

TIFFANY'S WINE & SPIRITS WINE CLUB - JUNE 2022 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Carlos Lucas Jardim da Estrela Tinto 2018

Dão, Portugal

The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests. Blend of Touriga Nacional, Alfrocheiro and Tinta Roriz; Medium deep shades of violet with notes of blueberry and blackberry. Appealing, with elegance and some complexity, freshness, and good acidity to it. Smooth tannins, showing some structure in the finish. (Retail Price \$11.99)

★ Food Pairing: meatloaf, burgers, mushrooms, cheese based pasta, grilled meats, chili

2. Leda Truffle Hunter Barbera d'Asti 2020

Piedmont, Italy

The 2020 vintage began with a winter season characterized by mid temperatures and little rainfall. In general, the climatic trend was ideal. Ruby red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouthfeel. This easy-to-drink wine has a freshness and approachability that makes it a great wine for even the casual wine consumer. (Retail Price \$15.99)

★ Food Pairing: olive, truffle, root vegetables, pepper, tomato sauce, herbaceous cheeses



3. Lavau Côtes du Rhone 2019

Rhone, France

60% Grenache and 40% Syrah. A lovely expression of blackcurrants and crushed raspberries on the nose, fresh and fruity on the palate. A fruity, polished red with creamy tannins and softness and attractiveness that makes you want to drink it. It's medium-to full-bodied with round tannins and a delicious finish. Drink now. (Retail Price \$15.99)

★ Food Pairing: backyard barbecue, red pepper, Mediterranean dishes, feta cheese, Roquefort

4. Séance Cabernet Sauvignon 2020

Paso Robles, California

Séance Cabernet Sauvignon is an elegant wine with aromas of dark mocha carrying through to the palate with flavors of sweet chocolate and blackberry and currants, finishing with length and suppleness. Despite wildfires in many coastal areas, Séance vineyards showed no sign of smoke exposure issues.

(Retail Price \$16.99)

★ Food Pairing: roast beef, steak, lamb, bacon, mushroom tart, smoked eggplant, Gouda



5. Les Volets Malbec 2020

Languedoc-Roussillon, France

Vibrant ruby hues gleam out of the glass. The first notes on the nose are of crushed blueberries which then develop on to the reveal an intriguing bittersweet character of crème de cassis with a touch of underlying parma violets. Fine red-fruits fill the mouth, along with raspberries and a touch of dark chocolate truffle.

(Retail Price \$12.99)

★ Food Pairing: roasted pork, meatballs, sausage, Hawaiian pizza, Manchego, Taleggio

6. Three Wines Faux Pas 2021

Oakley, California

Faux Pas is a chillable red blend of 47% Carignane, 39% Zinfandel, 14% Petite Sirah. This wine is a blend of rosé and red wine lots fermented in stainless steel. Effortlessly lighthearted with pomegranate and candied peaches. In the end, the cherries dominate the show. The perfect accompaniment to take on your next picnic or poolside gathering. (Retail Price \$18.99)

★ Food Pairing: salmon, trout, ahi tuna, prawns, gazpacho, tomatoes, beets



REGULAR WHITE



1. Cave de Pomerols Le Jade Chardonnay 2019

Languedoc-Roussillon, France

The wine comes from south-facing vineyards planted on clay and limestone hills overlooking the Etang de Thau, a coastal lagoon situated between the port of Sète and Cap d'Agde. Le Jade Chardonnay offers a wonderful yellow color, a complex nose of white flowers, mild tobacco and vanilla. Rich and full-bodied mouthfeel; concentrated with just a touch of sweetness. (Retail Price \$15.99)

★ Food Pairing: scallops, grilled oysters, lobster roll, roast chicken, goat cheese

2. Frisk Prickly Riesling 2020

Victoria, Australia

This zippy Riesling is floral and weighted, with notes of lime sorbet, rose petals and a hint of fennel. With its racy verve, subtle complexity and just a tinge of sweetness, it's a perfect companion for both sweet and spicy dishes...or simply on its own. Refreshingly complex on the palate, it will make you wonder how you emptied your glass so quickly - and have you reaching for another. (Retail Price \$15.99)

