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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



David Finlayson The Pepper Pot 2019 Western Cape, South Africa

59% Syrah, 19% Mourvedre, 13% Grenache, and 9% Tannat. This wine was created to show the fresh, fruity and spice driven flavors of these Rhone varietals. The color is youthful and purple/red. The nose is one of crushed black pepper, dark mulberry and mixed berry coulis. Pure, clean dark red berry flavors flow onto a smooth palate with sufficient structure to warrant enjoyment with food. (Retail Price \$17.99)

 \star Food Pairing: smoked or barbecued meats, Korean BBQ, good burger, venison, lamb, Moroccan dishes

2. Gen 5 Old Vine Zinfandel 2020

Lodi, California

Made from estate old vine fruit from 5th generation Lodi farmers, this true value has deep black fruit aromas and flavors. Ripe, luscious blackberry and dark-plum flavors saturate this full-bodied and plush-textured wine for a mouthfilling, satisfying effect. Fine-grained tannins give it heft without bite. (Retail Price \$11.99) * Food Pairing: turkey, roast pork, baked beans, Chinese Takeout, Halloumi, blue cheese



3. Riporta Old Vines Sangiovese 2020

Abruzzo, Italy

Grapes for the Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system. A medium bodied wine, good tannins, balanced and ready to drink. Excellent with all the typical courses of Italian traditional cooking. (Retail Price \$14.99)

* Food Pairing: braised meats, ragu, beef stew, eggplant, tomato based dishes, Comté

4. Emiliana Natura Carmenère 2020

Colchagua Valley, Chile

Intense red. Attractive, cherry aromas with hints of chocolate and spice. Big volume on the palate with soft round tannins, and a firm, well-balanced structure. Good balance between fruit and oak with a long, juicy finish. (Retail Price \$16.99)

* Food Pairing: ratatouille, tamales, green olives, grilled lamb, carnitas tacos, Pepper Jack



5. DeLoach Pinot Noir 2020

California

Vibrant red fruit notes waft from the glass with a hint of spice. Strawberry and raspberry flavors continue through to the juicy palate with a touch of white pepper. This is a balanced Pinot Noir with bright acidity and a lingering finish.

(Retail Price \$15.99)

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

6. Château Cabezac Minervois Tradition Rouge 2019

Languedoc-Roussillon, France

Deep, juicy, and redolent with the savory scents of crushed berries and wild herbs. Round and full in flavor, yet delightfully silky and supple in texture, this red blend (50% Syrah, 30% Grenache, 20% Carignan) graces the palate with beautiful fruit-forward flavors imbued with hints of fennel, rosemary, and pepper. Fresh, clean, and packed with flavor, Château Cabezac's 2019 Tradition Rouge presents itself as a real crowd pleaser. (Retail Price \$16.99)

* Food Pairing: Andouillette sausage, seared tuna, cassoulet, smoked bacon, carrots





REGULAR WHITE



1. Shaya Verdejo Old Vines 2020 Rueda, Spain

Pale, green-hued yellow. An incisive bouquet evokes Meyer lemon, nectarine and pungent flowers, and a minerally accent builds with air. Energetic citrus and orchard fruit flavors are underscored by a vein of chalky minerality and turn deeper through the midpalate. Spreads out steadily on the long, silky finish, which echoes the citrus fruit and floral notes. (Retail Price \$12.99)

* Food Pairing: fennel, artichokes, fish tacos, crab cakes, coconut curry, Manchego, Pecorino

2. Château la Cariziere Muscadet 2019

Loire, France

It is fragrant on the nose, with a very expressive style scented with crushed orange, apricot and freesia. The palate feels very dry, with a lightly bitter start, leading to a modestly textured midpalate. Here it maintains a dry stance, very minerally, with no shortage of phenolic substance, tension and acidity. (Retail Price \$14.99) * Food Pairing: fresh seafood (mussels, oysters, shrimps), mackerel, chicken, cauliflower





