

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



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Stoneburn Pinot Noir 2019 Marlborough, New Zealand

Black cherry, spice, and subtle French oak flavors blend together on the palate to produce a soft, full wine. During fermentation, a portion of the fruit was hand-picked and plunged in small open vats. The wine was aged in old French oak barrels for ten months. A smooth and approachable Pinot Noir. (Retail Price \$16.99)

★ Food Pairing: Beet & Goat Cheese Salad, Mushroom Wild Rice, Steamed Mussels in Tomato Broth, Prosciutto, Lemon Butter King Salmon, Beef Tartare

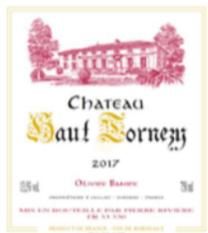
2. Le Clairon des Anges Grenache Blend 2020 Costières de Nîmes, France

Europe's oldest vines can be found in Costières de Nîmes. Blended with 60% Grenache and 40% Syrah. Grenache imparts spice and pepper, while Syrah imparts red fruits and white pepper. There is a lovely ripe cherry fruit quality as well as herbaceous characteristics and a slight smoky note. (Retail Price \$12.99)

★ Food Pairing: Potato Gratin, Roasted Lamb, Ratatouille, Pate, Weisswurst, Camembert, Duck Confit



3. Château Haut Tornezy 2019 Bordeaux, France



With a family history of over 120 years, Olivier Bannier is a fifth-generation winemaker. This wine is a blend of 65% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc, and 5% Malbec. The wine offers notes of cherry, green olive, licorice, and vanilla. A classic Bordeaux with soft tannins, a balanced mouthfeel, and a firm structure. (Retail Price \$13.99)

★ Food Pairing: Steak Au Poivre, Crispy Duck Pancakes, Roasted Turkey, Cheddar, Beef Wellington, Mushroom Bourguignon

4. Kouros Agiorgitiko 2020 Nemea, Greece

Since 1895, the Kourtakis family has been making wine. The Agiorgitiko grape is a medium-bodied native grape from Nemea. There is a distinctive cherry red color to the wine. Rich with notes of raspberry, blackberry, dark chocolate, black pepper and nutmeg. (Retail Price \$14.99)

★ Food Pairing: Chickpea Korma, Moroccan Lamb Tagine, Chicken Biryani, Souvlaki, Palak Paneer, Spanakopita, Feta



5. Paolo Scavino Vino Rosso 2021 Piedmont, Italy



The Paolo Scavino winery is a historical winery in the Barolo region, it has been operating for over 90 years. This easy-drinking red is made from Nebbiolo, Barbera, Dolcetto, and Merlot. A brilliant ruby red hue with a delicate aroma and flavor of red cherries, black currants, tobacco and spices. The nose is fresh and the palate is mouthwatering. Structure that is lively and supple, with lingering flavors. (Retail Price \$16.99)

★ Food Pairing: Creamy Tortellini Minestrone, Piave Cheese, Margherita Pizza, Eggplant Parmigiana, Arancini, Pasta Puttanesca, Bucatini All'amatriciana, Fontina

6. Tikes Vranec 2018 Vardar River Valley, Macedonia

Vranec is the principal red grape variety in North Macedonia, a descendant of Kratosija (aka Zinfandel). In Tikves, their Vranec comes from vineyards planted 300-500 meters above sea level, where breezes moderate temperatures. Darkly colored and flavored with blackberries and blackcurrants. Fermentation occurs in large concrete vats, followed by aging in mostly neutral French oak barrels. (Retail Price \$14.99)

★ Food Pairing: Roasted Prime Rib, Moroccan Lamb Tagine, Stuffed Cabbage Rolls, Moussaka, Stuffed Bell Peppers, Pork and Mushroom Stew



REGULAR WHITE



1. Carpe Diem Chardonnay 2019

Anderson Valley, California

Carpe Diem Chardonnay is produced in Northern California's Anderson Valley. On the nose, it is grassy with notes of pink and yellow grapefruit, rosemary, and cinnamon. A medium-bodied wine with a silky texture. The palate is bright and refreshing, with a hint of white pepper at the end. (Retail Price \$18.99)

★ Food Pairing: Chicken Alfredo, Brie Cheese, Crab Cakes, Monterey Jack Cheese, Baked Mac N Cheese, Coconut Shrimp Tortas

