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

1/50

4 W Main St. Kalamazoo MI 49006

# REGULAR RED



#### 1. Quinta do Portal Mural Reserva 2019

#### Douro, Portugal

Concentrated ruby color with aromas of ripe black fruit and some floral notes in perfect harmony with some toast from the oak. Still young, this ripe and densely fruity wine is set for some fine aging. With its structured black fruits that are striated with minerality and cut by juicy acidity, it is dense and has a vibrant texture. 92 Points & #18 Top 100 Best Buy 2021, Wine Enthusiast (Retail Price \$14.99)

 $\star$  Food Pairing: meatloaf, burgers, mushrooms, cheese based pasta, grilled meats, chili

#### 2. Château Curton La Perrière 2019

#### Bordeaux, France

100% Merlot from the right bank of Bordeaux. This wine is deep and brilliant offering great aromatic power with complex red fruit notes. The mouth is fruity and well-balanced with nice freshness and minerality. Its delicate silky tannin structure and finish are harmonious and elegant. (Retail Price \$16.99)

\* Food Pairing: roast lamb, duck, pot roast, rosemary, black pepper steak, mushroom



## 3. Pertinace Barbera D'Alba 2019

Piedmont, Italy

A generous, dry red wine that is fruity and sapid. A very well- structured wine with a wealth of aromas and flavors that make it rich, complex and superbly balanced with inviting notes of blackberry, plum and a hint of spice that builds to a long, elegant finish. (Retail Price \$14.99)

\* Food Pairing: olive, root vegetables, pepper, Penne all Vodka, herbaceous cheeses, blue cheese

#### 4. Mas Donis Old Vines 2018

#### Montsant, Spain

A blend of old vine Garnatxa and a modest percentage of younger Syrah. Medium ruby with violet shades. Very nice mouthfeel and texture. Wild red and black berry flavors, cherry, spices and herbs. Well-integrated elegant smooth vanilla oaky toasty notes. Ripe and complex on the palate, with loads of sweet vibrant fruit. Medium to full-bodied with soft and velvet tannins and nicely refreshing finish. (Retail Price \$14.99)

★ Food Pairing: roast chicken, BBQ meats, cassoulet, less spicy styles of Asian cooking, mole



## 5. Plaimont Colombelle Merlot Tannat 2019

#### Gascogne, France

A light, stalky wine with a bright red fruits and a crisp texture, this is great for summer. It is fruity and ready to drink. The Blend of Merlot and Tannat grapes that add roundness and structure, in that order. Red fruit aromas and a peppery finish. (Retail Price \$11.99)

\* Food Pairing: duck confit, roasted lamb, pork tenderloin, chicarrones, Roqueefort, Chaumes

#### 6. Poppy Cabernet Sauvignon, Paso Robles 2019 Lisboa, Portugal

This wine displays blueberry, black cherry and currant flavors with nuances of licorice, violets and cigar box all wrapped together with a dash of vanilla and mocha. Medium to full-bodied, well-balanced, with soft tannins, this wine shows tremendous dimension, with a seamless finish that lingers throughout the palate (Retail Price \$18.99)

\* Food Pairing: steak, short ribs, meatballs, shiitake mushroom, burgers, lamb chops







# REGULAR WHITE

#### 1. Domaine de la Grange Chardonnay 2019

#### Loire, France

Grown in the cool Loire Valley on clay and silica soils. This unoaked Chardonnay offers beautiful, restrained fruit and bright acidity and exhibits a harmonious, fruity and floral nose. Smooth and crisp on the palate, this wine is easy to drink for all occasions. (Retail Price \$15.99) **\*** Food Pairing: zucchini, salad, sardines, prawns, roast chicken, white fish

#### 2. Bodegas Venta La Vega Adaras Lluvia Blanco 2021

#### La Mancha, Spain

40% Sauvignon Blanc o trellises from 18 year old vines and 60% Verdejo on trellises from 17 years old vines. An organic Spanish white wine from the Almansa region using grapes from high-altitude vineyards 850m above sea level. Clean and bright with a harmonious balance of the grapes, it shows aromas of tropical fruit and subtle notes of hair fruits. The palate brings balanced complexity and an intense, long, fresh finish. (Retail Price \$15.99)

\* Food Pairing: ceviche, clams, corn, lobster roll, Manchego



### 3. Simonsig Chenin Blanc 2020

#### Stellenbosch, South Africa

This vibrant Chenin Blanc displays a brilliant clear color with a green tinge. A burst of tropical fruit aromas ranging from melon, passion fruit and pear to fresh lime. A well-structured palate with layers of citrus and tropical fruits. Refreshing acidity and good length makes this an exceptional summer wine. (Retail Price \$17.99)

\* Food Pairing: sushi, summer rolls, fish tacos, oysters, avocado toast, grilled chicken

#### 4. Single Post Riesling 2020

#### Mosel, Germany

Everything you can expect from a fine Riesling from Germany's renowned Mosel Valley. Aromatic white peach and honeysuckle extend from nose to finish in this pretty, easy-drinking Riesling. Its subtle, balanced sweetness make it a universally approachable sip, but it's elegant, too, offering concentrated white grapefruit flavors framed by a lingering, steely finish. (Retail Price \$14.99)

\* Food Pairing: coconut curry, Indian food, Cajun dishes, Hawaiian Pizza, schnitzel, spicy Asian dishes



#### 5. Peter Zemmer La Lot Pinot Grigio 2020 Trentino Alto-Adige, Italy

This wine reflects the origin of its prime growing area in style and character, and demonstrates all the varietal's best characteristics: medium structure and intensity on the palate, balanced with lively acidity, some mineral and dried fruit character with light finish. (Retail Price \$13.99)

