

A wooden cheese board is the central focus, featuring a variety of cheeses including blue cheese, a wedge of yellow cheese, and several slices of Swiss cheese. The board is garnished with clusters of green and purple grapes, halved figs, and several walnuts. In the foreground, a clear glass filled with white wine sits on a light-colored surface. The background is a light, textured wall.

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

REGULAR RED



1. Dipinti Merlot Vigneti delle Dolomiti 2018

Trentino Alto-Adige, Italy

Ruby in color with purple highlights and aromas of berries and chocolate, this velvet-textured Merlot is medium-bodied with plum, cinnamon and pipe tobacco flavors. Soft tannins, with a smooth, rich finish. The painting on each label in the La Vis Dipinti series was created by Italian artist Paola de Manincor. Each of the Dipinti depicts a scene from the "Storie di Vite" (Life in the Vineyard). (Retail Price \$14.99)

★ Food Pairing: pasta, pizza, classic burger, mac & cheese, glazed salmon, roast chicken

2. Carson Scott Pinot Noir 2018

California

Nuanced Pinot aromas of raspberry and cola lead to a luxuriant, rich mouthfeel and flavors of black cherry, licorice and subtle oaky vanilla. The finish is long and complex with hints of mushroom and clove alongside focused acidity and well-integrated tannins. Light wood-smoke and cedar aromas lead to nice, fresh plum and black-cherry flavors in this well-balanced, smooth and agreeable wine. (Retail Price \$13.99)

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



3. Las Ninas Ella Reserva Carmenere 2017

Colchagua Valley, Chile

100% Carmenere from Colchagua Vally. The relatively low altitude of the coastal hills allows the Pacific breeze to mingle with the Andean winds, which cools the valley and prolongs the maturation period of the region. Spices and fresh herbal notes at the beginning plus the characteristic flower touch of Apalta at the end. Nice structure, ripe tannins and smoothness on palate. Medium body and elegant richness. (Retail Price \$15.99)

★ Food Pairing: white bean, kale, olives, stuffed peppers, capers, taco, Cuban sandwich, mole

4. Bodegas Castillo de Monjardin Garnacha 2018

Navarra, Spain

This Garnacha is sourced exclusively from 70-year-old vines on the estate's "La Cantera" vineyard, which sits at an altitude of 1,500 feet. Bright ruby-red in color with violet reflections, this wine offers fresh aromas of blackberries, plums, a hint of violets and toasted oak. On the palate, the wine is medium-bodied with brisk acidity, with a silky texture, perfect balance and long length. (Retail Price \$12.99)

★ Food Pairing: chorizo, Garam Marsala, pork, mushrooms, tapas, Manchego



5. Baron Edmond de Rothschild Clos 1100 Malbec 2019

Mendoza, Argentina

This is the first Argentinian vines were planted in the Mendoza more than four hundred years ago by European settlers. The color is deep red with violet tones. The nose is juicy and attractive with spicy notes given by the herbs that grow in the region. The mouth is bright and lively with the right balance between the round tannins and acidity. (Retail Price \$17.99)

★ Food Pairing: skirt steak, meatballs, lasagna, Taleggio, lamb shanks, pulled pork, pepper steak

6. Domaine Dupeuble Beaujolais Rouge 2019

Burgundy, France

Attractive, bright strawberry and wild-raspberry aromas here with a gently savory edge. Smells very fresh. The palate has a super smooth and open-knit delivery of ripe blueberry and strawberry flavors. Serve chilled, one glass is never enough. (Retail Price \$17.99)

★ Food Pairing: grilled vegetables, Asian cuisine, turkey, pomegranate molasses, salmon, steak tartare



REGULAR WHITE



1. Menade Verdejo 2018

Rueda, Spain

Straw yellow in color with green reflections, this wine is clean and bright. On the nose, there is a concentration of varietal and mineral aromas - notes of fruit mix with more herbaceous aromas of laurel, fennel and thyme. This Verdejo is dry, balanced and round with volume on the palate. There is a certain bitter touch, typical of the varietal. Natural acidity holds a long and elegant finish. (Retail Price \$16.99)

