

TIFFANY'S WINE & SPIRITS
WINE CLUB
- JANUARY 2023 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Bouchard Aine & Fils Pinot Noir 2020

Burgundy, France

Mainly come from selected terroirs on the Côte de Beaune and Côte Chalonnaise (in the South of Burgundy). A small part of the cuvée is also coming from the Côte de Nuits vineyards. Elegant ruby red. Fine and subtle nose with pleasant aromas of small black fruits. Supple and round mouth with soft tannins and a nice freshness. (Retail Price \$15.99)

★ Food Pairing: salmon or other fatty fish, roast turkey, Brussels sprouts, butternut squash, Camembert

2. Radley & Finch Shiraz 2021

Western Cape, South Africa

The vineyards of the region are found to be extended till the southeastern slopes of Paardeberg Inselberg and are located high in the mountains. This Shiraz finds itself on the lighter side of life. Fruits primary focused on the red spectrum and a perfectly balanced alcohol to add liveliness to the palate. A great partner to casual Friday evening fare, rare gourmet burgers and homemade Mexican favorites. (Retail Price \$14.99)

★ Food Pairing: casual eats; pizza, pasta, good burgers, Chinese takeouts, Mexican food



3. 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 \$16.99)

★ Food Pairing: tapas, lamb, chorizo, cured meat sandwiches, olives, Iberico, Manchego, Mahon

4. Abito Cabernet Franc Reserva 2020

Mendoza, Argentina

It is a wine that is characterized by a delicate view with intense reddish tints. On the nose the red fruit stands out black, with the presence of figs, accompanied by aromas spicy, mainly white pepper. In the mouth, the intensity of the fruit manifests again and it is amalgamated with the typicity of the elegant tannins.

(Retail Price \$18.99)

★ Food Pairing: meatballs, gyros, lasagna, lentils, stuffed peppers, fennel, Pecorino



5. Villa Cafaggio Single Estate Chianti Classico 2018

Tuscany, Italy

Cafaggio produces a Chianti Classico made exclusively with Sangiovese grapes. The vines grow on land owned by and surrounding the estate, situated in Panzano, Chianti. A deliciously concentrated example of Chianti Classico, this has dark ruby colour and rich notes of black cherry, fruitcake and plum on the palate. It makes a versatile partner for lots of savoury dishes. (Retail Price \$18.99)

★ Food Pairing: braised meats, ragu, beef stew, Chinese eggplant, garlic, Comté

6. Krasno Goriska Red 2020

Brda, Slovenia

Over the centuries, heroic winegrowers have tenaciously terraced the steep marly slope to plant their vines. This unique land produces distinctly mineral authentic wines, with a character only found in Slovenia's Goriška Brda region. 40% Cabernet France, 30% Cabernet Sauvignon, and 30% Merlot. Ruby red colour with a purple hue, evoking bramble and red cherries followed by a grassy note. Medium-bodied, boasts a gentle texture and a quite long finish. (Retail Price \$17.99)

★ Food Pairing: grilled meats, flank steak, roast duck, mushroom, Cacciatore, gouda



REGULAR WHITE



1. Radley & Finch Alley Pack Chenin Blanc 2021

Western Cape, South Africa

A good example of why Chenin has for a long time been the workhorse and favorite in South Africa but is now starting to be recognized all over for its versatility and brilliantly defined fruit flavors. Balancing white cereal and stone fruit with yellow citrus and hints of lifted spice. (Retail Price \$14.99)

★ Food Pairing: roasted chicken, prawns, scallops, Peking duck, pad thai, peaches, triple cream brie, gruyere

2. Bodegas Nekeas Vega Sindoa Chardonnay 2021

Navarra, Spain

The Chardonnay comes from proprietary vineyards planted in the Valley of Valdizarbe, from vines planted back in 1989 which grow hillside on soils composed of red and gray marl. Bright, pale golden color. Hints of citric fruit, pineapple and apple. Sparkling, tasty mouthfeel that refreshes and invites you to another sip. (Retail Price \$14.99)

★ Food Pairing: grilled white fish, salad, prawns, zucchini, corn, carrots, Fontina



3. Bovin Symphony White Blend 2019

Macedonia

Bovin Winery is the first privately build winery in Macedonia. Bovin owns 60 hectares of prime vineyards in Tikvesh wine district. Symphony is a crisp dry blend of Chardonnay, Riesling and Sauvignon. Yellow-green in color, Symphony is full of fruity and woody tones. This is a very harmonious, light and subtle wine. (Retail Price \$11.99)

★ Food Pairing: Mediterranean cuisine, baked feta, beets, zucchini, sushi, halibut, halloumi

4. Frenzy Sauvignon Blanc 2022

Marlborough, New Zealand

Intensely aromatic and lively with flavors of peach, grapefruit, lime, melon and cut grass. This is a crisp, refreshing, vibrant and aromatic example of Marlborough's best Sauvignon Blanc that can be enjoyed as an aperitif, or match with seafood. (Retail Price \$18.99)

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



5. Berger Grüner Veltliner 2019

Niederösterreich, Austria

Berger's Grüner Veltliner is the quintessential summer sipper. This Austrian white grape variety produces a crisp and mineral-focused wine with hints of citrus, lemon peel, lychee, and a touch of spiciness that may remind you of white pepper. Its refreshingly crisp body works great as an aperitif and light appetizers. (Retail Price \$16.99)

