

A warm, autumn-themed still life featuring a wine bottle, a glass of orange juice, a lit candle, a basket of grapes, and a fruit-topped pie.

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- NOVEMBER 2021 -

1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. 12 Knights Opulent Red 2019

### Lisboa, Portugal

Blend of Touriga Nacional, Tinto Roriz, Syrah and Alicante Bouschet. Complex, elegant and well-balanced, this opulent red wine is full-bodied with smooth tannins, a long and pleasant finish. Marked by an intense ruby color, it's full of ripe red fruits and spicy aromas from a deep rest in wood casks. (Retail Price \$13.99)

★ Food Pairing: smoked meats, tripe, bacon, lamb, turnips, grilled octopus

## 2. Argiolas Costera Cannonau 2018

### Sardinia, Italy

Costera shows the typicity of the Cannonau grape with flavors of very ripe strawberries, black cherries, herbs, and spices. The warmth and intense sunlight of southern Sardinia can be seen and felt in the wine with unexpectedly deep color and fullness on the palate. French oak barriques provide rounded tannins and flavors of vanilla. (Retail Price \$18.99)

★ Food Pairing: wild boar, pulled pork, Korean BBQ, cassoulets, sheep cheeses



## 3. Los Haroldos Bonarda 2019

### Mendoza, Argentina

Originating in Italy, Bonarda grape thrives in the high altitude Andes vineyards of Mendoza. Los Haroldos Estate Bonarda has pure blackcurrant and blueberry fruit with a hint of liquorice. Intense ruby-red color with violet purple shines. Pleasant aromas of red and black fruits such as strawberries, blackberries, cassis and cherries. Very round and smooth tannins. (Retail Price \$12.99)

★ Food Pairing: ham, sausages, tuna, salmon, tomato based dishes, hoisin sauce

## 4. Montebueno 2018

### Rioja, Spain

100% Tempranillo. Montebueno was named after one of the best plots in Rioja Alavesa, located on the south east of the village of Labastida. This wine displays a brilliant deep ruby red color. Aromas of juicy fruit combine with a spicy vanilla bouquet. Smooth and fruity in the mouth, with some well-integrated secondary nuances. Full-flavored with a persistent, pleasant finish. (Retail Price \$15.99)

★ Food Pairing: simple burger, bell pepper, eggplant, chorizo, black pudding, wontons



## 5. Passomadama Montepulciano d'Abruzzo 2018

### Abruzzo, Italy

Abruzzo is an overwhelmingly mountainous region in central Italy on the coast of the Adriatic Sea. Aromas of ripe dark cherry, tobacco and mentholated herbs show a pleasing concentration on the nose. There's nice richness to the fruit on the palate, with zesty acidity and fine, sandy tannins framing it all.

(Retail Price \$15.99)

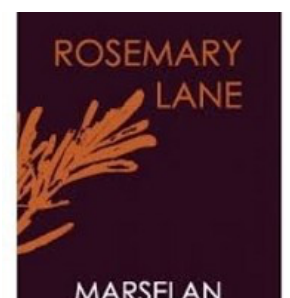
★ Food Pairing: pizza, cheeseburger, ragu, risotto, lasagna, beef briskets

## 6. Rosemary Lane Marselan 2016

### Vin de Pays, France

Marselan is a hybrid of two distinguished grapes: Cabernet Sauvignon and Grenache. The wine is dark purple-colored, with a nose of black fruit, hints of cocoa, cedar, and herbs de Provence. On the palate, the wine is very juicy, with nice, balancing, acidity and very soft silky tannins. Since the tannins are so soft, almost non-existent, this an ideal quaffing wine, that can be served slightly chilled. (Retail Price \$13.99)

