

A warm, inviting still life featuring a bottle of wine, a bunch of grapes, a lit candle, and a fruit-topped tart. The scene is set on a wooden table with a white plate and a folded white napkin. The lighting is soft and warm, creating a cozy atmosphere.

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- DECEMBER 2021 -

1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. Riporta Primitivo 2020

### Puglia, Italy

A nice full red grape, yet bold and not dry. A very pleasant fruity wine with a lot of red fruits, like cherries, berry juice. Oaky notes, a little bit of tobacco, and spicy. Even a hint of vanilla and a little bit sweet. Good length on the finish. (Retail Price \$15.99)

★ Food Pairing: sweet and spicy Asian dishes, Moroccan and Turkish spices, tomato sauces, eggplant, pork

## 2. Kavaklidere Yakut 2019

### Anatolia, Turkey

Kavaklidere is Turkey's first and oldest private-sector wine producer. Yakut is the red blend of Carignan and Alicante Bouschet with native grape varieties added - Öküzgözü and Bogazkere. Intense red fruit aromas like sour cherry and black plum; violet notes. Rich flavored, concentrated and well balanced with its ripe tannins. The wine is akin to Gamay, but with more structure and depth. (Retail Price \$16.99)

★ Food Pairing: Mediterranean cuisine, ground meats, pomegranate, red pepper, lentil



## 3. Matsu El Picaro 2019

### Toro, Spain

100% Tempranillo. This wine has a great robe and a profound color, an expression of its young age. It has an intense aroma in which one can find dark fruits such as blackberries and blueberries, mineral notes also appear, creating this fresh wine with complexity. In the mouth, again this wine dominates the fruitful sensations, perceived as a wine with body; though at the same time it leaves pleasant lickerish sensations, contributed by the maturity of the grapes from which this wine is made. (Retail Price \$14.99)

★ Food Pairing: grilled meats, BBQ style dishes, fried beans, carnitas, chorizo, paprika, paella



## 4. Reverent Cabernet Sauvignon 2017

### California

The 2017 Reverent Cabernet Sauvignon shows bright aromas of cranberry, cherry, and plum with milk chocolate. On the mouth there are layers of roasted coffee, dark cherry, and malted chocolate that lends itself to a solid oak structure, with clove, nutmeg, cinnamon and vanilla bean. (Retail Price \$17.99)

★ Food Pairing: mushrooms, short ribs, steak, lamb, duck breast, kofte kebab



## 5. Verzier-Chante Perdrix Connivence Collines Rhodaniennes 2016

### Rhone, France

100% Syrah. This wine, produced from vines 250 meters outside the St. Joseph appellation, has it all. Dark, blue fruit with classic pepper notes and sweet, ripe tannins to finish it off. Inky and concentrated blackberry fruit with an underlying granitic stone quality on a long finish. Very complex bottle for this price. (Retail Price \$16.99)

★ Food Pairing: bacon, meatloaf, lamb, Korean BBQ, duck fat, ham, peppercorns



## 6. Havenscourt Pinot Noir N/V

### California

Medium bodied with delicate cherry and raspberry flavors and a light touch of oak. Simple yet enjoyable Pinot Noir with smooth finish and sweetness on the palate. (Retail Price \$11.99)

★ Food Pairing: tuna, salmon, bruschetta,





# REGULAR WHITE



## 1. Oveja Negra Sauvignon Blanc Carmenere 2019

### Central Valley, Chile

Bright greenish yellow color. In the nose the wine shows aromas of green apples, pineapple, grapefruit, freshly-mown grass and apricots. In the mouth appear notes of tropical fruits with touches of herbs. The Carmenere adds persistence and an unusual structure for a Sauvignon Blanc, in addition to notes of stone fruit. (Retail Price \$14.99)

★ Food Pairing: asparagus, zucchini, parsley, cilantro, lime, goat cheese, prawns

## 2. Chateau Bousquet Graves 2017

### Bordeaux, France

The Graves appellation is the only one in France that bears the name of the soil that produces the grapes; a gravelly mix of clay and limestone. This Graves Blanc is a blend of Semillon and Sauvignon Blanc. Pale yellow in color, full of white flowers and honeysuckle this wine is lovely enjoyed on it's own as an aperitif.