2. Domaine Michel Bergon Muscadet Sevre et Maine 2019

Loire, France

This citrusy, tangy Muscadet is influenced by ancient black volcanic rock under André-Michel Brégeon's vineyards. Among the Loire Valley appellations, this region is best known for its bracingly dry, seafood-friendly whites. Using the Melon de Bourgogne grape, these refreshing wines pair perfectly with oysters. (Retail Price \$18.99)

★ Food Pairing: Bouillabaisse, Raw Oysters, Seared Scallops, Corn Risotto, Louisiana Crawfish Boil



3. Casa Ferreirinha Planalto 2019

Douro Valley, Portugal

A unique blend of native Portuguese grapes: 20% Viosinho, 20% Malaysia Fina, 15% Gouveio, 15% Arinto, 15% Códega, 10% Rabigato, 5% Moscatel. This wine has a good intensity, with notes of white and tropical fruits, citrus, flowers, and a touch of minerality. Lively and fresh on the palate, with a well-integrated acidity that lends excellent freshness. (Retail Price \$16.99)

★ Food Pairing: Grilled Sardines/Octopus, Baked Cod, Chicken Salad, Grilled Halloumi, Wardolf Salad

4. Ochoa Calendas Blanco 2021

Navarra, Spain

70% Viura, 23% Chardonnay, 7% Moscatel. Viura gives it its freshness and vivacity; Chardonnay its structure and fruit forward aromas like pineapple and apples. Bright and crisp, this wine features lemon and floral notes and lip-smacking minerality. (Retail Price \$15.99)

★ Food Pairing: Esquites, Cobb Salad, Roasted Chicken, Paella, Chicken Pesto, Summer Orzo Pasta Salad, Southwestern Rice



5. Dr. Heyden Silvaner 2019

Rheinhessen, Germany

An undervalued white wine primarily found in Germany that is similar to Pinot Gris. Dry and fruity with notes of grapefruit, white peach, melon, and orange blossom. This medium bodied white is tart, juicy with a slight smoky minerality on the palate. (Retail Price \$15.99)

★ Food Pairing: Watermelon Feta Salad, Tofu Pad Thai, Coconut Baked Fish, Tuna Poke, Green Chicken Curry

6. Drei Dona Le Vigne Nuove Sauvignon Blanc 2020

Emilia-Romagna, Italy

The fruity and citrus perfumes anticipate a elegant and very drinkable taste, with intense freshness and lovely sapidity. The opening, slightly tighter than the body of the glass, favors the concentration of aromas towards the nose, enhancing the perception of aromas and limiting the dispersion. (Retail Price \$13.99)

★ Food Pairing: Garlic Steamed Clams, Goat Cheese Ravioli, Melon with Prosciutto di Parma, Parmigiano Reggiano, Leek and Potato Tart, Pasta Primavera



REGULAR MIX



1. Stoneburn Pinot Noir 2019

Marlborough, New Zealand

Black cherry, spice, and subtle French oak flavors blend together on the palate to produce a soft, full wine. During fermentation, a portion of the fruit was hand-picked and plunged in small open vats. The wine was aged in old French oak barrels for ten months. A smooth and approachable Pinot Noir. (Retail Price \$16.99)

★ Food Pairing: Beet & Goat Cheese Salad, Mushroom Wild Rice, Steamed Mussels in Tomato Broth, Prosciutto, Lemon Butter King Salmon, Beef Tartare

2. Le Clairon des Anges Grenache Blend 2020

Costières de Nîmes, France

Europe's oldest vines can be found in Costières de Nîmes. Blended with 60% Grenache and 40% Syrah. Grenache imparts spice and pepper, while Syrah imparts red fruits and white pepper. There is a lovely ripe cherry fruit quality as well as herbaceous characteristics and a slight smoky note. (Retail Price \$12.99)

★ Food Pairing: Potato Gratin, Roasted Lamb, Ratatouille, Pate, Weisswurst, Camembert, Duck Confit



3. Château Haut Tornezy 2019

Bordeaux, France

With a family history of over 120 years, Olivier Bannier is a fifth-generation winemaker. This wine is a blend of 65% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc, and 5% Malbec. The wine offers notes of cherry, green olive, licorice, and vanilla. A classic Bordeaux with soft tannins, a balanced mouthfeel, and a firm structure. (Retail Price \$13.99)

★ Food Pairing: Steak Au Poivre, Crispy Duck Pancakes, Roasted Turkey, Cheddar, Beef Wellington, Mushroom Bourguignon



4. Carpe Diem Chardonnay 2019

Anderson Valley, California

Carpe Diem Chardonnay is produced in Northern California's Anderson Valley. On the nose, it is grassy with notes of pink and yellow grapefruit, rosemary, and cinnamon. A medium-bodied wine with a silky texture.