★ Food Pairing: curry, Indian, Thai, Vietnamese cuisine, Tex-Mex, Raclette



3. Poderi Dal Nespoli Campodora Albana Secco 2020

Emilia-Romagna, Italy

The Albana variety is strongly connected to the Romagna tradition and territory, with a remarkable record: it has been the first white wine in Italy to receive the DOCG appellation in 1987. This wine has a deep yellow color and the typical golden highlights of Albana di Romagna. The notes consist of acacia flowers and stone fruits, such as peach and apricot, in addition to citrus fruits. It reveals a rich and smooth taste, with intense tannins on the finish, keeping a great balance between freshness and acidity. (Retail Price \$16.99)

★ Food Pairing: fish & chips, risotto, sushi, sesame oil, grilled cheese, Parmigiano Reggiano



4. Lionel Osmin & Cie Villa Chambre d'Amour 2020

Gascogne, France

80% Gros Manseng and 20% Sauvignon Blanc. The name for this blend refers to the Basque Country's famous Anglet Beach on the Atlantic coast. Clear yellow, with golden tints. Explosive on the nose with citrus notes typical of Sauvignon Blanc, as well as the fresh exotic fruit coming from the Gros Manseng. The mouth aroma has these as well, with a touch of pineapple and Bourbon vanilla. (Retail Price \$15.99)

★ Food Pairing: ideal for aperitif, foie gras, spicy dishes, pineapple fried rice, Stilton



5. Palazzone Vignarco Orvieto Classico 2020

Umbria, Italy

Deliciously drinkable dry and floral white **wine** from the green heart of Italy, Umbria! Made with 100% Grechetto grape, this Orvieto bouquet is distinctive; fruity and flowery with hints of fresh picked meadow flowers, citrus fruits, golden apple, finishing with a mineral touch. (Retail Price \$15.99)

★ Food Pairing: white pizza, ham, burrata, quiche, antipasto, fish pate, mussels



6. Pullus Sauvignon Blanc 2020

Štajerska, Slovenia

A perfect balance between freshness and depth. Typical varietal aromas of grapefruit as well as tomato leaf, not too aggressive though. On the palate, plenty of texture and minerality, bright acidity balanced with some weight and creaminess from lees aging, and a long finish. (Retail Price \$16.99)

★ Food Pairing: beans, polenta, stuffed cabbage, sour cream, chicken tamale



REGULAR MIX



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★ Food Pairing: fish & chips, risotto, sushi, sesame oil, grilled cheese, Parmigiano Reggiano



PREMIUM RED



1. Masca del Tacco Old Vine Zinfandel 2019

Puglia, Italy

This wine is as intense as they come, with a bright, deep red colour. There's so much going on here - rich, jammy aromas of stewed blackberries and plum, but backed up with hints of cocoa, coffee, fragrant herbs and a backbone of acidity which makes it extremely drinkable. This just goes to show that the Old World is capable of rivaling so many New World wines on style and quality. An absolute must for lovers of Primitivo, or juicy Californian wines. (Retail Price \$24.99)

★ Food Pairing: lamb curry, puttanesca, eggplant parmesan, Moroccan and Turkish cuisine

2. Famille Perrin Vinsobres Les Cornuds 2018

Rhone, France

The 2018 Vinsobres Les Cornuds is an even split of Syrah and Grenache that just screams Syrah in its blackberry, violets, ground pepper, and meaty aromas and flavors. Concentrated, medium to full-bodied, and balanced, it's a terrific wine that's going to keep for 7-8 years or more. (Retail Price \$21.99)

