$15.99)

★ Food Pairing: portabella mushroom burger, pulled pork, tacos, lasagna, mac & cheese



3. Chateau de Paraza Minervois Cuvée Speciale 2017

Languedoc, France

40% Grenache, 40% Syrah, 20% Mourvèdre. There's a concentrated dark fruit, blackberry, roasted cherry and damson plum. Rustic and earthy with fine tannins give this wine a confident impression, but that mellows into a relaxed velvety chocolate finish. It represents outstanding value and is a fine match for classic French dishes. (Retail Price \$13.99)

★ Food Pairing: bacon, Andouille sausages, French onion soup, quiche, cassoulet, mole

4. Pasaeli House Red 2019

Marmara, Turkey

Pasaeli House Red is a blend of 60% Karasakız, 30% Cabernet Sauvignon, and 10% Çalkarası varieties. Each variety is sourced from a unique terroir and fermented with native yeast. This easy drinking red has abundant red fruits (cherry, strawberry), prune, thyme, walnut, and hint of spices. (Retail Price \$13.99)

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



5. Lyle-Thomas Pinot Noir 2017

Willamette Valley, Oregon

The Lyle Thomas label is produced by Spindrift Cellars, a small family owned boutique winery located in Philomath, Oregon. An exciting red full of alluring notes of raspberries, wildflowers and strawberry jam. Soft vanilla notes open up to red berry and cherry pie flavors, while moderate acidity gives it length on the palate with an enjoyable lingering finish. (Retail Price \$17.99)

★ Food Pairing: poached salmon, seared tuna, pork loin, roast chicken, brussel sprouts, gnocchi

6. Manero Rosso di Toscana 2015

Tuscany, Italy

This Sangiovese blend is crafted under the supervision of world-renowned oenologist Riccardo Cotarella. The wine is made from Sangiovese and Merlot grapes harvested from Fattoria del Cerro and La Poderina properties. Deep Ruby red color. Intense fruity bouquet of wild berries, cherry and plum, with undertones of spices and vanilla. On the palate it is full bodied, with soft tannins and a long savory finish. (Retail Price \$13.99)

★ Food Pairing: roast or stewed meats, Comte, aged Pecorino, prosciutto, bolognese



REGULAR WHITE



1. Domitia Picpoul de Pinet 2019

Languedoc, France

The wine is somewhat of an anomaly estate Picpoul – as the lion's share of the wines from this AOC are produced in the cooperatives. The wine shows surprising complexity with notes of spring flowers and a streak of minerality that provide a beautiful framework. Because the wine finishes with such clean and bracing acidity, the rich mid-palate of melon and stone fruit is a delightful surprise. (Retail Price \$13.99)

★ Food Pairing: fresh seafood, oysters, cod, braised chicken, fennel, anchovies, sardines, goat cheese

2. Cave de Lugny Macon Lugny Les Charmes Chardonnay 2018

Burgundy, France

The 2018 sports a clear and shiny gold yellow color, with green highlights. The nose is fresh and fruity with notes of flowers and fruits (nuts, honey, acacia and citrus). On the palate it is medium-body, packed with delicate flavors of fruits with a slightly spicy finish. This wine benefit from the best of the appellation and stands out of the range of Mâcon-Villages, with a style close to the Crus du Maconnais. (Retail Price \$15.99)

★ Food Pairing: trout, risotto, scallops, almond, cauliflower, Japanese cuisine



3. Asnella Single Vineyard Vinho Verde 2019

Burgundy, France

Sustainably farmed 60% Arinto and 40% Loureiro. Brilliant green-yellow. On the nose, lime zest, green apple, wet stone, and white pepper notes that are almost reminiscent of a Federspiel level Gruner. The palate is clean, concentrated, and incisive, with dry citrus and unripe pear followed by flavors of tarragon, slate and white pepper. The flinty minerality and bright fruit make it ideal as a summer sipper. (Retail Price \$17.99)

★ Food Pairing: clean Asian cuisine such as Vietnamese and Thai, prawns, mussels, oysters

