

TIFFANY'S WINE & SPIRITS

WINE CLUB

- JANUARY 2024 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED

1. Quinta do Portal Mural Reserva Red 2019

Douro, Portugal

Medium-bodied Portuguese wine with a ruby red hue, ripe and fruity. Blend of 40% Tinta Roriz, Touriga Franca 40% and Touriga Nacional 20%. Black fruits, balanced with minerals and juicy acidity, create a dense, vibrant wine. Still young, this ripe and densely fruity **wine** is set for some fine aging. (Retail Price \$19.99)

★ Food Pairing: Roasted Lamb Chops, Vegetable Stew, Ajvar, Spinach Lentil Dahl, Aged Goat Cheese, Serrano Ham

2. Shannon Ridge Buck Shack Red Blend 2018

North Coast, California

A powerful, full-bodied wine with a super deep color, intense blackberry flavors, and a firm structure. This wine is powered by fine-grained tannins and filled out by opulent black cherry and blackberry flavors. A juicy, yet structured base is provided by Syrah and Petite Sirah. There is a small amount of Merlot in the blend for a fleshy mid-palate, Cabernet Franc for aromatics and tannin, and Barbera for acidity and balance. (Retail Price \$19.99)

★ Food Pairing: Steak Au Poivre, Corned beef Roast, Duck in Hoisin Sauce, Aged Gouda, Osso Buco, Grilled Eggplant

3. Alta Vista Vive Malbec 2022

Mendoza, Argentina

On the nose, there are notes of blackberries, blueberries, and peppercorns. In addition to nice acidity, the palate offers concentrated black fruit flavors and subtle spices. Fresh finish with a medium body. Aged in French oak for 6 months. (Retail Price \$16.99)

★ Food Pairing: Patty Melt, Taleggio Cheese, Chorizo Stuffed Dates, Fajitas, Empanadas, Mushroom Pizza

4. Clos Fornelli 2021

Corsica, France

The family-run Clos Fornelli is located east of the Tyrrhenian Sea, above the town of Aleria on Corsica's eastern edge. A round, spicy, medium-bodied organic wine made from ancient Corsican grape varieties Niellucciu and Minustellu. (Retail Price \$17.99)

★ Food Pairings: Porcini Risotto, Beef bourguignon, Wild Boar Ragu, Minestra Soup, Vegetable Terrine, Corsican Lasagna (Cannelloni Brocciu), Duck Prosciutto

5. Lechuza Garnacha 2021

Tierra De Castilla, Spain

The region of Tierra de Castilla is less known but has historical significance as its vineyards date back to the 12th century. Since 1917, the winery has been handed down through three generations. The vines are old (50-70 years) and planted on granitic sandy soil. It has notes of raspberries, cherries, and licorice. This wine is straightforward, with a floral note, simple red fruit, and smooth, supple tannins. (Retail Price \$12.99)

★ Food Pairings: BBQ Ribs, Manchego Cheese, Duck Pâté, Smoked Kielbasa, Grilled Mushroom Caps, Pasta Alla Norma

6. Cap Royal 2019

Bordeaux, France

The blend is composed of 70% Merlot and 30% Cabernet Sauvignon. The name Cap Royal refers to one of the oldest lighthouses in Europe. There are notes of blackberry jam and blueberry jam on the nose, along with spicy and toasted notes. The wine is fermented in stainless steel tanks to preserve its fruity character. With its smooth texture and vanilla notes derived from aging in oak barrels, the palate is enriched with richness. 70% Merlot and 30% Cabernet Sauvignon rounds out the blend. (Retail Price \$16.99)

★ Food Pairings: Jarlsberg Cheese, French Onion Soup, Filet Mignon, Pork Tenderloin, Cranberry Coulis, Roasted Root Vegetables, Lamb Meatballs

REGULAR WHITE

1. Chateau Cabezac Alice 2020

Minervois, France

A delicious blend of White Grenache, Macabeo and Roussanne. There is an enticing aroma of acacia flowers, tropical fruits, anise, and wild herbs. Featuring Meyer lemon, tangerine, and tropical fruit flavors on the palate, this wine is soft, round, and fresh. Crisp and clean, with a lingering finish. (Retail Price \$14.99)