★ Food Pairing: fish taco, avocado toast, sushi rolls, calamari, sardines, goat cheese

2. Plaimont Colombelle Colombard-Sauvignon Blanc 2020

Gascogne, France

Colombard and Sauvignon Blanc layer herbal and crisp green flavors on top of each other, giving an aromatic, bright wine full of citrus. Touches of richer kiwi and clementine flavors bring intensity to the acidity. Simple and fruity, expressing the nose aromas with a floral touch and a crisp, zesty lemon-lime finish. (Retail Price \$11.99)

★ Food Pairing: sashimi, crab, dill, preserved lemon, Oriental cuisine, mango, Moroccan cuisine



3. Domaine Bousquet Unoaked Organic Chardonnay 2020

Mendoza, Argentina

100% Unoaked Chardonnay, fermented in stainless steel in contact with lees. Light yellow with green shades. On the nose, it presents aromas of tropical fruits with citrus and floral notes. On the palate shows concentrated notes of peach and green apple with fresh acidity. (Retail Price \$14.99)

★ Food Pairing: Vietnamese and Thai, apple, mussels, vegetable terrine, lemon garlic shrimp

4. Domaine Fournier Sauvignon Blanc 2018

Loire, France

A fresh, fruity white with sliced apple and pear character, medium body and a clean, crisp finish. Nice fennel and apple undertones. A bracing nose combines notes of white peach and sand. Flavors of mandarin and lemon juice carry slippery palate, with a dry, tugging chalky finish. (Retail Price \$18.99)

★ Food Pairing: ricotta, crab cakes, grouper, zucchini, crudo, edamame, asparagus, fresh seafood



5. Zurab Tsereteli Rkatsiteli 2018

Kakheti, Georgia

Rkatsiteli, an indigenous variety of Georgia, aged in stainless steel. The wine is light-straw color with well-expressed aroma and tones of peach. Harmonious taste, with aromas of ripe quince and apricot. Tsereteli name honors the world-renowned Georgian painter, sculptor, and architect Mr. Zurab Tsereteli; his artwork is featured on their wine labels. (Retail Price \$11.99)

★ Food Pairing: aromatic Middle Eastern cuisine, ramen, sheep's cheese, eggplant, lentils

6. High Heaven Vintners Starshower Riesling 2018

Columbia Valley, Washington

Lime and lemon zest mingle with a bolder stone fruit aromas like peach and apricot, vibrant honeysuckle and white flowers. Light, refreshing and drinkable. Crisp, balanced and clean flavors overtake the pure fruit aromas, with pink lady apple notes and a balanced acidity. (Retail Price \$14.99)

★ Food Pairing: orange blossom, fish sauce, curry, Indian cuisine, speck, Pad Thai



REGULAR MIX



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★ Food Pairing: Vietnamese and Thai, apple, mussels, vegetable terrine, lemon garlic shrimp



PREMIUM RED



1. Patricia Green Freedom Hill Vineyard Pinot Noir 2018

Willamette Valley, Oregon

This is their 8th vintage with Freedom Hill Vineyard. Blueberry, blackberry and black cherry fruit, in a textured, mineral-soaked framework. Light scents and streaks of cola and tobacco contribute more detail and depth. An early release, this should continue to develop and drink well over the next 5-8 years.