3. Scarpetta Frico Bianco 2021

Friuli-Venezia Giulia, Italy

Friuli-Venezia Giulia, the northeast corner of Italy, is home to great aromatic whites. The light, gravely soil of the western part of Friuli is perfect for producing light, aromatic, crisp white wines. This white blend of Friulano and Chardonnay is the perfect crisp, lightweight Italian white. (Retail Price \$14.99)
* Food Pairing: artichokes, cabbage, Brussels sprouts, Boursin, Havarti

4. Ferrandiere Viognier 2019

Rhone, France

The vines were grown from old Côtes du Rhône vine cuttings and are approximately 10 years old. Part of the harvest is macerated on skins and vinified while the rest goes directly to be pressed. Fermentation takes place at low temperatures for 3 weeks, and ageing is done in tank with 2 months of maturing on fine lees, with stirring. Complex aromas of tropical fruits and ripe apricot; full-bodied and flavourful on the palate. (Retail Price \$15.99)

* Food Pairing: poached salmon, lobster, Pad Thai, veal, chicken pot pie, gruyere, triple creams



5. Quinta de Cabriz White 2019

Dao, Portugal

Blend of indigenous Portuguese grapes varietals; Cerceal, Encruzado, Bical, Malvasia Fina. Bright, crisp and youthfully fruity, the wine has a ripe texture that is balanced with vibrant acidity. Its apple flavors are shot through with citrus acidity and a tangy texture. Drink now. (Retail Price \$13.99)

* Food Pairing: rice dishes, salsa verde, sardines, olives, grilled fish, beans, clams

6. Painted Wolf The Den Chenin Blanc 2021 Swartland, South Africa

This is delicious, complex wine, made with a great cause as the beneficiary. Proceeds from sales are donated to a wildlife conservation trust that helps save wild African dogs from extinction – hence the name "Painted Wolf". If you're fond of that white wine style that sits somewhere between Chardonnay and Sauvignon Blanc, then this is a wine for you. Fresh lemon and pear aromas give way to tropical passion fruit on the nose. Crisp acidity and a hint of oak add to the texture and wonderful fruit flavors linger on the palate. Exceptional value. (Retail Price \$15.99)



* Food Pairing: fish tacos, ceviche, goat cheese, chicken satay, fried calamari, curries

REGULAR MIX



1. David Finlayson The Pepper Pot 2019 Western Cape, South Africa

59% Syrah, 19% Mourvedre, 13% Grenache, and 9% Tannat. This wine was created to show the fresh, fruity and spice driven flavors of these Rhone varietals. The color is youthful and purple/red. The nose is one of crushed black pepper, dark mulberry and mixed berry coulis. Pure, clean dark red berry flavors flow onto a smooth palate with sufficient structure to warrant enjoyment with food. (Retail Price \$17.99)

★ Food Pairing: smoked or barbecued meats, Korean BBQ, good burger, venison, lamb, Moroccan dishes

2. Gen 5 Old Vine Zinfandel 2020

Lodi, California

Made from estate old vine fruit from 5th generation Lodi farmers, this true value has deep black fruit aromas and flavors. Ripe, luscious blackberry and dark-plum flavors saturate this full-bodied and plush-textured wine for a mouthfilling, satisfying effect. Fine-grained tannins give it heft without bite. (Retail Price \$11.99) * Food Pairing: turkey, roast pork, baked beans, Chinese Takeout, Halloumi, blue cheese



3. Riporta Old Vines Sangiovese 2020

Abruzzo, Italy

Grapes for the Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system. A medium bodied wine, good tannins, balanced and ready to drink. Excellent with all the typical courses of Italian traditional cooking. (Retail Price \$14.99) * Food Pairing: braised meats, ragu, beef stew, eggplant, tomato based dishes, Comté