★ Food Pairing: wild boar, venison, duck, mushroom, rosemary, sage, olives



3. The Calling Cabernet Sauvignon 2018

Sonoma, California

Dark plum red in color with aromas of ripe blackberry and dark chocolate with hints of spicy oak and black pepper. The palate is rich and concentrated with flavors of ripe blue and black fruits, laced together with toasted oak notes which finishes with robust and balanced tannin. (Retail Price \$39.99)

★ Food Pairing: prime rib, fillet mignon, lamb rack, bacon, braised beef, good burger

4. Quinta Dos Murças Minas 2018

Douro, Portugal

Indigenous blend of Touriga Nacional, Touriga Franca, Tinta Francisca and Tinta Roriz. Intense and lively nose with dominant ripe red fruit, floral and balsamic aromas. Fresh and lively with firm, ripe tannins and well-integrated acidity. Long and lingering finish that offers a balance of freshness and ripeness. (Retail Price \$24.99)

★ Food Pairing: teriyaki, meatloaf, paella, pork belly, chorizo, pulled pork



5. Black Slate Gratallops 2020

Priorat, Spain

Celler Cecilio is was the first winery registered in the D.O.Ca. The Black Slate Gratallops comes from a blend of older and younger vine fruit; Garnatxa Negra, Carinyena, Syrah. It showcases both the power, typical of Gratallops, as well as the charmingly elegant and rustic touch. Fermented entirely with indigenous yeasts, it is aged in a combination of concrete and French oak barrels. (Retail Price \$25.99)

★ Food Pairing: cassoulet, oxtail soup, Romesco sauce, grilled octopus, sheep cheese

6. Vino Lauria Frappato 2018

Sicily, Italy

The 2018 Frappato Scoglitti mixes notes of wet stone, caraway and sage with crushed blackberries to form a captivating display. This is soft and juicy in feel, offering gorgeous inner floral perfumes and a pure display of red and blue fruits. Nuanced tannins and residual acids linger as the Scoglitti tapers off fresh to a bitter twang of savory herbs. (Retail Price \$29.99)

★ Food Pairing: sun dried tomato, anchovies, Cacio e pepe, turkey, veal



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★ Food Pairing: prime rib, fillet mignon, lamb rack, bacon, braised beef, good burger

4. Château Mukhrani Goruli Mtsvane 2019

Kartli, Georgia

Goruli Mtsvane is Georgia's endemic and unique white varietal from the Kartli region. It is distinct from the Kakheti Mtsvane varietal which is cultivated in Kakheti region. Goruli Mtsvane has been cultivated for centuries and is known for its mineral characteristics, refreshing and crisp European style white wines. The bouquet is rich with white and yellow plum fruit blended with citrus. Palate is softly fruity with alive and refreshing acidity. Excellent expressed vinosity, common to all Georgian wines, brings all the characteristics out to the full. (Retail Price \$27.99)

★ Food Pairing: ideal for aperitif, turkey, chicken, steamed fish, goat cheese



5. Columna Albarino 2020

Rias Baixas, Spain

Rodrigo Méndez makes this wine from vines grown in the granite soils of Condado de Tea, fermenting it in stainless steel without added yeasts. The richness it develops as it ages on the lees takes it to an impressive level of concentration and pale mineral power. Luscious pear flavors, fragrant lilac scents and bright lemon acidity all combine in a mouthwatering white for sushi. (Retail Price \$22.99)

★ Food Pairing: ceviche, fish tacos, clams, mussels, seafood risotto, brined cheese

6. Abbazia di Novacella Gruner Veltliner 2018

Trentino-Alto Adige, Italy

From vineyards nestled in the Alps at an elevation of over 2,000 feet above sea level comes this beautifully fresh and vibrant Grüner Veltliner. From the glass leaps notes of crunchy orchard fruits and both the blossom and zest of citrus. On the palate you'll find much of the same, along with a hint of pea shoots and a taut spine of gravelly minerality. (Retail Price \$24.99)

★ Food Pairing: tabbouleh, asparagus, curry, arugula, ginger, ricotta, paneer, creme fraiche

