# TIFFANY'S WINE & SPIRITS WINE CLUB - JANUARY 2022 -



# REGULAR RED



#### 1. Chateau du Grand Caumont 2018

#### Languedoc, France

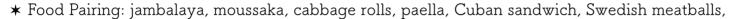
Carignan, Syrah, and Grenache sourced from the Corbières appellation. A smoking value, the Corbieres Terroir offers pretty lead pencil, tobacco leaf and blackcurrant-styled aromas and flavors to go with a medium to full-bodied, rounded and supple profile on the palate. (Retail Price \$16.99)

\* Food Pairing: cassoulet, hearty stew, Korean BBQ, rotisserie chicken, mushroom, park loin, Tomme

# 2. Lopez de Haro Crianza 2017

#### Rioja, Spain

Round, pleasant and expressive wine, made from the Tempranillo, red Garnacha and Graciano grape varieties and aged for more than 2 years in oak and bottle. A wine of intense color and a pleasant bouquet, in which the nuances of mature fruit stand out. In the mouth it is soft, expressive and elegant, combining a fruity character with the notes lent by the cask, in perfect balance. (Retail Price \$14.99)







# 3. Ocnautic Cabernet Sauvignon 2018 Monterey County, California

After night and early morning harvest, the grapes went through an extended maceration on the skins for up to two weeks during fermentation to extract depth of flavor. The wine was then gently pressed, racked into new and seasoned French oak barrels, and aged for 12 months. Aromas of dark berries, chocolate, and roasted coffee carry through to the palate with flavors of blackberry and cassis, fine, elegant tannins, with toasty mocha notes and a complex, lingering finish. (Retail Price \$15.99)

\* Food Pairing: filet mignon with gorgonzola, lamb tagging, mac & cheese, pine nuts, venison, roasted duck

#### 4. Montsable Pinot Noir 2018

#### Pays d'Oc, France

It's attractively fruited and lifted, showing sweet plum, dried herb, almond and floral aromas, followed by an elegantly expressed palate offering ripe fruit intensity backed by polished tannins, making it easy to enjoy. At its best from now until 2024. (Retail Price \$15.99)

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





# 5. Tenuta Il Falchetto Dolcetto d'Alba 2017 Piedmont, Italy

Brilliant purple in color these clusters of small, red grapes shows off aromatics ranging from red fruit, to cherry, violet and hay. Soft and open in the mouth, this well balanced wine with delicate tannins is offset by a fresh acidity. (Retail Price \$18.99)

\* Food Pairing: ravioli, tomato based dishes, eggplant, cold cuts, truffles, black pepper

#### 6. Grand Marchand Cabernet Sauvignon 2018

#### Bordeaux, France

Dark ruby color with beautiful aromatics of light pepper spice, vanilla, dark red fruit and cassis. The palate is awash with rich dark cassis flavors, a hint of chalky mineral. There is great balance between deep fruit, fresh acidity and smooth tannins. (Retail Price \$16.99)

★ Food Pairing: potato gratin, steak, duck, game birds, rosemary, peppercorns, any herbs, artichokes



# REGULAR WHITE



# 1. Domaine d'Astruc Viognier 2019

#### Languedoc, France

Light golden yellow color with fresh aromas in the nose of fresh and dried fruit: apricots, white peaches, pear and honey. On the palate, the wine is rich and aromatic as belongs to a Viognier with a beautiful structure and surprisingly long finish. This is a Viognier with an excellent price/quality ratio. (Retail Price \$11.99)

\* Food Pairing: pork, veal, turkey, white cram sauce, scallops, crab cakes, triple cream Brie

#### 2. Cuvee Marie Pinot Gris 2020

#### Alsace, France

Alluring aromas of juicy apricots and peaches are prominent with subtle undertones of minerals. The palate has an elegant opulence, freshness and sweetness in a sleek body finished with a touch of smoke and spice. (Retail Price \$12.99)

\* Food Pairing: grilled or smoked fish, ginger, miso, horseradish, fennel, preserved lemon





# 3. Fattoria Il Muro Lama Chardonnay 2018 Tuscany, Italy

A pale straw-white Chardonnay with golden reflections and an extraordinary range of floral notes. Strong mineral aromas lead to green, floral scents with hints of elderflower and spicy notes. On the palate, fruity and crispy with well balanced acidity make this a perfect choice for lighter dishes. (Retail Price \$14.99)

\* Food Pairing: shellfish, halibut, polenta, butter chicken, risotto, Gruyere

# 4. Rapaura Springs Sauvignon Blanc 2020 Marlborough, New Zealand

Pure and vibrant with layers of passionfruit, tropical fruit and zesty citrus. Juicy fruit flavors and crisp acidity combine to deliver a mouth-watering finish. The intensity gains momentum on the long finish. Capturing all the trademark sub-regional flavors of Marlborough, this Sauvignon Blanc is sure to impress. (Retail Price \$16.99)

\* Food Pairing: edamame, sushi, dill, creme fraiche, cilantro, asparagus, oysters





# Jim Barry Watervale Riesling 2017 Clare Valley, Australia

This wine is a pale straw color in the glass. The nose has vibrant aromatics of lemon, orange blossom and fragrant floral musk. The wine is driven by a powerful depth of flavor lemon, lime and grapefruit with classic Watervale musk. Its clean line of acidity gives great length and drive to the generous offerings of flavor. The wine finishes with a gentle touch of mineralic texture to round out a mouth-watering, classic Watervale Riesling. (Retail Price \$16.99)

\* Food Pairing: prawns, lobster, Vietnamese and Thai dishes, spicy Szechuan cuisine, fish and chips

