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

150

4 W Main St. Kalamazoo MI 49006

## REGULAR RED



## 1. Höpler Pannonica Red 2018

## Burgenland, Austria

40% Blaufränkisch, 35% Zweigelt and 25% Pinot Noir. Höpler is a family-owned estate just south of Vienna. A touch of smoke precedes notes of ripe, black cherries and baked plums whose fruit becomes even fleshier on the rounded, fruit-forward and rather juicy palate of this blend. Tannins are very soft. Fresh acidity keeps the rounded fruit in check. (Retail Price \$15.99)

\* Food Pairing: smoked sausage, bratwurst, sauerkraut, tomato based pasta, cabbage rolls, feta

## 2. Broadside Printers Alley Red 2018

### Paso Robles, California

56% Merlot, 38% Cabernet Sauvignon and 6% Malbec. An expressive nose of dark cherry, plum and cranberry notes that carry through on the palate along with herbal hints and a touch of sweet baking-spice. This is a juicy, rich, well-structured red blend, with flavors framed by grippy tannins and balanced acidity. A wine easily enjoyed today but with strong aging potential for years ahead. (Retail Price \$17.99)

 $\star$  Food Pairing: roast lamb, duck, pot roast, burger, black pepper steak, mushroom



## 3. Cantine Renzo M. Cornioleta Chianti Riserva 2017

Toscana, Italy

A traditional blend of Sangiovese and a touch of Colorino grape, sourced from the Renzo Masi Estate in the heart of Chianti Rufina. Chianti Rufina is probably the most well-known Chianti area after Classico, however it's slightly confusing that Rufina has nothing to do with Ruffino, another acclaimed wine producer. Slightly more mountainous, and less gently hilly than the Classico zone, the Rufina microclimate is cooler at night which allows the grapes ripen more slowly. Bright red berries, silky finish. Italian classic. (Retail Price \$16.99) \* Food Pairing: olive, salami, chickpea, lasagna, farro, prosciutto, Pecorino

## 4. Bodegas Medrano Irazu Rioja Joven 2020

## Rioja, Spain

Very bright and young Rioja. Violet colour with bluish tinges indicating freshness and youth. Intense and perfumed. Initial notes of carbonic maceration giving way to floral aromas accompanied by fruits of the forest. Bright, crisp, easy entry into the mouth. Prominent flavours of recently harvested fruits. (Retail Price \$14.99) \* Food Pairing: chorizo, black pudding, blue cheese rangoon, pork chops, veal



## 5. Chateau Haut Peyruguet 2018

#### Bordeaux, France

80% Merlot and 20% Cabernet Sauvignon. A beautiful ruby purple color with hints of raspberry. The nose reveals a powerful and flattering aroma of red fruits, pretty floral notes, and spicy sweet mint. On the palate, it is fleshy, round, supple, and fruity with ripe tannins and a long, fresh finish. (Retail Price \$13.99) \* Food Pairing: truffles, mashed potatoes, garlic heavy dishes, Andouille sausage, mushrooms

## 6. Quinta Sao Sebastião QSS Rare Red 2019 Lisboa, Portugal

The most recent wines from Quinta de S. Sebastião, QSS Rare were born combining two purposes: to offer vibrant and modern wines produced in a millenary terroir and to support organizations that are in the front line in the important fight against the extinction of species that are currently endangered, drawing the consumer's attention to this very worrying issue. Blend of Touriga Nacional, Cabernet Sauvignon and Syrah. Bright garnet color, expressive notes of mulberry, blueberry and slightly spicy. (Retail Price \$11.99)



\* Food Pairing: tomato based dishes, ragu, braised ribs, antipasto, Pecorino



## REGULAR WHITE



## 1. Bott Freres Pinot Blanc 2019 Alsace, France

Bott Frères is located in the village of Ribeauvillé, in the heart of Alsace. Since 1835, some of the oldest wine know-how has been transmitted from generation to generation; father to son. The Bott Pinot Blanc is a resplendent clear yellow in the glass. Having an expressive bouquet of well-ripened fruit, this wine has a refreshing, thirst-quenching character, yet exhibits a lovely suppleness on the mid-palate. (Retail Price \$14.99)

