



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

REGULAR RED



1. Carelli Madero Cabernet Sauvignon 2020 Mendoza, Argentina

This rich and full-bodied red wine features aromas of ripe blackcurrants and cherries, accented by hints of vanilla and spice. It boasts robust tannins and balanced acidity, showcasing flavors of dark fruit and cocoa with a long, satisfying finish.

(Retail Price: \$14.99)

*Food pairing: grilled ribeye steak, lamb chops, BBQ ribs, pasta with marinara, aged cheddar

2. Bodegas Godelia Viernes Mencía 2020 Bierzo, Spain

Intense cherry red color with violet edge. Very intense aromatically where we can find notes of wild fresh fruit with floral and bush aromas, with slight mineral hints. The palate is tasty, fresh and elegant, slightly marked by soft tannins and long lingering finish.

(Retail Price: \$17.99)

*Food pairing: octopus, lamb kabobs, mushroom risotto, pasta with tomato sauce, aged manchego



3. Costers del Sió Celistia Tempranillo-Syrah 2022 Costers del Segre, Spain

This wine features a rich bouquet of dark berries, plums, and hints of black pepper, along with subtle oak undertones. On the palate, it is medium to full-bodied, offering smooth tannins and a balanced acidity, leading to a long, elegant finish.

(Retail Price: \$18.99)

*Food pairing: BBQ ribs, duck with orange glaze, chorizo tacos, gorgonzola, dark chocolate, cherry tart

4. Castle Rock Pinot Noir 2022 Mendocino County, California

Bright ruby color and enticing aromas of ripe red berries, cherry, and hints of earthiness. On the palate, the wine offers a medium body with smooth tannins and vibrant acidity, highlighting flavors of raspberry, strawberry, and subtle spice. The finish is refined and lingering.

(Retail Price: \$13.99)

*Food pairing: pork tenderloin, salmon, tuna, brie, camembert, gouda, chocolate covered strawberries



5. Carletto Montepulciano D'Abruzzo 2021 Abruzzo, Italy

This wine offers inviting aromas of dark cherries, plum, and hints of spice, complemented by earthy undertones. On the palate, the wine is full-bodied with velvety tannins and balanced acidity, leading to a long, satisfying finish.

(Retail Price: \$13.99)

*Food pairing: spaghetti alla bolognese, grilled sausage, roasted lamb, aged pecorino cheese

6. Cascina del Pozzo Fossamara Barbera d'Alba 2020 Piedmont, Italy

Inviting aromas of ripe cherries, plums, and subtle hints of spice and earth. On the palate, it is medium-bodied with refreshing acidity, smooth tannins, and a rich flavor profile featuring dark fruit, blackberry, and nuances of herbal and floral notes. The finish is clean and satisfying.

(Retail Price: \$17.99)

*Food pairing: osso buco, roasted pork with apples, margherita pizza, mixed berry compote



REGULAR WHITE



1. Beauty in the Chaos Pinot Grigio 2021

Columbia Valley, Washington State

This wine features aromas of crisp pear, ripe apple, and subtle white flowers. It offers a refreshing burst of citrus, with notes of lemon and lime complemented by a hint of stone fruit. The wine has a smooth, medium body with lively acidity, leading to a clean, zesty finish that leaves a delightful mineral note.

(Retail Price: \$14.99)

*Food pairing: grilled shrimp, pesto pasta, seared scallops, mild and soft cheeses

2. Borsao Macabeo Chardonnay 2023

Campo de Borja, Spain

Bright notes of lime and pineapple in the attack with just a hint of light grapefruit in the mid pallet combine for an elegant finish. The 3 months of French oak- barrel-aging adds a bright vanilla flavor and gives the wine the perfect balance of richness combining acidity.

(Retail Price: \$14.99)

*Food pairing: fish tacos, chicken salad, shrimp scampi, brie or camembert cheese



3. Albaclara Sauvignon Blanc 2023

Leyda Valley, Chile

With an aromatic bouquet of zesty lime and grapefruit, this wine is accented by subtle hints of freshly cut grass and basil. It is crisp and refreshing, showcasing flavors of green apple, passionfruit, and a touch of minerality. The bright acidity gives it a lively character, leading to a clean and lingering finish.

