

TIFFANY'S WINE & SPIRITS
WINE CLUB
- APRIL 2024 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. True Myth Cabernet Sauvignon 2019

Paso Robles, California

This California Cabernet is full of polished aromas of black cherry, cinnamon and vanilla bean, leading to flavors of dark red fruits, cocoa powder and hints of black pepper and caramelized oak. Rich yet smooth, this wine is very approachable now, and will continue to mature for years to come. (Retail Price \$19.99)

★ Food Pairing: Roasted Beet Salad with Shallot and Black Walnuts, Spiced Tuna with Saffron and Israeli Cous Cous, Grilled Pork Tenderloin with Wild Rice Pilaf, Hangar Steak with Asparagus Salad

2. Guarda Rios Red Blend 2020

Portugal

Fermented in stainless steel vats and partially aged oak barrels, this wine boasts ruby-black center with crimson overtones. Blackberries, warm black plums, and black cherries give way to licorice, dried herbs, and brined olives. The palate is soft and round, with harmonious edges and polished tannins.

(Retail Price \$14.99)

★ Food Pairing: Spice Rubbed Grilled Sirloin, Bacon Wrapped Pork Tenderloin, Smoked Baby Back Ribs, Grilled Blue Cheese Burgers



3. Rondineto Montepulciano D'Abruzzo 2021

Abruzzo, Italy

Pleasantly scented with hints of red fruit (blackberry, red currant) and violet; the taste is full, soft and harmonious, with velvety tannins and good persistence. With its ruby red color and slight violet reflections, it stands out in a glass. On the palate it is powerful, full and enveloping. (Retail Price \$10.99)

★ Food Pairing: Medium-Aged Cheeses, First Courses with Meat Sauces, Beef Brisket, Hamburgers, Beef Bolognese, Tagliatelle, Ragu. It's also a great option for grill enthusiasts, pairing well with smoked or barbecued meats.

4. Barone Fini Merlot 2022

Trentino-Alto Adige, Italy

This merlot presents a deep ruby color and a complex bouquet of ripe red fruits like cherries and plums, accented by subtle hints of herbs and a touch of oak. On the palate, this Merlot offers a smooth, velvety texture, with well-integrated tannins and a balanced acidity that leads to a soft finish. (Retail Price \$14.99)

★ Food Pairings: Pasta dishes, especially those with tomato-based sauces, as well as grilled meats, roasted poultry, and a variety of cheeses



5. Rosa Del Golfo Scaliere 2021

Puglia, Italy

Fruity, spicy and floral, with scents of ripe cherries and red flowers combined to nuances of humus and underbush. Smooth, fruity, juicy and very fresh, with light and subtle tannins. (Retail Price \$16.99)

★ Food Pairings: Meat and Game stew, Grilled Meats, Wild Game, Fresh Cheese, Sausage, Pasta with Meat Sauce

6. Inkberry Mountain Estate Shiraz Cabernet 2019

New South Wales, Australia

Deep ruby with a vibrant purple edge. Rich blackcurrants and dark cherries. Full bodied with dark fruit flavors. Juicy ripe mid palate sweetness, subtle oak adds texture and weight. Fine, persistent tannins give the wine structure and length. (Retail Price \$15.99)

★ Food Pairings: Meat Pastilla, Highly Marbled Beef, Buttery and Rich Lamb, Chicken and Vegetable Couscous



REGULAR WHITE



1. Chaussure Cuvée Marie Pinot Gris 2020

Alsace, France

A beautiful balance between acidity and sweetness. It offers notes of white fruits and citrus fruits. A complex bouquet. The Alsace Pinot Gris grape variety is a beautiful balance between Riesling and Gewürztraminer. Restrained by nature, Pinot Gris d'Alsace should sit a while in the glass to fully reveal some of its complexity. (Retail Price \$12.99)

★ Food Pairings: Mediterranean Prawn Brochettes, Panfried Chanterelle Mushrooms, Rack of Pork with Apricots, Foie Gras Escalope with Apple