The palate is bright and refreshing, with a hint of white pepper at the end. (Retail Price \$18.99)

★ Food Pairing: Chicken Alfredo, Brie Cheese, Crab Cakes, Monterey Jack Cheese, Baked Mac N Cheese, Coconut Shrimp Tortas



5. Domaine Michel Bergon Muscadet Sevre et Maine 2019

Loire, France

This citrusy, tangy Muscadet is influenced by ancient black volcanic rock under André-Michel Brégeon's vineyards. Among the Loire Valley appellations, this region is best known for its bracingly dry, seafood-friendly whites. Using the Melon de Bourgogne grape, these refreshing wines pair perfectly with oysters. (Retail Price \$18.99)

★ Food Pairing: Bouillabaisse, Raw Oysters, Seared Scallops, Corn Risotto, Louisiana Crawfish Boil

6. Casa Ferreirinha Planalto 2019

Douro Valley, Portugal

A unique blend of native Portuguese grapes: 20% Viosinho, 20% Malaysia Fina, 15% Gouveio, 15% Arinto, 15% Códèga, 10% Rabigato, 5% Moscatel. This wine has a good intensity, with notes of white and tropical fruits, citrus, flowers, and a touch of minerality. Lively and fresh on the palate, with a well-integrated acidity that lends excellent freshness. (Retail Price \$16.99)

★ Food Pairing: Grilled Sardines/Octopus, Baked Cod, Chicken Salad, Grilled Halloumi, Wardolf Salad



PREMIUM RED



1. Finca Villacreces Pruno 2020

Ribera del Duero, Spain

The organic red is a blend of 90% Tempranillo and 10% Cabernet Sauvignon. One of the greatest values in Ribera del Duero, it lies entirely within an ancient pine grove surrounded by the Duero river and bordered on one side by Vega Sicilia and on the other by Pingus vineyards. Featuring black cherries, cocoa nibs, coffee and spices on the nose, and soft, firm tannins and sweet raspberry fruit on the palate. (Retail Price \$22.99)

★ Food Pairing: Mushroom Patty Melt, Texas Style Chili, Havarti Cheese, Coffee-rubbed Ribeye, Grilled Eggplant, Bacon Cheese Burger

2. Couly-Dutheil Cabernet Franc 2020

Chinon, France

Using grapes grown on the gravelly plains of Chinon, near the Vienne river, this cuvee is made from fully ripe Cabernet Franc grapes. A well-balanced red with fresh red berry aromas and smooth tannins.

(Retail Price \$26.99)

★ Food Pairing: Chicken Provencal, Roquefort, Roasted Duck Legs, Lamb Shepherd's Pie, Marinated Roasted Peppers, Cassoulet, Castelvetro Olives, Irish Cheddar



3. Elena Walch Schiava 2021

Trentino-Alto Adige, Italy

The Elena Walch wine estate has been in the Walch family for five generations, and has achieved international success. Schiava is a grape variety that grows well in Alto Adige, Italy. A bright ruby color with a delicate cherry aroma. The palate is characterized by a harmonious blend of mild acidity and tannins with a bitter almond and raspberry taste. (Retail Price \$21.99)

★ Food Pairing: Pecorino, Glazed Baked Ham, Thai Basil Chicken, Creamy Polenta with Mushrooms

4. Pascal Jolivet Attitude Pinot Noir 2021

Loire Valley, France

A long-time producer of wine in the Loire, Pascal is among the region's most famous names. There is an elegant aroma of tart cherries, and blackberries in this 100% Pinot Noir. The finish of this wine is very elegant with hints of raspberry, cherry, earth, and a subtly white pepper flavor. (Retail Price \$33.99)

★ Food Pairing: Chicken Fricassée, Moroccan Chickpea & Carrot Salad, Brie, Roasted Turkey, Seared Ahi Tuna, Roasted Brussel Sprouts, Chicken Cacciatore



5. Trediberri Barbera d'Alba 2022

Piedmont, Italy

This organic Barbera has notes of tart cherry and ripe blueberry, complemented by carnations and delicate spicy notes. With a fruity and balsamic finish, the mouthfeel is agile and fresh. Only indigenous yeasts are used during fermentation in cement and stainless steel tanks. (Retail Price \$26.99)

