

TIFFANY'S WINE & SPIRITS WINE CLUB

- SEPTEMBER 2023 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Altos Colonia las Liebres Bonarda 2021

Mendoza, Argentina

A certified organic wine that is grown 2625 feet above sea level. Notes of crunchy red fruits, fresh summer cherry tomatoes and a very distinctive note of licorice, make this a one-of-a-kind red wine that combines pleasure with freshness and intensity, in a very special way for a Bonarda. Aged in concrete tanks to obtain freshness. (Retail Price \$15.99)

★ Food Pairing: Pasta, Pizza, Prosciutto, Tuna Caponata, BBQ Hoisin Salmon, Chicken Mole, Empanadas

2. La Maximus Coteaux Bourguignons 2018

Burgundy, France

This wine comes from southern Burgundy, is crisp, round and ripe, with blackberry, raspberry & blueberry flavors, plus a touch of wood and gentle acidity. Tannins are smooth and supple, with a long finish, making the wine light and fruity in the mouth. (Retail Price \$15.99)

★ Food Pairing: Gouda, Chorizo, Salami, Carne Asada Tacos, Taleggio, Beef Stroganoff, Grilled Mushrooms with Smoked Creme Fraiche



3. Frattoria Il Muro Violato Syrah 2018

Tuscany, Italy

The talented winemaker Stefano de Blasi produced this exquisite red dry wine from Syrah grapes. The name of the wine comes from the Italian word viola, which means purple, as this wine has a very dark color and a purple hue. Aromatic notes of jam of dark fruits and berries complement spices and cloves. There are rich flavors of blackberries, prunes, and black pepper in the wine, rounded tannins, well-balanced acidity, and a long, delicate, dry finish. (Retail Price \$13.99)

★ Food Pairing: Smoked Gouda Coffee-rubbed ribeye, Grilled Eggplant, Portobello Mushroom Burger, Stilton, Chili con carne, Cantonese style duck salad with radicchio, Pepperoni Pizza



4. Luxus One Syrah Blend 2018

Catalunya, Spain

Intense red wine blended with 60% Syrah and 40% Tempranillo. Tempranillo imparts spice and vanilla, while Syrah imparts cedar wood and black pepper. There is a lovely dark fruit quality as well as spicy characteristics and a slight smoky note. Aged in American and French oak barrels for 6 months. (Retail Price \$14.99)

★ Food Pairing: Roasted Lamb, Tetilla Cheese, Garlic Herbed Sirloin, Ham, Mahon Cheese, Shepherd's Pie



5. Portada 2020

Lisbon, Portugal

A medium-bodied red blend from Portugal with aromas of lavender and cocoa. The blend consists of Tinta Roriz, Caladoc, Castelo, Alicante Bouschet, and Cabernet Sauvignon. There are notes of blueberries, quince, macerated raspberries, huckleberries, and almonds throughout. (Retail Price \$14.99)

★ Food Pairing: Ruben, Sausage Bake, Mushroom Ravioli, Swiss Cheese, Pork Dumplings, Calabrese Salami, Palak Paneer



5. Slam Dunk Petite Sirah Blend 2020

Napa Valley, California

Deep, dense blend of 58% Petite Sirah and 42% Zinfandel with rich polished tannins and hints of vanilla oak. Dark plum, violet, shaved cocoa, and black pepper on the nose. Sweet black cherry, cinnamon, and coffee flavor on the mouthfeel. (Retail Price \$16.99)

★ Food Pairing: Brisket Sandwich, Swiss Cheese, Caramelized onion dip, Chicken Mole, Aged Gouda, Black bean burgers, Stuffed red bell peppers, Baba Ghanoush



REGULAR WHITE



1. Hacienda Lopez de Haro Viura 2022

Rioja, Spain

The flavor is fresh and juicy, leaving a lasting, pleasant aftertaste. The wine is aged for three months in French oaked barrels. A palate full of lime peel, dates and honeydew is complemented by barrel notes.