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

6. Château L'Ermite d'Auzan 2019

Rhône, France

This is an attractive and energetic example with hints of honeysuckle emerging on the nose and mouth. Fresh lemon, tangerine and white-peach flavors are pristine and concentrated in this full-bodied but spry blend of Roussanne, Viognier and Grenache Blanc. Blossomy and intensely mineral, it's a thirst-quenching, dry white likely to please a wide audience. (Retail Price \$13.99)

★ Food Pairing: beurre blanc, shellfish, artichokes, cumin, coriander, chicken satay



REGULAR MIX



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★ Food Pairing: Mediterranean cuisine, baked feta, beets, zucchini, sushi, halibut, halloumi



PREMIUM RED



1. Chateau Chapelle d'Alienor 2018

Bordeaux, France

One of the most sought-after values in Bordeaux, Chapelle d'Alienor is produced by famed Chateau la Gaffeliere. The 2018 is hitting the perfect notes of black fruits and structure that is well integrated into the rich wood and acidity. This is simply fastball claret, and scratches the itch for an earthy, satisfying cool weather red to pair up with hardy winter cuisine. A blend of 80% Merlot and 20% Cabernet Franc. (Retail Price \$25.99)

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

2. Taboadella Villae Dão Tinto 2020

Dão, Portugal

The 2020 Taboadella Villae Dão Tinto is another splendid example of the Portugal's unique blend of indigenous grape varieties; 40% Tinta Roriz, 20% Jaen, 20% Tinta Pinheira, 20% Alfrocheiro. Cherry, plum, and ripe strawberry fruit flavors wrapped in smooth, silky tannins grace the palate. Lusty, yet bright and energetic, the 2020 Taboadella Villae Tinto brings its welcome from the first sip. (Retail Price \$29.99)

★ Food Pairing: wild boar, sausages, beef teriyaki, barbecue, meatloaf, sheep cheeses



3. Montes Alpha Malbec 2020

Colchagua Valley, Chile

A deep ruby red color with an intense violet hue. The nose focuses around pronounced aromas of ripe sour cherries, violets and wildflowers, while a touch of crème de cassis, jam, and anise round out the aromatic profile. The generous palate has tremendous volume and perfectly round tannins lend structure to a long, lingering finish. (Retail Price \$24.99)

★ Food Pairing: chorizo, sausages, pork tenderloins, seared octopus, Carne Asada, lamb, Asiago, cheddar

4. Pietro Caciorgna Ciauria Etna Rosso 2021

Sicily, Italy

Aromas of basil, tarragon, baked strawberry, raspberry and hibiscus. Medium-bodied with fine, slightly tense tannins. Steely character to the fruit on the palate, with a bit more spice coming through towards the finish. Ciaurìa is accompanied by earthen dishes, for all seasons, typical of Etna, and with a careful serving temperature, even to some fish dishes. (Retail Price \$31.99)

★ Food Pairing: salmon, tuna, anchovies, capers, grilled chicken, risotto, bouillabaisse, arancini, meatballs



5. Bodegas Tagua Gran Reserva Carménère 2018

Columbia Valley, Washington

Ruby red color, heightened by the larger body and skin typical of the Carménère grape. A fresh nose displays spice and black pepper. The acidity is well balanced with the tannins round and full through to a lingering finish. (Retail Price \$21.99)

★ Food Pairing: Puttanesca, ratatouille, tamales, olives, Cuban style pork, lamb curry, Pepper Jack

6. Salem Wine Company Pinot Noir 2021

Eola-Amity Hills, Oregon

With its lively nose, its fruit forward, funky palate of red raspberry, strawberry, black tea, and mushroom, its classic Pinot Noir structure, and its tart acidity, it is an essential for fans of this varietal. Incredibly versatile. (Retail Price \$28.99)

★ Food Pairing: beets, yams, mushrooms, salmon, turkey, pork tenderloins, Gruyere, Gouda



PREMIUM MIX



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Bordeaux, France

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★ Food Pairing: chorizo, sausages, pork tenderloins, seared octopus, Carne Asada, lamb, Asiago, cheddar

4. Vostinic Klasnic Moslavina Skrlet 2021

Moslavina, Croatia

Škrlet is a young, light, and playful type of wine. Packed with flowery aromas, herbal notes, and fruity tastes, It is rich with flowery aromas, herbal notes and often delivers a palate of pineapple, peaches and apples. A refreshing white wine is wildly food friendly, pairing with a wide variety of foods including raw bar (sushi, crudo, etc) as well as dishes with a little spice, especially Asian influence. (Retail Price \$20.99)

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



5. Pierre Sparr Riesling 2020

Alsace, France

This pale yellow Riesling has green reflections. The wine opens slowly to reveal layers of citrus fruits, framed by wet stone and mineral character that adds dimension. On the palate, freshness and elegance dominate this bone-dry wine. (Retail Price \$26.99)

★ Food Pairing: fish and chips, sashimi, Chinese food, ham, turkey, trout, Dim Sum, Cajun cuisine

6. Domaine Thévenet et Fils Mâcon-Pierreclos Blanc 2020

Burgundy, France

Made with 100% unoaked Chardonnay. This results in a bright and crisp white. Forgoing oak gives the wine wonderful fruit aromas like apple and pear, and, with an average vine age of 45 years, the fruit is very concentrated and rich. The final bottling is fresh with great minerality and enough body to pair with roasted meats. (Retail Price \$21.99)

★ Food Pairing: trout, almonds, Andouille sausages, veal, risotto, crab cake, prawns, goat cheeses