(Retail Price: \$17.99)

*Food pairing: oysters, ceviche, caprese salad, grilled asparagus, lemon herb chicken

4. Dr. Heyden Silvaner Alte Reben Trocken 2021

Rheinhessen, Germany

Pale straw color and aromas of green apple, pear, and delicate floral notes. On the palate, it is crisp and lively, with flavors of citrus and stone fruit, complemented by a mineral backbone. Clean, invigorating finish.

(Retail Price: \$15.99)

*Food pairing: grilled fish, seafood salad, creamy cheeses, quiche, Asian cuisine



5. Zacharias Malagousia 2023

Peloponnesos, Greece

Bright, pale yellow color and an inviting bouquet of stone fruits, citrus, and floral notes. On the palate, it is fresh and lively, with a well-balanced acidity that enhances flavors of peach, lemon zest, and hints of green apple. The finish is clean and aromatic,

(Retail Price: \$17.99)

*Food pairing: grilled octopus, Greek salad, fried calamari, soft goat cheese, fruit tart

6. La Croix Gratiot Désir Blanc 2018

Languedoc, France

This wine presents a bright, golden hue and an aromatic bouquet of citrus fruits, white flowers, and hints of stone fruit. On the palate, it is fresh and lively, with a balanced acidity that highlights flavors of green apple, pear, and a touch of minerality. The finish is crisp and refreshing.

(Retail Price: \$15.99)

*Food pairing: grilled seafood, caprese salad, chicken piccata, soft cheeses



REGULAR MIX



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(Retail Price: \$14.99)

*Food pairing: grilled ribeye steak, lamb chops, BBQ ribs, pasta with marinara, aged cheddar

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Intense cherry red color with violet edge. Very intense aromatically where we can find notes of wild fresh fruit with floral and bush aromas, with slight mineral hints. The palate is tasty, fresh and elegant, slightly marked by soft tannins and long lingering finish.

(Retail Price: \$17.99)

*Food pairing: octopus, lamb kabobs, mushroom risotto, pasta with tomato sauce, aged manchego



3. Costers del Sió Celistia Tempranillo-Syrah 2022 Costers del Segre, Spain

This wine features a rich bouquet of dark berries, plums, and hints of black pepper, along with subtle oak undertones. On the palate, it is medium to full-bodied, offering smooth tannins and a balanced acidity, leading to a long, elegant finish.

(Retail Price: \$18.99)

*Food pairing: BBQ ribs, duck with orange glaze, chorizo tacos, gorgonzola, dark chocolate, cherry tart

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(Retail Price: \$14.99)

*Food pairing: grilled shrimp, pesto pasta, seared scallops, mild and soft cheeses



5. Borsao Macabeo Chardonnay 2023 Campo de Borja, Spain

Bright notes of lime and pineapple in the attack with just a hint of light grapefruit in the mid pallet combine for an elegant finish. The 3 months of French oak- barrel-aging adds a bright vanilla flavor and gives the wine the perfect balance of richness combining acidity.

(Retail Price: \$14.99)

*Food pairing: fish tacos, chicken salad, shrimp scampi, brie or camembert cheese

6. Albalara Sauvignon Blanc 2023 Leyda Valley, Chile

With an aromatic bouquet of zesty lime and grapefruit, this wine is accented by subtle hints of freshly cut grass and basil. It is crisp and refreshing, showcasing flavors of green apple, passionfruit, and a touch of minerality. The bright acidity gives it a lively character, leading to a clean and lingering finish.

(Retail Price: \$17.99)

*Food pairing: oysters, ceviche, caprese salad, grilled asparagus, lemon herb chicken



PREMIUM RED



1. Domaine Ligier Arbois Poulsard 2022

Jura, France

Delicate bouquet of red berries, including raspberry and cherry, intertwined with earthy and herbal notes. It offers a light to medium body with vibrant acidity and silky tannins, leading to a refreshing finish. Its expressive fruit character and subtle complexity make it a versatile choice for pairings.

(Retail Price: \$32.99)

*Food pairing: charcuterie, roasted chicken, grilled vegetables, brie and goat cheese

2. Poggio al Tesoro Mediterra 2021

Tuscany, Italy

Aromatic profile of ripe red berries, plum, and subtle herbal notes. On the palate, it offers a smooth, velvety texture with balanced acidity and flavors of cherry and blackcurrant, complemented by hints of dark chocolate. This approachable wine has a long, satisfying finish.

