



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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Vina De Gaitanejos Brisa Cabernet Sauvignon 2021

La Mancha, Spain

Black cherry, dried black currants, roasted mushroom and a hint of mahogany aromas. Full-bodied and deep flavors of cherry cobbler mid-palate with dark chocolate truffle, espresso and hints of dried tea leaf. (Retail Price \$11.99)

★ Food Pairing: Prime rib, New York strip, or filet mignon. Lamb or pepper-crusted ahi tuna. Also great in sauces or reductions.

2. Vinho Regional Lisboa S. Sebastião Syrah-Tinta Roriz 2021

Lisboa, Portugal

Offers an inviting, deeply colored robe, an engaging set of aromatics, and plenty of smooth, satisfying red and black fruit flavors. Black cherry and woodland berry notes infused with hints of exotic spices and a refreshing minerality delight the nose and palate. Smooth, polished tannins hold this delightful red blend in perfect stead. (Retail Price \$15.99)

★ Food Pairing: Grilled eggplant or portobello mushrooms. Roasted duck, grilled sausages, beef chili recipes, and beef casserole recipes. If you crave red wines with fish, try with grilled tuna or salmon.



3. Bodegas Latúe Tempranillo 2020

La Mancha, Spain

Its luminous Bing cherry color telegraphs the same fruit that dominates the clean and radiant nose, with forest fruit and tropical floral aromas lending additional complexity. Despite its gulpable body and texture, there's solid structure here and a very long finish. (Retail Price \$15.99)

★ Food Pairing: Serve cellar temperature or even chilled a bit with pizza, burgers, or any everyday meal. Spicy foods such as mild to medium curries.

4. Chateau Castegens Grand Vin De Bordeaux 2018

Bordeaux, France

The wine boasts an intense, deep and lively red color. The nose offers black fruit, blackberry, cigar box, licorice, some delicate and integrated oak flavors as well. The mouth is full of fruit flavors, spice and fine toasty flavors. The structure is rich, but the tannins are well integrated already. The finish is long and a slight mintiness give the wine a great length and some purity. (Retail Price \$15.99)

★ Food Pairing: Savory dishes featuring mushrooms, herbs, and spices. Sharp cheese or aged cheese (six months or older). Asian-style pork chops, or lamb chops with creamy roasted garlic aioli on the side.



5. Allumea Rosso Terre Di Chieti 2021

Italy

Intense red in color, with soft tannins, this wine has aromas and flavors of wild herbs, plums, sour cherries and pepper. The oak is amazingly well integrated, giving the wine a juicy, jammy flavour with a silky and long-lasting finish. 100% Montepulciano d'Abruzzo. (Retail Price \$13.99)

★ Food Pairings: Pappardelle with sausage & fennel seed bolognese. Steak with mushroom puff tartlets. Cream of cauliflower soup with sautéed wild mushrooms.



6. San Marzano Il Pumo Negroamaro Salento 2021

Puglia, Italy

Deep purple red with dark violet reflections; intense and persistent aroma, with blackcurrant and wild fruit scent, spicy, with thyme notes. A full-bodied wine, soft and balanced, long and pleasantly flavoured in the end. (Retail Price \$15.99)

★ Food Pairings: Oven-baked pasta, spaghetti al ragù, lamb roast, charcuterie boards, mature semi-hard cheese, grilled mushrooms.



REGULAR WHITE



1. Domaine De Pouy Cotes de Gascogne 2022

Gascogne, France

This super-value is made from 60% Ugni Blanc and 40 Colombard, cold soaked on the skins to capture the maximum amount of freshness and aromatics. No oak aging is used so that high-toned energy is captured. Tons of bright green apple and melon, little hits of citrus and a racy green finish. (Retail Price \$15.99)

★ Food Pairings: As an aperitif, and with fish or seafood menus (sushi, spring rolls, shrimp bites, fish tacos, etc.)

2. American Vintage Chardonnay 2020

Sonoma, California

This wine is a truly balanced, juicy and mouthwatering wine. With layers of marzipan and mango, it has bright citrus notes and a touch of vanilla that leads to a soft and creamy finish. (Retail Price \$15.99)

★ Food Pairing: Zesty and creamy Caesar salad. Halibut, cod, or other meaty fish. corn, butternut squash, sweet potatoes, foods that are caramelized from roasting or grilling like crisp-skinned roast chicken.



