



**TIFFANY'S WINE & SPIRITS**  
**WINE CLUB**  
**- SEPTEMBER 2024 -**

1714 W Main St. Kalamazoo MI 49006

# REGULAR RED

## 1. Pago Casa Gran Falcata 2020

### Valencia, Spain

Pago Casa Gran Falcata 2020 is a Spanish red blend made from Syrah, Monastrell, and Garnacha Tintorera. It offers a rich and complex profile with notes of ripe red fruits, spice, and subtle earthy undertones, balanced by a fresh acidity and smooth tannins. The wine reflects the heritage of the Iberian Peninsula, drawing its name from the ancient Falcata sword, symbolizing strength and tradition. (Retail Price \$13.99)

★ Food Pairing: ideal with meat dishes but is versatile enough to also pair with white meat and roasted fish.

## 2. Columbia Valley Red Blend 2020

### Columbia Valley, Washington

Borne of Fire Cabernet Sauvignon 2018 hails from Washington's Columbia Valley, showcasing bold flavors of blackberry, black cherry, and plum, with earthy notes of tobacco and graphite. The volcanic soils of the region impart a unique mineral complexity, while subtle oak and vanilla add depth to the palate. Medium to full-bodied with balanced tannins, this wine is both powerful and refined. (Retail Price \$18.99)

★ Food Pairing: Perfect with grilled red meats, aged cheeses, and hearty pasta dishes.

## 3. Dharma DAO Red 2016

### Valencia, Spain

Dharma DAO Red 2016 is an elegant blend of Syrah and Monastrell, offering rich flavors of dark fruits like blackberries and cherries, with subtle notes of spice, herbs, and a touch of oak. The wine is smooth with well-integrated tannins and balanced acidity, leading to a long, satisfying finish. (Retail Price \$10.99)

★ Food Pairing: grilled meats, hearty stews, mature cheeses, roasted vegetables and mediterranean dishes well.

## 4. Campo Llano Barrel Aged Cabernet Sauvignon 2020

### Castilla-La Mancha, Spain

Campo Llano Barrel Aged Cabernet Sauvignon 2020 showcases bold flavors of blackberry, black cherry, and cassis, with layers of spice and vanilla from barrel aging. This medium to full-bodied wine has smooth tannins and a rich, lingering finish, offering a well-balanced and complex profile. (Retail Price \$16.99)

★ Food Pairing: Perfect with grilled steaks, roasted lamb, hearty stews, and aged cheeses. It also pairs well with charcuterie and rich pasta dishes.

## 5. Château Famaey Malbec 2015

### Cahors, France

Château Famaey Malbec 2015 is a rich and full-bodied red wine from the Cahors region of France. It delivers intense flavors of blackcurrant, plum, and blackberry, with hints of leather, spice, and earthy undertones. The wine has firm tannins and a well-balanced structure, offering a long and robust finish. (Retail Price \$14.99)

★ Food Pairings: Ideal with grilled meats, especially beef and lamb, as well as game dishes, hearty stews, and hard cheeses like aged cheddar or Manchego. It also pairs well with rich, savory dishes like cassoulet.

## 6. Grifo Nero di Troia Red 2019

### Puglia, Italy

Grifo Nero di Troia 2019 is a bold and expressive Italian red wine, showcasing deep flavors of blackberries, cherries, and plums, with hints of spices, herbs, and a touch of tobacco. This medium to full-bodied wine has firm tannins and a well-rounded, velvety texture, leading to a smooth and long finish. (Retail Price \$13.99)

★ Food Pairings: Perfect with roasted meats, grilled lamb, hearty pasta dishes with rich sauces, and aged cheeses. It also pairs well with braised meats and Mediterranean-style roasted vegetables.

# REGULAR WHITE

## 1. Cris Cross Clarksburg Chardonnay 2021

### California, USA

Cris Cross Clarksburg Chardonnay 2021 is a bright and balanced white wine, offering notes of ripe pear, apple, and tropical fruits, complemented by hints of vanilla and oak from its time in barrels. It has a smooth, creamy texture with a refreshing acidity and a lingering, crisp finish. (Retail Price \$16.99)

★ Food Pairings: Ideal with seafood dishes, grilled chicken, creamy pasta, and soft cheeses. It also pairs beautifully with roasted vegetables and light salads.

