

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- OCTOBER 2021 -



1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. Antico Fuoco Rosso Veronese 2019

### Veneto, Italy

60% Merlot and 40% Corvina, grown in the Veneto and aged in stainless steel. Intense purple color when young that tends towards amber with age. Oak aging gives it pleasant spice and vanilla notes on the nose. The solid structure on the palate are a result of elevated alcohol, soft tannins and acidity.

(Retail Price \$14.99)

★ Food Pairing: artichokes, roast chicken, brussel sprouts, beef wellington, potato casserole

## 2. Domaine Lombard La Re Nomme 2014

### Vin de Pays, France

A supremely generous and indulgent wine made from 90% Syrah and 10% Viognier. A fantastic compromise between density and sapidity. with delicate tannins. From vines aged 10 to 30 years, this wine is fermented in stainless steel and aged for 12 months in cement tanks. The result is aromatic bouquet with dark fruits and floral notes. The ever-so-slightly salty and spicy finish implores you to take another sip. (Retail Price \$18.99)

★ Food Pairing: burger, duck confit, leg of lamb, carne asada, meatloaf, Moroccan tajine, Gouda



## 3. Cascina Chicco Granera Alta Barbera d'Alba 2019

### Piedmont, Italy

100% Barbera from the Granera Alta plot in Castellinaldo, Piedmont. This site has a history of vineyards going back to the 1700s. A nose featuring smoky and woody undertones as well as black cherry. Powerful, yet soft on the palate, this Barbera pairs well with richer dishes but still drinks well by itself. Aged in neutral French oak barriques. Drink now through 2023. Sustainable farming. (Retail Price \$16.99)

★ Food Pairing: ragu, rillettes, quail, truffles, porcini mushroom, bruschetta, lasagna, anchovy

## 4. Gather III Red 2019

### San Francisco Bay, California

This red blend incorporates grapes from ancient-vine plantings; Carignan, Petite Sirah, Mataro, Black Malvoisie, Alicante Bouschet. In the glass, the wine is a dark purple color, with a jet-black center. Aromas of wild blueberries, ripe blackberries, sweet spices, and herbes de Provence characterize the nose. On the palate, the wine is full-bodied, with flavors of blackberries, cassis, and crushed violets. (Retail Price \$16.99)

★ Food Pairing: roasted pork, beef brisket, pumpkin, squash, eggplant, Manchego



## 5. Los Dos Red 2019

### Campo de Borja, Spain

Located between the Sierra de Moncayo mountain range and the Ebro River Valley, this historic region has produced wine since the late 12th century. 86% Garnacha and 14% Tempranillo. Earthy aromas of black cherry and cranberry with subtle smoky overtones. The palate shows flavors of juicy black raspberry and mulberry with hints of bramble and herb. The finish is long and mineral-tinged. (Retail Price \$11.99)

★ Food Pairing: pizza, cheeseburger, root vegetables, wings, BBQ pork, polenta, kebab

## 6. Thelema Mountain Road Red 2016

### Bordeaux, France

A blend of Shiraz, Petit Verdot, Merlot, Grenache and Cabernet Sauvignon, the Thelema Mount Red is a must have everyday red. This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well rounded tannins and a long, delicious finish. (Retail Price \$16.99)

★ Food Pairing: mole, gravy, short ribs, hoisin sauce, tandoori chicken, curry



# REGULAR WHITE



## 1. Vino d'ell Amicizia Sauvignon Blanc 2017

### Veneto, Italy

This Sauvignon Blanc has a heavy minerality on the nose. A dry and crisp palate showing lots of ripe, aromatic fruit, with hints of orange zest, mirroring the nose. A wine of exceptionally full flavor, lengthy and elegant.

(Retail Price \$16.99)

★ Food Pairing: arugula, oysters, zucchini, grilled fish, burrata, caesar salad

## 2. A.J. Lecluse Sauvignon Blanc 2020

### Loire, France

Simple and refreshing white. This Sauvignon Blanc shows classic aromas and flavors of citrus, fresh herbs, and minerals. This Vin de Pays du Val de Loire is lighter in weight and texture than Sancerre but its fresh and fruity character make it a delicious wine for warm-weather refreshment and simple food pairings.