3. Chateau Bonnet Blanc 2022

Bordeaux, France

85% Sauvignon Blanc and 15% Semillon. Elegant pale yellow color, with light silver reflections. A beautiful intensity, the nose is marked by a mix of exotic fruit notes (mango, passion fruit) and citrus (grapefruit, lemon). There is a nice intensity in the mouth. The balance is good between roundness, freshness and a nice finish. (Retail Price \$19.99)

★ Food Pairing: Great as an aperitif, but also with a seafood platter, avocado with shrimp. Asian dishes, hearty fish courses like tuna, mushrooms and pasta.



4. Piccolo Ernesto Del Comune Gavi Di Gavi Rovereto 2022

Piedmont, Italy

One notch cooler in tone than the regular Gavi, but still expressive and boisterous with loads of citrus, ripe green apple and fresh peach aromas and flavors. Finishes very, very, long and mouthwatering. (Retail Price \$15.99)

★ Food Pairing: Fresh seafood, grilled white meats, and light pasta dishes. Salads adorned with goat cheese or asparagus. Cheese platters with soft and semi-soft cheeses.



5. Weingut Binz Nackenheimer Riesling Trocken 2018

Rheinhessen, Germany

There's a cooling, river-rock minerality that exudes from this light-bodied but fully dry Riesling. The palate offers firm strikes of stone and steel, but also a zippy edge of lime and white grapefruit. A racy white that would accompany raw oysters or other seafood quite well. (Retail Price \$16.99)

★ Food Pairing: Sushi, apple, prosciutto, and arugula salad, pork schnitzel, and shrimp tempura.



6. Cave De Lugny La Cote Blanche Macon-Villages Unoaked Chardonnay 2022

Burgundy, France

The nose is fresh with delicate notes of citrus, white flowers, and honey and leads into a creamy textural hint on the palate and an elegant, fruity finish. The palate is elegant with a rich, rounded mouthfeel, expressive fruits and refreshing minerality. (Retail Price \$17.99)

★ Food Pairing: Creamy Polenta. Chicken Breasts, Chicken Marsala, Chicken with White Wine Sauce. Sous Vide Salmon or Salmon with Lemon Dill Sauce



REGULAR MIX



1. Vina De Gaitanejos Brisa Cabernet Sauvignon 2021

La Mancha, Spain

Black cherry, dried black currants, roasted mushroom and a hint of mahogany aromas. Full-bodied and deep flavors of cherry cobbler mid-palate with dark chocolate truffle, espresso and hints of dried tea leaf. (Retail Price \$11.99)

★ Food Pairing: Prime rib, New York strip, or filet mignon. Lamb or pepper-crusted ahi tuna. Also great in sauces or reductions.

2. Vinho Regional Lisboa S. Sebastião Syrah-Tinta Roriz 2021

Lisboa, Portugal

Offers an inviting, deeply colored robe, an engaging set of aromatics, and plenty of smooth, satisfying red and black fruit flavors. Black cherry and woodland berry notes infused with hints of exotic spices and a refreshing minerality delight the nose and palate. Smooth, polished tannins hold this delightful red blend in perfect stead. (Retail Price \$15.99)

★ Food Pairing: Grilled eggplant or portobello mushrooms. Roasted duck, grilled sausages, beef chili recipes, and beef casserole recipes. If you crave red wines with fish, try with grilled tuna or salmon.



3. Bodegas Latúe Tempranillo 2020

La Mancha, Spain

Its luminous Bing cherry color telegraphs the same fruit that dominates the clean and radiant nose, with forest fruit and tropical floral aromas lending additional complexity. Despite its gulpable body and texture, there's solid structure here and a very long finish. (Retail Price \$15.99)

★ Food Pairing: Serve cellar temperature or even chilled a bit with pizza, burgers, or any everyday meal. Spicy foods such as mild to medium curries.

4. Domaine De Pouy Cotes de Gascogne 2022

Gascogne, France

This super-value is made from 60% Ugni Blanc and 40% Colombard, cold soaked on the skins to capture the maximum amount of freshness and aromatics. No oak aging is used so that high-toned energy is captured. Tons of bright green apple and melon, little hits of citrus and a racy green finish. (Retail Price \$15.99)

★ Food Pairings: As an aperitif, and with fish or seafood menus (sushi, spring rolls, shrimp bites, fish tacos, etc.)



