



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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Y Series Pinot Noir 2023

Yalumba, Australia

This vibrant and aromatic Pinot Noir packs a whole lot of punch. A juicy and refreshing wine with a palate featuring rhubarb and strawberry flavours. 100% wild fermented and vinted with minimal intervention from Y's head of winemaking, Louisa Rose. Additionally, the wine is vegan. (Retail Price \$15.99)

* Food Pairing: roast turkey, barbecue pork ribs, salmon anything, roasted beet, roast beef, pork chops

2. Opstal Sixpence Cabernet Sauvignon 2022

Western Cape, South Africa

During the 1950's and 1960's Daniel Smiles, fondly known as Sixpence, was Opstal's Shepherd. Slowly, but surely, the sheep were replaced with vines planted on Sixpence's pastures, which were then referred to as Sixpence's vineyards. This wine is all about great value... it's easy-drinking and shows red berries, plum and hints of dark berry fruits, with a well-rounded finish. Even on its own, with your feet on the couch next to the fireplace. (Retail Price \$13.99)

* Food Pairing: pizza, spaghetti, burgers, eggplant parmesan, bacon-wrapped dates, grilled tofu



3. Chateau de Paraza Cuvee Speciale 2019

Minervois, France

40% Syrah, 40% Grenache, 20% Mourvèdre. Deep red garnet and bright. Cherry and raspberry compote notes are backed by red licorice undertones and juicy acidity in this medium-bodied red. (Retail Price \$15.99)

* Food Pairing: lamb shoulder, roast chicken, mushroom dishes, olive pesto, cassoulet, meat pies

4. Impera01 Montepulciano d'Abruzzo 2021

Central Italy

The deep, dark nose features aromas of dark chocolate, espresso, pepper and asphalt, while undertones of black plums and black cherries provide an astringent balance. The cherries and chocolate star on the palate, but angular yet inviting tannins underscore an enduring, peppery earthiness. (Retail Price \$14.99)

* Food Pairing: beef brisket, ragu, tagliatelle, bolognese, high-protein pizzas, smoked or barbecued meats



5. Ornella Molon Merlot 2016

Friuli-Venezia Giulia, Italy

Intense red colour, tending towards pomegranate as it ages. Grapey fragrance, intense, varietal characteristic, softening with age. Dry tasting, savoury, full-bodied, appropriately tannic, harmonious. (Retail Price \$13.99)

* Food Pairings: mushroom, fennel sausage, beef stew, lasagna, stuffed acorn squash, meatloaf

6. Flaco Tempranillo 2021

Madrid, Spain

Produced from dry-farmed vineyards of granitic sand and limestone clay in the up-and-coming appellation of DO Vinos de Madrid. These vines are tended by hand in diverse micro-climates, allowing for more consistency of ripeness year after year. The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. (Retail Price \$15.99)

* Food Pairings: pasta arrabbiata, mild curries, smoked pepper, mole, paella, duck breast, bruschetta



REGULAR WHITE



1. Le Petit Chat Malin 2022

Languedoc-Roussillon, France

Predominantly Grenache Blanc with Marsanne, Roussanne, and Viognier. This textural dry white is bright and beautifully balanced. With fresh fruity flavours of citrus fruits, a touch of apricot, a twist of spice and aromas shining through, this is an easy-drinking wine that can be enjoyed all year round. (Retail Price \$12.99)

★ Food Pairings: scallops, simple roast chicken, oily and fleshy fish, and dishes incorporating heavy starches like potatoes, pasta, and rice

2. Vera Vinho Verde 2022

Vinho Verde, Portugal

Vera Vinho Verde is 100% estate fruit, estate bottled, low RS and a very light carbonation, allowing for a medium bodied and better balanced wine. The fact that fruit comes from the estate's 104 plots (yes 104!) provides consistent quality from vintage to vintage. Vera Vinho Verde is one of the great offers from Portugal and from the region. Azal is citric and fresh and Loureiro is aromatic and delicate. Clean, lively flavors of lime, ripe pink and yellow grapefruit. Slight effervescence. (Retail Price \$16.99)

★ Food Pairing: fish tacos, mango salsa, ceviche, California rolls, teriyaki bowls, edamame salad, cilantro-lime chicken



3. Intrinsic Sauvignon Blanc 2021

Columbia Valley, Washington

Powerful aromas of fresh-cut grass, pineapple, guava and lime zest burst from the glass with each swirl. The acidity is brisk, making the perfect accompaniment to tangy flavors like guava, key lime pie and shredded coconut. Great summer wine. (Retail Price \$10.99)

★ Food Pairing: spring rolls, Thai or Vietnamese food, sushi, ceviche, asparagus, basil pesto, any salads

4. Opstal Sixpence Sauvignon Blanc & Semillon 2023

Western Cape, South Africa

The estate has recently adopted regenerative farming practices, emphasising the reduction of herbicides through mechanical weed control and investing heavily in composting to improve soil health. This white blend opens with an abundance of citrus notes and white flowers lifted by its vibrant acidity and a well-rounded finish. (Retail Price \$14.99)

★ Food Pairing: lobster, fennel salad, Mediterranean salad, cauliflower, mussels, veal, sushi, clams



5. Jardin en Fleurs Vouvray 2022

Loire, France

Jardin en Fleur is a nod to Loire Valley being called the Garden of France due to the abundance of vineyards, fruit orchards, and gardens that line the banks of the Loire river. A soft, supple texture and notes of pear, white flower, and honey are balanced by a vibrant and juicy acidity. A perfect wine for entertaining, excellent on its own as an aperitif or a perfect accompaniment to a wide range of dishes. (Retail Price \$14.99)

★ Food Pairing: Bacon wrapped dates, crispy roast duck, Crab Louie salad, Brie en croute with honey and walnuts, spicy Bulgogi