(Retail Price \$11.99)

★ Food Pairing: vinaigrettes, whitefish, goat cheese, sushi, fried calamari, tabbouleh



## 3. Copain Tous Ensemble Chardonnay 2017

### Sonoma, California

On the nose hints of hazelnut, lemon curd, white peach, and pie crust. On the palate, light to medium weight with layers of green apple, citrus, quinine, and a slight creaminess woven together. Incredible length and tension make this wine refreshing and bright. (Retail Price \$17.99)

★ Food Pairing: halibut, almonds, pine nuts, hummus, spinach pie, roast chicken, scallops

## 4. Les Costieres de Pomerols Picpoul de Pine 2020

### Languedoc, France

Known as the Muscadet of the South in France, this is to the Mediterranean coast of France what Albarino is to northwest Spain. The color is a superb pale yellow with bright hues. The nose is elegant, with aromas of fresh fruit and citrus fruit especially grapefruit. Well-balanced with typical focusing and zesty acidity. A pure expression of the grape variety. (Retail Price \$14.99)

★ Food Pairing: salmon, shellfish, oyster po boy, pesto, peas, feta cheese



## 5. Domaine Duffour Cotes de Gascogne Blanc 2020

### Gascogne, France

While many of the white wines from Gascogne come from large-scale wine factories, this one comes from a much smaller, independent vigneron. A blend of old vine Colombard, Ugni Blanc, and Gros Manseng, this stainless steel fermented white is brimming with bright citrus, apple, and tropical fruits. These old vines yield an intensely aromatic wine with concentrated flavors. A bit weightier than Sauvignon Blanc, but still super fresh and clean. (Retail Price \$14.99)

★ Food Pairing: prawns, artichokes, figs, prosciutto & melon, anchovies, serve as an aperitif

## 6. M. Chapoutier Luberon La Ciboise Blanc 2017

### Rhone, France

Luberon is known as one of the most sun-drenched regions in France with approximately 2,600 hours of sun per year. A blend of Grenache blanc, Vermentino, Viognier and Roussanne, aromas of white flowers, lemons and exotic fruits. Well balanced, between freshness and roundness, with a good length. (Retail Price \$16.99)

★ Food Pairing: bouillabaisse, sardines, mackerel, ceviche, ramen, miso, paella valencia



# REGULAR MIX



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★ Food Pairing: halibut, almonds, pine nuts, hummus, spinach pie, roast chicken, scallops





# PREMIUM RED



## 1. Antonin Rodet Domaine de la Bressande Mercurey 2017

### Burgundy, France

In the Cote Chalonnaise,, Mercurey is one of the oldest terroirs which has always enjoyed an excellent reputation. The taste of the wine is soft, delicate, harmonious, perfectly balanced, with rounded tannins, notes of juicy dark fruits, berries and a long, bright finish. The rich aroma of the wine is woven from notes of ripe red and black fruit, harmoniously underlined hints of toasted bread. (Retail Price \$29.99)

★ Food Pairing: seared tuna, couscous, duck breast, beef stroganoff, leeks, cauliflower, brie

## 2. Rebellious Red Blend 2018

### California

Led by Zinfandel with 7 other grape varietals (Cabernet Sauvignon, Merlot, Syrah, Mourvedre, Petite Sirah, Malbec, Sauvignon Blanc). Aromas of dark cherry and strawberry jam, brown sugar, dark chocolate, and cola with hints of cardamom, black pepper, sandalwood and licorice. The bright and vibrant entry accentuates flavors of fresh blueberries and allspice that linger into a creamy, rich mid-palate and ends with a luxurious finish. (Retail Price \$24.99)

★ Food Pairing: spicy Asian dishes, mole, short ribs, briskets, hoisin sauce, sweet chili sauce