2. Montes Alpha Chardonnay 2017

Aconcagua Costa, Chile

The intense, complex nose offers tropical fruit aromas such as pineapple, banana, and ripe mango, while pleasing notes of peaches and pears round out the fruity profile. The coastal climate is very much present in the subtle notes of grapefruit and white asparagus. Smooth attack on the palate with perfectly balanced acidity, resulting in a very fresh wine that also has generous volume. (Retail Price \$15.99)

★ Food Pairing: Barbecued Chicken Breast, Lobster in Butter Sauce, Pan Fried Fish, Grilled Pork Tenderloin



3. Dr. Hermann Riesling Trocken 2018

Mosel, Germany

Light yellow. Scents of peach, lime and tangerine with tender mineral and herbal notes. Clear, fine and fruity, fine acidity, well balanced, mineral (slate) notes, long finish. (Retail Price \$18.99)

★ Food Pairing: Grilled Trout or Salmon with a Lemon Zest Drizzle, Thai and Indian Curry, Fresh Salads, Asian Cuisine

4. Arca Nova Vinho Verde Branco 2022

Minho, Portugal

Bright and clear with a light lemony color. Clean and pleasant aromas add a rich and interesting bouquet. Green and pleasant aromas add a rich interesting bouquet. Green apples is the most evidence. It presents itself with a soft minerality, very well balanced and médium structure. (Retail Price \$12.99)

★ Food Pairing: Tomato-Poached Fish With Chile Oil and Herbs, Cheese board with Creamy French Brie to nutty Spanish Manchego, Sushi, Seafood Risotto, Lemon Rosemary Baked Chicken with Golden Potatoes



5. Château La Castillonne Sauvignon Blanc 2022

Bordeaux, France

The color of light sunshine, the fresh aroma of this wine is woven from notes of white flowers and exotic fruits, among which peach tones are especially felt. Offering an excellent balance in taste. Its pleasant acidity is complemented by a long, fruity aftertaste. (Retail Price \$16.99)

★ Food Pairing: seafood, raw oysters, Béarnaise and tartar sauce, green salads with light, non-vinegary dressings, spring vegetables, goat cheese

6. Spinelli Terre Di Chieti Pecorino 2022

Willamette Valley, Oregon

Straw yellow with golden hues. Aroma of yellow fruit blend with long floral and balsamic notes. The nose is a playful mix of lemon candy, salt water taffy, herbs and stones. The nose is fresh and salty, but in a refreshing, flavorful way, with resurgent lemon and developing white tea notes providing just enough balance. (Retail Price \$12.99)

★ 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: Grilled Trout or Salmon with a Lemon Zest, Thai and Indian Curry, Fresh Salads



PREMIUM RED



1. Chateau Francs Magnus Bordeaux Superieur 2020

Bordeaux, France

90% Merlot and 10% Cabernet Franc. Generous aromas of ripe black berries pleasantly tickle the nostrils, with dark fruit, licorice and dried herb nuances. The palate is fresh, spicy, tense and juicy, underlined by the beautiful minerality of the terroir, structured by smooth, cheeky tannins. (Retail Price \$23.99)

★ Food Pairing: grilled or roasted meats, steak, lamb chops, duck breast, braised beef

2. Highland Cellars Koor Dry Red 2019

Tuscany, Italy

Named as a tribute to Armenian riverboat craftsmanship and wine merchantry, KOOR is an even blend of Areni and Sireni (Khndoghni) sourced from the volcanic sedimentary and limestone soils of the high-elevation Vayots Dzor vineyards. The primary and signature grape, Areni, is elegant, fruity and subtle. It is well balanced with a more tannic grape, Sireni, giving Koor its defined structure. (Retail Price \$28.99)

★ Food Pairing: Soft cheeses, Light pasta dishes, white meats, cured meats, cumin roasted cauliflower



3. Cave Spring Cabernet Franc 2020

Ontario, Canada

This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario. Full bodied and robust in structure; firm and savoury up front with a trace of blackberry; a broad platform of sturdy, granular tannins underpin the mid-palate, gently washed by delicate acidity and mingling with notes of blackcurrant graphite and tar; the tannins soften and attenuate, drawing into a long, dense finish of cacao, dried cherries, black licorice and mint. (Retail Price \$25.99)