(Retail Price \$14.99)

★ Food Pairing: fresh seafood, oysters, sushi, goat cheese, cream fraiche, vinaigrette



## 3. Eugene Carrel et Fils Jongieux Blanc 2020

### Savoie, France

The most common white varietal - Jacquère in the Savoy, usually has the "village" designation in particular Apremont, Chignin, Aymes, and Jongieux region. A luminous appearance with green highlights, this wine delivers lovely fruity notes (citrus and ripe pears), associated with floral overtones has a slight minerality to finish. (Retail Price \$14.99)

★ Food Pairing: aioli, tofu, fondue, oatmeal, shellfish, crab cakes, lemon butter sauce

## 4. Les Volets Chardonnay 2020

### Pays d'Oc, France

The nose is bright and lively with candied fruit, apricots and orange peel giving way to hints of toasted hazelnut and buttery brioche. On the palate this wine is harmonious. The smooth, slightly nutty character leads on to gingerbread notes. There is an underlying acidity that ensures longevity and elegance. (Retail Price \$11.99)

★ Food Pairing: whitefish, olives, capers, butter chicken, polenta, quinoa, corn

## 5. Alexakis Assyrtiko 2020

### Santorini, Greece

A refreshing Assyrtiko sourced from high-elevation vineyards where ancient winepresses have survived since the Bronze Age. The wine is tank-fermented and aged sur lie for three months. Bright yellow color with green hues. The bouquet displays aromas of passion fruit, mango and citrus. Balanced taste with crispy acidity and a characteristic minerality around the palate. Long and lasting finish. (Retail Price \$18.99)

★ Food Pairing: feta, halloumi, taramasalata, sea urchin, tomato, yogurt, branzini, shellfish

## 6. Dakovo Rajnski Rizling 2020

### Plesivica, Croatia

Warm days and cool nights there provide for riesling suitable climate where this grape variety can ripen well, concentrating enough sugar while maintaining enough acidity. This Riesling is elegant and pure with lots of floral and fresh citrus aromas with mild botrytis and captivating acacia flower notes. Young and mineral, while also showing depth. (Retail Price \$14.99)

★ Food Pairing: fish cakes, trout, mash potatoes, cod roe, chicken satay, risotto



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★ Food Pairing: aioli, tofu, fondue, oatmeal, shellfish, crab cakes, lemon butter sauce





# PREMIUM RED



## 1. Chateau Couronneau L'Ecuyer de Couronneau 2016 Bordeaux, France

100% Merlot. Powerful and ripe tannins give this rich and plump red wine with a seductive structure. Loads of rich dark fruit. Harmonious, round, dense and very supple. Charming and voluptuous. Great value for money and a fine drop for cheese and charcuterie night. (Retail Price \$24.99)

★ Food Pairing: rosemary, ribeye, braised meats, roast vegetables, duck breast

## 2. Gothic Eldritch Pinot Noir 2014 Willamette Valley, Oregon

Eldritch-Hyland Vineyard represents the unique, savory qualities of the vineyard and classic Oregon elegance. Reminiscence of a Volnay & Vosne Romanee rendezvous; elegance intertwined with exotic & savory. A light ruby color leads to an exceedingly food friendly Pinot with high toned red fruits with hints of exotic spice and savory. (Retail Price \$49.99)

★ Food Pairing: salmon, duck, chicken, venison, pork, scallops, parsnip, yam, beet