★ Food Pairing: leg of lamb, pork, black beans, lentil, pesto, cabbages



# REGULAR WHITE



## 1. Jean-Luc Colombo Les Abeilles Blanc 2017

### Rhone, France

'Les Abeille' (The Bees) is named for the bees that inhabit the vineyards in the southern Rhône Valley where this Côtes du Rhône is produced. Intense perfumed aromas with citrus, green apple, white peach and pear with herbal and chalky mineral notes. On the palate, the lively Clairette combines with the rich Roussanne to produce a well-balanced wine. (Retail Price \$14.99)

★ Food Pairing: sardines, rice paper rolls, mussels, scallops, avocado

## 2. Tenshen White 2017

### Central Coast, California

Rhone style white blend - Viognier, Roussane, Grenache Blanc and Chardonnay. Aromas of tangerine and ripe melon lead to flavors of peach and apricot, Balanced acidity and juicy honeysuckle accent the finish with a hint of hazelnut. (Retail Price \$16.99)

★ Food Pairing: chicken, shellfish, savory butter, carbonara, Raclette, Mahon



## 3. Weingut Dr Heyden Silvaner Trocken 2017

### Rheinhessen, Germany

This white is indeed quite dry as noted on the label. The nose is a heady mélange of pear, musk melon, lemongrass, and lily of the valley. In the mouth, these descriptors orbit around a sturdy acid spine — that citrusy acid note is present from start to finish, and dwindles almost unwillingly to a finish of sea salt and brine. (Retail Price \$15.99)

★ Food Pairing: aioli, tofu, asparagus, crab cake, quiche, goat cheese

## 4. Cotnari Grasa de Cotnari 2018

### Moldova, Romania

Extremely rare, Grasa only has about 450 hectares of total acreage in the world, and all of it in Romania. It's made in dry and botrytis-affected semi-sweet styles. This example falls into the latter category and will be profoundly aromatic and floral, with a sweet core and vanilla tones. The sweetness, finely balanced by a spine of bright acidity, makes this a perfect choice for blue-veined cheeses. (Retail Price \$10.99)

★ Food Pairing: Roquefort cheese, sticky pudding, roasted nuts, apricot galette



## 5. Vittorio Bera & Figli Arcese Bianco 2019

### Piedmont, Italy

This unusual white, a blend of Arneis, Cortese, Sauvignon Blanc, Favorita, and Vermentino are co-planted and co-fermented in concrete, the wine bottled with a small amount of residual sugar, allowing for a final bit of fermentation that adds a spritz on opening the bottle. This is a crisp, dry white wine that offers a lively profile of white peach, pear, and apricot that leads to nutty, earthy flavors and a pleasant mineral character. (Retail Price \$17.99)

★ Food Pairing: zucchini, eggplant, kale, grilled fish, tortellini

## 6. Mayu Pedro Ximenez 2019

### Elqui, Chile

Single-vineyard, old vine, dry PX from one of Chile's highest elevation vineyards. 2019 was a very good overall vintage in Chile, and the wines tend to keep good freshness and moderate alcohol. Mayu Pedro Ximenez is a stylish white wine that offers appealing floral and fruit aromas, with flavors balanced by fresh acidity, minerality and a long finish. (Retail Price \$14.99)

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



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★ Food Pairing: aioli, tofu, asparagus, crab cake, quiche, goat cheese



# PREMIUM RED



## 1. Envinate Albahra 2019

### Castilla-La Mancha, Spain

Albahra (Castilian for "small sea") is a blend of 75% Garnacha Tintorera (Alicante Bouschet) and 25% Moravia Agria from high altitude, organically farmed vineyards in Almansa and Manchuela. The Garnacha Tintorera contributes the rich and concentrated notes of fresh berries and Mediterranean herbs. And the Moravia Agria, a super rare and indigenous Spanish grape, adds freshness, acidity, and gorgeous floral notes.