\* Food Pairing: seafood salad, lemon chicken, prosciutto, hummus, Gruyere, Brie

#### 6. Quinta do Ameal Loureiro 2020

#### Vinho Verde, Portugal

Floral aromatics, like honeysuckle and orange blossom, abound on the nose of this wine. Those are supported by citrus aromas as well. The palate delivers bright lemon along with salty and flinty minerals. It has a nice, clean finish with a continuation of the lemon and mineral flavors. (Retail Price \$18.99)

\* Food Pairing: poke bowl, edamame, cilantro, mango salsa, ceviche, pesto, farmer's cheese







# REGULAR MIX



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# PREMIUM RED



# 1. Bodega Chacra Barda Pinot Noir 2020

#### Patagonia, Argentina

Pure, minerally and powerful, with concentrated flavors of red plum and dried raspberry, loaded with powerful meaty notes. Sandalwood accents linger on the finish, showing caressing tannins. Its structure being rather airy and open, intended to be consumed while still fresh and young. (Retail Price \$37.99) **\*** Food Pairing: stew, ragu, truffle, morel mushrooms, salmon, tuna

#### 2. Chateau du Cedre Cahors Cedre Heritage 2018

#### Cahors, France

A pure product of Cahors, made of Malbec complemented by some bunches of Merlot. Its upright and welcoming character will tell you a lot about the appellation and its wines. An intense and fresh nose, with blackcurrant, wild pepper and mint. A smooth and delicious wine that requires simple and honest food. An enthusiastic wine, full of energy, succulent and welcoming. The ideal guest at your table. (Retail Price \$25.99) **\***Food Pairing: polenta, pate, pork tenderloins, sausage, Tomme, Raclette



### 3. Dei Rosso di Montepulciano 2019

#### Tuscany, Italy

90% Prugnolo Gentile, 5% Canaiolo Nero, 5% Merlot. The wine has a lively ruby red colour and a fresh, fruity aroma. It is winy and full of fruity fragrances. It is dry to the taste, fresh and pleasantly tannic. The tannins are of excellent quality: a characteristic which makes it enjoyable from a young age even if its potential exceeds five years of bottle ageing. (Retail Price \$21.99)

\* Food Pairing: cured meats, tomato based pasta, pizza, Asiago, Parmigiano

#### 4. Nicolas Boiron Cotes Du Rhone 2017

#### Rhone, France

Completely de-stemmed and raised entirely in concrete. The blend of 80% Grenache, 15% Syrah and 5% Cinsault is full-bodied and rich, with hints of tar and black olive layered over ripe black cherries. A bit of licorice emerges on the long, silky finish. Drink this beauty over the next 5-7 years. (Retail Price \$21.99) **\***Food Pairing: olives, sage, wild boar, sirloin strip, Moroccan tagine, French onion soup



# 5. Babylonstoren Babel Red Blend 2020

#### Simonsberg, South Africa

48% Shiraz, 13% Merlot, 11% Petit Verdot, 10% Malbec, 10% Cabernet Franc and 7% Pinotage. A beautiful red blend with notes of pencil shavings and sweet tobacco with mulberry, cherries and dark chocolate on the nose. On the palette a balanced fusion of dark red berry and chocolate flavours with a soft mouth-feel and juicy, lingering finish (Retail Price \$22.99)

\* Food Pairing: teriyaki, Thai, burger, duck, ham croquettes

#### 6. Canon Fronsac La Chapelle 2018

#### Bordeaux, France

A lovely Bordeaux from the tiny sub-appellation of Canon Fronsac on the right bank, known for its limestone soils. Canon Fronsac is blend of Cabernet Franc and Merlot, it opens with notes of ripe black fruits on the nose. Smooth, juicy and fresh attack where the tannins give a lovely structure to this wine. Fresh black fruits on the palate and interesting finish. (Retail Price \$27.99)

\* Food Pairing: beef Wellington, veal, Comte, hotpot, Beijing duck







# PREMIUM MIX



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\* Food Pairing: cured meats, tomato based pasta, pizza, Asiago, Parmigiano

#### 4. Zind-Humbrecht Pinot Blanc 2020

#### Alsace, France

Following Alsatian tradition, Pinot Blanc is blended with Auxerrois to form this wine. The nose is very expressive and gentle, showing a combination of white fruits, grain and light brioche style aromatics. The palate feels light and elegant. The finish is elegant and medium long. (Retail Price \$28.99) **\*** Food Pairing: turkey, quiche, omelets, escargot, onion tarts, fried chicken, fish & chips



#### 5. Château Marjosse White 2020

#### Bordeaux, France

It is composed of Sauvignon blanc (35%), Sauvignon Gris (15%), Sémillon (45%) and Muscadelle (5%). Very delicate nose, with dominant white fruit notes (pear, white peach, lychee). Great on the palate, combining richness, tension and freshness. The richness of the vintage translates into a dense mid-palate. The saltiness of the finish is combined with beautiful bitterness, prolonging the finish. (Retail Price \$21.99)

\* Food Pairing: asparagus, oysters, sushi, arugula, pea soup, pesto, cod, goat cheese

#### 6. Pio Cesare L'Altro Chardonnay 2018 Piedmont, Italy

#### Pleamont, Italy

L'Altro or 'the other' is Pio's second Chardonnay. It is nevertheless full of character and intensity with lovely citrus and apple pie notes. Very fresh, fruity, spicy, with great minerality and a slight of vanilla note with a fragrant and ripe rich fruit. Apple, spice and stone aromas and flavors converge in this creamy, harmonious white. Shows citrus details and a firm profile on the finish. (Retail Price \$29.99)

\* Food Pairing: salmon, pork tenderloin, roast chicken, butternut squash, ravioli, risotto