6. Getränk Gruner Veltliner 2022 *1L

Weinviertel, Austria

Brilliant freshness compliments the crisp, dry flavors of grapefruit, apple and white pepper in this outstanding Austrian Gruner. 100% Gruner Veltliner grown in loam & loess soil that spends two months on the lees and is fermented in stainless steel. (Retail Price \$16.99)

★ Food Pairing: gazpacho, fish tacos, sushi and sashimi – especially with Asian spices like ginger and wasabi



REGULAR MIX



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★ Food Pairing: spring rolls, Thai or Vietnamese food, sushi, ceviche, asparagus, basil pesto, any salads



PREMIUM RED

1. Tagua Family Reserve Carmenere 2018

Rapel Valley, Chile



Earthy aromas of raspberry, juniper and oak lead to a medium-full palate that runs a bit rough and tannic.

Raspberry, spiced plum and cherry flavors are backed by oak spice and chocolate hints. Peppery spice leads an herbal finish that's not exactly cushy in feel. (Retail Price \$28.99)

★ Food Pairing: smoked, grilled, or roasted meats, wild game in a red wine sauce, barbecued ribs, chicken dishes, pork chops, rack of lamb with herbs, chili, herbed vegetables, spicy curry, strong, hard cheeses and anything with bacon

2. Cardwell Hill Estate Pinot Noir 2021

Willamette Valley, Oregon

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 8000 cases per year.

Sustainable agriculture practices are used to achieve premium quality fruit that is hand harvested. Flavor of sour cherry and raspberry linger. Because this wine comes from a cooler part of the valley, it produces fruit with a slightly lower sugar level and higher acid. The result is a nice backbone of acidity, balanced with the fruit. (Retail Price \$22.99)

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



3. Jorche Caleido Negroamaro 2020

Salento, Italy



There's a good amount of oak on the nose in tones of coffee and cocoa that override the dark berry core. The palate shows a bit more balance in flavors of tart red and black berries carried along by a tangy granite twang. The tannins are firm yet in check. (Retail Price \$21.99)

★ Food Pairing: lamb roulades, meatballs with sauce, pulled pork, pasta with legume soup, teriyaki, grilled halloumi

4. Despagne L'Onde Rythmique Lunaire 2021

Vin de France

This wine is soft, ripe and fruity. Made from 75% Cabernet Franc, it has an attractive spicy perfume. With its blackberry flavor and gentle acidity, it's generous and ready to drink. (Retail Price \$27.99)

★ Food Pairing: roasted pork, beef burgers, beef stew, meatballs in tomato sauce, turkey with cranberry, lamb gyros, pâté, roasted duck, venison, or roasted or grilled lamb



5. Chateau du Petit Thouars Chinon Rouge Les Georges 2021

Loire, France



Sébastien named this cuvée in honor of his ancestors, nearly all of whom are named George (in fact, his real first name is George, too). The friendliest of the estate's three red-wine offerings, "Les Georges" is produced entirely from the free-run juice of the younger vines of Cabernet Franc, and is vinified and aged in steel tank. This cuvée comes primarily from "Les Plantes," the thirteen hectares of Cabernet Franc immediately behind (to the west of) "Le Clos" which Sébastien's father planted between 1978 and 1988. Far from a simple gulper, however, "Les Georges" is classic Chinon in its marriage of vibrant fruit, honest tannins, and refreshing earth-mineral interplay. (Retail Price \$24.99)

★ Food Pairing: rich stews, Korean galbi ribs, skirt steak, pork roast, peking duck, quail, rabbit

6. Piandimare Monolith Montepulciano d'Abruzzo 2021

Central Italy

Rich ruby red with a cherry red edge. On the nose, ripe cherry and blackberry, hints of salted caramel and roasted nuts, and floral nuances. On the palate, full-bodied, with dense tannins, lively acidity, challenging, cherry confit on the finish. (Retail Price \$29.99)

★ Food Pairing: beef brisket, ragu, tagliatelle, bolognese, high-protein pizzas, smoked or barbecued meats



PREMIUM MIX

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★ Food Pairing: smoked, grilled, or roasted meats, wild game in a red wine sauce, barbecued ribs, chicken dishes, pork chops, rack of lamb with herbs, chili, herbed vegetables, spicy curry, strong, hard cheeses and anything with bacon

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★ Food Pairing: lamb roulades, meatballs with sauce, pulled pork, pasta with legume soup, teriyaki, grilled halloumi

4. Sophie Bertin Sauvignon Blanc 2022

Vinde France

Beautiful pale gold color with emerald glints. This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit. It is a very refreshing wine. (Retail Price \$21.99)

★ Food Pairing: spring vegetable recipes or any dishes containing dill, zucchini, fennel, artichoke, asparagus, or peas



5. Left Foot Charley Pinot Grigio 2021

Traverse City, Michigan



This wine is a classic warm weather sipper that really shows off in the glass. It is bright and lively. Note the very pale tone of color in the wine. That comes from the stable color-compounds in the skins that lingered in the juice. (Retail Price \$24.99)

★ Food Pairing: summery dishes like salads, chicken and seafood, as well as light pasta dishes and risottos

6. Chateau De Cérons Graves Blanc 2020

Bordeaux, France

Chateau De Cerons Graves Blanc, 2020, white Bordeaux is a blend of 55% Sémillon, 45% Sauvignon Blanc and 5% Sauvignon Gris It is matured on the lees for six months in stainless steel tanks. A tasty and full bodied wine, with a nose of ripe lemon, a beautiful minerality and a hint of fresh mint. (Retail Price \$37.99)

★ Food Pairing: cod, salmon, sushi, sashimi, roast chicken, tikka marsala, arugula salad, asparagus risotto, lobster ravioli