5. American Vintage Chardonnay 2020

Sonoma, California

This wine is a truly balanced, juicy and mouthwatering wine. With layers of marzipan and mango, it has bright citrus notes and a touch of vanilla that leads to a soft and creamy finish. (Retail Price \$15.99)

★ Food Pairing: Zesty and creamy Caesar salad. Halibut, cod, or other meaty fish. corn, butternut squash, sweet potatoes, foods that are caramelized from roasting or grilling like crisp-skinned roast chicken.

6. Chateau Bonnet Blanc 2022

Bordeaux, France

85% Sauvignon Blanc and 15% Semillon. Elegant pale yellow color, with light silver reflections. A beautiful intensity, the nose is marked by a mix of exotic fruit notes (mango, passion fruit) and citrus (grapefruit, lemon). There is a nice intensity in the mouth. The balance is good between roundness, freshness and a nice finish. (Retail Price \$19.99)

★ Food Pairing: Great as an aperitif, but also with a seafood platter, avocado with shrimp. Asian dishes, hearty fish courses like tuna, mushrooms and pasta.



PREMIUM RED

1. Domaine De Colette Moulin A Vent Le Mont 2022

Beaujolais, France



Moulin à Vent is unique among the Beaujolais Crus, as the soil here is very thin atop a thick, manganese rich granitic bedrock. Colette farms a 70+ year old vine parcel on a noble slope known as Le Mont. The vinification is different, with the vast majority of the fruit being destemmed and the maceration lasting over twice as long to reach only the fine tannin. Rich yet lively, displaying a dark core of fruit laced with minerals, the Colette Moulin à Vent delivers a more serious side of Beaujolais that is perfect for beef of all preparations. (Retail Price \$38.99)

- ★ Food Pairing: At the domaine they would serve a young vintage alongside a grilled ribeye, while something from the cellar would accompany a traditional pot-au-feu.

2. Podere Castorani Montepulciano d'Abruzzo Cadetto 2017

Abruzzo, Italy

Ruby red with violet notes, along with a nose of intense red fruit notes, with light hints of spices and chocolate. On the palate, it is full bodied with mature tannins and notes of spices and chocolate. (Retail Price \$21.99)

- ★ Food Pairing: Perfect with chicken, light beef dishes, veal, and classic Italian pasta with meat sauce.



3. Canoe Ridge Vineyard The Explorer Cabernet Sauvignon 2020

Horse Heaven Hills, Washington



A distinctive Cabernet Sauvignon from the Horse Heaven Hills AVA in Washington State. This wine displays a deep garnet color and reveals complex aromas of blackberries, cassis, and a hint of tobacco. On the palate, it presents a full-bodied and structured profile, with flavors of black fruits, dark chocolate, and well-integrated oak. The wine's firm tannins and a long, persistent finish demonstrate the exceptional terroir of Horse Heaven Hills. (Retail Price \$22.99)

- ★ Food Pairing: Anything fresh off the grill from sirloin steak to portobello mushrooms. Braised short ribs, veal chops, lamb shanks, roasted summer vegetables.

4. Tooth and Nail Cabernet Sauvignon 2021

Paso Robles, California

Aromas of fresh black raspberry, cherry, and some blue fruit. Rich and energetic crème de cassis, blueberry, and raspberry on the palate. A rich and luxurious wine, balanced with ample structure. (Retail Price \$29.99)

- ★ Food Pairing: Fresh pork sausage and dark greens, black bean chili, mushroom risotto, wagyu burger, pepper crusted filet mignon.



5. The Wild Ride TAIT 2018

Barossa Valley, Australia



The grapes used to make up the 2018 Wild Ride are sourced from three different vineyard sites located throughout the Barossa. Rich cherry red color, with concentrated aromas of mulberry, spice, rosemary and earthiness with hints of vanilla that jump from the glass. The palate is rich showing ripe and rich fruit, great length and a velvety soft lingering finish. (Retail Price \$26.99)

- ★ Food Pairing: Grilled burgers, rib recipes, or even grilled eggplant or portabella mushrooms. It also likes roasted duck, grilled sausages, beef chili recipes, and beef casserole.

