

TIFFANY'S WINE & SPIRITS

WINE CLUB

- NOVEMBER 2022 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Château Sauman Côtes de Bourg 2019

Bordeaux, France

The Côtes de Bourg lies directly across the Gironde Estuary from the Left Bank appellation of Margaux. Though technically a Right Bank Bordeaux, its terroir is more conducive to the traditional Left Bank grape, Cabernet Sauvignon. Blended with cheery Merlot, the 2019 Sauman is full bodied and classically layered. It's a great house red to have handy for impromptu dinners, like ribs or chops. (Retail Price \$15.99)

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

2. Viña Eguía Tempranillo 2018

Rioja, Spain

This wine has a bright cherry color, is fresh and clean and well-integrated. Shows intense red fruit aromas combined with subtle notes from the aging including vanilla, coconut, balsamic notes and licorice. The palate is fresh, full and vibrant with a very savory and pleasant, lingering finish. (Retail Price \$13.99)

★ Food Pairing: tapas, tomato based dishes, cured meats, BBQ sauces, pork belly, Manchego



3. Auspicion Cabernet Sauvignon 2020

California

A classic Cabernet in structure and finesse, Auspicion Cabernet is loaded with ripe berry and plum aromas; juicy black fruit is balanced by silky tannins and a lingering finish accented by touches of chocolate, toffee, and vanilla. Following fermentation, the wine was aged in oak for several months. Full-bodied and complex upon release, it will continue to develop and improve for up to five years. (Retail Price \$13.99)

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

4. Cloisonne Anderson Valley Pinot Noir 2017

Mendocino, California

Bright crimson in color. Earth, spice and floral aromas jump out of the glass. Strawberry, dark cherry and flavors are vibrant and engaging. Firm acidity and spice notes on the finish. This wine pairs well with a wide range of foods from salmon, roasted chicken, rich pastas or can be enjoyed on its own. (Retail Price \$16.99)

★ Food Pairing: seared tuna, salmon, turkey, ham, fall flavors; cranberry, apple, allspice, Thanksgiving dishes



5. Silk & Spice Red 2020

Portugal

40% Touriga Nacional, 20% Baga, 20% Alicante Bouchet, 20% Syrah. A ruby colored red wine blend, characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. A spicy character evokes vanilla, black pepper and pink peppercorn, combined with hints of mocha. It is full-bodied with a balanced taste, very soft tannins and a long and balanced finish. (Retail Price \$12.99)

★ Food Pairing: braised meats, sausage, chili, paella, teriyaki, grilled chicken, beans

6. Yorkville Cellars Malbec 2015

Napa Valley, California

Deep purple color. Aromas and flavors of stewed blueberry, black cassis, krielk lambic, sautéed mushrooms, macerated strawberries, cracked pepper, and focaccia with a silky, vibrant, fruity medium body and a smooth, distinctive, medium-long finish that exhibits notes of dark chocolate with well-integrated, medium tannins and light oak flavor. A New World alternative to Cahors. (Retail Price \$15.99)

★ Food Pairing: lasagna, meat loaf, baked ham, burger, empanadas, stuffed peppers



REGULAR WHITE



1. Sound & Fury Chardonnay 2017

California

Golden yellow in color. 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. Finishes with a full and lingering expression of Chardonnay. (Retail Price \$12.99)

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

2. Ca'Montini Pinot Grigio Terre di Valfredda Trentino 2021

Trentino-Alto Adige, 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 \$16.99)

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



3. Pazo Cilleiro Albariño 2021

Rias Baixas, Spain

Pazo Cilleiro has an intense nose, with pronounced notes of citrus and white fruit (pears, apples and white peaches), as well as floral hints. The palate is vibrant and fresh, with the fruit from the nose filling the mouth. It has the typical intense texture of a well-grown Albariño, with a round, persistent and pleasantly refreshing finish. (Retail Price \$16.99)

★ Food Pairing: tabbouleh, sushi, ceviche, carpaccio, fresh oysters, on its own

4. Torres Viña Sol Mediterranean White Blend 2020

Catalunya, Spain

A blend, mainly Parellada and White Garnacha. Clear, clean, bright gold in color. Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate mid-palate. Ripe apple and more tropical, pineapple-like flavors predominate in this creamy, oak scented, almost California style white. (Retail Price \$14.99)

★ Food Pairing: sushi, salad, spinach pie, roast chicken, jalapeño, Asian noodle salad



5. Château Boudigand Bergerac Sec 2017

Guyenne, France

The elegant style of this wine mirrors the more expensive wines from the nearby Graves area of Bordeaux. Château Belingard lies at the heart of the Monbazillac and Bergerac wine region, an area famous for its 'vins doux'. A blend of Semillon and Sauvignon Blanc. Citrus and grapefruit flavors make this a nice choice as an aperitif or with salads and seafood. (Retail Price \$13.99)