## 2. Yealands Sauvignon Blanc 2022

### Marlborough, New Zealand

Yealands Sauvignon Blanc 2022 is a vibrant and fresh wine from New Zealand, offering zesty notes of citrus, passionfruit, and fresh herbs with a subtle minerality. This crisp, aromatic wine has lively acidity, delivering a clean, refreshing finish. (Retail Price \$13.99)

★ Food Pairing: Great with seafood, salads, and goat cheese. Perfect for light, fresh dishes.

## 3. Ruffino Orvieto Classico 2021

### Umbria, Italy

Ruffino Orvieto Classico 2021 is a crisp and refreshing Italian white wine, offering delicate flavors of green apple, pear, and citrus with subtle floral and mineral notes. Its light body and vibrant acidity make it an easy-drinking wine with a clean, refreshing finish. (Retail Price \$15.99)

★ Food Pairing: Pairs perfectly with light appetizers, grilled fish, salads, and mild cheeses. Great for simple pasta dishes or chicken.

## 4. Casa do Valle Vinho Verde 2023

### Vinho Verde, Portugal

Medium-bodied dry wine with a firm mineral backbone, crisp acidity on the finish. On the nose, this wine is fruit forward with a touch of apple, peach and apricot with a slight spice. Fresh and tangy, fine spices, white pepper and round body. (Retail Price \$14.99)

★ Food Pairing: Excellent with seafood, grilled fish, salads, and light appetizers. It also pairs well with sushi and light vegetarian dishes.

## 5. Mesta Verdejo 2021

### Castilla-La Mancha, Spain

Mesta Verdejo 2021 is a crisp and aromatic Spanish white wine, showcasing vibrant flavors of citrus, green apple, and pear, with subtle herbal and floral notes. Its refreshing acidity and light body make it a perfect summer wine with a bright, zesty finish. (Retail Price \$10.99)

★ Food Pairing: Ideal with seafood, light salads, grilled vegetables, and soft cheeses. Also pairs well with tapas and Mediterranean dishes.

## 6. Giocato Sauvignon Blanc 2022

### Slovenia

Giocato Sauvignon Blanc 2022 is a crisp and aromatic wine from Slovenia, showcasing bright flavors of citrus, green apple, and tropical fruit, with subtle herbaceous and mineral notes. It has a refreshing acidity and a clean, lively finish, perfect for warm weather sipping. (Retail Price \$16.99)

★ Food Pairing: Excellent with seafood, salads, goat cheese, and light pasta dishes. Also pairs well with grilled vegetables and fresh herbs.

# REGULAR MIX

## 1. Pago Casa Gran Falcata 2020

### Valencia, Spain

Pago Casa Gran Falcata 2020 is a Spanish red blend made from Syrah, Monastrell, and Garnacha Tintorera. It offers a rich and complex profile with notes of ripe red fruits, spice, and subtle earthy undertones, balanced by a fresh acidity and smooth tannins. The wine reflects the heritage of the Iberian Peninsula, drawing its name from the ancient Falcata sword, symbolizing strength and tradition. (Retail Price \$13.99)

★ Food Pairing: ideal with meat dishes but is versatile enough to also pair with white meat and roasted fish.

## 2. Columbia Valley Red Blend 2020

### Columbia Valley, Washington

Borne of Fire Cabernet Sauvignon 2018 hails from Washington's Columbia Valley, showcasing bold flavors of blackberry, black cherry, and plum, with earthy notes of tobacco and graphite. The volcanic soils of the region impart a unique mineral complexity, while subtle oak and vanilla add depth to the palate. Medium to full-bodied with balanced tannins, this wine is both powerful and refined. (Retail Price \$18.99)

★ Food Pairing: Perfect with grilled red meats, aged cheeses, and hearty pasta dishes.

## 3. Dharma DAO Red 2016

### Valencia, Spain

Dharma DAO Red 2016 is an elegant blend of Syrah and Monastrell, offering rich flavors of dark fruits like blackberries and cherries, with subtle notes of spice, herbs, and a touch of oak. The wine is smooth with well-integrated tannins and balanced acidity, leading to a long, satisfying finish. (Retail Price \$10.99)

★ Food Pairing: grilled meats, hearty stews, mature cheeses, roasted vegetables and mediterranean dishes well.

