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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Reserve del Puech Cotes du Rhone 2021

Rhone, France

85% Grenache-10% Syrah-5% Mourvèdre. Cassis, violet and blackberry flavors are round and supple on the palate in this dark red, with charred cedar, smoked meat and pepper adding depth and range. A densely structured version. (Retail Price \$13.99)

* Food Pairing: Moroccan tagine, game meats, venison, mushrooms, chicken, root vegetables

2. Ignacio Marin Magnifico Garnacha 2020

Cariñena, Spain

Dark garnet in the glass, this wine has a nose of blackberry and roasted red pepper. Mellow tannins roll across the taste buds carrying flavors of cherry, raspberry, vanilla, violet and black pepper that roll on towards a floral-laced finish. (Retail Price \$12.99)

* Food Pairing: poultry, pork, salmon, trout, barbecue, red pepper and paprika flavors, lentils



3. Criss Cross Old Vine Zinfandel 2020

Lodi, California

A plethora of juicy-ripe fruits greet the nose, including raspberry, boysenberry, black cherry, Mission fig and prune. The palate adds spice to the mix with notes of clove, black pepper and cola along with hints of vanilla and toasted wood. Tannins are coarse but well integrated, matching the concentration of the fruit. (Retail Price \$15.99)

* Food Pairing: Thanksgiving turkey, meatballs, BBQ ribs, burgers, short ribs, gorgonzola

4. Pullus Blaufränkisch 2021

Štajerska, Slovenia

A tremendous and elegant, fruit forward red from cool climate vineyards. Gentle and easy tannins, with pronounced red and black fruit character and medium body. The wine is packed with black forest fruits, cocoa, touch of black pepper, leather and a subtle smokiness with a touch of sweet caramel and winter spices on the finish. (Retail Price \$18.99)

* Food Pairing: goulash, smoked sausage, tomato or vinegar based dishes, duck breast, veal



5. Don Cristobal 1492 Malbec 2019

Mendoza, Argentina

The perfect combination of ripe red fruits and spices, heightened by the subtle use of French oak barrels. An intense bright red colour with purple tones. The aromas are elegant and soft of spiced and fruity notes. The palate is rich and beefy, balanced with soft tannins giving beautiful length. (Retail Price \$10.99) ***** Food Pairing: duck confit, lamb chops, venison, sausages, stuffed peppers, baba ganoush

6. Gen 5 Cabernet Sauvignon 2020

Lodi, California

Substantial and mouthfilling, this moderately tannic wine is full-bodied, ripe and spicy, offering subtle woodsmoke and baking-spice accents over black-cherry and blackberry flavors. (Retail Price \$11.99) * Food Pairing: Korean BBQ, burgers, flank steak, Chinese eggplant, briskets, kebabs, Pecorino





REGULAR WHITE



1. Concha y Toro Gran Reserva Sauvignon Blanc 2021

Colchagua Valley, Chile

From the Pacific Ocean, in a ravine near the mouth of the Rapel River – where cool sea breezes and Lake Rapel cool the vines allowing them to produce fresh wines, with great complexity, lime aromas and great minerality. It is easy to drink, paying special attention to give it a balanced acidity. On the nose it expresses minerality, with notes of citrus, lime and grapefruit. On the palate it is fresh, long and intense. (Retail Price \$15.99)

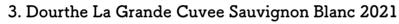
* Food Pairing: oysters, sushi rolls, pesto, spring vegetables, goat cheese, Thai or Vietnamese dishes

2. Black Cabra Chardonnay 2022

Mendoza, Argentina

The Black Cabra is a side project from the Zolo Winery; one of Argentina's leading brands. Fruit-forward with lush flavors of tropical fruit and peaches on the fresh finish, it's a perfect Chardonnay for those who like a medium-bodied white without being too rich & buttery. (Retail Price \$13.99)

 \star Food Pairing: white fish, lemon chicken, fish pate, corn on the cob, shellfish



Bordeaux, France

100% Sauvignon blanc, La Grande Cuvée exudes appealing citrus fruit aromas of lemon and grapefruit, topped off with a mineral note. Initially direct on the palate, the wine reveals the typical poise of Sauvignon on limestone, which balances with exquisite, lingering and fruity aromatic richness. A fresh, well-balanced wine, culminating in a long, elegant, aroma-rich finish. (Retail Price \$18.99)

* Food Pairing: ceviche, asparagus, bruschetta, Thai food, parsley, basil, mint, sushi, goat cheese

4. Vigneti del Sole Pinot Grigio 2021

Veneto, Italy

Vigneti del Sole is a lighter-style Pinot Grigio with plenty of fruit and acidity for a well-balanced wine. This popular Italian white has crisp acidity and a nose of lemons, green apples and almonds. With no oak, the wine shows the best of the Pinot Grigio varietal flavors. Well-balanced with a fresh, clean finish. (Retail Price \$16.99)

* Food Pairing: roast chicken, cauliflower soup, focaccia, shellfish, gnocchi, scallops, lobstet



5. Famille Dubard Coeur du Mont Sauvignon Blanc 2022 France

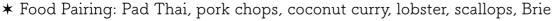
The Famille Dubard Sauvignon Blanc has aromas and flavors of lemon, lime zest, and oyster shell, with a subtle ginger note. An elegant combination of silky texture and tensile minerality on the palate. (Retail Price \$17.99)