★ Food Pairing: Mussel Frites, Raw Oysters, Fried Calamari, Shrimp Cocktail, Roasted Golden Beets with Crème Fraîche, Chicken Alfredo

2. The Seeker Chardonnay 2019

California

With aromas of ripe pineapple, golden apple, Anjou pear, and guava, along with hints of vanilla and baking spice, this Chardonnay is elegant and well-balanced. A crisp, refreshing finish follows these lovely characteristics. (Retail Price \$13.99)

★ Food Pairing: Burrata Cheese, Seared Scallops with Beurre Blanc, Roasted Butternut Squash, Roasted Hake, Baked Camembert, Crema de Elotes

3. Jacques Dumont Sauvignon Blanc 2022

Loire Valley, France

A pale gold color with aromas of fresh white peaches and exotic jasmine. It has delicate notes of apricot and white peach, along with a crisp refreshing citrus finish. This wine demonstrates elegance and freshness due to its altitude, climate, and limestone rich soils. (Retail Price \$16.99)

★ Food Pairing: Mahi Fish Tacos, Feta & Spinach Dip, Boursin Cheese, Olive Focaccia, Zucchini Fritters, Salmon Lox, Salads

4. Bouchard Aîné & Fils Chardonnay 2022

Burgundy, France

Featuring floral notes on the nose, this medium-bodied Chardonnay is well-balanced and bright. Vanilla, lemon, and peach notes dominate the palate, with medium tannins and a generous finish. (Retail Price \$16.99)

★ Food Pairing: Vegetable Tempura, Seafood Stew, Lobster Ravioli, Salmon Fish Cakes, Fried Cod, Fennel Leek Sauté

5. Matic Sauvignon Blanc 2021

Stajerska, Slovenia

Initially, the nose is filled with intense herbs, grapefruit, and saline aromas. With citrus flavors accentuated by orange and lemon peel, this organic wine is full of minerality. A citrus finish is accompanied by lively acidity. (Retail Price \$16.99)

★ Food Pairing: Herbed Chèvre Cheeseball, Citrus Salad, Roasted Lemon Chicken, Grilled Asparagus, Artichoke Jalapeno Dip, Smoked White Fish

6. Firestone Riesling 2021

Central Coast, California

A blend of 80% Sauvignon Blanc and 20% Semillion. Gold with a pale yellow hue. Clean and expressive on the nose, with pleasant aromas of limes, grapefruit, peaches, and star fruit. The vines are 30 years old and are grown on Calcareous clay soils, which provides the wine with a crisp finish. (Retail Price \$18.99)

★ Food Pairing: Thai Fish Cakes, Sardines, Roasted Cornish Hen, Scallop Tartare, Blue Cheese, Gumbo, Vegetable Pasties

REGULAR MIX

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PREMIUM RED

1. Jamieson Ranch Vineyards Silver Spur Cabernet Sauvignon 2018

Napa Valley, California

Jamieson Ranch is the southernmost in Napa Valley, where fog and breezes from San Pablo Bay cool the vines, resulting in exceptional Cabernet Sauvignon. In addition to being approachable and full-bodied, this wine has dense layers of plum and blackcurrant. A spicy finish follows notes of dried herb, tobacco, and oak. (Retail Price \$29.99)

★ Food Pairing: Dijon-herbed Beef Tenderloin, Grilled Olives, Prosciutto, Gruyere, Mushroom Risotto, Roasted Lamb, Aged Cheddar

2. Hesketh Grenache 2020

Barossa Valley, Australia

The Barossa Valley is home to some of the oldest Grenache vines in the world. This warm climate and abundance of sunshine result in wines that are distinctly regional and expressive of the varietal. A complex nose of red fruits, lavender, and blood orange. In the finish, wild strawberries and pomegranate are complemented by white pepper. A full-flavored, ripe, medium-bodied wine with fine tannins. (Retail Price \$29.99)

★ Food Pairing: Lasagna, Hawaiian Pizza, Ratatouille, Pork Roulade, Yakitori, BBQ Pulled Sliders, Mon Sire Brie

