

TIFFANY'S WINE & SPIRITS

WINE CLUB

- SEPTEMBER 2021 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Bodegas San Valero Cabeza Casa Garnacha 2019

Cariñena, Spain

The Cabeza Casa Garnacha Garnacha is from the Cariñena region in Northeastern Spain. Attractive red cherry color with violet tones. Clean, bright and intense with the and elegant aromas, ripe fruits and floral notes. Fresh, tasty, very ample on the palate. Drink slightly chilled. (Retail Price \$11.99)

★ Food Pairing: charred skewers, paprika, mushrooms, grilled veggies, garlic sauce

2. Moobuzz Cabernet Sauvignon 2016

Paso Robles, California

Alluring aromas of violets, berries, and black currants entice the nose, then it's love at first sip. The rich and soft palate of dark cherries and hints of vanilla is rounded with a supple finish of sweet caramel and toasted oak. With a rich palate, this wine will stand up to various meat dishes. 80% Cabernet Sauvignon, 20% Petite Verdot. (Retail Price \$17.99)

★ Food Pairing: braised short ribs, sirloin steak, blackened swordfish, Korean BBQ



3. Casalbordino Sinello Montepulciano d'Abruzzo 2017

Abruzzo, Italy

100% Montepulciano grape from the vineyards situated on the hills of Casalbordino with exposure to the south. Intense ruby red, brilliant with violet reflections. Fragrant and fruity, persistent and intense with clear notes of spices, liquorice and vanilla. Balanced, full, warm and an embracing good body, it expresses itself with a good intensity and pleasant persistent lingering taste. (Retail Price \$17.99)

★ Food Pairing: ragu, bolognese, tagliatelle, burgers, gyros, crispy duck, liver pate

4. Domaine du Grand Caumont Cabernet Sauvignon 2019

Languedoc, France

The winery is situated in the heart of the Corbieres on the site of an ancient Roman villa, the Château du Grand Caumont extends over 100 hectares of plain and hillsides along the garrigues. Fruity, slightly minty, this Cabernet Sauvignon can be drunk now or wait around 2-3 years. A few minutes in the fridge elevate the fruit and acidity of this red by drawing focus to the minerality. (Retail Price \$12.99)

★ Food Pairing: cassoulet, porchetta, tuna, olives, harissa, roast chicken, porcini



5. Longvale Pinot Noir 2018

California

Flavors of ripe raspberry, cedar and rich brown spices are wrapped in a plush, dark chocolate mouthfeel, introducing a long, silky finish of nutmeg, toasty oak and subtle sage. This is concentrated Pinot Noir with lots of charred oak aromas. Affordable priced red wine you can pair with lots of food. (Retail Price \$14.99)

★ Food Pairing: barley, couscous, salmon, mushroom, eggplants, pork loins, Gruyere, smoked Gouda

6. Chateau Moulin du Terrier Rouge 2018

Bordeaux, France

A class example of everyday Bordeaux red. Cabernet Sauvignon dominant with a blend of Merlot and Cabernet Franc. Attractive, fleshy red with morello cherry, blackcurrant, plum, sweet oak and an underlying note of chocolate. Ripe, round and pleasingly fresh. (Retail Price \$17.99)

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



REGULAR WHITE



1. Casa Julia Sauvignon Blanc 2020

Casablanca Valley, Chile

Casa Julia is a value-driven label from Chilean winemaker Pablo Morande, the first wine-producer to plant grapes in the Casablanca Valley. The wines of Casa Julia are made from sustainably farmed grapes from a few appellations, including Casablanca, Maipo and Rapel Valleys. This is a bright Sauvignon Blanc bursting with citrus fruits; lemon, lime, grapefruit, orange peel and finishes with refreshing mineral bite. (Retail Price \$14.99)

★ Food Pairing: shrimp, tofu, cilantro, lemongrass, dijon, vinaigrette, green beans, scallion

2. Matthew Fritz Chardonnay 2017

North Coast, California

The wine is a pale straw color with aromas of citrus blossom, white peach and a touch of pastry dough. Fresh and zippy on the palate, layered with ripe peach, tangerine, hints of vanilla, and a pleasant salinity.