(Retail Price \$14.99)

★ Food Pairing: Mussel with herbed-lemon broth, Asparagus and Goat Cheese Tart, Gỏi Gá, Green Coconut Curry, Chicken Satay, Garlic Shrimp, Marcona Almonds

2. Hugl Weine Gemischter Satz 2021

Niedertösterreich, Austria

Gemischter Satz is a field blend where different grape varieties are picked at the same time and vinified together. The blend consists of 50% Grüner Veltliner, 40% Gelber Muskateller, and 10% Riesling. A vibrant wine with aromas of peach, lemon, and apple. There is a high level of acidity on the palate with notes of white pepper, mandarin and honeysuckle. (Retail Price \$12.99)

★ Food Pairing: Dim Sum, Roasted Chicken, Schnitzel, Wiesswurt, Pecorino, Carpaccio, Smoked Whitefish, Grilled Artichokes, Honey glazed Ham



3. Cave de Lugny Macon-Villages Chardonnay 2021

Burgundy, France

Located in Chardonnay, the birthplace of the grape variety, this cuvée is made from plots planted in the village. Featuring citrus, apple and pear notes, this unoaked chardonnay is both round and elegant. The finish is pleasant and refreshing, demonstrating Chardonnay's minerality. (Retail Price \$15.99)

★ Food Pairing: Chicken Salad, Creamy Garlic Chicken, Goat Cheese Pastry puffs, Baked Miso-Butter Cod, Salmon Pate, Chicken Marsala, Corn Elote, Double Brie Cream

4. Raywood Chardonnay 2022

Central Coast, California

Featuring hints of apple, lime, and wild mint on the nose, this wine is elegant and refreshing. A subtle acidity introduces flavors of lemon and minerals on the palate. For added complexity and richness, the wine was aged on lees. (Retail Price \$15.99)

★ Food Pairing: Chicken Alfredo, Camembert, Crab Rangoon, Irish Cheddar, Shrimp Ceviche, Cheddar Scallion Biscuits



5. Pietrame Pinot Grigio 2022

Abruzzo, Italy

Tierre di Chieti is located in the foothills of Abruzzo, a region in Central Italy. The aroma is fresh and fruity with citrus notes, white peach, apricot, and honeysuckle. With mineral, citrus, and melon flavors, this medium bodied white is tart and juicy. (Retail Price \$12.99)

★ Food Pairing: Watermelon Feta Salad, Pan-fried Sesame Garlic Tofu, Parmesan Crusted Halibut, Coronation Chicken Salad, Pecorino Cheese, California Sushi Rolls

6. Reschke Riesling 2021

Limestone Coast, South Australia

Burke Reschke, fourth generation in the family, who converted the farmland into vineyards in 1986, which produced fruit and wines of exceptional quality. The aroma is intensely fruity with notes of lime, lemon, and green apple. A clean crisp finish with a long lingering finish. (Retail Price \$13.99)

★ Food Pairing: Crispy duck salad, Shrimp Laska, Mature-aged goat cheese, Chicken Adobo, Thai fish cakes, Pickled Turnips, Golden Beet Carpaccio, Honey-soy roasted Pork



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PREMIUM RED



1. Dove & Stone Chalk Hill Red Blend 2019

Sonoma, California

A unique blend of 55% Petit Verdot and 34% Merlot from Chalk Hill, Sonoma California. Aromas of boysenberry, cocoa nibs and earth. Graphite, tobacco, tannins, and macerated plums are all recognizable flavors in this big, bold wine. There is just the right balance of tannins and acidity in this full-bodied blend. (Retail Price \$23.99)

★ Food Pairing: Korean BBQ Short Ribs, Char Sui, Blue Cheese, Lamb Stew, Grilled Ribeye with Béarnaise, Mushroom Lasagna, Chargrilled Vegetable Skewers

2. Bernabeleva Camino de Navaherreros Garnacha 2020

Madrid, Spain

Organic red wine blending 90% Tempranillo and 10% Cabernet Sauvignon. It is located between Ribera del Duero and the Duero river on one side, which is home to Vega Sicilia and Pingus wineries. Black cherries, cocoa nibs, coffee and spices on the nose, and soft, firm tannins and sweet raspberry fruit on the palate. (Retail Price \$21.99)

