

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- OCTOBER 2022 -



1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. Fontenelles Corbières Rouge Renaissance 2016

### Languedoc-Roussillon, France

Blend of Grenache and Syrah. With its intense garnet robe, the Renaissance vintage impresses with its expressive nose, combining cooked and dark fruit with discreetly balsamic notes for a subtly wooded wine. A flawless structure for expert assembly confirmed by an elegant mouth, concentrated and harmonious, based on bright and velvety tannins. (Retail Price \$16.99)

★ Food Pairing: cassoulet, mustard, turkey, soy sauce, stir fry, Tomme

## 2. La Posta Tinto 2019

### Mendoza, Argentina

60% Malbec, 20% Bonarda, 20% Syrah. Aromas of red cherries and raspberries are infused with mocha and spice. Your first sip washes broadly across the palate like a flood of sweet, fresh fruit and the viscous mouthfeel keeps the flavors lingering. The hints of baking spice and some oak keep the fruit flavors fresh and lively. (Retail Price \$16.99)

★ Food Pairing: pomegranate molasses, roasted pepper, stuffing, short ribs, sausages



## 3. Fantini Montepulciano D'Abruzzo 2019

### Central Italy

Ruby red with garnet reflections, Fantini Montepulciano d'Abruzzo DOC's bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile. (Retail Price \$12.99)

★ Food Pairing: Hague, beef brisket, bolognese pasta, high-protein pizza, kebabs

## 4. Black's Station Cabernet Sauvignon 2019

### Central Valley, California

Black's Station Cabernet is 100% Matchbook Vineyard and a showcase for the temperate 2018 growing season. This delicious red opens with deep aromas of leather and brown spice that lead to plush flavors of blackberry, mocha and pomegranate. The touch of fruit sweetness is a nice counterpoint to the soft chewy tannins. (Retail Price \$13.99)

★ Food Pairing: a big juicy burger, barbecued meats, on its own fireside at the end of the day



## 5. Château Campot Lafont Rouge 2020

### Bordeaux, France

Blend of 55% Merlot, 29% Cabernet Franc & 16% Cabernet Franc. Deep ruby color, this wine offers a nose with complex aromas of red fruits, mingled with toasted and roasted notes. The elegant mouth is based on silky but also thick tannins. The finish is fresh and aromatic. (Retail Price \$12.99)

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

## 6. Bodegas Nekeas El Chaparral Old Vines Garnacha 2018

### Navarra, Spain

Mineral-tinged cherry, raspberry, vanilla and exotic spice aromas show excellent clarity and take on a smoky nuance with air. Appealingly sweet and expansive on the palate, offering juicy red fruit, rose pastille and spicecake flavors energized by a mineral topnote. Shows impressive energy and florality on the persistent finish, which is given shape by polished, even tannins. (Retail Price \$16.99)

★ Food Pairing: goulash, braised lamb, black beans, BBQ sauces, pork belly, Manchego



# REGULAR WHITE



## 1. La Playa Sauvignon Blanc 2021

### Curico Valley, Chile

Aromas of lemon, fresh pineapple with hints of lavender. It is a bright well balanced wine with a clean minerality and touch of lime on the finish. (Retail Price \$10.99)

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

## 2. Cloisone Alexander Valley Chardonnay 2017

Sonoma, California

Golden yellow in color. Rich aromas of granny smith apple, white flowers and citrus notes. Silky texture with flavors of apple, citrus, minerality and a wisp of oak. Finishes with a full and lingering expression of Chardonnay. (Retail Price \$14.99)

★ Food Pairing: roasted chicken, salmon, trout, butternut squash, crab cake, prawns



## 3. Tommasi Pinot Grigio Le Rosse 2021

### Veneto, Italy

A bright straw yellow with pale green reflections, on the nose it offers notes of ripe pears and golden apples, evolving in the glass with delicate hints of hay and almonds. On the palate it is dry and well-balanced, with a particularly fresh, tangy finish. (Retail Price \$14.99)

★ Food Pairing: mussels, prosciutto, halibut, white pizza, ham, calamari, Brie, Gruyere

## 4. Garciarevalo Casmara Blanco 2020

### Rueda, Spain

85% Verdejo and 15% Viura. Clean and sensual nose, exhibits tropical aromas of pineapple and then give way to deep touches of fruit, freshly cut grass and a subtle touch of fennel typical of the Verdejo variety. The attack on the palate is smooth, glyceric, letting pass, after, fruity sensations, fresh, citrus and sparkling. Hyper-cooling and very smooth wine. Cool it and let yourself be seduced by the softness of this complex wine. (Retail Price \$15.99)

★ Food Pairing: sushi, fish tacos, Greek salad, spinach pie, jalapeño, Asian noodle salad



## 5. Domaine de Millet Blanc 2020

### Gascogne, France

The Côtes de Gascogne Blanc is an expressive blend of 50% Colombard and 50% Ugni Blanc. This wine is a great alternative white for you Sauvignon Blanc drinkers out there. It is loaded with peach and citrus aromatics and has vibrant acidity and clarity. (Retail Price \$12.99)