## 3. Bardos Romantica 2018 Ribera del Duero, Spain

Cherry red tones, very alive. Great depth of color. The wine has a very fresh nose, which perfectly conveys the character of the highland vineyards of the Páramo de Corcos. Enormous complexity, with spicy notes from the barrel and background fruit. Very pleasant on the palate with an enveloping, velvety tannin, very well matured. Acidity integrates with the density and sweetness creating a perfect balance. Again the finish denotes highly complex fresh fruit and spices. (Retail Price \$21.99)

★ Food Pairing: sausages, bolognese, pork belly, roasted lamb, sirloin steak



## 4. Tenuta di Morzano Il Quarto Chianti Riserva 2016 Tuscany, Italy

Harmonic blend of Sangiovese, Merlot and Syrah. This wine with an intense ruby red color to the nose is characterized by a persistent scent of flowers, spices and fruit. With an important, elegant and velvety structure, it is soft and round in the mouth. The best grapes are destined for the Reserve since the harvest and their properties are enriched when they know the woods. (Retail Price \$23.99)

★ Food Pairing: osso buco, pizza with meat, ragu, eggplant parmesan, meatballs, butternut squash



## 5. Kamnik Winemaker's Selection 2018 Skopje, Macedonia

Red blend of Vranec, Merlot, and Carmenere. The aroma is complex; the dominant fruity and spicy character reveals ripe cherries complemented with discreet vanilla undertones. The taste is full-bodied, with a velvety structure and soft tannins which enable the long aftertaste and the bottle ageing capacity of several years. (Retail Price \$24.99)

★ Food Pairing: Manchego, goulash, lamb, pork, BBQ meats, casserole, beef and broccoli



## 6. Peter Franus Brandlin Vineyard Zinfandel 2016 Napa Valley, California

A classic expression of Zinfandel. Youthful, vibrant, and medium ruby in color, the nose greets you with bramble fruits, white pepper, allspice, clove, and a touch of vanilla. The flavors reflect the nose with more wild berry notes, cranberry, and a hint of coffee. The tannins are subtle and integrated and lead to a lip-smacking finish. (Retail Price \$39.99)

★ Food Pairing: pulled pork, briskets, burgers, Chinese style ribs, lamb shanks, BBQ pizza





# PREMIUM MIX



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★ Food Pairing: sausages, bolognese, pork belly, roasted lamb, sirloin steak



## 4. Ken Wright Cellars Celilo Vineyard Chardonnay 2012 White Salmon, Washington

This bottling is 100% chardonnay from the Celilo vineyard located in White Salmon, Washington. Terrific acidity and a great deal of minerality, derived from being planted directly into pulverized basalt. Nose and palate share apple and pear with hints of banana. The wine is beautifully balanced and changes dramatically over the course of a meal. (Retail Price \$24.99)

★ Food Pairing: chicken, pork, veal, trout, seafood gumbo, smoked salmon, lobster



## 5. Braunewell Trocken Riesling 2018 Rheinhessen, Germany

This bottling is classic Rheinhessen displaying more of a mineral based personality than the floral expressions of the varietal that is typical of the Mosel. The sumptuous body coats the palate with lovely notes of honeysuckle and nectarines. The underlying note of stone is persistent throughout which is consistent with their limestone soil. (Retail Price \$26.99)

★ Food Pairing: Thai and Vietnamese cuisine, Tex-Mex, tandoori chicken, mozzarella



## 6. Clos Henri Petit Clos Sauvignon Blanc 2020 Marlborough, New Zealand

The 2019 vintage ushers us in with a fresh, balanced and expressive Sauvignon Blanc. An inviting nose of stony minerality and blood orange develops into lifted notes of tropical fruits and lingering herbals. The mouth displays a fleshy, juicy texture, with flavors of peach and mango. The finish is crisp and refreshing with a touch of minerality. (Retail Price \$23.99)

★ Food Pairing: sea bass, calamari, fresh seafood, tomatillo, oysters, fromage blanc, goat cheese

