

# TIFFANY'S WINE & SPIRITS

## WINE CLUB

- MARCH 2024 -



1714 W Main St. Kalamazoo MI 49006



# REGULAR RED



## 1. Chante Cigale The Cicada 2022

### Centra Italy

Chante Cigale means singing cicada (a type of grasshopper/cricket), and the Cicada red is their early-drinking any day Grenache/Carignan blend. The property has been in the family since the 19th century and is currently run by Alexandre Favier who assumed the reins at the ripe old age of 20. The domaine is planted to 40 ha of red and 5 ha of white on 45 different parcels throughout the appellation. (Retail Price \$15.99)

★ Food Pairing: roasted pork, poultry dishes (duck, turkey), beef brisket, lamb shawarma, mature hard cheeses

## 2. Cantine Renzo M Cornioleta Chianti Riserva 2019

### Tuscany, Italy

This Chianti Riserva is only produced in selected years, reserving the vinification and bottling for particularly high quality harvests. Red fruit and dark berries on the palate accompany a pleasant earthiness and soft tannins. Spending part of its 30 months aging in oak also provides excellent structure. We love this wine right away, but it really shines with 30-45 minutes of air. (Retail Price \$19.99)

★ Food Pairing: Ribollita, margherita pizza from Pizza Pazza, salami pasta alla gricia, parmesan and white bean soup, BBQ chicken thighs, venison chili



## 3. Oinoz Crianza 2017

### Rioja, Spain

Oinoz Crianza is a wine made from Tempranillo, from different farms located at around 600 metres of altitude, mainly planted on clay loam soils, with ages between 35 and 80. This wine stands out for its complexity on the nose, where the aromas of ripe red fruits appear, accompanied by mineral hints and toasted notes of the ageing process. (Retail Price \$15.99)

★ Food Pairing: paella, tacos, burgers and tomato-based pasta — all that fun Friday night stuff!

## 4. Ignacio Marín Magnífico Garnacha 2021

### Northern Spain

Black cherry, violet and licorice aromas on the nose of this wine set the stage for dark berry, baking spice and dark-chocolate flavors. Soft tannins and the right touch of acidity make for an easy-drinking red wine. (Retail Price \$12.99)

★ Food Pairings: all kinds of meat, fish, shellfish, cheese, rice, and pasta



## 5. Chantecotes Les Terres Vierges Côtes du Rhône 2019

### Rhône, France

A balanced blend of Grenache, Syrah, Mourvèdre and Carignan, 'Les Terres Vierges' (The Virgin Lands) is rich crimson in color showing blackberry liqueur, ripe pie cherry, smoked meat and hints of underbrush. (Retail Price \$14.99)

★ Food Pairings: beef, pork, duck, lamb, game meats, and wide variety of cheeses

## 6. Castel Del Monte 2021

### Puglia, Italy

This sumptuous red is a blend of three of the noblest and appreciated grape varieties produces a wine with a velvety, almost silky flavour. Ruby red with vivid flashes of violet. Intense aroma of blackberry and plum with just a hint of violet at the base. The flavour is rich and full-bodied, with mature, well-balanced tannins. The finish is pleasantly reminiscent of ripe fruit. (Retail Price \$15.99)

★ Food Pairings: fresh vegetables, fruity tomatoes, salmon, light pizza, and peppery olive oil



# REGULAR WHITE



## 1. Cantine Faliesi Falanghina Starza 2021

### Campania, Italy

Essence of orange peel and anju pear permeate the nose and the palate with fresh acidity and noticeable element of minerality thanks in large part to the volcanic soils of the area. Falanghina wines are well structured, full bodied and memorable thanks to the distinct and aromatic nose resembling orange peel and fresh kumquats. (Retail Price \$15.99)

★ Food Pairings: Fritto Misto Di Mare, clams, prawns. grilled or fried white fish, sea bass. seafood pasta or risotto, mozzarella, feta, gouda

## 2. Luxus One Garnacha Blanca 2021

### Catalunya, Spain

Beautiful gold color and greenish hues. The nose is youthful with medium intensity and notes of lemon sorbet, butter, green pear, lime zest, fresh orange, lychee and almonds. This wine is dry with medium plus acid, medium body, medium alcohol and medium finish. The palate is youthful with medium intensity. (Retail Price \$15.99)

★ Food Pairing: North African, Spanish or Indian cuisines, tagine, Brie, Camembert, Comté, Swiss



## 3. SR 262 Chardonnay 2018

### Columbia Valley, Washington

A bright and focused wine balanced with underlying richness, SR 262 Chardonnay shows classic citrus and stone fruit flavors and racy acid. Sourced from the Ancient Lakes AVA the wine is wonderful with seafood or a simple pleasure on its own. (Retail Price \$13.99)

★ Food Pairing: roasted poultry or creamy pasta, corn dishes, crab cakes, Camembert, triple creme cheese

## 4. Piattelli Torrontés High Altitude Reserve Salta 2022

### Cafayate, Argentina

This is a real Torrontés with wonderful tropical sweetness and richness. It has floral, and sweet tropical fruit aromas. It shows plenty of dried-lemon, grapefruit, and apple character. Layered and delicious. Crisp & balanced finish. (Retail Price \$14.99)

★ Food Pairing: coconut curries and Thai spice peanut dishes, Vietnamese cuisine, seafood, fresh salads and tropical fruits



## 5. Chateau Jacquet Bordeaux Blanc 2022

### Bordeaux, France

Delicately pale with greenish glints, Château Jacquet white is delightfully fruity and fresh with the finesse of Sauvignon (lemon, grapefruit) and the refinement of Muscadelle (white flowers, acacia blossom, honeysuckle). (Retail Price \$16.99)

★ Food Pairing: mussels, oysters, white fish, all sorts of other foods like salads, asparagus, and herby sauces