★ Food Pairing: fresh seafood, melon and prosciutto, mint, cilantro

## 6. Cantine Ermes Vento di Mare Grillo Organic 2021

### Sicily, Italy

Vento di Mare Grillo is made with organic grapes. This elegant and refreshing white wine delights with aromas of melon and pineapple and offers a well-balanced, satisfying finish. (Retail Price \$14.99)

★ Food Pairing: zucchini, cauliflower, seafood salad, goat cheese, lemon chicken



# REGULAR MIX



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# PREMIUM RED



## 1. Eberle Steinbeck Vineyard Syrah 2016

### Paso Robles, California

There's a tarry backbone to the nose of this bottling, but there's also ample blackberry fruit, peppercorn, roasted meat and crushed violet aromas. The palate is intense in more tar, meat and peppercorn flavors, which result in a savory, medium-bodied mouthfeel. (Retail Price \$32.99)

★ Food Pairing: roasted lamb, short ribs, tomato based sauce, polenta, duck, good burgers

## 2. Conte di Campiano Cabernet Primitivo

### Puglia, Italy

red-purple colour, this wine has great density and a bouquet intensely reminiscent of ripe jam and tobacco. To the palate, it expresses red fruit in an alternation with ripe plums and dark chocolate. Despite its young age, it already has ripe tannins and a warm, rich finish. (Retail Price \$23.99)

★ Food Pairing: bolognese sauce, eggplant parmesan, Indian curry, asian sweet and spicy dishes



## 3. Achaval Ferrer Cabernet Franc 2018

### Mendoza, Argentina

Achaval Ferrer's 2018 Cabernet Franc is a blend of grapes from Tupungato and Luján de Cuyo and spent nine months aging in used barrels. Garnet red in hue, the nose presents notes of ash, gentle jalapeño and a hints of blackcurrant framed by aromas from the aging process. In the mouth, it's compact and characterful with active tannins and juicy freshness. The finish is underlined by the tannins. (Retail Price \$25.99)

★ Food Pairing: roasted pork, meatballs, Thanksgiving meals, duck, lentils, gyro, chilli

## 4. Kumusha Pinotage 2020

### Swartland, South Africa

Nose of dark cherries and mulberries. Balanced palate with flavors of ripe plums and spice. 100% dry-farmed bush vine Pinotage from the Swartzland planted in the early 1990's. 80% was destemmed and 20% left whole bunch through fermentation and maceration. Gentle actions through fermentation as to not over-extract tannins. Aged for 12 months in large French casks and old 500L neutral barrels. Vegan friendly.

(Retail Price \$24.99)

★ Food Pairing: lamb, goat, teriyaki, plum sauce, charred meats, smoke and spices



## 5. Willamette Valley Vineyards Whole Clusters Pinot Noir 2021

### Willamette Valley, Oregon

Years ago, Founder Jim Bernau began experimenting with Pinot Noir by gently dropping hand-picked whole clusters in a chilled stainless fermenter, pushing all the oxygen out with CO2 and sealing the vessel tight. What happened next was magical — the berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir. Characterized by the winemaking process that focuses on pure fruit expression, the wine opens with aromas and flavors of raspberry and strawberry preserves accented by savory cardamom spice and earth. (Retail Price \$23.99)

★ Food Pairing: ham salmon, wood-fired pizza, spicy Asian and Indian dishes, sweet and tangy BBQ dishes



## 6. Uggiano Chianti Riserva 'Prestige' 2017

### Tuscany, Italy

90% Sangiovese, 10% Canaiolo. A complex bouquet with notes of black cherry, fruits of the wood and rich violet, accompanied by marked vanilla notes. Optimal consistency and roundness with pleasantly tannic finish. (Retail Price \$23.99)

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





# PREMIUM MIX



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★ Food Pairing: roasted pork, meatballs, Thanksgiving meals, duck, lentils, gyro, chilli

## 4. Solena Estate Pinot Gris 2021

### Willamette Valley, Oregon

This Pinot Gris strikes that elusive balance of creamy, refreshing, and fruit-forward. It is refreshing and delicious on its own, but goes nicely with a variety of foods. The wine begins with aromas of honeysuckle blossom and crunchy apple. Upon first sip the palate is luscious and juicy. Flavors of lemon zest, lychee and pear turn into a clean mineral finish. (Retail Price \$22.99)

★ Food Pairing: sardines, clams, veal, quiche, salmon, pork tenderloin, rustic vegetables



## 5. Abbazia di Novacella Kerner 2021

### Trentino-Alto Adige, Italy

Enticing scents recalling orange zest, white spring blossom and Alpine thyme come to the forefront. Racy and delicious, the vibrant palate features juicy apricot, nectarine and tangerine along with a hint of nutmeg. Bright acidity keeps it tense and balanced. (Retail Price \$28.99)

★ Food Pairing: onion tart, green curry, tahini, poultry, variety of international cuisines

## 6. Pala Vermentino Soprasole 2021

### Sardinia, Italy

Vermentino is the most modern of the Sardinian vines, it has been part of the heritage of this island in the middle of the Mediterranean for four hundred years. Straw colour with greenish reflections, bright. Intense persistent floral and vegetable aroma with note of lime and balsamic. At the palate the vegetable notes are predominant, smooth and full with good depth and well balanced, with a long persistent aftertaste. (Retail Price \$24.99)

★ Food Pairing: light salads, pesto, mussels, oil based pasta, antipasto