## 3. Bodegas Muga Reserva 2017

### Rioja, Spain

The red 2017 Reserva, which is sold as Crianza in Spain, is their most popular wine. Medium-deep, ruby-red color with some brick-red glints. The nose reveals delicious red and black fruit aromas, such as blueberries, plums, and forest fruit, together with notes of liquorice and chocolate. Medium-bodied on the palate, the wine shows lovely balance with hints of roasted coffee beans, ripe fruit, silky tannins, and a lingering finish. (Retail Price \$29.99)

★ Food Pairing: chorizo, jambalaya, creole, moussaka, pork tenderloin, cabbage rolls, goulash

## 4. El Enemigo Malbec 2017

### Mendoza, Argentina

Rich and concentrated, it offers aromas of black fruit, cherry and dark berry fruit on the nose followed in the palate by a full-bodied wine with flavors of spice, blackberry, black cherry, pepper and a slight floral character. The finish is elegant and lengthy. (Retail Price \$27.99)

★ Food Pairing: steak, sausage, bacon, lamb shanks, Taleggio, blue cheese



## 5. Château Lanessan Haut-Médoc 2016

### Bordeaux, France

50% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot and 5% Cabernet Franc. Medium garnet-purple colored, the 2016 Lanessan offers cassis and plums on the nose with a core of cedar, earth and herbs. Medium-bodied, the palate is firm, grainy and lively with good expression. Lovely structure on the palate with fleshy tannins and a long finish. (Retail Price \$29.99)

★ Food Pairing: steak and fries, rosemary, duck, foie gras, Comte, mushroom, truffles

## 6. Pfluger Cuvee Noir 2016

### Pfalz, Germany

The biodynamic estate from winemaker Alex Pflüger. Representing with this bold, richly berried wine deftly blends the spice and smoke of Lemberger with the plush black fruit and bramble of Merlot and Dornfelder. Hints of granite and herb lend elegance but its faint tannins and sunny acidity make it enjoyable. (Retail Price \$23.99)

★ Food Pairing: smoked salmon, Munster, tomato based pasta, blood sausage, black pepper crab



# PREMIUM MIX



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★ Food Pairing: chorizo, jambalaya, creole, moussaka, pork tenderloin, cabbage rolls, goulash

## 4. Huber Grüner Veltliner Obere Steigen 2017

### Niederösterreich, Austria

Lemon, yeast and boxwood are all evoked subtly on the nose but promise liveliness nonetheless. The palate is edged with zesty citrus that underlines a concentrated, yeasty core of intense saltiness that makes this simply irresistible. Hints of white pepper shimmer in the background while lemon keeps everything bright. Drink now. (Retail Price \$24.99)

★ Food Pairing: Vietnamese food, schnitzel, goat cheese, fresh mozzarella, fish taco, fried chicken



## 5. Chateau Vitallis Macon-Fuisse 2017

### Burgundy, France

At the heart of the Pouilly-Fuissé plots, the vines for Mâcon-Fuissé wine make the most of their terroir and clay-limestone soils. The nose is very intense with aromas reminiscent of pepper, yellow flowers and mirabelles. The attack shows pronounced ripe fruit flavours, before giving way to a smooth mid-palate with hints of pineapple and plum. (Retail Price \$24.99)

★ Food Pairing: risotto, veal, mussels, grits, cauliflower, chicken pot pie, lobster

## 6. At Roca Anima Mundi Gres 2019

### Catalonia, Spain

Gres is from vineyards of Xarel-lo planted between 1956 and 1974 in Sant Sebastià dels Gorgs in the Alt Penedès. The soils are highly calcareous, but feature a remarkable amount of sandstone as well, and are cultivated according to organic and biodynamic principles. A thirst quenching and very satisfying glass. Ocean breeze and fun at the beach is filling up the daydreams. (Retail Price \$26.99)

★ Food Pairing: asparagus, Vietnamese dishes, Gruyere, ginger, lemongrass