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



3. The Calling Alexander Valley Cabernet Sauvignon 2019

Sonoma, California

Dark plum red in color. Intense aromas of ripe blackberries, dark chocolate and spicy oak with hints of black pepper. Rich and concentrated, with flavors of ripe blue and black fruits, laced together with toasted oak notes, and balanced tannins. (Retail Price \$39.99)

★ Food Pairing: Mushroom Patty Melt, Texas Style Chili, Aged White Cheddar, Smoked Gouda, Coffee-rubbed Ribeye, Grilled Eggplant, Bacon Cheese Burger

4. Rocca Di Montegrossi Chianti Classico 2020

Tuscany, Italy

This Chianti is a blend of 91% Sangiovese, 7% Canaiolo and 2% Colorino. This juicy red has aromas of tart raspberries and crushed violets. Featuring tart black cherry, orange oil, fine tannins, and dusty earth notes, it is medium-bodied and savory. (Retail Price \$29.99)

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



5. Chateau Bel Air Gloria 2016

Bordeaux, France

Château Bel Air Gloria consists of 75% Cabernet Sauvignon, 23% Merlot and 2% Cabernet Franc. A classic Bordeaux with dark cherries, plums, and blackberries. A well-balanced, earthy wine with good acidity and a medium body. (Retail Price \$31.99)

★ Food Pairing: Lamb Ragu, Steak with Bordelaise Sauce, Stuffed Peppers, Bacon Cheeseburger, Camembert, Provence herbed black olives, Ossau-Iraty cheese

6. Pali Wine Co. Riviera Pinot Noir 2019

Sonoma Coast, California

Featuring an enticing aroma of cherry, raspberry, and strawberry, as well as subtle undertones of earthiness and spice. Hints of vanilla and oak impart delicate complexity to the wine. On the palate, Riviera is vibrant and well-balanced, with bright acidity and medium tannins that add structure to the wine. The flavors of cherry and raspberry continue from the nose to the palate, accompanied by notes of black tea and hints of clove and cinnamon. (Retail Price \$24.99)

★ Food Pairing: Goat Camembert, BBQ honey-glazed salmon, Young Manchego, Portobello Mushroom Burger, Italian Speck, Grilled Sockeye Salmon with lemon dill sauce, Beet and Goat Cheese Salad



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4. Domaine Adele Rouze Sauvignon Blanc 2019

Quincy, France

100% Sauvignon Blanc grown in the Loire Valley on sand and gravel banks. Adèle Rouzé focuses on small production to reflect the quality of the grapes. Aromatic notes include lemon grass, lemon peel, and cut herbs. There are flavors of grapefruit, lime, and citrus pith on the palate. Mineral-rich and crisp, this Sauvignon Blanc is extremely lean and fresh in flavor. (Retail Price \$34.99)

★ Food Pairing: Truffle mushroom and lentil soup, Boursin Cheese, Salmon Tart, Goat Cheese and Mint Quiche, Poached Fish in tomato basil sauce



5. Domaine Dominique Gruhier Tonnerre Chardonnay, 2020

Burgundy, France

It was not the wines of the Côte d'Or that made Burgundy famous during the Middle Ages, but those of the Auxerrois and Tonnerre. An organic Chardonnay grown on Kimmeridgian clay-limestone soil. A mixture of old oak barrels (30%) and stainless steel (70%). A fine, juicy, vivacious, saline, and mineral-rich wine. (Retail Price \$25.99)

★ Food Pairing: Baja Style fish tacos, Lobster Rolls, Comté, Mac and Cheese, Maryland Crab Cakes, Avocado Tomato Salad, Roasted Lemon Chicken



6. Chateau Kamnik Winemaker Selection White Blend 2020

Skopje, Macedonia

37% Viognier, 37% Greco de Tufo, and 26% Chardonnay. The boutique winery is known for its award-winning wines and commitment to sustainable agriculture. Full-bodied, well-balanced and evident minerality. Rich and spicy with mouth-watering notes of apricot, peach and honeysuckle. (Retail Price \$25.99)

★ Food Pairing: Burrata, Börek, Seafood Risotto, Shopska salad, Garlic Lemon Seafood Pasta, Sheep Feta Grilled Barramundi with mango salsa

