

TIFFANY'S WINE & SPIRITS

WINE CLUB

- AUGUST 2022 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Bruno Andrieu Pure Grenache 2017

Pays d'Oc, France

100% old vine Grenache. It shows deep red with purple hints. The nose features ripe plum and red cherry flavours, laced with garrigue and black olive. This is a well-balanced and structured wine, with refined tannins, black pepper notes and a lingering finish. (Retail Price \$12.99)

★ Food Pairing: Moroccan tagines, turkey, pizza, lentil, cheddar, Red Leicester

2. Jean-Maurice Raffault Chinon 2020

Loire, France

The fruit for Domaine Jean-Maurice Raffault's Chinon Rouge comes from vineyards on sandy, alluvial soil near the Vienne River. This origin gives a supple, fruity Chinon that is perfect for early drinking. The wine's bright cherry and raspberry flavors are best appreciated with a slight chill. For wine of such depth and complexity, it also represents remarkable value. (Retail Price \$15.99)

★ Food Pairing: cassoulet, grilled chicken, lamb, Asian flank steak, tapenade



3. Via Castello 19 Rosso Castelli Romani 2015

Rome, Italy

30% Sangiovese, 30% Montepulciano, 30% Merlot, 10% Cesanese. Fresh fruity flavors of cherry and wild berries, enhanced by its sweet, crispy body, with a spicy finish. A wine with great complexity, balsamic notes mixed with licorice, black cherry, black plum. (Retail Price \$10.99)

★ Food Pairing: burgers, bolognese, beef brisket, ragu, kebabs, duck breast

4. Mercedes Eguren Cabernet Sauvignon 2019

Rioja, Spain

Solid yet lively, this full-bodied red offers plenty of plum, black cherry, chocolate, light herbal, and lead pencil flavors, with round tannins and light yet firm acidity. Structured, but remains accessible. This wine is juicy, meaty, and velvety on the palate with a lively finish of ripe fruits. (Retail Price \$13.99)

★ Food Pairing: chorizo, sausages, Jamon, smoky paprika or tomato sauce, roast pork



5. Annamaria Sala Sicilia Rosso 2020

Sicily, Italy

A Full-bodied yet somewhat translucent red with bright acidity and fruity wine, that takes on notes of black cherry, prune, black plum, and licorice. It often exudes an herbal and cherry aroma that matches its fruity nature. Produced from a winery proud to use no synthetic chemicals in the wine making process. (Retail Price \$18.99)

★ Food Pairing: pine nuts, pesto, cauliflower, chili, meatballs, tuna, garlic

6. 2 Copas Red Blend 2020

Mendoza, Argentina

80% Tempranillo, 20% Malbec from Bodega Hinojosa. Lively aromas and flavors of mature cherries, raspberries and plums with mild hints of black chocolate and spices. Crisp, clean and well balanced, with good vibrant acidity. (Retail Price \$12.99)

★ Food Pairing: Romanesco, empanadas, beef stew, pork tenderloin, beef jerky, BBQ chicken pizza



REGULAR WHITE



1. Franklin Tate Estates 'Tate' Chardonnay 2017

Margaret River, Australia

A blend of creamy nougat and cashew nut with bright fruit aromas of white peach and nectarine and fresh citrus notes creates an inviting bouquet characteristic. The palate is bursting with lifted white peach, nectarine and honeydew melon, with a dash of lemon zest. The oak is subtle and well integrated, providing attractive flavours of hazelnut cream, nougat and hints of soft vanilla spice. (Retail Price \$18.99)

★ Food Pairing: poached salmon, crab cake, lobster roll, halibut, polenta, baked chicken