## 4. Cris Cross Clarksburg Chardonnay 2021

### California, USA

Cris Cross Clarksburg Chardonnay 2021 is a bright and balanced white wine, offering notes of ripe pear, apple, and tropical fruits, complemented by hints of vanilla and oak from its time in barrels. It has a smooth, creamy texture with a refreshing acidity and a lingering, crisp finish. (Retail Price \$16.99)

★ Food Pairings: Ideal with seafood dishes, grilled chicken, creamy pasta, and soft cheeses. It also pairs beautifully with roasted vegetables and light salads.

## 5. Yealands Sauvignon Blanc 2022

### Marlborough, New Zealand

Yealands Sauvignon Blanc 2022 is a vibrant and fresh wine from New Zealand, offering zesty notes of citrus, passionfruit, and fresh herbs with a subtle minerality. This crisp, aromatic wine has lively acidity, delivering a clean, refreshing finish. (Retail Price \$13.99)

★ Food Pairing: Great with seafood, salads, and goat cheese. Perfect for light, fresh dishes.

## 6. Ruffino Orvieto Classico 2021

### Umbria, Italy

Ruffino Orvieto Classico 2021 is a crisp and refreshing Italian white wine, offering delicate flavors of green apple, pear, and citrus with subtle floral and mineral notes. Its light body and vibrant acidity make it an easy-drinking wine with a clean, refreshing finish. (Retail Price \$15.99)

★ Food Pairing: Pairs perfectly with light appetizers, grilled fish, salads, and mild cheeses. Great for simple pasta dishes or chicken.

# PREMIUM RED

## 1. Château Kefraya Les Bretèches 2021

### Bekaa Valley, Lebanon

Château Kefraya Les Bretèches 2021 is a vibrant Lebanese red blend with expressive flavors of red fruits like cherry and raspberry, accompanied by hints of spice and earthy undertones. Medium-bodied with smooth tannins, it offers a balanced and approachable palate with a refreshing finish. (Retail Price \$21.99)

★ Food Pairing: Grilled meats, roasted vegetables, Mediterranean dishes, lamb, soft cheeses, spicy dishes.

## 2. Château Lilian Ladouys 2020

### Bordeaux (Saint-Estèphe), France

Château Lilian Ladouys 2020 is an elegant and refined Bordeaux red blend, dominated by Cabernet Sauvignon and Merlot. It offers rich flavors of blackcurrant, blackberry, and plum, with notes of cedar, tobacco, and subtle spices. Full-bodied with firm tannins and a long, structured finish, this wine showcases the classic character of Saint-Estèphe. (Retail Price \$31.99)

★ Food Pairing: Grilled red meats, lamb, hearty stews, aged cheeses, mushroom dishes, game meats.

## 3. Raúl Pérez Ultreia Saint Jacques 2019

### Bierzo, Spain

Raúl Pérez Ultreia Saint Jacques 2019 is an expressive and vibrant Spanish red wine made primarily from the Mencía grape. It features aromas of red berries, plum, and floral notes, with a hint of earth and spice. This medium-bodied wine has smooth tannins and a refreshing acidity, offering a refined yet approachable palate with a long, elegant finish. (Retail Price \$24.99)

★ Food Pairing: Grilled meats, roasted vegetables, charcuterie, lamb, poultry, soft cheeses.

## 4. Grifalco 2020

### Basilicata, Italy

Grifalco 2020 is a bold and structured Italian red wine made from the Aglianico grape. It offers intense flavors of dark cherries, blackberries, and plums, with notes of spice, leather, and a touch of earthiness. Full-bodied with firm tannins and balanced acidity, this wine has a long, lingering finish, showcasing the complexity and depth of the Aglianico varietal. (Retail Price \$25.99)

★ Food Pairing: Braised beef, lamb, game, hearty stews, aged cheeses, mushroom-based dishes.

