



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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Casa Ferreirinha Papa Figos Tinto 2019

Douro, Portugal

30% Tinta Roriz, 30% Tinta Barroca, 25% Touriga Franca, 15% Touriga Nacional. Intense aroma, with lots of fruit - bright red fruits, black fruits and stone fruits, especially ripe apricot - enriched with the presence of balsamic aromas, such as resin and cedar. On the palate it reveals a good body, lively acidity and round tannins, with black fruits standing out. Elegant and harmonious finish. (Retail Price \$16.99)

★ Food Pairing: roasted red pepper, chili, smoked salmon or trout, wild boar, lamb kebab, teriyaki

2. Chateau Mathiot Rouge 2018

Bordeaux, France

66% Cabernet Sauvignon and 34% Merlot. Ruby red color, aromas of red fruits, black currant and spice.

Medium-bodied, very balanced wine with natural terroir character integrated with the fruit.

(Retail Price \$14.99)

★ Food Pairing: veal, pork, duck confit, truffles, gratin dauphinoise, mushrooms, Comte



3. Stobi Vranec 2020

Tikbes, Macedonia

The Vranac varietal produces a dark ruby color wine that is robust, concentrated, with soft tannins and a long finish. Full-bodied wine, with luscious texture and flavors of sour cherry and plum, complemented by herbal and spice notes on the long finish. (Retail Price \$13.99)

★ Food Pairing: venison, lamb, goulash, moussaka, root vegetables, cassoulet, strong aromatic cheeses,

4. Luis Gurpegui Muga Pintoresco 2021

Ribera del Guadiana, Spain

In Spanish, the word "pintor" means "artist" and "pintoresco" - "strange". This wine is made from Tempranillo grapes grown on the territory of the appellation of Extremadura. The region is located on the border with Portugal and is influenced by air masses of the Mediterranean Sea and the Atlantic Ocean. Opens with scents of pine needle, citrus peel and punch-bowl fruit aromas, and it keeps those characteristics on the palate while adding olive and savory notes. (Retail Price \$18.99)

★ Food Pairing: barbecue grilled meats, tacos, grits, tomato based sauces, cured meats, olives, Manchego



5. Vina San Pedro 1865 Selected Vineyards Carmenere 2019

Central Valley, Chile

This wine demonstrates a strong bouquet, marked by elegant and intense aromas of ripe red fruit like cherries, plums and blueberries, in addition to cassis blended with notes of chocolate, mocha and cedar. Very dense and concentrated, with mature and noticeable tannins. In addition, the wine displays a very good balance between the tannins. (Retail Price \$17.99)

★ Food Pairing: pork chops, stuffed peppers, lamb curry, Cuban style pork, smoked paprika, Pepper Jack

6. Lone Birch Red 2020

Yakima Valley, Washington

86% Cabernet Sauvignon, 9% Merlot, 3% Syrah, 1% Petit Verdot, and 1% Mourvèdre. Aromas display notes of red currant, blackberry, pie cherry, vanilla bean, and smoked figs. The palate is smooth with flavors of sweet espresso, dark chocolate, and smoked spices. The wine finished with balanced acidity, smooth tannins and gorgeous oak notes that linger on the palate. Enjoy now through 2030 with optimal maturity peaking around 2026. (Retail Price \$15.99)

★ Food Pairing: Korean BBQ, burgers, Chinese eggplant, briskets, kebabs, Pecorino



REGULAR WHITE



1. Stoneburn Sauvignon Blanc 2019

Marlborough, New Zealand

Crisp and refreshing this Sauvignon Blanc has herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. (Retail Price \$12.99)

★ Food Pairing: fresh seafood, sushi, sashimi, cucumber, asparagus, yogurt, dill, mint, goat cheeses

2. C De Centeilles Blanc Côtes Du Brian 2016

Languedoc, France

A blend of Riveyrenc Blanc, Riveyrenc Gris and Araignan Blanc: three of rarest grape varieties. These three native Languedoc varieties were made to be together. Each of their personalities complement one another with unique qualities; one gives aromas of maturity and adds body, another brings balance, whilst the last gives it acidity. The C Blanc reflects Mediterranean terroir with its pronounced minerality and its beautiful amplitude in the mouth. (Retail Price \$19.99)

★ Food Pairing: cauliflower, onion tart, sauerkraut, turkey, leek, trout, goat cheese



3. Jorche Fiano and Bianco d'Alessano Salento 2017

Puglia, Italy

75% Fiano and 25% Bianco D'Alessano. The nose is floral, fruity with fresh flowers, chamomile, oregano, honey and citrus. In the mouth it is measured, composed, very delicate. Balanced and delicate wine with not a great acidity, but for an aromatic grape like Fiano it is quite obvious. The finish is ethereal but with a persistence that gives a lot of flavor and length. (Retail Price \$12.99)

★ Food Pairing: porcini mushrooms, fried fish, sea urchin, mussels, marinated vegetables

4. Bruni Plinio Vermentino 2019

Tuscany, Italy

Bruni winery can be considered a pioneer in the production of Vermentino, which started in 1982. 85% Vermentino and 15% Viogner. Straw yellow with greenish highlights. The bouquet is intense, flowery and fruity with notes of exotic fruits and typical hints of this grape variety, like peach, herbs and wildflowers. On the palate it is fresh, full, harmonic, with a long mineral finish. (Retail Price \$16.99)

★ Food Pairing: poached salmon, lobster, crab cakes, seafood delight, clams, oil based pasta



5. Banfi Centine Pinot Grigio 2020

Tuscany, Italy

Pale straw with incredibly fruity aromas of apricots and grapefruit citrus balanced by hints of white flowers. Fruit flavors are enlivened by a bright acidity that offers freshness and persistence. (Retail Price \$13.99)