(Retail Price \$28.99)

★ Food Pairing: salmon, trout, chicken, turkey, pork loins, paprika, beans

## 2. Ferreira Casa Ferreirinha Vinha Grande 2018

### Douro, Portugal

45% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz, 5% Tinta Barroca. Notes of red and black fruit, and hints of cocoa and chocolate courtesy of a warm year. There are further spicy notes and a well-integrated wood element that bestows added complexity. On the palate, it has good volume, powerful and firm tannins, a well-integrated acidity, further notes of red fruit and a very well-balanced finish. (Retail Price \$25.99)

★ Food Pairing: ham, barbecue, venison, mole, Stilton



## 3. Le Calendre Valpolicella Ripasso Classico Superiore 2018

### Veneto, Italy

Ruby red in colour, with garnet reflections, the nose is intense with a characteristic perfume of fruits in harmony with spicy notes. The flavour is fresh and generous with soft tannins and good acidity that balance the alcohol content. Full and robust. (Retail Price \$25.99)

★ Food Pairing: veal, lamb, beef Wellington, smoked chicken, burger with blue cheese, mushroom

## 4. Domaine de Montcy Cheverny Rouge 2018

### Loire, France

60% Pinot Noir, 35% Gamay, 5% Malbec. 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. A wine with silky tannins that expresses the elegance of Cheverny's terroir. (Retail Price \$29.99)

★ Food Pairing: salmon, duck breast, prosciutto, gumbo, red pepper, pomegranate



## 5. Thevenet & Fils Les Clos Rouge 2019

### Burgundy, France

From grapes grown in the village of Bussieres, sourced from the lieu-dit 'Les Clos.' The fruit tends to ripen early due to its excellent exposure. Chewy and sappy on the palate, the wine alternates vivid impressions of Bing cherries, tangy raspberries, soft tannins, and dusty limestone soil, and bright minerals, balancing acidity, and appetizing bitter herbal notes carry the wine to its long, savory finish. (Retail Price \$29.99)

★ Food Pairing: duck confit, quail, ham, mushroom, truffle, casseroles

## 6. Tres Sabores Por Que No 2019

### Napa Valley, California

Red blend of Zinfandel, Petite Sirah, Cabernet Sauvignon, and Petit Verdot. With a fresh aroma of dark fruit, spices & chocolate, and a robust yet smooth finish, this is everyone's favorite "party in a glass" that needs no special occasion to open. Somewhat unconventional blend lends it an exotic charm. (Retail Price \$28.99)

★ Food Pairing: classic American fares - pizza, burger, smoked BBQ





# PREMIUM MIX

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★ Food Pairing: veal, lamb, beef Wellington, smoked chicken, burger with blue cheese, mushroom



## 4. Louis Latour Pouilly-Vinzelles En Paradis 2018

### Burgundy, France

The vineyards surround the village of Vinzelles, where vines have been growing since the Gallo-Roman era on south facing slopes and on a terroir of limestone, giving the wine exceptional power and minerality. Golden honey yellow with a wonderful bouquet of white peaches, apricots and arcacia. Full bodied with a lemon tang and a hint of vanilla and almonds leading a long rich finish. (Retail Price \$29.99)

★ Food Pairing: escargots, white fish, sauerkraut, morel mushroom, Comté



## 5. Les Fils de René Quénard Chignin-Bergeron Les Tours 2017

### Savoie, France

The wines of Savoie tend to taste of the French alps in whose foothills they are made – all crunchy crispness and herby, sappy flavours. This white is made from Roussane, a ripe and expressive white wine with notes of lime and quince which offers a fresh minerality with a long finish. (Retail Price \$20.99)

★ Food Pairing: pate, duck liver, cream sauce, Carbonara, lobster, brie



## 6. Kruger-Rumpf Estate Riesling 2019

### Nahe, Germany

The Estate Riesling is a dry blend of 2 vineyard sites with 2 different soils, giving an easy complexity to this screw cap Riesling. Bright striking acidity, this Riesling is fermented dry with lush juiciness. If you are not a fan of Riesling because you find it “sweet” than this is a great introduction to what a dry Riesling can be. (Retail Price \$24.99)

★ Food Pairing: crab, halibut, scallop, ginger, Asian dishes, gruyere

