



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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Cortenova Montepulciano d'Abruzzo 2019

Abruzzo, Italy

Dusty ruby color. Aromas and flavors of autumn leaves, juniper berry, dried strawberry, and rose hip tea with a satiny, dry medium body and a warming, compelling, medium-long finish displaying notes of cocoa, teriyaki, and black forest cake with firm, well-integrated tannins. A food friendly wine for entertaining. (Retail Price \$18.99)

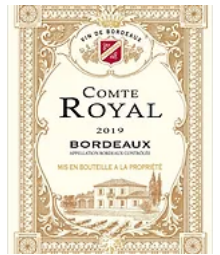
★ Food Pairing: brisket, bolognese, ragu, high-protein pizza, barbecued meats, good burgers, truffles

2. Comte Royal Rouge 2019

Bordeaux, France

40% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc, 12% Malbec, 3% Petit Verdot. Juicy fruit character of this wine brings out black currant, olive, cedar, and spice box. Medium bodied in the mouth, dark fruits, freshly tilled soil, cooked black beans, olive tapenade, and currents. Great food wine. (Retail Price \$14.99)

★ Food Pairing: roast lamb, venison, steak, mashed potato, olives, garlic, duck fat



3. Château Haut-Blanville Collection Solal Merlot 2017

Pays d'Oc, France

Ruby red with a very fruity nose. An up-front taste which is supple and has good tannic structure. Mid-palate tannins melt, and at the end, a long, licorice finish. Sweet spice and potpourri grace the black plum core of this accessible wine. It's medium in acidity and soft in tannin, with a clean, fruit-forward finish. Drink now. (Retail Price \$13.99)

★ Food Pairing: butternut squash, mushroom, duck breast, grilled chicken, blue cheese

4. Old Soul Petite Sirah 2019

Lodi, California

The fruit for our Old Soul wine is sourced entirely from our sustainably farmed, family-owned estate vineyards in Lodi. This dark, saturated blueberry and blackberry wine offers much ripeness and jammy deliciousness without overdoing the tannins. It's full bodied, mouth-filling and indulgent. (Retail Price \$16.99)

★ Food Pairing: lasagna, Moroccan beef stew, sausage, leeks, aged goat cheese



5. Tarot Rosso Red 2019

McLaren Vale, Australia

The Tarot Rosso is the all-in blend, utilizing the best selection of varieties and vineyards from across the 2019 vintage to create something truly unique and special. Rose petals, plums, savoury spices with a bit of cured leather. A soft and gentle mouthfeel, with a mellow acidity and delicate tannins rounding out the finish. (Retail Price \$15.99)

★ Food Pairing: Mediterranean dishes, eggplant, turkey, game meats, Moroccan tagine

6. Matchbook Tinto Rey Tempranillo 2019

Dunnigan Hills, California

This concentrated, complex wine is not overtly fruity, but draws interest from the first whiffs of black olive, rosemary and beef jus, backed by firm tannins and focused, tight blueberry and cranberry flavors. Count on it to open up and get even more friendly from 2024. (Retail Price \$18.99)

★ Food Pairing: grits, Mexican food, tomato based sauces, smoky dishes, corn, lamb kofta



REGULAR WHITE



1. Giuseppe Apicella Costa d'Amalfi Tramonti Bianco 2019

Campania, Italy

60% Falanghina grapes and 40% Biancolella grapes. Its colour is light yellow, it has an intense scent of tropical fruits, flowers and honey. Its taste is typically fresh, warm and with a noble degree of acidity, slightly bitter. The aftertaste is long and intense. (Retail Price \$18.99)

★ Food Pairing: anchovies, mussel, caprese salad, prawns, sun-dried tomatoes

2. Harken Barrel Fermented Chardonnay 2020

Central Coast, California

This full-bodied wine leads with bold new-oak aromas of grilled bread, wood char and butter, followed by luscious, ripe pear and vanilla flavors accented with toasted almonds. The luscious palate suggests crème brûlée and buttered toast, and finishes with fresh acidity. It's an unapologetic, barrel-fermented wine that gives a lot of pleasure. (Retail Price \$15.99)

★ Food Pairing: halibut, scallops, lobster roll, corn, chicken, polenta



3. John's Bay Sauvignon Blanc 2021

Central Valley, Chile

Bursting with delicious tropical fruit aromas and delicate floral notes. The palate is clean, zesty and refreshing, full of ripe citrus flavors and crispy acidity. You could enjoy an evening divining the flavors in this supple, ripe sauvignon blanc, a little mango, and maybe pineapple squirted with a bit of lime. It's neither aggressively grassy nor earthbound mineral. (Retail Price \$17.99)

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

4. Crios Torrontes 2021

Mendoza, Argentina

Crios Torrontes is crisp, refreshing and aromatic, with a bouquet of citrus fruits, passion fruit, lychee and white flowers. Lively acidity, a hint of creaminess and a long, mineral finish add depth and balance to the palate. It's medium-bodied with vibrant acidity and a fruity, floral and crisp palate. Excellent freshness. (Retail Price \$12.99)

★ Food Pairing: coconut based curries, Thai dishes, tofu, sweet potato, pork loins, tacos



5. Domaine D'Astruc Viognier 2019

Pays d'Oc, France

This southern French Viognier offers up intense aromas of fresh fruits: apricot, white peach, pear and honey. Rich and elegant with a quintessence of dry fruits, peach and white flower aromas with a hint of vanilla notes. A great feel in your mouth and a long and lasting finish. (Retail Price \$11.99)