(Retail Price: \$26.99)

*Food pairing: roasted vegetables, hard cheeses, beef tenderloin, mushroom risotto



3. Château L'Ermitage Epicuria Red 2018

Rhone Valley, France

Made from 100% Mourvèdre, this is a joyfully juicy sip packed with black cherry and plum flavors. It's forward and unctuously fruity, shaded by hints of menthol, tobacco and bramble. The finish is marked by firm, gripping tannins.

(Retail Price: \$23.99)

*Food pairing: grilled lamb chops, beef bourguignon, duck breast, mushroom risotto, aged gouda

4. Makarounas En Arhi Cabernet Franc 2022

Cyprus, Greece

Showcasing the unique character of the Cabernet Franc grape, this wine offers vibrant aromas of red berries, such as raspberry and cherry, alongside subtle herbal notes and hints of spice. It is medium-bodied with smooth tannins and refreshing acidity, leading to a long, elegant finish.

(Retail Price: \$25.99)

*Food pairing: mushroom risotto, aged gouda, stuffed bell peppers, Mediterranean dishes



5. Lamadrid Cabernet Franc 2020

Mendoza, Argentina

Enticing aromas of black cherry, raspberry, and hints of bell pepper and spice. On the palate, it offers a well-structured body with ripe tannins, balanced acidity, and flavors of dark fruit complemented by herbal nuances. The finish is long and persistent, with subtle notes of oak that add complexity.

(Retail Price: \$24.99)

*Food pairing: stuffed bell peppers, charcuterie board, beef bourguignon, spicy ratatouille

6. Tyrus Evan Red Blend 2021

Columbia Valley, Oregon

Rich, ripe and full bodied, this classic red blend displays notes of black plum, raspberry, cocoa nibs, and cedar. Elegantly structured with velvety tannins. 45% Cabernet Sauvignon, 30% Merlot, 15% Malbec, 10% Petit Verdot.

(Retail Price: \$26.99)

*Food pairing: grilled steak tacos, BBQ ribs, mushroom and spinach pizza, chocolate fondant



PREMIUM MIX



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(Retail Price: \$32.99)

*Food pairing: charcuterie, roasted chicken, grilled vegetables, brie and goat cheese

2. Poggio al Tesoro Mediterra 2021

Tuscany, Italy

Aromatic profile of ripe red berries, plum, and subtle herbal notes. On the palate, it offers a smooth, velvety texture with balanced acidity and flavors of cherry and blackcurrant, complemented by hints of dark chocolate. This approachable wine has a long, satisfying finish.

(Retail Price: \$26.99)

*Food pairing: roasted vegetables, hard cheeses, beef tenderloin, mushroom risotto



3. Château L'Ermitage Epicuria Red 2018

Rhone Valley, France

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(Retail Price: \$23.99)

*Food pairing: grilled lamb chops, beef bourguignon, duck breast, mushroom risotto, aged gouda

4. Domaine Frédéric Lambert Tradition 2020

Jura, France

Bright, pale yellow color and enticing aromas of citrus fruits, green apple, and hints of fresh herbs. On the palate, the wine is crisp and lively, with well-balanced acidity that enhances flavors of lemon, grapefruit, and a touch of minerality. The finish is clean and refreshing.

(Retail Price: \$43.99)

*Food pairing: grilled shrimp, oysters, goat cheese, pasta with pesto, fruit salad



5. Jermann Pinot Grigio 2023

Friuli-Venezia Giulia, Italy

A vibrant white wine from the Friuli-Venezia Giulia region of Italy. It features bright aromas of ripe pear, apple, and citrus, complemented by subtle floral notes. On the palate, it's crisp and refreshing with a balanced acidity and a smooth, lingering finish.

(Retail Price: \$28.99)

*Food pairing: seafood, salads, poultry, asparagus, mozzarella, goat cheese

6. Alpha Estate Turtles Malagouzia 2021

Amyndeon, Greece

A refreshing white wine, known for its aromatic complexity and bright acidity. It features enticing notes of stone fruits, citrus, and floral undertones, with a hint of minerality. On the palate, it is well-balanced, with a smooth texture and a vibrant finish.

(Retail Price: \$25.99)

*Food pairing: tzatziki with pita, grilled chicken, stuffed grape leaves, feta and other creamy cheeses