4. Doudet-Naudin Chardonnay 2018

Burgundy, France

Aromatic, fine, and well balanced wine with its light golden colour green reflects. The nose picks up linden-tree, mango, peach and some citrus. In the mouth the wine is very charming, thanks to its freshness and its fruity notes. Excellent as an aperitif, just on his own. (Retail Price \$15.99)

★ Food Pairing: sushi, langoustines, salmon, pates and terrines, turkey, scampi, halibut, butter chicken

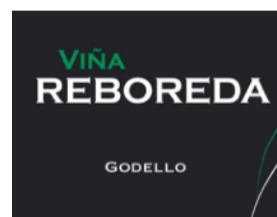


5. Vina Reboreda Godello 2018

Galicia, Spain

This straw-colored Godello opens with a lemon-lime bouquet with a hint of kiwi. On the palate, this wine is medium + bodied, balanced and smooth. The flavor profile is a very tasty ginger-lime blend with hints of minerality, walnut and quince. The finish is dry and its flavors fade away nicely. If you have never had Godello before, this offering a very good introduction. (Retail Price \$12.99)

★ Food Pairing: ceviche, crab, lobster, sea urchin, lemon garlic chicken, seafood salad, fish taco



6. Pascaeli Yapincak 2020

Marmara, Turkey

Yapincak is a variety grown exclusively on the European side of Turkey called Thrace near coastal villages. Highly distinctive aroma, both rich and tangy. Intense lemon, hint of clementine plus a more oily minerality and quince. Lovely citrus on the palate too – bright and crisp and full in the mouth with decent acidity and minerality. Aged for 3 months sur lie before bottling. (Retail Price \$17.99)

★ Food Pairing: preserved lemon, salt-baked fish, claypot fish, chickpeas, olive oil



REGULAR MIX



1. Domaine Bousquet Danaus Organic Red 2018

Catalonia, Spain

80% Tempranillo, 12% Garnacha, 8% Cabernet Sauvignon. Medium to deep cherry red color, vibrant and intense with purple hues. Aromatic with good balance between fruity and woody scents. Primary aromas of red berries mixed with floral notes, giving greater depth and complexity. Balsamic scents combined with toasty aromas. Smooth entry with a very pleasant flow across the palate. Medium bodied with mature tannins. On the palate has a good structure with fruity flavors and toasty finish. (Retail Price \$14.99)

★ Food Pairing: tomato-based dishes, Mexican food, shrimp and grits, BBQ meats, corn

2. Highlands 41 Black Granite Red 2019

Paso Robles, California

Red blend of Cabernet Sauvignon, Merlot, Petite Sirah, and Tempranillo. Big, booming aromas of black cherry, vanilla, caramel, cappuccino and dark soil show on the nose of this ripe, powerful blend. Black cherry and blackberry jam are rich on the palate but also comforting. This is sure to satisfy those seeking robust flavors. (Retail Price \$15.99)

★ Food Pairing: portabella mushroom burger, pulled pork, tacos, lasagna, mac & cheese



3. Chateau de Paraza Minervois Cuvée Speciale 2017

Languedoc, France

40% Grenache, 40% Syrah, 20% Mourvèdre. There's a concentrated dark fruit, blackberry, roasted cherry and damson plum. Rustic and earthy with fine tannins give this wine a confident impression, but that mellows into a relaxed velvety chocolate finish. It represents outstanding value and is a fine match for classic French dishes. (Retail Price \$13.99)

★ Food Pairing: bacon, Andouille sausages, French onion soup, quiche, cassoulet, mole

4. Domitia Picpoul de Pinet 2019

Languedoc, France

The wine is somewhat of an anomaly estate Picpoul – as the lion's share of the wines from this AOC are produced in the cooperatives. The wine shows surprising complexity with notes of spring flowers and a streak of minerality that provide a beautiful framework. Because the wine finishes with such clean and bracing acidity, the rich mid-palate of melon and stone fruit is a delightful surprise. (Retail Price \$13.99)