★ Food Pairing: prawns, turkey, chicken pot pie, cream sauce, Pad Thai, Gruyere

6. Lagar da Condesa O Fillo da Condesa 2021

Rias Baixas, Spain

This wine shows a characteristic bright yellow color, with a vibrant minerality that's reminiscent of the sea. Quince, nectarine, green apple and green herbs and spice here. Pure and tense on the palate with tangy acidity that provides a lot of energy to the textured palate. It has a good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes. (Retail Price \$15.99)

★ Food Pairing: ceviche, oysters, white fish, saffron, fish tacos, brined cheese



REGULAR MIX



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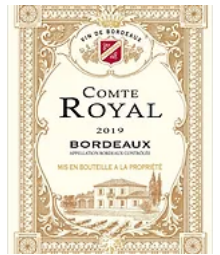
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★ Food Pairing: sushi, fresh oysters, Vietnamese/Thai dishes, salad, ideal as aperitif



PREMIUM RED

1. Wild Thing Old Vine Zinfandel 2019

Mendocino, California

Grown on the benchlands and slopes of mountainsides — this 60 plus year old vine Zinfandel was named for these wild looking vines and also for the wild yeast ferment that was used to create it. Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long with lush jammy fruit. (Retail Price \$25.99)

★ Food Pairing: barbecued meats, beef stroganoff, bacon, smoked gouda, Halloumi



2. Concha y Toro Marques de Casa Concha Carménère 2020

Peumo, Chile

The 2020 Carménère Marques de Casa Concha is also 7% Cabernet Sauvignon and 3% Merlot, aged in 27% new barrels for 12 months. Purple in the glass with hints of ash, red currants, blackberry, blueberry and graphite, it's juicy, broad and tannic in the mouth, delivering good freshness and a lengthy finish before the ashy afterglow. (Retail Price \$25.99)

★ Food Pairing: Puttanesca sauce, lamb, grilled meats, tandoori chicken, empanadas



3. Lanye-Barrac Saint-Chinian 2019

Languedoc-Roussillon, France

There are aromas of boysenberries, dark plums, dark cherries, blackberries, and dark cocoa. Flavors include mulberries, ripe blueberries, grilled meats, and boysenberries. There is a medium body that is consistent across the palate, good balance and acidity, and mild tannins on the refreshing minerally finish which provide good structure. (Retail Price \$31.99)

★ Food Pairing: cassoulet, coq au vin, jambalaya, enchiladas, eggplant, duck



4. Chateau Haut Blanville Elegante Gres Montpellier 2016

Languedoc, France

Château Haut Blanville is a family-owned wine estate, built from scratch parcel by parcel since 1997. This is the red blend of Syrah, Grenache noir, Mourvèdre, Carignan - features a wonderful smooth and savory mouthfeel and is loaded with juicy, delicious, rich, vibrant and tart fruit. All the flavors from the bouquet continue in the mouth along with velvety layers of spice and black pepper in this well-balanced wine. (Retail Price \$22.99)

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



5. El Enemigo Bonarda 2018

Mendoza, Argentina

The nose is intense and complex. Intense aromas of ripe black fruit, blackberries, raspberries, black cherries, chocolate and liquor, with some spicy notes of fresh herbs. The taste has a sweet impact with silky tannins and aromas of ripe black and red fruits with notes of licorice and vanilla. Its natural acidity is refreshing. By its concentration and complexity the finish is long and persistent. (Retail Price \$32.99)

★ Food Pairing: smoked ham, lamb rack, salami, morcillas, pot roast, Pecorino



6. Le Ragnaie Troncone Toscana Rosso 2019

Tuscany, Italy

100% Sangiovese from organic vineyards in Montalcino. The Troncone has lovely red berries, small plums, dried red and purple flowers, a touch of warm ginger, and lightly tilled garden soil. Flavors are sparky, with snappy cherry, zesty black pepper, and a core of brisk minerality. The finish is bright and citrusy. (Retail Price \$26.99)

★ Food Pairing: tomato based pasta, rabbit, paella, marinated meats, Parmigiana Reggiano, Pecorino



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★ Food Pairing: cassoulet, coq au vin, jambalaya, enchiladas, eggplant, duck



4. Allegrini Oasi Mantellina Lugana 2021

Lombardia, Italy

The grapes are harvested when perfectly ripe, yielding mature white fruit where the peach seems to be embraced by fresh floral notes. It opens on the palate with Lugana's typical richness and the marked acidity has the task of producing a sinewy, agile mouthfeel. This take on Lugana combines the traditional profile with the dynamism of today's most sought-after wines. (Retail Price \$30.99)

★ Food Pairing: sardines, trout, fish pates, risotto, salt-baked fish



5. Saint Clair Family Estate Dillons Point Sauvignon Blanc 2021

Marlborough, New Zealand

The Dillons Point Sauvignon Blanc is sourced from a selection of vineyards located predominantly in the lower Wairau sub-region of Marlborough. This region is renowned for producing excellent Sauvignon Blanc with heightened expression. Fragrant nose of mango, papaya, lime and jasmine. Medium-bodied and creamy. Extremely fruity and bright. Salty mineral character. (Retail Price \$24.99)

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



6. Chemistry Chardonnay 2019

Willamette Valley, Oregon

With a pale straw yellow color, fresh aromatics of pineapple, and Golden Delicious apples that are heightened by hints of vanilla, marzipan, and mineral characteristics of wet stone and flint. The palate is bright and balanced with flavors of white nectarines and lemon zest that lead to a round finish. (Retail Price \$22.99)

★ Food Pairing: chicken piccata, sage butter chicken, halibut, salmon, mushroom, pumpkin