★ Food Pairing: arugula, asparagus, lobster ravioli, scampi, sushi, cod, halibut

6. Höppler Pannonica Blanc 2020

Burgenland, Austria

Subtle but friendly hints of yellow plum and lemon are very appetizing on this unusual blend of Grüner Veltliner, Chardonnay and Pinot Blanc. There is satisfying midpalate texture and a lovely fruit expression that combines tart and ripe pear with Mirabelle plum and fresh citrus. All is packaged in a light, easy-drinking, dry body. (Retail Price \$15.99)

★ Food Pairing: cauliflower, brussel sprouts, cabbage, goat cheese, Ethiopian food, Indian curry



REGULAR MIX



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★ Food Pairing: tabbouleh, sushi, ceviche, carpaccio, fresh oysters, on its own



PREMIUM RED

1. Catena D.V. Catena Tinto Historico Red Blend 2019

Mendoza, Argentina

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards emerges a wine of unique character that has natural balance, concentration and a distinct varietal identity. (Retail Price \$23.99)

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



2. G.D. Vajra Dolcetto d'Alba 2020

Piedmont, Italy

Deep violet in color, the nose is of red and wild berries leaning to cherries w some herbal notes. The gentle tannins are a perfect match for the moderate, but very fresh acidity. Dolcetto is the flagship grape of Piemonte because the beguiling sweetness of its fruit is perfectly balanced by its ripe tannins, which make for a magical food wine that just comes alive at the table and brings everything else along with it. (Retail Price \$20.99)

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



3. Zvonko Bogdan Life Flows 2019

Vojvodina, Serbia

70% Merlot, 15% Cabernet Franc, and 15% Frankovka. Aromas of ripe black cherry, plum and blackberry are underlined by tones of vanilla, black pepper and tobacco, creating a unique blend of Merlot, spicy Cabernet Franc and Frankovka, which is carefully stored in oak barrels. The taste mirrors this unison, it is medium full, has subtle tannins and a soft, fruity finish. (Retail Price \$21.99)

★ Food Pairing: Veal steaks, lamb, Risotto with wild mushrooms, full-fat soft cheeses, goulash



4. Thymiopoulos Young Vines Xinomavro 2020

Naoussa, Greece

Similar in style to a modern Barolo-powerful and concentrated ripe fruit aromas with balanced acidity and tannins. All wines are fermented with wild yeast, and raised without any contact with oak. The result is a fragrant and fresh expression of Xinomavro, with notes of red fruit and herbs, with underlying acidity and a lingering finish. (Retail Price \$21.99)

★ Food Pairing: mushroom, coq au vin, roasted lamb, rhubarb, aged gouda or cheddar



5. Domaine Manoir du Carra Moulin a Vent Les Burdelines 2018

Beaujolais, France

Cru Moulin-à-Vent is called the "King of Beaujolais" and is known to age the longest and be the most tannic. Intense color between garnet and deep ruby. Red fruit nose with floral, smoky and forest notes. The mouth is rich and well structured. (Retail Price \$33.99)

★ Food Pairing: veal, turkey, rabbit, fritters, eggplant, gratin, truffles, quail



6. Torbreck Woodcutter's Shiraz 2020

Barossa, Australia

Lifted red, black and blue fruits of red cherry, raspberry coulis, blueberry conserve and wild blackberry and blackcurrant. There is a spicy edge showing cardamom, star anise and Chinese five spice. Soft caressing tannins and voluptuous mouthfeel from plump Shiraz berries gives this wine a posture that belies its pedigree. (Retail Price \$27.99)

★ Food Pairing: kebabs, smoky barbecued meats, brisket, anchovies, Chinese dishes, Grana padano



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★ Food Pairing: Veal steaks, lamb, Risotto with wild mushrooms, full-fat soft cheeses, goulash



4. Elk Cove 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 \$21.99)

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



5. Bodegas del Palacio de Fefinanes Albariño 2021

Rias Baixas, Spain

The first vintage of this wine was released in 1928. A bright, crystalline pale-yellow colour with intense aromatics of fresh fruit, such as green apple and melon, and citrus fruit, such as lemon, together with aromatic herbs and camomile. Dry and showing an Atlantic vivacity thanks to its lively acidity, it is long, flavoursome, appealing and warm. (Retail Price \$32.99)

★ Food Pairing: tabbouleh, sushi, ceviche, carpaccio, fresh oysters, on its own



6. Gentilini Rhombus Robola 2021

Cephalonia, Greece

The grape Robola, originally thought to be the Ribolla of Italy but now probably isn't, is known for its high acidity and phenolic character. It is rich but has a vibrant quality that gives the wine a Chablis-like mouthfeel and character. Crisp and refreshing with aromas of citrus fruit and white peaches. (Retail Price \$22.99)

★ Food Pairing: preserved lemon, herring, sardines, grilled fish, caper, veal piccata, mussels