★ Food Pairing: fresh seafood, oysters, cod, braised chicken, fennel, anchovies, sardines, goat cheese



5. Cave de Lugny Macon Lugny Les Charmes Chardonnay 2018

Burgundy, France

The 2018 sports a clear and shiny gold yellow color, with green highlights. The nose is fresh and fruity with notes of flowers and fruits (nuts, honey, acacia and citrus). On the palate it is medium-body, packed with delicate flavors of fruits with a slightly spicy finish. This wine benefits from the best of the appellation and stands out of the range of Mâcon-Villages. (Retail Price \$15.99)

★ Food Pairing: trout, risotto, scallops, almond, cauliflower, Japanese cuisine

6. Asnella Single Vineyard Vinho Verde 2019

Burgundy, France

Sustainably farmed 60% Arinto and 40% Loureiro. Brilliant green-yellow. On the nose, lime zest, green apple, wet stone, and white pepper notes that are almost reminiscent of a Federspiel level Gruner. The palate is clean, concentrated, and incisive, with dry citrus and unripe pear followed by flavors of tarragon, slate and white pepper. The flinty minerality and bright fruit make it ideal as a summer sipper. (Retail Price \$17.99)

★ Food Pairing: clean Asian cuisine such as Vietnamese and Thai, prawns, mussels, oysters



PREMIUM RED



1. Tenuta Olim Bauda Monferrato Rosso Trigo 2015

Piedmont, Italy

Rustic blend of 40% Barbera, 30% Freisa, and 30% Nebbiolo. Slightly dark and very dense colour. Bouquet: fruity, with plums, currants, blackberry sorbet and elderberry. Dry, with tannins sustained by a discreet acidity, scents of fruit identical to those in the bouquet, notes of dried mint and cocoa powder. (Retail Price \$24.99)

★ Food Pairing: lamb shank, porcini, truffles, rosemary, venison, prime rib, farro

2. Pala Cannonau di Sardegna Riserva 2017

Sardinia, Italy

Raspberry preserves and sweet autumnal spices offset by dried citrus peels. This is silky-smooth and polished in feel, gaining tension through mineral-tinged tart black fruits and savory herbal notes. It's youthfully structured and poised, yet with enough primary concentration and balancing acidity to reward medium-term cellaring. This dark beauty will need a few more years to fully come together, but it will surely be worth the wait. (Retail Price \$34.99)

★ Food Pairing: pancetta, balsamic, empanadas, brisket, grilled steak, bulgogi



3. Girard Petite Sirah 2018

Napa Valley, California

The nose reveals concentrated aromas of cedar, black plum and red currant jam, jasmine tea, dusty earth and tobacco. The palate is dense with flavors of blackberry preserves, vanilla, and savory dried herbs. The finish reveals notes of oak influence—spice, vanilla and savory barrel toast. The tannins are bold, ripe and integrated, creating a lingering and mouth-coating finish. (Retail Price \$37.99)

★ Food Pairing: eggplant, stuffed peppers, mole, aged gouda, chilis, black bean

4. Hewitson Baby Bush Mourvèdre 2015

Barossa, Australia

Blue and red berries, florals, beets, charred wood and a warm stone mineral streak make up the nose of this wine, while the palate offers concentrated fruit that carries some weight. The tannins are savory, grippy and sandy-textured—big but not overwhelming. The finish brings a warm stone note. (Retail Price \$23.99)

★ Food Pairing: short ribs, pork shoulder, pork sausage, Chinese food, lentils, black pepper steak, soy sauce



5. Johannes Zillinger Zweigelt Velue 2016

Niederösterreich, Austria

Zweigelt grown on a mix of loam, loess, and sandstone, hand-harvested, spontaneous fermentation in stainless followed by maturation in a mix of used oak and acacia barrels of varying sizes. Bright and silky textured, Zweigelt shows earthy, damson plums and black currant, black cherry sprinkled with black pepper. Fermented in stainless steel and aged in big, old oak barrels. Certified organic, biodynamic. Unfined and Unfiltered. (Retail Price \$27.99)