★ Food Pairing: roasted pork, chicken, veal, shrimp scampi, baked cod, clams, gouda

6. Bernard Magrez L'Aurore en Gascogne 2019

Gascogne, France

85% Colombard and 15% Sauvignon Blanc. Gascogn is the region in southwest France that sweeps south from the Bordeaux region down to the Pyrenees Mountains and the Spanish border. With a nose that reveals notes of exotic fruits and citrus fruits, on the palate, this wine is supple with a nice freshness. A wine with a deep black color, a powerful and strong nose and a woody note on the palate. (Retail Price \$12.99)

★ Food Pairing: sushi, ceviche, vegetable focused fare of Californian cuisine, havarti



REGULAR MIX



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★ Food Pairing: porcini mushrooms, fried fish, sea urchin, mussels, marinated vegetables



PREMIUM RED



1. Chateau de Hauterive Malbec 2018

Cahors, France

The Chateau de Hauterive covers an area of 20 hectares and extends over the second and third terraces of the Lot valley in Vire sur Lot, the most wine-growing commune of the appellation. An intense dress with violet highlights. The ripe, powerful nose exhibits aromas topped with red fruits mixed with spicy and toasted notes. The mouth reveals a rich wine with a beautiful complexity. (Retail Price \$26.99)

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

2. Tre Monti Campo di Mezzo Sangiovese Superiore 2020

Romagna, Italy

Made with organically farmed grapes, this young red has inviting aromas of wild berries, eucalyptus and tilled earth. It's bright and easy but also delicious, featuring juicy red cherry, crushed raspberry and star anise set against polished tannins and lively acidity. While it will pair with just about anything, chill it for a great summer red to sip on the deck. Drink soon. (Retail Price \$20.99)

★ Food Pairing: pizza and pasta of all sorts, mushrooms, tomato based dishes, Pecorino, Grana Padano



3. Quinta Do Vale Meandro Tinto 2020

Douro, Portugal

Deep and dark nose with lots of wild dark berries - including blackberries, slightly dried fruit and licorice candy. Well-balanced with a good portion of tannin and a hint of caramel and licorice. Super well-made wine on the classic port wine grapes Touriga Nacional, Tinta Roriz and Tinta Barroca. Lots of primordial power and power. (Retail Price \$21.99)

★ Food Pairing: roasted red pepper, chili, wild boar, lamb, teriyaki, meatloaf

4. Bodegas Altanza Gran Reserva 2011

Rioja, Spain

Great aromatic complexity due to its long ageing. On the nose you find aromas of spices and such reduction leading to a slight hint of leather, and smoked aromas. The wood also provides memories of cocoa, toasty and coffee. His entry into the mouth leaves a nice wine, charming, powerful with good acidity and well balanced. From soft sweet tannins it has a smooth entry, nice fresh with long aftertaste. (Retail Price \$31.99)

★ Food Pairing: chorizo, roast pork, stews, morcilla, peking duck, wild mushrooms, sheep's milk cheese



5. Canoe Ridge The Explorer Red 2016

Columbia Valley, Washington

38% Merlot, 23% Cabernet Sauvignon, 21% Syrah, 16% Cabernet Franc, 2% Petit Verdot. Lovely aromas of ripe blackberry and plum with refined oak notes of vanilla and clove spice. The rich fruit carries through on the palate with jammy flavors of cherry and black fruit preserves. Layers of complexity and soft tannins allow this wine to linger pleasantly on the palate with a long finish. (Retail Price \$23.99)

★ Food Pairing: Korean BBQ, burgers, Chinese eggplant, briskets, kebabs, Pecorino

6. Domaine Tourelles Carignan 2020

Veneto, Italy

Carignan is one of Lebanon's most important red grapes, it has thrived in the Bekaa Valley for over 200 years, and Tourelle's Vieille Vignes bottling is outstanding. A medium-bodied palate follows, sleek and smooth with more dark red fruits, fine spices and fresh limestone minerals leading into a long dry finish. Incredibly versatile and with broad appeal. (Retail Price \$34.99)

★ Food Pairing: smoked meats, casseroles, stews, turkey, duck, lamb meatballs, Manchego



PREMIUM MIX



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★ Food Pairing: roasted red pepper, chili, wild boar, lamb, teriyaki, meatloaf

4. L'Ecole #41 Chardonnay 2019

Columbia Valley, Washington

Some of the very best Chardonnays in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. This expressive Chardonnay offers pronounced aromas of dried mango, grilled peach, and honeysuckle. Slightly creamy in the mouth, it shows beautiful weight and freshness, explosive flavors of ripe pear and apple, accented with nutmeg spice notes, carrying through a persistent finish. (Retail Price \$23.99)

★ Food Pairing: sea bass, halibut, salmon, chicken, pork, veal, sage, beans



5. Bengoetxe Txakolina 2021

Basque, Spain

Distinctive wines come from lovingly tended and organically farmed grapes. Bengoetxe is a small, organic producer that makes a more serious style of Txakolina, with a combo of minerality and citrus that makes it a can't-miss for anyone who enjoys Sancerre. This is a "Real" Basque Country wine to pair with Serrano ham, sheep's cheeses, poultry as well as fresh seafood. (Retail Price \$27.99)

★ Food Pairing: ceviche, marinated mussels, anchovies, sardines, prawns, tapas dishes

6. Ottella Lugana 2021

Veneto, Italy

100% Turbiano (clonal type of Trebbiano di Lugana). Intense straw yellow color with green tinges. Exotic notes, candied fruit and citrus, warm and very deep on the nose. Widespread expressive finesse; to the palate the texture is rich and persistent. (Retail Price \$21.99)

★ Food Pairing: sardines, olive oil, antipasti, cured meats, pesto, prawns, turkey