## 6. Three Feathers Oregon Pinot Gris 2020

### Willamette Valley, Oregon

Estate Grown Oregon Pinot Gris from small-lot vineyards on Chehalem Mountain. This is the winery's first vintage made from grapes exclusively from its estate vineyard. Pear tart aromas lead to brisk kiwi and apple flavors. Some textural richness adds to the appeal, as does the acidity. (Retail Price \$19.99)

★ Food Pairing: seafood, salads, and mild cheeses, while full-bodied or orange versions complement rich meats like roast chicken or pork



# REGULAR MIX



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★ Food Pairing: roasted poultry or creamy pasta, corn dishes, crab cakes, Camembert, triple creme cheese





# PREMIUM RED



## 1. Banshee Sonoma County Cabernet Sauvignon 2021

### Sonoma, California

Deep, purple-ruby in color with aromas of toffee, dried cranberry, and chocolate covered raspberries with hints of soft hazelnut and baking spices. A juicy entry on the mouth delivers plush, fine tannins with a velvety texture. This approachable, medium-bodied cabernet has full, yet silky flavors of lush milk chocolate, strawberry and raspberry crumble with graham cracker. A finale of round tannins leads to a dry, smooth finish. (Retail Price \$29.99)

★ Food Pairing: nearly all red meat, including prime rib, New York strip and filet mignon. Also try lamb or pepper- crusted ahi tuna

## 2. Fattoria di Basciano Chianti Rufina Riserva 2016

### Tuscany, Italy

93% Sangiovese, 7% Colorino. Deep ruby red color. Intense and persistent scent of undergrowth and spicy notes that increase with aging. Full and structured in the mouth, it shows roundness and abundance of soft tannins. (Retail Price \$29.99)

★ Food Pairing: pizza, tomato and meat-based pasta dishes, anything using salsa verde, Pecorino, olive mix



## 3. Owen Roe Abbot's Table 2019

### Columbia Valley, Washington

38% Sangiovese, 35% Zinfandel, 18% Blaufrankisch, 9% Malbec. This beautiful blend is paired best with food, bursting with earthy aromas of spice, leather, and dark fruit. As soon as it hits your tongue, a velvety texture coats your mouth followed by flavors of blackberry with a long, smoky finish. This bright red blend is youthful and shows great cellaring potential. (Retail Price \$35.99)

★ Food Pairing: Charcuterie and cold cuts, herbaceous chicken dishes, grilled vegetables, Minestrone

## 4. Domaine Michelin Les Combes Cachées Minervois La Livinière Cuvée Les Trois Ecus 2015

### Languedoc, France

40% Syrah, 40% Grenache, 15% Cinsault, 5% Carignan. The complex nose consists of black currant, blueberry, chocolate and anise with garrique notes combined with a hint of cigar box. This mouth-filling wine has a unique intensity and minerality due to the terroir and plenty of structure for aging. (Retail Price \$19.99)

★ Food Pairing: pepper steak, sautéed lamb, burger, Comté cheese, rabbit in mushroom and wine sauce



## 5. Meerlust Red 2019

### Stellenbosch, South Africa

43% Cabernet Sauvignon, 31% Merlot, 21% Cabernet Franc, 5% Petit Verdot. The wine has an intense, dark purple colour with a violet rim. The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas. On the palate the wine is medium bodied with intense flavours of crushed black fruit, cassis, vanilla and dark chocolate. The tannins are very soft and silky with fresh acidity and a focused, linear flavour profile. The wine has a persistent and long lasting aftertaste. (Retail Price \$22.99)

★ Food Pairing: venison, game meats, pot roast, spiced meat dishes, sausage

## 6. Chateau La Coustarelle Cahors Grand Cuvée Prestige 2019

### Cahors, France

90% Malbec and 10% Tannat. Ripe, dark fruit burst from the glass, buoyed by a lingering hint of licorice. A soft, yet powerful Malbec that will stand up to a multitude of dishes, yet just as enjoyable on its own. (Retail Price \$26.99)

★ Food Pairing: steak, lamb, game, and can also work with dark poultry, pork, and sausages



# PREMIUM MIX



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★ Food Pairing: Charcuterie and cold cuts, herbaceous chicken dishes, grilled vegetables, Minestrone

## 4. Santo Assyrτικο Santorini 2021

### Santorini, Greece

Lemon color. Citrus aromas dominate on the nose and discrete floral aromas along with the characteristic mineral Assyrτικο undertones. Dry on the palate, with crispy acidity, underlined by mineral, zesty fruity taste. The finish reveals layers of citrus and stone fruits and an extra salty sea breeze character. (Retail Price \$36.99)

★ Food Pairing: shellfish, grilled fish and octopus, salad with tomato, feta and olives, even lamb



## 5. Weingut Carl Ehrhard Rudesheim Riesling Trocken 2019

### Rheingau, Germany

Hints of smoke and crushed stone lend spicy, savory accents to tart lemon and lime in this slim, spine-tingling dry Riesling. A sprightly, steely white that finishes on lingering notes of pressed green apple and fresh herb. Best enjoyed young. (Retail Price \$22.99)

★ Food Pairing: smoked fish, Asian-style salads, duck confit, chicken tagine, bouillabaisse

## 6. Domaine Dominique Gruhier Bourgogne Tonnerre Blanc 2020

### Burgundy, France

This is a dense white for one that comes from near Chablis and the south of Champagne. This wine has a lemon citrus vibrancy with a chalky/rocky underlay but also faint nuances of pineapple and honeysuckle. It's such a generous and complex wine for a Bourgogne. (Retail Price \$20.99)

★ Food Pairing: grilled fish, roasted chicken, morel mushroom, scallops, lobster, chalky cheeses