4. Shaya Verdejo Old Vines 2020

Rueda, Spain

Pale, green-hued yellow. An incisive bouquet evokes Meyer lemon, nectarine and pungent flowers, and a minerally accent builds with air. Energetic citrus and orchard fruit flavors are underscored by a vein of chalky minerality and turn deeper through the midpalate. Spreads out steadily on the long, silky finish, which echoes the citrus fruit and floral notes. (Retail Price \$12.99)

* Food Pairing: fennel, artichokes, fish tacos, crab cakes, coconut curry, Manchego, Pecorino



5. Château la Cariziere Muscadet 2019 Loire, France

It is fragrant on the nose, with a very expressive style scented with crushed orange, apricot and freesia. The palate feels very dry, with a lightly bitter start, leading to a modestly textured midpalate. Here it maintains a dry stance, very minerally, with no shortage of phenolic substance, tension and acidity. (Retail Price \$14.99) * Food Pairing: fresh seafood (mussels, oysters, shrimps), mackerel, chicken, cauliflower

6.. Scarpetta Frico Bianco 2021 Friuli-Venezia Giulia, Italy

Friuli-Venezia Giulia, the northeast corner of Italy, is home to great aromatic whites. The light, gravely soil of the western part of Friuli is perfect for producing light, aromatic, crisp white wines. This white blend of Friulano and Chardonnay is the perfect crisp, lightweight Italian white. (Retail Price \$14.99)

* Food Pairing: artichokes, cabbage, Brussels sprouts, Boursin, Havarti





PREMIUM RED



1. Clos Centeilles Campagne Minervois 2016

Languedoc-Roussillon, France

This remotely situated domaine is one of the region's leading estates, run by Patricia Boyer-Domergue since 1990. Very elegant wines with a Burgundian quality are produced from the organically farmed 12 hectares of vineyards. Superb concentration with a complex nose of red fruits combined with sous bois aromas. It has a Burgundian like quality on the palate: very fine and with a silky, smooth texture. (Retail Price \$26.99) * Food Pairing: Andouillette sausage, seared tuna, cassoulet, smoked bacon, carrots

2. License IV Grenache 2017 (1L)

Provence, France

Licence IV is named for France's nationwide permit that allows cafés and brasseries to serve alcohol. Founded by Gregory Castells (President of Martine's Wines), Licence IV seeks to bring people together around simple bottles of wine, no frills necessary. This destemmed Grenache is vinified with 15% Syrah in concrete with native yeasts. Notes of ripe blackberries, juicy red fruit, and freshly cut herbs dominate the palate. (Retail Price \$25.99)

*Food Pairing: red pepper, sage, olives, rosemary, Mediterranean dishes, goulash, duck



3. Kir-Yianni Xinomavro 2019

Naoussa, Greece

The viticultural zone of Naoussa, lies on the foothills of mountain Vermio in Macedonia. This is a classic Xinomavro (one of Greece's most noble varieties) showing a mix of dark berry fruit, crushed herbs and light floral tones. This makes the perfect introduction to this category. (Retail Price \$21.99)

★ Food Pairing: coq au vin, mushroom risotto, lamb koftas, Moussaka, tomato based dishes

4. Domaine Tapet Bourgogne Rouge 2019

Burgundy, France

The 2019 Bourgogne Rouge mingles notes of sweet berries and cherries with loamy soil and raw cocoa in an inviting mélange, followed by a medium to full-bodied, velvety and layered palate that's lively and succulent, concluding with a long, sapid finish. This delicious wine is a fine introduction to the portfolio. (Retail Price \$38.99)

*Food Pairing: salmon, tuna, beets, yams, mushrooms, turkey, pork tenderloins, duck breast, truffle

5. Châteeau Famaey Malbec Prestige 2016

Cahors, France

Cahors is a small town in southwestern France, located 100 miles east of Bordeaux. On the palate you will find a round attack and a medium that presents a lot of fat, roundness and a very nice balance supported also by a nice sweetness of the wood witnessing a fine and precise aging. (Retail Price \$23.99)

