

A high-angle, close-up photograph of a gourmet cheese and fruit platter. The platter is a rustic wooden board filled with various cheeses: a wedge of blue cheese, a large wedge of yellow cheddar, and several slices of Swiss cheese. It is garnished with clusters of green and red grapes, halved figs showing their red flesh, and several walnuts. In the lower-left foreground, a clear glass of white wine sits on a light-colored surface. The background is a light, textured surface.

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- AUGUST 2021 -

1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. High Heaven Vintners Roaming Elk Red 2017

### Columbia Valley, Washington

A blend of Syrah and Merlot from McNary Vineyard is combined with additional Syrah from Zillah Ranch in Rattlesnake Hills AVA. Complex and nuanced, yet well-balanced with refined tannins and an uplifting acidity. Blackberry, lavender and savory flavors with a supple long finish. (Retail Price \$17.99)

★ Food Pairing: pepper steak, lamb, pot roast, cocoa or coffee rubbed steak, bacon, short ribs

## 2. Colosi Rosso 2018

### Sicily, Italy

Predominantly Nero d'Avola with other grape varieties. Intense, dark ruby red color. The bouquet on the nose is full of red and black fruit, like blackberry and strawberries, together with flowers, herbs and a slight smoky sensation. On the palate it is fresh, dry and full-bodied, with soft tannins and a long savory finish.

(Retail Price \$12.99)

★ Food Pairing: meatloaf, pork chops, veal, BBQ, lentils, mushrooms



## 3. Bodegas Virgen del Galir Pagos de Galir Mencia 2016

### Valdeorras, Spain

Mencia is the prominent grape from the Bierzo in northwestern Spain. Intense cherry color with violet hints in the meniscus. Interesting mixture of aromas of red fruits and licorice together with the balsamic and spicy notes from its short stay in barrel. In the palate, we discover a velvety tannin with a slightly acid ending which will provide the wine with freshness and with a long, fruity and mineral aftertaste. (Retail Price \$18.99)

★ Food Pairing: Iberico pork, roast duck, turkey, empanadas, sheep cheeses

## 4. Chateau Famaey Oaked Aged Malbec 2015

### Cahors, France

The cultivation is semi-organic with a maximum respect for nature. Prevailing spicy complemented with highlights of raspberry and dark fruits. Supple, very round start with a nice structure and the same aromas than those you can find on the nose which persist with a long, sweeping finish and fine ripe tannins. A pure expression of Malbec grape. (Retail Price \$17.99)

★ Food Pairing: duck breast with cherry sauce, lamb shank, pomegranate molasses, sautéed mushroom, Peruvian dishes



## 5. Encostas de Alqueva Piteira Tinto de Talha 2014

### Alentejo, Portugal

Winery is on a mission to preserve the traditional winemaking techniques and grape variety - Moreto of Alentejo region. José Piteira, the winemaker continues to make his namesake clay jar wines, Piteira, to preserve both an ancient tradition and the centennial vineyards that are at risk of disappearing. The result is juicy red with layers of seductive brambly black fruits with wonderful texture. (Retail Price \$16.99)

★ Food Pairing: liver pate, sausages, salmon, porchetta, flatbread, pasta

## 6. Finca Nueva Crianza 2016

### Rioja, Spain

Finca Nueva Crianza, 100% Tempranillo is a bright red cherry in color with pronounced aromas of ripe red fruit and cassis, this wine is clean, complex and elegant. Fresh and well-balanced with vibrant acidity, this Tempranillo contains well-integrated tannins and enjoyable finish. (Retail Price \$17.99)

★ Food Pairing: spicy and tomato based dishes, pork, Jamon, chorizo, goulash, Szechuan dishes



# REGULAR WHITE



## 1. Ned Pinot Gris 2020

### Marlborough, New Zealand

Uniquely salmon pink in colour, a feature that has become synonymous with The Ned Pinot Gris. A richly broad yet refreshing and supple style, in part derived from extended contact of the juice with grape skins prior to pressing. Complex fruit aromas of pear, quince and nectarine are evident, finishing with hints of citrus and a rosy floral lift. (Retail Price \$16.99)