★ Food Pairing: Roasted fowl (capon, turkey), mild sausages, seared duck, osso buco, grilled steak, roast beef, mushroom bourguignon, lentil-walnut loaf



4. Sangenis I Vasque Garbinada 2022

Priorat, Spain

60% Grenache and 40% Carignan. The 'Garbinada' is a maritime breeze that refreshes our vineyards in the summer. Red wine without aging. Vinified in old subway wine presses (cubs), lined with ceramic tiles. Mature black fruits with spice, good mineral character, soft texture, and fleshy with an earthy berry touch on the lengthy finish. (Retail Price \$31.99)

★ Food Pairing: gazpacho, chorizo, paella, fig, red pepper jam, cured meats, pork with sweet paprika



5. Tooth and Nail The Stand 2021

Paso Robles, California

The 2021 vintage opens with expansive aromas of violets, black plum, caramel and smoked meat. The palate is broad and chewy, delivering punchy flavors of raspberry, black cherry and blueberry with undercurrents of sage, cola, cocoa and vanilla. Plump tannins cascade into a smooth, juicy finish. The native boldness of the Petite Sirah (85%) is rounded out perfectly by the Rhone varieties Syrah (9%), Mourvèdre (5%) and Viognier (1%), creating a seamless blend that keeps you coming back for more. (Retail Price \$39.99)

★ Food Pairing: Korean short ribs, black bean chili, mushroom risotto and grilled pork chop



6. Catena Malbec 2021

Mendoza, Argentina

Presents a deep violet color with purple reflections. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha. A rich, concentrated mouthfeel is highlighted by flavors of blueberries and blackberries with a touch of leather and cinnamon. The wine has well-integrated tannins, bright acidity, and a flinty minerality that provides exceptional length to the finish. (Retail Price \$25.99)

★ Food Pairing: roast turkey, grilled steak, salmon, and pasta with red sauce, pork with prosciutto with sage and orange



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★ Food Pairing: Roasted fowl (capon, turkey), mild sausages, seared duck, osso buco, grilled steak, roast beef, mushroom bourguignon, lentil-walnut loaf



4. Domaine Christophe Mittnacht Cuvee Gytaku Terre d'étoiles 2022

Alsace, France

40 % Pinot Auxerrois, 20% Pinot Gris, 20% Gewurztraminer, 15% Riesling and 5% Muscat. This distinctive white wine blend is both playful and serious. White/green melon, lychee, pineapple, pear and spice. Uniquely it provides texture more than sweetness on the palate, as the high acid cuts through the palate. (Retail Price \$34.99)

★ Food Pairing: Sushi, sashimi, traditional Japanese cuisine, light grilled fishes, steamed vegetables, ahi tuna



5. Alain de la Treille Touraine Sauvignon Blanc 2022

Loire, France

This linear Sauvignon Blanc is bolstered by pleasing herbal elements that lend complexity. Lemon-gold in color, the wine has an aromatic nose of ripe green apple, dried hay, Bosc pear, fennel, white blossom and petrichor from a first rain. Some chalkiness on the mid palate is followed by lemon citrus on the long finish. This wine would pair well with vegetable dishes. (Retail Price \$24.99)

★ Food Pairing: Best friend as an aperitif, with all your fish meals and seafood, but as well with charcuteries, Don't hesitate to try it with goat cheese



6. Glatzer Grüner Veltliner 2021

Carnuntum, Austria

A crisp and refreshing white wine. The wine has a pale yellow color, and the nose is aromatic with notes of green apple, citrus, and a touch of white pepper. The palate is light and zesty, with flavors of lemon, lime, and a hint of minerality, making it quite versatile. (Retail Price \$21.99)

★ Food Pairing: pan-roasted salmon and buttery new potatoes, pork sausages with rosemary, vegetarian dishes with radish, chicken breast and Greek salad, or cured meats