* Food Pairing: duck confit, lamb chops, venison, Racleette, balsamic vinegar, prunes

6. Tutela Amarone della Valpolicella 2018

Veneto, Italy

Grapes used to make Amarone are dried up to 120 days on their clusters before a long fermentation begins. Concentration of grape sugars and color are extracted to impart intense aromatics and velvety textures. Delivers flavors of lush black cherry, stewed plum, dark chocolate and toasty oak. A finish with bright red cherry and bitter almond notes perists. (Retail Price \$36.99)

★ Food Pairing: braised short ribs, liver, beef stroganoff, oxtail stew, NY strip, Osso Bucco



BOURGOGNE

PREMIUM MIX



1. Clos Centeilles Campagne Minervois 2016

Languedoc-Roussillon, France

This remotely situated domaine is one of the region's leading estates, run by Patricia Boyer-Domergue since 1990. Very elegant wines with a Burgundian quality are produced from the organically farmed 12 hectares of vineyards. Superb concentration with a complex nose of red fruits combined with sous bois aromas. It has a Burgundian like quality on the palate: very fine and with a silky, smooth texture. (Retail Price \$26.99) * Food Pairing: Andouillette sausage, seared tuna, cassoulet, smoked bacon, carrots

2. License IV Grenache 2017 (1L)

Provence, France

Licence IV is named for France's nationwide permit that allows cafés and brasseries to serve alcohol. Founded by Gregory Castells (President of Martine's Wines), Licence IV seeks to bring people together around simple bottles of wine, no frills necessary. This destemmed Grenache is vinified with 15% Syrah in concrete with native yeasts. Notes of ripe blackberries, juicy red fruit, and freshly cut herbs dominate the palate. (Retail Price \$25.99)

*Food Pairing: red pepper, sage, olives, rosemary, Mediterranean dishes, goulash, duck



3. Kir-Yianni Xinomavro 2019

Naoussa, Greece

The viticultural zone of Naoussa, lies on the foothills of mountain Vermio in Macedonia. This is a classic Xinomavro (one of Greece's most noble varieties) showing a mix of dark berry fruit, crushed herbs and light floral tones. This makes the perfect introduction to this category. (Retail Price \$21.99)

 \star Food Pairing: coq au vin, mushroom risotto, lamb koftas, Moussaka, tomato based dishes

4. Vostinic Klasnic Moslavina Skrlet 2021

4. Tavignano Offida Pecorino 2020

Marche, Italy

With a splendid view, in the municipality of Cingoli, the most beautiful Balcony of the Marche region, grow Pecorino grapes, an indigenous vine variety that gives fragrant and intense wines. This Pecorino 2021 is bright straw yellow with an intense floral aroma and scents of ripe fruit. On the palate it has good acidity, very juicy in the mouth and with aromatic notes. A wine for fish throughout the meal and white meat dishes. (Retail Price \$23.99)

* Food Pairing: gnocchi, pesto, ginger, squash, pine nuts, sage, truffle Pecorino



5. Blanville 2016 Château Haut-Blanville Grande Réserve White 2016

Pays d'Oc, France

A 50-50 blend of Chardonnay and Roussanne, this is a light and bright pour. It opens with clean aromas of fresh apple, pear and underripe peach that carry through to the vibrant, well-balanced palate. The medium-length finish is brisk and refreshing. Drink now. (Retail Price \$21.99)

* Food Pairing: lobster, Asian cuisine, Moroccan dishes, brie, roast chicken, veal

6. Wightman & Sons Chenin Blanc 2021

Swartland, South Africa

Situated at the base of the Paardeberg Mountain 90 km north of Cape Town in the region known as the Swartland. Lemon, white peach, apple cider, dried herbs and just a hint of flinty reduction on the nose. (Retail Price \$23.99)