★ Food Pairing: shrimp dumplings or shumai, Thai or Vietnamese style fish, sticky chicken wings, curry

## 2. Big Max Chardonnay 2018

### Central Coast, California

Green apple and honeysuckle aromas are closely followed by pretty stone fruit, white peach and apricot, with just the right touch of soft, toasty vanilla. Medium-bodied entry spreads out on the palate with crisp fruit and toasty flavors, vibrant, salivating acidity and a long finish. (Retail Price \$16.99)

★ Food Pairing: crab cakes, lobster rolls, shrimp burgers, roast chicken, breakfast sandwiches



## 3. Chateau Le Grand Moulin Blanc 2017

### Bordeaux, France

Classic blend of Sauvignon Blanc and Semillon. Beautiful pale yellow color with grey tints. The nose, fruity and complex offers exotic fruits notes and a dedicate oak touch. On the palate, the wine is well balanced. The attack, fresh and round delivers delicious citrus aromas. (Retail Price \$13.99)

★ Food Pairing: goat cheese, feta, asparagus, arugula, lobster ravioli, artichokes, mussels, sushi

## 4. Ca' Bolani Pinot Grigio 2019

### Friuli, Italy

Excellent balance of peach, pear, and minerals with notes of blanched almonds, acacia, and gardenia flowers. Appealingly full and well balanced; reveals mouthwatering yellow peach and savory minerals, leading to a long and refreshing finish. (Retail Price \$15.99)

★ Food Pairing: seafood salad, fritto misto, clams, vegetable based risottos, Po'boy



## 5. Domaine de Maubet Blanc Sec 2019

### Gascogne, France

Refreshing blend of Colombard, Ugni Blanc, Gros Manseng, and Sauvignon Blanc. Aromas of citrus fruit laced with wet stone; the palate is resplendent with flavors of pink grapefruit and oranges laced with a plethora of exotic fruits: gooseberry, guava, and papaya make subtle yet memorable appearances. All of this fruit is interlaced with vibrant acidity and begs you to take another sip. (Retail Price \$11.99)

★ Food Pairing: fresh seafood, cod, mussels, light salad, serve as an aperitif, cauliflower, calamari

## 6. Balletto Winery Russian River Chardonnay 2013

### Sonoma, California

The various aromas overlap and mingle, producing an ever-changing bouquet that is the hallmark of our Chardonnay. Oak has been used sparingly to enhance the wine with subtle toasted and vanilla aromas, rather than dominate the aroma profile. The texture and balance are spot on, making it one of those wines that draws you in for another sip. The finish lasts for several minutes and is both tart and creamy with lingering lemon and creme brulee flavors. Drink now. (Retail Price \$17.99)

★ Food Pairing: pine nuts, alfredo fettuccine, scallops, phyllo dough pastry, Chicharrones chips



# REGULAR MIX



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★ Food Pairing: goat cheese, feta, asparagus, arugula, lobster ravioli, artichokes, mussels, sushi





# PREMIUM RED



## 1. Chateau Puech-Haut Prestige Rouge 2017

### Rhone, France

Ripe, meaty black cherries, black olives, pepper, and garrigue notes all emerged, which is 55% Grenache and 45% Syrah from the Saint Drezero region of the Languedoc. Deep, full-bodied, and downright sexy, it's loaded with fruit, has sweet tannins, and terrific purity of fruit as well as character. This is a pure expression of the vivid terroir and grape varieties from the region. Drink this lush red over the next several years.

(Retail Price \$24.99)

★ Food Pairing: olive tapenade, confit, chicken cassoulet, lamb sausage, Cajun dishes

## 2. Uggiano Rosso di Montalcino 2018

### Tuscany, Italy

100% Sangiovese. Wild berry, blue-flower, tobacco and camphor aromas form the nose on this bright young red. It's medium bodied and savory, offering ripe black cherry and orange zest before a licorice close. Lithe tannins and fresh acidity keep it balanced. Drink through 2022. (Retail Price \$21.99)