# 6. Bodegas Valle Hermoso 2020

### Colchagua Valley, Chile

Fresh and expressive aromas of pear, quince and lemon curd, interwoven with toasty oak notes. Vibrant purity of the fruit with beautiful texture and good depth lead to a long memorable finish. The long finish is a classic expression of Chardonnay. (Retail Price \$13.99)

igstar Food Pairing: fish pate, vegetable terrines, shellfish, mango chutney, ricotta cheese



# REGULAR MIX



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\* Food Pairing: shellfish, halibut, polenta, butter chicken, risotto, Gruyere



# PREMIUM RED



## 1. Kamnik Montepulciano 2019

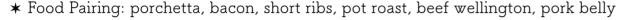
#### Macedonia

A dry red wine made by vinification of carefully selected Montepulciano and Vranec grapes from Kamnik own vineyards. The grapes are groomed with special care and the method of crop reduction is applied. This wine is characterized by a deep ruby red color and by its intense nose revealing aromas of ripe blackberries and black plums. The taste is full-bodied and remarkable, with combined tones of cappuccino and cocoa, finishing with a long aftertaste. (Retail Price \$26.99)

\* Food Pairing: bolognese, ragu, smoked or barbecued meats, kebab, mushrooms, Pecorino with truffle

# 2. Tenuta Sant'Antonio Valpolicella Superiore Ripasso Monti Garbi 2017 Veneto, Italy

Tenuta Sant'Antonio Valpolicellas are made from 100% estate-grown fruit from the Illasi Valley and Monti Garbi. This is one of the best red wine bargains. Aromas of red fruit and cherry exude from the glass. The palate is semi-dry, soft, caressing, fresh, savory, and fairly tannic with a spicy aftertaste. Zippy and precise on the finish. (Retail Price \$25.99)







# 3. Seghesio Zinfandel 2019 Sonoma, California

An expressive burst of aromas of deep dark fruits lead into layered tones of lifted red fruit and a soft, lucious mid-palate. A juicy, vibrant entry with notes of mint, sasparilla, and fresh plum is interwoven with supple, textured tannins and acidity on the long, complex finish. (Retail Price \$29.99)

\* Food Pairing: sausage and peppers, briskets, beef stroganoff, fried onions, aged cheddar or gouda

# 4. Catalpa Malbec 2019

### Mendoza, Argentina

The 2019 Malbec Catalpa from Tupungato, Uco Valley was 50% aged in used French barrels. Bright purple in color. The nose offers fresh sour cherry and plum with attractive hints of violet and herb. Intense and juicy in the mouth with good grip, it grows in momentum and juice the further you get through the glass. (Retail Price \$21.99)

\*Food Pairing: baba gannoush, leg of lamb, smoked bacon, skirt steak, Asiago, soft blue cheese





# 5. Nittardi Ad Astra 2018 Tuscany, Italy

The boutique winery Nittardi lies between Castellina and Panzano in the heart of the Chianti Classico region. Blend of Sangiovese, Cabernet Sauvignon, and Cabernet Franc. Fascinating spice and chili character with blackcurrant and fresh cherry fruit on the nose. Medium body, with good tannins and long, silky and powerful finish. Ad Astra is an approachable yet simultaneously complex red wine that is also a true pleasure when enjoyed young. (Retail Price \$35.99)

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

#### 6. Stoller Dundee Hills Pinot Noir 2019

#### Willamette Valley, Oregon

A pretty plum color, this fills the mouth with sweet blackberry and marionberry fruit. The acidity is buoyant and the tannins proportionate, and it's a well-crafted, moderately powerful wine. It finishes on the chewy side, as the tannins clot up and turn a bit earthy. (Retail Price \$23.99)

★ Food Pairing: salmon, roast pork, quail, duck breast, tuna, olives, capers



# PREMIUM MIX



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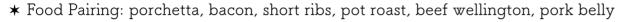
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★ Food Pairing: sausage and peppers, briskets, beef stroganoff, fried onions, aged cheddar or gouda

#### 4. Chateau Bonnet Blanc 2020

### Bordeaux, France

White blend of Sauvignon, Sémillon and Muscadelle. The bouquet is particularly expressive, revealing citrus and white floral notes (broomflowers). Starts out instantly appealing on the palate, becoming fresh, wonderfully rich and delicious, laced with slightly acidic citrus flavors. (Retail Price \$20.99)

 $\star$  Food Pairing: sea bass, calamari, fresh seafood, tomatillo, oysters, mussels, fromage blanc, goat cheese





# Mark Ryan Viognier 2015Columbia Valley, Washington

Viognier's rich texture, aromas of ripe stone fruit, citrus, tropical fruit, and haunting floral perfume have taken this traditional northern Rhône variety from near extinction in the 1960s to a popular variety in the New World. Appealing expression of this variety's potential. Its full-bodied, drier style, mouth-filling texture, and long finish have made this wine a favorite, especially for wine drinkers who normally don't venture into the white zone. (Retail Price \$29.99)

\* Food Pairing: scallops, crab cakes, turkey, chicken, mackerel, burrata cheese

# 6. Jermann Sauvignon Blanc 2017

#### Friuli-Venezia Giulia, Italy

It has a brilliant straw-yellow colour with light greenish highlights. Its aroma is intense, persistent, and fruity with a pleasant hint of elderflower. Elegantly structured, the savory palate delivers juicy white grapefruit, pineapple and mature apricot alongside tangy acidity. (Retail Price \$32.99)

\* Food Pairing: prosciutto, poached eggs, sushi, pesto, zucchini, prawns, Pecorino