\* Food Pairing: roast chicken, tonkatsu, omelet, escargots, turkey, onion tarts, trout

## 2. Chasing Venus Sauvignon Blanc 2021 Marlborough, New Zealand

Chasing Venus is produced from grapes grown on small family farms in the acclaimed Marlborough appellation where the free-draining alluvial soils and the long, cool growing season enhance the varietal citrus aromas and tropical fruit flavors. Beautiful aromas of grapefruit, lychee, and lime. The fresh flavors of guava, lemongrass, mango, and citrus hang on the palate and linger in the finish. There is the expected snap of bright acidity upfront and then the fruit flavors broaden into a rich texture. (Retail Price \$13.99) \* Food Pairing: cilantro, asparagus, arugula, crab, lobster, clams, artichokes, sushi, Chevre



#### 3. Thomas Stopfer Gruner Veltliner 2018 (1L) Niederosterreich, Austria

This is the perfect wine for spring/summer. Striking spice, white pepper in the foreground, delicate pear and apple behind, nicely integrated acidity on the palate. A crisp liter bottle of Gruner is sure to please any crowd with its balance, minerality, and clean finish. (Retail Price \$14.99)

\* Food Pairing: Vietnamese cuisine, artichokes, Thai mint, prawns, mustard, Camembert

## 4. Ai Galli Pinot Grigio 2020

#### Friuli-Venezia Giulia, Italy

A bright, straw yellow colour, a wonderful aroma and an intense taste. Dry, full and harmonious. Te wine expands nicely, enlivened by a crisp, judicious acidity, and concludes with a lingering finish generously marked by fruity, clean-edged aromas. Pleasant wine with an excellent price/quality ratio. The Ai Gali is good as an aperitif or with food. (Retail Price \$15.99)



5. Demoiselles de Castelnau Picpoul de Pinet Cuvee L'Etang 2020 Languedoc, France

The pink flamingos on the label represent the natural habitat close to the vineyards near the Mediterranean's Thau Basin. This natural lagoon is one of the finest sources for shellfish and a desirable habitat for migrating birds. Light yellow coat with green glints. The nose develops exotic fruits aromas as well as iodized notes followed by floral notes of broom. The palate is strong on fruits, followed a floral bouquet with lychees notes. A long-lasting candied fruits sweetness on the finish. (Retail Price \$15.99)

\* Food Pairing: oysters, fried calamari, olive, anchovies, scallops, Manchego

## 6. Zolo Signature White 2020

#### Mendoza, Argentina

All Zolo wines are made from estate-grown fruit which have been sustainably farmed. Refreshing with slight effervescence and sophisticated. A blend of Mendoza's signature white grapes - Torrontés, Sauvignon Blanc and Chardonnay. (Retail Price \$14.99)

\* Food Pairing: coconut curries, spicy dishes, zucchini, ceviche, empanadas, mahi-mahi





## REGULAR MIX



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\* Food Pairing: Vietnamese cuisine, artichokes, Thai mint, prawns, mustard, Camembert



## PREMIUM RED



## 1. Bellacana Cabernet Sauvignon 2016 Sonoma, California

Rich and dark in color, this Cabernet Sauvignon offers enticing aromas of black currant, cassis and a touch of coffee and vanilla. Flavors of chocolate, dark currants and brambleberries come through on the full-bodied yet softly textured palate and linger on the long finish. This wine should age gracefully for many years under proper cellaring care. (Retail Price \$36.99)

\* Food Pairing: grilled kebab, roast lamb, steak, stew, prime rib, bolognese, porcini

## 2. Skouras Saint George Agiorgitiko 2019

## Nemea, Greece

This is a bistro-styled red which is brightly structured with a medium-bodied drinkability and broad versatility with food. The colour is bright, deep morello cherry-red. The nose reveals aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper. (Retail Price \$22.99) **\***Food Pairing: spiced cuisine, pizza, Moussaka, tomato sauce based dishes, lamb kebab