The wine finishes crisp and clean with a mouthwatering acidity. (Retail Price \$14.99)

★ Food Pairing: burrata, peach, roast chicken, turkey, tempura, whitefish, rice dishes, crab cake



3. Drei Dona Il Tornese 2017

Emilia-Romagna, Italy

Unusual blend of Chardonnay and Riesling aged in steel tanks and wood barrels. The wine is minerally driven white, opens with toasted coconut backed by candied fruits. Bright yet creamy texture on the palate with a lingering finish of acidity. A white surprise from a terroir known for its great reads! (Retail Price \$15.99)

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

4. Bloem Chenin Blanc 2020

Paarl, South Africa

Blem is the second label from Noble Hill Winery. Chenin Blanc is one of the oldest & most widely-planted grape varieties in South Africa. This fruitful wine was blended with Viognier grape to add weight and earthiness. Citrus blossom and stone fruit aromas are followed by creamy peach flavours and a crisp finish. (Retail Price \$15.99)

★ Food Pairing: sushi, fish & chips, oysters, goat cheese, smoked salmon, avocado, asparagus



5. Kozlovic Malvazija 2018

Istria, Croatia

There is lovely, not too intense varietal character reminiscent of ripe peaches, bit of honey, touch of dried herbs and oriental spices. Complex, fine and defined. Dry on the palate with very good acidity levels and quite intense character. 2018 is quite on the riper side, but very far from being too big as medium body confirms. There is even certain lightness and lift in it. The character on the palate is even more complex than the nose suggest. It concludes in the long savoury aftertaste. (Retail Price \$18.99)

★ Food Pairing: risotto, scampi, salmon, scallops, creamy sauce, roast chicken, mushroom

6. Esporao Bico Amarelo Vinho Verde 2019

Vinho Verde, Portugal

40% Loureiro, 30% Alvarinho, 30% Avesso. An exuberant fresh and light wine dominated by citrus and tropical aromas. Excellent body with a balanced acidity and a refreshing and persistent finish. This is a light and refreshing wine, perfect for any occasion. Crowd pleaser. (Retail Price \$17.99)

★ Food Pairing: fish tacos, ceviche, California rolls, edamame, cilantro, salsa



REGULAR MIX



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



PREMIUM RED



1. Domaine La Bastide Blanche Bandol Rouge 2018

Rhone, France

This is a ripe wine, offering up good purity on the nose of sweet dark berries, woodsmoke, a fine base of soil, a touch of tree bark and a gentle top note of garrigue. On the palate the wine is deep, full-bodied and still quite primary, with excellent depth at the core, ripe, well-integrated tannins and fine focus and grip on the long and youthful finish. 93% Mourvedre and 7% Grenache. (Retail Price \$24.99)

★ Food Pairing: leg go lamb, hearty stews, cassoulet, smoked meats, duck, garlic, rosemary

2. Christina Zweigelt 2020

Burgenland, Austria

Christina uses zero additives through the wine making process except for a minute amount of sulfur at bottling. Her wines are never fined or filtered. Christina's wines are focused, bright and full of joy. They possess that nervy vibrancy that are emblematic of great natural wines. And like many Austrian natural wines we've come across, they deftly balance fruit mineral and acidity. Drink chilled! (Retail Price \$25.99)

★ Food Pairing: spicy Asian dishes, soy sauce, curry, enjoy by itself



3. Treasure Hunter Centurion 2018

Napa, California

Centurion refers to a Roman general who commanded 100 troops. As heavy and bright as the legendary Roman Regimental standard this wine offers remarkable structure and grace surrounded by sublime red fruit and cocoa powder. Cassis, dark chocolate and cherry are entwined throughout and well-integrated into this divine blend. Oak and tannin offer a strapping core of fruit and sweet earth. 45% Cabernet Sauvignon, 35% Merlot, 10% Petite Verdot, 10% Petite Sirah. (Retail Price \$28.99)