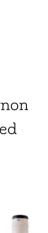
* Food Pairing: ceviche, asparagus, bruschetta, Thai food, parsley, basil, mint, sushi, goat cheese

6. Cline Viognier 2020

North Coast, California

Honeyed stone fruit, peach cobbler and custard flavors are smooth and ripe, with floral details and spicy notes on the juicy finish. Lightly floral and attractively fruity, this deceptively full-bodied wine tastes refreshing, almost delicate, and will be a great choice for lunches, picnics and and cocktail hour. (Retail Price \$14.99)









REGULAR MIX



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6. Dourthe La Grande Cuvee Sauvignon Blanc 2021

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* Food Pairing: ceviche, asparagus, bruschetta, Thai food, parsley, basil, mint, sushi, goat cheese





PREMIUM RED



1. Muga El Andén de la Estación Crianza 2019 Rioja, Spain

70% Tempranillo and 30% Garnacha. Muga El Andén de la Estación Crianza is a new project launched in 2020 by the Muga family. A traditional style classically gastronomic Rioja Crianza, with a profile showcasing the Muga signature complemented by a youthful and fresh profile. It's floral, juicy and expressive, very open and approachable. This is delicious and still quite complex. (Retail Price \$24.99)

★ Food Pairing: jambalaya, roasted chicken, moussaka, pork tenderloin, cabbage rolls, paella, goulash

2. Tascante Ghiaia Nera 2020

Sicily, Italy

Ghiaia Nera is Tenuta Tascante's demonstration of the possibilities for Nerello Mascalese from black volcanic soils. The name means "black gravel," which describes the volcanic soil of the vineyard Subtle aromas of orange peel, cherries, and dried flowers follow through to a medium body, fine tannins and a refined, subtle finish. (Retail Price \$27.99)

*Food Pairing: sardines, tuna, salmon, meatloaf, roast pork, sun-dried tomatoes, capers



3. Quinta Monteiro de Matos Reserva do Paul Selection 2021

Tejo, Portugal

A blend of Syrah, Touriga Nacional and Cabernet Sauvignon, this wine has structure, density and ripe black fruits. Good acidity helps brighten this rich red blend, leaving it quaffable and welcome at any table. The alcohol shows in a bite of pepper at the end that should disappear as the wine ages. Drink from 2024. (Retail Price \$20.99)

* Food Pairing: smoked meats, grilled octopus, meat stew, thick cut steak, lamb

4. Altocedro Ano Cero Cabernet Sauvignon 2021

Mendoza, Argentina

The name Altocedro means high Cedar and the trees that surround the vineyards not only protect the vines from storms in the nearby Andes mountains. Deep ruby red. This is a restrained yet fresh and elegant red with aromas of black fruit and cedar wood and some green nuances. Full-bodied with chewy tannins and a long, warming finish. (Retail Price \$23.99)

*Food Pairing: prime rib, rib eye, lamb, braised red meats, beef jerky, mushrooms



5. Zacharias Cabernet Sauvignon 2021

Nemea, Greece

The color is bright, deep cherry-red. The nose reveals aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper. (Retail Price \$20.99) * Food Pairing: pizza, red sauce pasta, Greek cuisine, gyro, kebab, eggplant, olives

6. JL Chave Cotes du Rhone Mon Coeur 2020

Rhone, France

60% Grenache, 30% Syrah and 10% Mourvèdre/Cinsault. Deep ruby color, with red and dark fruit and floral aromas, complemented by notes of succulent herbs and white pepper. Lively, penetrating and appealingly sweet, with black raspberry, cherry and floral pastille flavors. Supple tannins and a long, smoky finish. (Retail Price \$29.99)

* Food Pairing: Moroccan tagine, game meats, duck breast, venison, mushrooms, chicken, root vegetables







PREMIUM MIX



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* Food Pairing: smoked meats, grilled octopus, meat stew, thick cut steak, lamb

4. Chateau Soucherie Anjou Blanc Les Rangs de Long 2021

Loire, France

The grapes, 100% Chenin Blanc, are sourced from the vineyard site "Les Rangs de Longue" which is on the northern part of the estate but with south-southeastern exposure. The soil is a mix of clay and sand and limestone with some schist. The wine is vinified totally dry in cuve and aged on the fine lies for eight to nine months before being bottled. A crisper, more taught style of Chenin **Blanc** that still has the classic orchard fruit of **Anjou**. Refreshing and balanced, an excellent value. (Retail Price \$29.99)

 \star Food Pairing: shrimp scampi, fish and chips, ham, grouper, turkey, chicken, ceviche



5. Weingut Pflüger Riesling 2018 Pfalz, Germany

Heady aromas of day lilies and incense persist from nose to finish in this exuberantly floral, spicy Riesling. Crisp white peach and apricot flavors are pert on the palate, and spine-tingling acidity helps to lend balance. Enjoy now. (Retail Price \$21.99)

* Food Pairing: spring rolls, peach salsa, crab cakes, Indian curry, schnitzel, Reuben, dan dan noodles

6. Domaine Ciringa Fosilni Sauvignon Blanc 2019

Slovenia

The 2019 Sauvignon Blanc Fosilni Breg opens with a pure, precise, lemon-fresh and limestone-driven bouquet of ripe and juicy white fruits intertwined with charming sur lie notes. Medium to full-bodied, this is a delicate, perfectly round and creamy textured, piquant and persistently salty Slovenian Zieregg with very fine tannins and mineral grip. (Retail Price \$29.99)