2. Vinos Piñol Portal Blanco 2019

Terra Alta, Spain

Terra Alta's beautiful panoramic landscape is home to 35% of the world's Garnacha Blanca vineyards and 70-75% of those in Spain. Portal Blanco contains a small percentage of Sauvignon Blanc and Viogner, but it's essential identity is derived from Garnacha Blanca. Meyer lemon and green apple on the incisive nose, joined by hints of chalky minerals and ginger that emerge with air. Juicy and focused on the palate, offering lively orchard and citrus fruit flavors that open up and turn spicier on the back half. (Retail Price \$18.99)

★ Food Pairing: salmon, swordfish, almonds, bouillabaisse, eggplant, zucchini, Morbier



3. Chateau Thebaud Muscadet Sèvre et Maine 2014

Loire, France

A brilliantly inviting nose of cooked quince and apples with a hint of Manuka honey. The palate has more of the same but with citrus acidity and a mineral note. Those mineral and acid veins persist though, producing fabulous energy and drive. (Retail Price \$15.99)

★ Food Pairing: mussels, vinaigrette, truffle fries, fish & chips, Raclette

4. Kuranui Sauvignon Blanc 2021

Marlborough, New Zealand

The wine is vibrant and alive with tones of yellow grapefruit, sour apple, green plum, lemongrass, kaffir lime zest, and pickled ginger. Racy on the palate, with white lilies, wet stones, lime blossom and yuzu in the periphery. (Retail Price \$12.99)

★ Food Pairing: sushi, fresh oysters, Vietnamese/Thai dishes, salad, ideal as aperitif



5. Di Giovanna Siciliani Bianco 2020

Sicily, Italy

70% Chardonnay, 15% Grillo, 15% Viognier. From the first aromas the wine recalls Mediterranean herbs and citrus, melon and hints of honey. Expressive and full of contrasts between fruity and savory notes. A soft, delicate palate with a beautiful acidic core. Notes of stone fruits and citrus gently linger. (Retail Price \$16.99)

★ Food Pairing: hummus, sardines, cod, couscous, lentil soup, arancini

6. Comtesse de Malet Roquefort Blanc 2020

Bordeaux, France

An intriguing blend of Sauvignon Blanc and Semillon. Upfront, bright, citrusy/minerally aromas with a crisp edge. Wet stone, grapefruit, green melon, lime zest flavors are framed in a fresh, taut, minerally structure. (Retail Price \$17.99)

★ Food Pairing: fresh seafood, shellfish, sole, asparagus, green beans, cilantro



REGULAR MIX



1. Bruno Andrieu Pure Grenache 2017

Pays d'Oc, France

100% old vine Grenache. It shows deep red with purple hints. The nose features ripe plum and red cherry flavours, laced with garrigue and black olive. This is a well-balanced and structured wine, with refined tannins, black pepper notes and a lingering finish. (Retail Price \$12.99)

★ Food Pairing: Moroccan tagines, turkey, pizza, lentil, cheddar, Red Leicester

2. Jean-Maurice Raffault Chinon 2020

Loire, France

The fruit for Domaine Jean-Maurice Raffault's Chinon Rouge comes from vineyards on sandy, alluvial soil near the Vienne River. This origin gives a supple, fruity Chinon that is perfect for early drinking. The wine's bright cherry and raspberry flavors are best appreciated with a slight chill. For wine of such depth and complexity, it also represents remarkable value. (Retail Price \$15.99)

★ Food Pairing: cassoulet, grilled chicken, lamb, Asian flank steak, tapenade



3. Via Castello 19 Rosso Castelli Romani 2015

Rome, Italy

30% Sangiovese, 30% Montepulciano, 30% Merlot, 10% Cesanese. Fresh fruity flavors of cherry and wild berries, enhanced by its sweet, crispy body, with a spicy finish. A wine with great complexity, balsamic notes mixed with licorice, black cherry, black plum. (Retail Price \$10.99)