## 3. Bertani Valpolicella 2020

## Veneto, Italy

80% Corvina Veronese and 20% Rondinella. Bright hints of red currants, plums, raspberries, sour cherries balanced by spicy notes reminiscent of pepper and cinnamon. On the palate it is approachable, fresh and pleasant, thanks to good balance between acidity, savory notes and richness of flavor. (Retail Price \$21.99) \* Food Pairing: braised meats, burger, pepperoni pizza, beef carpaccio, babaganoush

## 4. Gundlach Bundschu Mountain Cuvee 2019

### Sonoma, California

Mountain Cuvée honors the style and balance of Merlot and Cabernet Sauvignon grown in Sonoma County and pays homage to Bordeaux blends from France. The 2019 vintage is a plush and full-bodied with assertive structure complimented by a delicate fresh red fruit character. You'll notice aromas Dragon Fruit, and Goji berries followed by flavors of chocolate-covered cherries, crème de cassis and strawberry preserves. (Retail Price \$22.99)

\*Food Pairing: backyard burgers or a myriad of cuisines, wood-fired pizza, BBQ ribs



## 5. Hesketh Negroamaro 2019

## Barossa Valley, Australia

An ancient variety; Negroamaro has been associated with Puglia in southern Italy for over 1,500 years. Negroamaro thrives in a warm climate and is a late-ripening variety, making it well suited to the Barossa growing region. Clean and juicy, a well balanced palate with vibrant flavours. Fresh strawberries and cream, purple fruits and a hint of spiciness. Fine tannins and good length, a lovely wine. A medium-bodied aromatic red intended to be enjoyed in its youth. (Retail Price \$29.99)

\* Food Pairing: teriyaki, pulled pork, BBQ chicken, Calabrese salami, Beemster goat

## 6. Erich Sattler St. Laurent 2017

## Burgenland, Austria

This traditional Austrian variety is an offspring of the Pinot Noir grape. Similar in structure and silkiness with a distinct spiciness and a hint of dark fruit. Dark purple in color with a fine and fruity nose. The structure of this wine is elegant with flavors of Morello cherry. (Retail Price \$25.99)



\* Food Pairing: roast duck, goulash, Vietnamese shaking beef, chili verde

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#### 4. Jean-Claude Boisset Les Ursulines Chardonnay 2018 Burgundy, France

### Burgundy, France

This wine is produced from parcels coming both from the Côte de Beaune – lending a richness – and from a little further south, giving its wines a fresh, mineral character. With a pale and brilliant yellow color, this wine reveals all the richness of this hot vintage! Aromas of white flowers, honey, ripe fruit and some buttery notes. (Retail Price \$24.99)

★ Food Pairing: halibut, scallops, roast poultry, spinach pie, risotto, cream sauce, goat cheese



## 5. La Font du Loup Cotes du Rhone Blanc 2020 Rhone, France

Font du Loup has been in the Melia family since 1942 and is now run by Anne Charlotte Melia-Bachas. The winery has roughly 20 hectares, including holdings in the La Crau and Font du Loup vineyards, and is planted on mostly sandy soil with vines that reach 100 years old. The wines are made in an elegant, pure, pretty style and are as warm and inviting. Blend of Grenache Blanc, Viognier and Clairette. (Retail Price \$22.99)

\* Food Pairing: creamed spinach, quiche, butter lettuce salad, crab cake, prawns

## 6. Vietti Roero Arneis 2020

## Piemdont, Italy

The grapes are sourced from vineyards located in the heart of the Roero area, in Santo Stefano Roero, planted with 4.500-5.000 vines per hectare on a clayey limestone soil. Straw yellow colour with fresh floral, citrus and melon aromas with hints of almond. Dry, medium-bodied wine with crisp acidity. Well-balanced, elegant with good complexity and a lingering finish. (Retail Price \$26.99)

\* Food Pairing: tarragon, pine nuts, pistachio pesto, fennel, asparagus, Milanese