6. Chateau de Haute Serre Lucter 2020

Cahors, France

The bold signature of Malbec. The cuvée "Lucter" evokes the eponymous Gallic hero, a determined resistant committed to his Cadurcian lands. This second wine, with its pretty ruby colour, reveals all the expression of the singularity of the Haute-Serre terroir through silky tannins, a delicate and crisp palate and an expressive nose with aromas of spices and pepper. (Retail Price \$29.99)

- ★ Food Pairing: Rabbit in mushroom and wine sauce, moroccan pigeon pie, grilled pork, duck foie gras escalope with grapes, roast duck, wild boar casserole.



PREMIUM MIX

1. Domaine De Colette Moulin A Vent Le Mont 2022

Beaujolais, France



Moulin à Vent is unique among the Beaujolais Crus, as the soil here is very thin atop a thick, manganese rich granitic bedrock. Colette farms a 70+ year old vine parcel on a noble slope known as Le Mont. The vinification is different, with the vast majority of the fruit being destemmed and the maceration lasting over twice as long to reach only the fine tannin. Rich yet lively, displaying a dark core of fruit laced with minerals, the Colette Moulin à Vent delivers a more serious side of Beaujolais that is perfect for beef of all preparations. (Retail Price \$38.99)

★ Food Pairing: At the domaine they would serve a young vintage alongside a grilled ribeye, while something from the cellar would accompany a traditional pot-au-feu.

2. Podere Castorani Montepulciano d'Abruzzo Cadetto 2017

Abruzzo, Italy

Ruby red with violet notes, along with a nose of intense red fruit notes, with light hints of spices and chocolate. On the palate, it is full bodied with mature tannins and notes of spices and chocolate. (Retail Price \$21.99)

★ Food Pairing: Perfect with chicken, light beef dishes, veal, and classic Italian pasta with meat sauce.



3. Canoe Ridge Vineyard The Explorer Cabernet Sauvignon 2020

Horse Heaven Hills, Washington



A distinctive Cabernet Sauvignon from the Horse Heaven Hills AVA in Washington State. This wine displays a deep garnet color and reveals complex aromas of blackberries, cassis, and a hint of tobacco. On the palate, it presents a full-bodied and structured profile, with flavors of black fruits, dark chocolate, and well-integrated oak. The wine's firm tannins and a long, persistent finish demonstrate the terroir. (Retail Price \$22.99)

★ Food Pairing: Anything fresh off the grill from sirloin steak to portobello mushrooms. Braised short ribs, veal chops, lamb shanks, roasted summer vegetables.

4. Olifantsberg Old Vine Chenin Blanc 2020

Breedekloof Valley, South Africa

A delicate nose with hints of crisp apple, white pear and lingering pineapple. Elegant mouthfeel and texture to compliment a coated acidity with good depth of fruit. (Retail Price \$24.99)

★ Food Pairing: Creamy chicken or pork dishes, meatier flaky fish and rich seafood (especially white crabmeat and lobster!).



5. Nivarius Rioja Tempranillo Blanco 2022

Rioja, Spain



Straw-yellow in color with a with greenish rim. Good intensity on the nose, hints of pome and stone fruits accompanied by subtle aromas of white flowers and minerals. Fresh and well-balanced on the palate with stone fruit flavors, dry fruits, and a long finish. (Retail Price \$24.99)

★ Food Pairing: chicken tagine over apricot couscous. Grilled pork chops with Bernaise sauce and blue cheese souffle. Gnocchi with pesto cream sauce. Salmon with ginger and sesame soy sauce over white rice.

6. Highlands 41 Pinot Noir 2021

Central Coast, California

This Pinot Noir was aged in 10% new French oak barrels and 90% neutral oak barrels. The nose is greeted with scents of black pepper, raspberry, and spice, followed by a palate of black cherry, strawberry jam, and notes of anise. Similar characteristics fill the mouth with rich, silky texture that is framed by soft tannins. (Retail Price \$18.99)

★ Food Pairing: Roast turkey, barbecue pork ribs, mushroom anything, pepperoni pizza, salmon, beet salad with goat cheese, lamb chops.