★ Food Pairing: tomato based dishes, mushroom, lentils, legumes, duck, steak, porcini

4. Ca'Rossa Funsu Nebbiolo Langhe 2019

Piedmont, Italy

This wine is dedicated to Alfonso in Piemontese dialect "Funsu", winemaker's father who was an honest farmer and faithful to his land. The wine is ruby red with garnet shades, typical of the Nebbiolo grape. The nose is floral and fruity, rich in scents reminiscent of violet and rose. The light tannins show themselves in the mouth in a delicate and elegant way. The balance and harmony make this Nebbiolo rather easy-drinking and invite you to another glass. (Retail Price \$27.99)

★ Food Pairing: beef tartare, seared tuna, game meats, truffle, braised meats, Chinese cuisine



5. Auctioneer Cabernet Sauvignon 2018

Napa, California

Dark ruby in color, with a light ruby rim, this wine has aromas of ripe black fruit with hints of cedar, coffee, clove, black olive, bay leaf, and violets. It is full-bodied with a mix of fresh and ripe black fruit flavors with balanced tannins, fresh acidity, and a long fruit- and spice-driven finish. Drink now through 2030. (Retail Price \$32.99)

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

6. Zurab Tsereteli Saperavi Qvevri Kakheti 2019

Kakheti, Georgia

Saperavi Qvevri is made in Kakheti Region from Saperavi grape, cultivated in the valley of the river Duruji. Wine is produced by traditional method in Qvevri. The wine is distinguished by dark pomegranate color, developed varietal aroma and velvety taste, where the tone of black currant is harmoniously combined with the sharp aroma of cloves, vanilla and the taste of oak barrels. (Retail Price \$23.99)

★ Food Pairing: lamb, pork, pate, ham, veal, stews, plum sauce



PREMIUM MIX



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★ Food Pairing: tomato based dishes, mushroom, lentils, legumes, duck, steak, porcini

4. Marques de Casa Concha Chardonnay 2016

Limari Valley, Chile

Barrel-fermented Chardonnay combining richness with elegance and vibrancy this ripe, delicious wine serves up tasty white pear, mineral notes, and toasty hazelnut. Deeply concentrated with a silky texture and layers of pears and ripe figs and mineral flavors with a long and vibrant finish. (Retail Price \$24.99)

★ Food Pairing: schnitzel, lobster, butter sauce, apple, pork, salmon, prawn capellini



5. Domaine de Montcy Cheverny 2019

Loire, France

Blend of Sauvignon and Chardonnay. Golden yellow color. Sauvignon scent with white fruit aromas. The nose is long lasting with lilac. Direct, straightforward and generous mouthfeel. The palate is well rounded, greedy and very long. A balanced finish with bread crust notes. This wine, raised in stainless steel vats, is complex and elegant. Fermented in stainless steel tanks with only wild, native yeasts; organic certification. (Retail Price \$29.99)

★ Food Pairing: Andouillette, shrimp taco, fresh water fish, Cuban sandwich, green beans, artichokes

6. Vina Herzanovi Veltinske Zelene 2018

Moravia, Czech Republic

The grapes were harvested by hand. 15% spent 9 months on skins in qvevri, 25% fermented in stainless steel tanks (few hours of maceration in the beginning), and 60% fermented in older French oak barriques. Bottled with a little bit of sulfur. This Gruner Veltliner is juicy with notes of think pineapple, ripe apples, Meyer lemon and pleasantly peppery finish. A compelling image of its grape variety! (Retail Price \$27.99)

★ Food Pairing: trout, sardines, spicy Asian dishes, Indian curry, Ethiopian, Mexican chili, fresh mozzarella