★ Food Pairing: Aged Gouda, Mushroom Risotto, Lentil Stew, Tagliolini with White Truffle, Carne all'Albese, Braised Lamb Shank, Gorgonzola, White Truffle Pasta, Bollito Misto

6. Achaval Ferrer Malbec 2020

Mendoza, Argentina

Violet in color, this wine has aromas and flavors of blackberries, plums, and violets. Soft and round with noticeable minerality, silky tannins mark a lengthy finish. With low yields, careful vineyard management, and minimal intervention winemaking, this wine is distinguished from others. (Retail Price \$25.99)

★ Food Pairing: Lamb Ragu, Chimichurri Flank Steak, Lomo Saltado, Wild Rice Mushroom Stuffed Peppers, Sharp Provolone, Bison Burgers, Grilled Lamb with Mint Pesto



PREMIUM MIX



1. Finca Villacreces Pruno 2020

Ribera del Duero, Spain

The organic red is a blend of 90% Tempranillo and 10% Cabernet Sauvignon. One of the greatest values in Ribera del Duero, it lies entirely within an ancient pine grove surrounded by the Duero river and bordered on one side by Vega Sicilia and on the other by Pingus vineyards. Featuring black cherries, cocoa nibs, coffee and spices on the nose, and soft, firm tannins and sweet raspberry fruit on the palate. (Retail Price \$22.99)

★ Food Pairing: Mushroom Patty Melt, Texas Style Chili, Havarti Cheese, Coffee-rubbed Ribeye, Grilled Eggplant, Bacon Cheese Burger

2. Couly-Dutheil Cabernet Franc 2020

Chinon, France

Using grapes grown on the gravelly plains of Chinon, near the Vienne river, this cuvee is made from fully ripe Cabernet Franc grapes. A well-balanced red with fresh red berry aromas and smooth tannins.

(Retail Price \$26.99)

★ Food Pairing: Chicken Provencal, Roquefort, Roasted Duck Legs, Lamb Shepherd's Pie, Marinated Roasted Peppers, Cassoulet, Castelvetro Olives, Irish Cheddar



3. Elena Walch Schiava 2021

Trentino-Alto Adige, Italy

The Elena Walch wine estate has been in the Walch family for five generations, and has achieved international success. Schiava is a grape variety that grows well in Alto Adige, Italy. A bright ruby color with a delicate cherry aroma. The palate is characterized by a harmonious blend of mild acidity and tannins with a bitter almond and raspberry taste. (Retail Price \$21.99)

★ Food Pairing: Pecorino, Glazed Baked Ham, Thai Basil Chicken, Creamy Polenta with Mushrooms

4. Couly-Dutheil Les Moulins de Turquant Chenin Blanc 2019

Saumur, France

On the nose, you can detect delicate and refined notes of white peach, apricot, green apple, quince, and citrus aromas derived from the clay limestone terroir of Saumur. Its freshness is enhanced by notes of jammed citrus fruits and a round mouthfeel. (Retail Price \$27.99)

★ Food Pairing: Sushi, Boursin Cheese, Smoked Lox, Triple Brie, Foie Gras, Oyster Mushroom, Jicama Slaw, Coconut Fried Shrimp



5. Antica Mountain Select Chardonnay 2019

Napa Valley, California

This wine originates from one of the oldest and most respected wine families in the world, the Antinori family. The wine is vibrant and rich, with alluring aromas and a firm core of pear, apple, and apricot flavors underlined by lightly-spiced oak flavor. An elegant, fresh wine with an ethereal quality. (Retail Price \$25.99)

★ Food Pairing: Pineapple Salsa, Baja Style Fish Tacos, Lobster Rolls, Monterey Jack, Hawaiian Pizza, Avocado Salad

6. I Frati Ca'dei Frati Turbiana 2021

Lugana, Italy

Aromatic notes include hints of ripe fruit, peaches, yellow apples, rose petals with fresh, balsamic notes. Zesty, fresh and elegant on the palate with apricot and almond notes. Italy's Turbiana grape is similarly flavored to Sancerre. (Retail Price \$25.99)

★ Food Pairing: Sushi, Thai Baked Fish, Crab Cakes, Cioppino, Smoked Fish Dip, Valencay Cheese, Asparagus Tart