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

6. Pasaeli Karasakiz 6N 2019

Aegean, Turkey

The Karasakiz variety is native to north Kaz Dağları and this indigenous varietal has grown as bush vines in this area of Turkey for centuries. Sourced from a single vineyard planting and fermented with wild yeasts, this is fresh, light bodied, super vibrant stuff that reads like a cross between Pinot Noir and Gamay. You'll see a juicy, mouth-watering palate here filled with crisp sour cherry, red currant and cranberry fruit. (Retail Price \$23.99)

★ Food Pairing: halloumi, kebab, pork belly, lamb, chicken shawarma, pomegranate, eggplant



PREMIUM MIX



1. Tenuta Olim Bauda Monferrato Rosso Trigo 2015

Piedmont, Italy

Rustic blend of 40% Barbera, 30% Freisa, and 30% Nebbiolo. Slightly dark and very dense colour. Bouquet: fruity, with plums, currants, blackberry sorbet and elderberry. Dry, with tannins sustained by a discreet acidity, scents of fruit identical to those in the bouquet, notes of dried mint and cocoa powder. (Retail Price \$24.99)

★ Food Pairing: lamb shank, porcini, truffles, rosemary, venison, prime rib, farro

2. Pala Cannonau di Sardegna Riserva 2017

Sardinia, Italy

Raspberry preserves and sweet autumnal spices offset by dried citrus peels. This is silky-smooth and polished in feel, gaining tension through mineral-tinged tart black fruits and savory herbal notes. It's youthfully structured and poised, yet with enough primary concentration and balancing acidity to reward medium-term cellaring. This dark beauty will need a few more years to fully come together, but it will surely be worth the wait. (Retail Price \$34.99)

★ Food Pairing: pancetta, balsamic, empanadas, brisket, grilled steak, bulgogi



3. Girard Petite Sirah 2018

Napa Valley, California

The nose reveals concentrated aromas of cedar, black plum and red currant jam, jasmine tea, dusty earth and tobacco. The palate is dense with flavors of blackberry preserves, vanilla, and savory dried herbs. The finish reveals notes of oak influence—spice, vanilla and savory barrel toast. The tannins are bold, ripe and integrated, creating a lingering and mouth-coating finish. (Retail Price \$37.99)

★ Food Pairing: eggplant, stuffed peppers, mole, aged gouda, chilis, black bean

4. Neil Ellis Whitehall Chardonnay Elgin 2018

Western Cape, South Africa

Straw like color with greenish hues. Attractive aromas of nectarine, hints of lemon zest and white flower notes. True to style the pallet is harmonious and textural and finishes with beautifully balanced acidity, long and flavorsome mid pallet with rich texture reflect conditions of the vintage. (Retail Price \$31.99)

★ Food Pairing: lemongrass and ginger fish, mango salsa & chips, pesto, Chardonnay braised chicken



5. Te Pa Sauvignon Blanc 2019

Marlborough, New Zealand

This wine delivers aromatics of nectarine, lime, florals and hints of toasted spice. The palate is concentrated and precise, with citrus, black currant, fresh herbs and grilled pineapple flavors. This wine possesses crisp, refreshing acidity and a touch of chalky minerality. (Retail Price \$20.99)

★ Food Pairing: arugula, asparagus, crudo, tofu, scallion, caprese, yogurt, branzino

6. Mortellito Bianco Calaiancu 2019

Sicily, Italy

Interesting blend of Grillo and Catarratto. This is like jumping into the cool salty waters of the Mediterranean after falling asleep on the beach. So fresh and electric. Exotic, aromatic Grillo with a smidge of Catarratto that exudes green tropical fruit, linden blossoms, Asian citrus and crisp, saline minerality. Textural while remaining light on its feet, with fresh acuity and ocean spray salinity through the clean, crisp finish. No chemical pesticides or fertilizers. (Retail Price \$28.99)

★ Food Pairing: sardines, olives, cod roe, mussels, pine nuts, vongole, prawns, tuna