★ Food Pairing: burgers, bolognese, beef brisket, ragu, kebabs, duck breast

4. Franklin Tate Estates 'Tate' Chardonnay 2017

Margaret River, Australia

A blend of creamy nougat and cashew nut with bright fruit aromas of white peach and nectarine and fresh citrus notes creates an inviting bouquet characteristic. The palate is bursting with lifted white peach, nectarine and honeydew melon, with a dash of lemon zest. The oak is subtle and well integrated, providing attractive flavours of hazelnut cream, nougat and hints of soft vanilla spice. (Retail Price \$18.99)

★ Food Pairing: poached salmon, crab cake, lobster roll, halibut, polenta, baked chicken



5. Vinos Piñol Portal Blanco 2019

Terra Alta, Spain

Terra Alta's beautiful panoramic landscape is home to 35% of the world's Garnacha Blanca vineyards and 70-75% of those in Spain. Portal Blanco contains a small percentage of Sauvignon Blanc and Viogner, but it's essential identity is derived from Garnacha Blanca. Meyer lemon and green apple on the incisive nose, joined by hints of chalky minerals and ginger that emerge with air. Juicy and focused on the palate, offering lively orchard and citrus fruit flavors that open up and turn spicier on the back half. (Retail Price \$18.99)

★ Food Pairing: salmon, swordfish, almonds, bouillabaisse, eggplant, zucchini, Morbier

6. Chateau Thebaud Muscadet Sèvre et Maine 2014

Loire, France

A brilliantly inviting nose of cooked quince and apples with a hint of Manuka honey. The palate has more of the same but with citrus acidity and a mineral note. Those mineral and acid veins persist though, producing fabulous energy and drive. (Retail Price \$15.99)

★ Food Pairing: mussels, vinaigrette, truffle fries, fish & chips, Raclette



PREMIUM RED



1. Khayelitsha's Finest Wines Red Blend 2020

Western Cape, South Africa

60% Syrah · 20% Malbec · 20% Pinotage. Deep ruby in color, with a full, rich palate and polished tannins for a full round mouth feel and long lightly wooded finish. Vibrant cherry notes, ripe plum, star anise and green peppercorns on the nose with hints of blackberry and notes of fynbos and rosemary. (Retail Price \$21.99)

★ Food Pairing: spareribs, barbecue meats, black olives, pecorino, gouda

2. Varner Los Alamos Vineyard Pinot Noir 2015

Santa Barbara, California

Pale garnet color and a classic nose of woodsmoke, cranberries, Bing cherries, tree bark, dried citrus peel, pipe tobacco and dusty earth. In the mouth, it's light-bodied and delicate with finely grained tannins and juicy freshness, finishing long and amaro-tinged. Fermentation and aging predominantly in tank helps retain a measure of freshness. (Retail Price \$20.99)

★ Food Pairing: salmon, tuna tartare, pomegranate molasses, truffle, Camembert



3. Waterbrook Reserve Cabernet Sauvignon 2019

Columbia Valley, Washington

This wine announces itself as Cabernet, with notes of dried herb, green pepper, black cherry and graphite, along with a sprinkling of barrel spice. The flavors are fresh and vital, dipping slightly in the middle before coming back together on the finish. Lightly grainy tannins back it up. (Retail Price \$23.99)

★ Food Pairing: good burger, short ribs, grilled lamb, bacon, blue cheese

4. Natte Valley Coastal Cinsault 2020

Western Cape, South Africa

Eclectic blend of Shiraz, Mourvèdre and **Cinsault**. A beautiful bouquet of ripe strawberry, red cherry, raspberry, red currants, lingonberry, rhubarb that all translate into flavors. In addition, there are flavors of slate, lightly earthy and herbily, touches of leather, smoke, and mushroom, white pepper, rooibos tea. Medium body and acidity with soft tannins and a medium length finish. (Retail Price \$21.99)

★ Food Pairing: smoked salmon, escargot, Moroccan lamb, Thai curry, samosas, Gruyere