(Retail Price \$39.99)

★ Food Pairing: beets, tuna, duck, salmon, mushrooms, ham, pork loin, artichoke, feta

2. Moulin d'Issan by Chateau d'Issan 2018

Bordeaux, France

Moulin D'Issan is a special cuvée from Chateau d'Issan, a renowned estate based in the Village of Margaux. 90% Merlot and 10% Cabernet Sauvignon. Fruity, with aromas of black fruits also, then these give way to the woody and the delicacy. The freshness and the fruit are brought by the Merlot. The wine is balanced and voluptuous. (Retail Price \$28.99)

★ Food Pairing: truffles, game meats, gratins, leg of lamb, rosemary, garlic, aged Gouda



3. Thymiopoulos Naoussa Xinomavro 2016

Naoussa, Greece

Xinomavro grape has similar characteristics to Nebbiolo. It is dry, with elegant aromas of fresh black fruits, plum, aniseed and other dried herbs. The palate is structured with vibrant acidity, complex flavors and round tannins. The wine has a great spice-fruit balance and a character that will appeal to myriad palates.

(Retail Price \$27.99)

★ Food Pairing: sausages, coq au vin, stead meats, figs, tomato, aged cheddar

4. Condado de Haza Tinto 2016

Ribera del Duero, Spain

100% Tempranillo. Cherry, red plum and currant flavors are ripe and juicy in this bright red, supported by firm tannins and citrusy acidity that give way to a vanilla- and floral-accented finish. Offers a fresh fruit core, with solid structure. Complex and beautiful bottle. Drink now through 2025 (Retail Price \$28.99)

★ Food Pairing: moussaka, filet mignon, suckling pig, Jason, pork belly, blood sausage



5. Vite Colte La luna E I Falo Barbera d'Asti 2017

Piedmont, Italy

Intense ruby red robe and releases to the smell inviting hints of fresh violets, red plums and licorice on a vanilla background. There is bright acidity and an easy, silky mouthfeel that conjures a wine of clean simplicity. (Retail Price \$23.99)

★ Food Pairing: chestnuts, chicken sausage, bolognese, pot roast, Gorgonzola, Napoletana pizza

6. Errazuriz Max Reserva Carmenere 2018

Aconcagua Valley, Chile

The 2019 vintage displays a dull and deep violet color. On the nose, notes of black and red fruits, herbs and spiced character as roasted red bell pepper, rosemary and dill, all framed by soft notes of chocolate and roasted coffee beans. On the palate, appears notes of nuts, dark cherries and coffee. It shows good structure with elegant, fine grained tannins that give a silky texture on the palate. (Retail Price \$23.99)

★ Food Pairing: white bean, kale, olives, stuffed peppers, capers, taco, Cuban sandwich, mole, spicy dishes



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★ Food Pairing: sausages, coq au vin, stead meats, figs, tomato, aged cheddar

4. Alma de Cattleya Chardonnay 2019

Sonoma, California

The fruit for our Chardonnay is grown in vineyards between the Russian River and the Sonoma Coast. The coastal influence provides the right balance of acidity, texture, softness, and length. Lush notes of red apple and juicy pear balance beautifully with notes of lemon curd, honeysuckle and hints of toasted vanilla. Bright acidity and a rich mouthfeel add complexity and a textured, complex finish. (Retail Price \$31.99)

★ Food Pairing: pine nuts, almonds, savory puff pastry, Havarti, chicken piccata, gnocchi



5. Fermina 2019

Valencia, Spain

Whit blend of Airén and Macabeo boast a brilliant, pale-straw color with aromas of apple and citrus fruits on the nose. On the palate, the wine has a fresh liveliness which is refreshing and fruity with a clean finish. The winemaking is with indigenous yeast only, and the use of sulfites is minimal.

(Retail Price \$19.99)

★ Food Pairing: salsa, ceviche, risotto, white beans, rice, prawns, vinaigrette, sharp cheddar

6. Domaines Schlumberger Les Princes Abbés Riesling 2018

Alsace, France

The robe is light yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The nose is pleasant, intense, and sophisticated, with candied candied fruit scents: lime, yuzu zest and white flowers. Airing enhances these scents and reveals an exotic personality. The structure is precise and refreshing. Marked by a spry range of flavors that beautifully expresses the terroir. Drink now–2030. (Retail Price \$28.99)

★ Food Pairing: parmesan, dried tomatoes, crab, goat cheese, grapefruit, pesto