★ Food Pairing: bolognese, pasta, beef stew, Florentine steak, truffle, Pecorino



## 3. Di Giovanna Helios Rosso 2018

### Sicily, Italy

The 2016 Rosso Helios, a blend of 70% Nero d'Avola and 30% Syrah, is dark and rich, with purple-tinged florals giving way to black cherries, plums and balsamic spice. It's silky-smooth in texture with medium weight. Waves of ripe black fruits and minerals wash across the palate, lifted by cooling acidity. A subtle layer of tannin comes forward through the finale under an air of violets and lavender. This is nicely balanced; not necessarily a wine for long-term cellaring, but an excellent option for drinking now and over the next few years. (Retail Price \$33.99)

★ Food Pairing: arancini, tuna, sardine, eggplant, kebab, ratatouille, branzino

## 4. Domaine la Haute Marone Gigondas 2015

### Rhone, France

Classic blend of Grenache, Syrah, Mourvedre. Intense aromas of ripe raspberries and black cherries, then a wisp of smoke creeps in along with some hints of grilled cocoa beans. This rich and complex wine is made by traditional vinification. 50% of the wine has been barrel aged for 14 months in barrels of 2 and 3 years, just to give another layer to the wine and a touch of vanilla. (Retail Price \$32.99)

★ Food Pairing: Andouille sausage, pecking duck, lamb meatballs, Korean BBQ, casseroles



## 5. Camp Cabernet Sauvignon 2018

### Sonoma, California

The 2018 release is 83% Cabernet Sauvignon, 16% Merlot, and 1% Cabernet Franc. The Camp wines employ native yeasts and malolactic bacteria for the primary and secondary fermentations without the use of commercial fermentation aids or additives. Tart blackberry and ripe cassis mix with herbal hints and wildflower on the nose while broadly gracing the firm, rich, powerfully tannic palate. (Retail Price \$23.99)

★ Food Pairing: pork tenderloin, lamb chops, shakshuka, potatoes, portobello mushroom

## 6. Noster Inicial Priorat 2017

### Priorat, Spain

70% Grenache, 25% Carignan, 5% Cabernet Sauvignon. Intense cherry red color. Complex aromas of red fruits with layers of plums and figs, beautifully integrated with chocolate and vanilla. Full bodied, complex, with persistent mature tannins. (Retail Price \$23.99)

★ Food Pairing: pepper steak, pulled pork, salmon, hotpot, chili shrimp, Manchego



# PREMIUM MIX



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★ Food Pairing: arancini, tuna, sardine, eggplant, kebab, ratatouille, branzino

## 4. Terlan Gewürztraminer 2019

### Alto Adige, Italy

The color of this wine is a light straw-yellow. The aromas of the Gewurztraminer is reminiscent of lychee and mango with delicate notes of honeysuckle. The aromatic spectrum also includes notes of rose petal, which are typical of this variety. The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a firm impression. (Retail Price \$31.99)

★ Food Pairing: schnitzel, potato salad, Vietnamese dishes, smoked salmon, gnocchi



## 5. Mari Vineyards Bestiary Ramato 2019

### Old Mission Peninsula, Michigan

A prolonged skin contact Pinot Gris from grapes grown on Michigan's Old Mission Peninsula. Pours a deep amber-rust color and has bright sun-dried apricot, cherry and white mulberry notes with tea-like tannin. Ramato is a traditional Italian term meaning 'copper-colored' for skin-contact Pinot Grigio wines. Mari Vineyards is currently at the forefront of organic grape growing in northern Michigan. (Retail Price \$29.99)

★ Food Pairing: coconut curry, lentils, jerk chicken, tahini, walnuts, farro, hummus

## 6. Clarendelle Blanc 2018

### Bordeaux, France

42% Semillon, 30% Sauvignon Blanc, 28% Muscadelle. In a beautiful golden yellow color with a green glow, the wines are marked by roundness, fat and a beautiful aromatic power. There are aromas of liqueur with notes of apricot, white peach, but also grapefruit. The wines are of great minerality, with powerful and fresh fruit flavors in all its brilliance, density and structure of a great white wine. (Retail Price \$24.99)

★ Food Pairing: sushi, fresh oysters, Thai spring rolls, brie and pear, steamed mussels, leeks