5. Alfredo Maestro El Marciano Garnacha 2020

Ribera del Duero, Spain

A cuvée of Garnacha grapes coming from different plots. The grapes fermented separately and then blended before bottling. Powerful, aromatic and fruity with flavors of blackberry and cinnamon. A simply delicious and balanced red wine. Natural wine, organic fruit, no added sulfites. (Retail Price \$34.99)

★ Food Pairing: trout, fig, Manchego, BBQ pizza, roasted pork, beans

6. G.D. Vajra Barbera D'Alba 2020

Piedmont, Italy

Deep red color with purple hues refer to the sweetness of a dark fruit with refined elegance. Intense and rich on the nose, it is both fresh and harmonious: floral and fruity notes give way to hay, tobacco and spices. On the palate again fruits and graphite notes are rich and persistent. (Retail Price \$25.99)

★ Food Pairing: roast meats, curry, mustard sauce, ravioli, truffle, garlic, olives



PREMIUM MIX



1. Khayelitsha's Finest Wines Red Blend 2020

Western Cape, South Africa

60% Syrah · 20% Malbec · 20% Pinotage. Deep ruby in color, with a full, rich palate and polished tannins for a full round mouth feel and long lightly wooded finish. Vibrant cherry notes, ripe plum, star anise and green peppercorns on the nose with hints of blackberry and notes of fynbos and rosemary. (Retail Price \$21.99)

★ Food Pairing: spareribs, barbecue meats, black olives, pecorino, gouda

2. Varner Los Alamos Vineyard Pinot Noir 2015

Santa Barbara, California

Pale garnet color and a classic nose of woodsmoke, cranberries, Bing cherries, tree bark, dried citrus peel, pipe tobacco and dusty earth. In the mouth, it's light-bodied and delicate with finely grained tannins and juicy freshness, finishing long and amaro-tinged. Fermentation and aging predominantly in tank helps retain a measure of freshness. (Retail Price \$20.99)

★ Food Pairing: salmon, tuna tartare, pomegranate molasses, truffle, Camembert



3. Waterbrook Reserve Cabernet Sauvignon 2019

Columbia Valley, Washington

This wine announces itself as Cabernet, with notes of dried herb, green pepper, black cherry and graphite, along with a sprinkling of barrel spice. The flavors are fresh and vital, dipping slightly in the middle before coming back together on the finish. Lightly grainy tannins back it up. (Retail Price \$23.99)

★ Food Pairing: good burger, short ribs, grilled lamb, bacon, blue cheese

4. Château Guiraud, Bordeaux Blanc Sec 2019

Bordeaux, France

A dense, waxy white with sliced dried-apple and lemon character, as well as stone and white peaches. Its full-bodied, flavorful and rich. Presents a nice spicy finish at the end from the Semillon. Really excellent. From organically grown grapes. (Retail Price \$26.99)

★ Food Pairing: oysters, shellfish, salads, Thai/Vietnamese food, cilantro, curry



5. Greywacke Sauvignon Blanc 2021

Marlborough, New Zealand

Aromatic, fresh, and intense, with notes of lemon curd, yuzu, white peaches, and candied ginger. This wine has a long-lasting note on the palate, which are expressive and mouthwatering. For a Michigan summer wine, this wine is a perfect choice. (Retail Price \$24.99)

★ Food Pairing: caprese salad, spring rolls, papaya salad, Chèvre, tofu, avocado

6. Pago del Vicario 'Talva' White Blend 2019

Castilla, Spain

This wine is crisp, fresh, and full-bodied. This unique wine is savory and fruity at the same time. Featuring notes of green apple, sweet quince, juicy pineapple, fresh herbs, and saline tones. derived from a combination of two white grape varieties, Chardonnay and Sauvignon Blanc (25%), as well as two red grapes, Garnacha Tinta and Tempranillo which are transformed into white "Blanc de Noir" wines. (Retail Price \$27.99)

★ Food Pairing: halibut, squid, gazpacho, hot and spicy food, Thai and Chinese food