## 5. Altocredo Malbec Los Tanos 2019

### Mendoza, Argentina

Altocredo Malbec Los Tanos 2019 is a rich and flavorful Argentine red wine, offering ripe flavors of blackberry, plum, and dark cherry, with hints of vanilla, spice, and a touch of oak. This full-bodied Malbec has smooth tannins and a well-balanced structure, delivering a velvety, long-lasting finish. (Retail Price \$39.99)

★ Food Pairing: Grilled steak, lamb, hearty stews, aged cheeses, barbecue dishes, roasted vegetables.

## 6. Valle Isarco Pinot Noir 2021

### Alto Adige, Italy

Valle Isarco Pinot Noir 2021 is an elegant and refined Italian red wine, offering delicate flavors of red cherry, raspberry, and cranberry, with subtle notes of earth, spice, and a hint of floral undertones. This light to medium-bodied wine has fine tannins and a balanced acidity, leading to a smooth and fresh finish. (Retail Price \$25.99)

★ Food Pairing: Roasted poultry, grilled salmon, light pasta dishes, mild cheeses, mushroom-based dishes, charcuterie.

# PREMIUM MIX

## 1. Château Kefraya Les Bretèches 2021

### Bekaa Valley, Lebanon

Château Kefraya Les Bretèches 2021 is a vibrant Lebanese red blend with expressive flavors of red fruits like cherry and raspberry, accompanied by hints of spice and earthy undertones. Medium-bodied with smooth tannins, it offers a balanced and approachable palate with a refreshing finish. (Retail Price \$21.99)

★ Food Pairing: Grilled meats, roasted vegetables, Mediterranean dishes, lamb, soft cheeses, spicy dishes.

## 2. Château Lilian Ladouys 2020

### Bordeaux (Saint-Estèphe), France

Château Lilian Ladouys 2020 is an elegant and refined Bordeaux red blend, dominated by Cabernet Sauvignon and Merlot. It offers rich flavors of blackcurrant, blackberry, and plum, with notes of cedar, tobacco, and subtle spices. Full-bodied with firm tannins and a long, structured finish, this wine showcases the classic character of Saint-Estèphe. (Retail Price \$31.99)

★ Food Pairing: Grilled red meats, lamb, hearty stews, aged cheeses, mushroom dishes, game meats.

## 3. Raúl Pérez Ultreia Saint Jacques 2019

### Bierzo, Spain

Raúl Pérez Ultreia Saint Jacques 2019 is an expressive and vibrant Spanish red wine made primarily from the Mencía grape. It features aromas of red berries, plum, and floral notes, with a hint of earth and spice. This medium-bodied wine has smooth tannins and a refreshing acidity, offering a refined yet approachable palate with a long, elegant finish. (Retail Price \$24.99)

★ Food Pairing: Grilled meats, roasted vegetables, charcuterie, lamb, poultry, soft cheeses.

## 4. Gobelsburg Kamptal Grüner Veltliner 2022

### Kamptal, Austria

Gobelsburg Kamptal Grüner Veltliner 2022 is a crisp and refreshing Austrian white wine, offering flavors of green apple, citrus, and white pepper, with subtle herbal and mineral notes. Its vibrant acidity and light to medium body provide a clean, zesty finish, making it an excellent example of the Grüner Veltliner varietal. (Retail Price \$24.99)

★ Food Pairing: Fresh seafood, light salads, grilled chicken, sushi, mild cheeses, vegetable-based dishes.

## 5. Henri Perrusset Mâcon-Villages 2022

### Burgundy, France

Henri Perrusset Mâcon-Villages 2022 is a fresh and elegant Chardonnay from the Burgundy region, offering bright notes of green apple, pear, and citrus, with hints of white flowers and a touch of minerality. This medium-bodied wine has a crisp acidity and a clean, refreshing finish. (Retail Price \$28.99)

★ Food Pairing: Grilled fish, poultry, light pasta dishes, shellfish, soft cheeses, vegetable quiche.

## 6. Van Ardi Kangun 2022

### Aragatsotn, Armenia

Van Ardi Kangun 2022 is a fresh and aromatic white wine from Armenia, made from the indigenous Kangun grape. It features vibrant flavors of tropical fruits, green apple, and citrus, with floral and mineral undertones. This medium-bodied wine has a crisp acidity and a refreshing finish. (Retail Price \$24.99)

★ Food Pairing: Seafood, grilled chicken, salads, soft cheeses, light pasta dishes, and Mediterranean appetizers.