3. Taj Pinotage 2020

Swartland, South Africa

Located in the Swartland region of South Africa, TAJ is made from grapes from the world's largest Pinotage vineyard. It consists of 200-year-old bush vines planted in decomposed shale soil. This medium-bodied red has aromas of black cherry and boysenberry. Fresh blackberry and cherry flavors are complemented by moderate tannins and plenty of acidity on the palate. (Retail Price \$25.99)

★ Food Pairing: BBQ Lamb Chops, Grana Padano Cheese, Pepperoni Pizza, Stuffed Mushroom Caps, Roasted Garlic Risotto, Aged Cheddar Cheese

4. Fuedo Maccari Nero d'Avola 2021

Salento, Italy

The Negroamro grape is almost exclusively grown in the Salento region of Italy. For five generations, the Jorche family has owned and operated the winery. Dark fruit and mixed spices dominate the nose. This wine's juicy palate is dominated by raspberries, while wild herbs add bitterness to its tannins.

(Retail Price \$21.99)

★ Food Pairing: Chicken Piccata, Braised Lamb Shanks, Stuffed Peppers, Arancini, Baked Ziti, BBQ Swordfish

5. Barrels Red Blend 2016

Catalonia, Spain

5 Barrels blend consists of 60% Grenache and 40% Carignan, handcrafted in small lots and aged 12 months in Brandy barrels. This wine is aged in brandy barrels, giving it a creamy, full-bodied taste. It has aromas of licorice, blueberries, and blackberries. A strong wine with flavors of black fruits, pepper, baking spice, and vanilla finishes with a hint of sweetness. (Retail Price \$20.99)

★ Food Pairing: BBQ Bordelaise Short Rib, Grilled Carrots, Pork Marsala, Rosemary Lamb Chops, Blackened Steak Tips, Vegetable Kabobs, Cheeseburger

6. Campolieti Valpolicella Ripasso 2021

Veneto, Italy

Luigi Righetti is a small to mid-sized, family-run winery located within Valgataro, in the heart of Valpolicella Classico. Angelo Righetti first gained fame as a winemaker in 1909, and the Righetti family has produced quality wines ever since. Aromas of dried herbs, red cherry, vanilla, and rose. On the palate, this wine is concentrated with well-integrated, spicy oak flavors, weighty tannins, and berry notes. (Retail Price \$23.99)

★ Food Pairing: Mushroom Polenta, Roasted Quails, Grilled Salmon, Gorgonzola Cheese, Sausage Risotto, Grilled Chicken, Fontina

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4. Domaine Christophe Mittnacht Gyotaku 2022

Alsace, France

A blend of 45% Pinot Blanc, 23% Pinot Gris, 16% Gewurztraminer, 8% Riesling and 8% Muscat. This wine was created through the marriage of a French Winemaker and a Japanese Chef. With apricot-peachy aromas and sweet-tart acidity, this white wine displays flavors of baked apple and dried mango. (Retail Price \$34.99)

★ Food Pairing: Sashimi, Sushi, Tempura Shrimp, Spinach and Cheese Tortellini, Chicken Salad, Vegetable Quiche, Grilled Trout

5. Foncalieu Le Versant Viognier 2021

Pays d'Oc, France

Versant Viognier is a beautifully balanced white. There are rich aromas of apricot, ripe peach, and ginger in this wine. After some aging on the lees, the palate has a creamy texture and a long, lingering finish. (Retail Price \$20.99)

★ Food Pairing: Butter Poached Lobster, Foie Gras, Veal Tagine Creamy Garlic Chicken, Tuna Tartare, Japanese Curry, Comté

6. The Hunting Lodge Sauvignon Blanc 2022

Marlborough, New Zealand

Originally a hunting lodge, this winery now serves as a restaurant, a glamping site, and a wedding venue. Home of New Zealand's original Sauvignon Blanc vines. The flavor is both juicy and vibrant, with passionfruit, blood orange, and lime peel subtle on the nose and zesty on the palate. (Retail Price \$21.99)

★ Food Pairing: Honey-glazed ham, Smoked Salmon Dip, Bacon-Cheddar Frittata, Herbed Goat Cheese, Beef Tamale Pie, Chicken Caesar Salad