Tiffany's WINE & SPIRITS WINE CLUB

- NOVEMBER 2024 -



Regular Red

1. Nitz South Facing 2022

Lake Michigan Shore, Baroda, Michigan

The Michigan-based Nitz South Facing Red is a unique local wine produced from vineyards on south-facing slopes, which receive prime sunlight for grape ripening. This wine typically features flavors of dark fruit, like blackberry and cherry, combined with earthy and herbal notes, giving it a balanced profile that reflects Michigan's cooler climate. (Retail Price \$12.99)

Food Pairing: Pairs well with grilled meats, roast poultry, and vegetable dishes, showcasing the distinctive terroir of Michigan's wine country.

2. Villa Cardini Italia 2022

Tuscany, Italy

Villa Cardini Italia 2022 is a blend of Sangiovese, Primitivo, and Nero di Troiavi. An approachable Italian red wine, embodying the fresh and fruity characteristics typical of young Italian wines. This vintage showcases bright notes of red cherries, strawberries, and a touch of floral aroma, with hints of spice and earthiness that add complexity. On the palate, it is light to medium-bodied, smooth, and balanced with gentle tannins. (Retail Price \$12.99)

Food Pairing: Pairs well with pasta, pizza, grilled vegetables, and light meats.

3. Atamisque Serbal Malbec 2022

Mendoza, Argentina

Atamisque Serbal Malbec is a vibrant and youthful Argentinian red wine from the high-altitude Tupungato region in Mendoza. Unlike many Malbecs, this unoaked version focuses on pure fruit expression, offering lively aromas of fresh blackberry, blueberry, and plum, along with floral hints of violet. On the palate, it is medium-bodied with bright acidity, soft tannins, and a juicy, refreshing finish. (Retail Price \$16.99)

**Food Pairing: Pairs well with grilled meats, pasta with tomato-based sauces, and semi-hard cheeses.

4. Bovin Pinot Noir 2022

Negotino, Macedonia

The Bovin Pinot Noir is a fresh and elegant red wine from North Macedonia, showcasing the lighter, nuanced qualities of Pinot Noir from this unique terroir. It opens with aromas of red berries, such as cherry and raspberry, along with subtle floral notes and hints of earth and spice. On the palate, it is light- to medium-bodied, with soft tannins, lively acidity, and a smooth, delicate finish. (Retail Price \$16.99)

Food Pairing: Served at room temperature with lamb, veal, game and grilled meat - this wine comes to life.

5. Zacharias Nemea 2021

Nemea, Greece

Zacharias Nemea is a Greek red wine made from the Agiorgitiko grape, sourced from the Nemea region in the Peloponnese, renowned for producing elegant, fruit-forward reds. This vintage is medium-bodied with aromas of ripe red fruits like cherry, raspberry, and plum, complemented by hints of spice and subtle floral notes. On the palate, it's smooth and well-balanced, with soft tannins and a touch of acidity that adds freshness. (Retail Price \$17.99)

**Food Pairing: Pairs well with lamb, grilled vegetables, and Mediterranean-inspired cuisine.

6. Riporta Old Vines Primitivo di Manduria 2020 Puglia, Italy

Riporta Primitivo di Manduria is a rich and full-bodied Italian red wine from the Puglia region, made from the Primitivo grape (known as Zinfandel in the U.S.). It displays intense aromas of dark berries, ripe plums, and black cherries, with undertones of spice, cocoa, and licorice. On the palate, this wine is smooth and well-rounded, with velvety tannins and a warm, lingering finish. (Retail Price \$15.99)

Regular White

1. Domaine Carrel & Senger Jongieux Blanc 2023

Savoi Region, France

Domaine Carrel & Senger Jongieux Blanc is a fresh, alpine white wine from the Savoie region in France, crafted primarily from the Jacquère grape. This vintage showcases delicate aromas of crisp green apple, citrus zest, and white flowers, with subtle mineral notes that reflect the mountain terroir. On the palate, it is light-bodied, with bright acidity and a refreshing, clean finish. (Retail Price \$15.99)

Food Pairing: Pairs well with seafood, fresh salads, light pasta dishes, and mild cheese.

2. Famey Sauvignon Blanc 2020

Loire Valley, France

Famey Sauvignon Blanc 2020 is a lively and aromatic French white wine, likely originating from the Loire Valley, a region known for expressive Sauvignon Blancs. It displays fresh aromas of citrus fruits like lemon and grapefruit, complemented by notes of green apple, white peach, and a hint of grassiness or minerality. On the palate, it's crisp and zesty, with balanced acidity and a clean, vibrant finish. (Retail Price \$14.99)

**Food Pairing: A great match for seafood, goat cheese, salads, and light vegetable dishes.

3. Riojana Torrontés (certified organic and fairtrade)

La Rioja, Argentina

Riojana Fairtrade Torrontés is an aromatic white wine from Argentina, known for its bright and floral profile. Made from the Torrontés grape, it offers fragrant notes of white flowers, orange blossom, and tropical fruits like lychee and peach, with hints of citrus. On the palate, it is light to medium-bodied with a refreshing acidity and a crisp, clean finish. (Retail Price \$12.99)

Food Pairing: Pairs beautifully with spicy foods, as well as lighter dishes like seafood, salads, and fresh cheeses.

4. Est! Est!! Est!!! di Montefiascone 2021

Lazio Region, Italy

Est! Est!! Est!!! di Montefiascone is a light, refreshing Italian white wine from the Lazio region, primarily made from Trebbiano and Malvasia grapes. This wine is known for its delicate aromas of green apple, pear, and citrus, with hints of white flowers and a subtle minerality. On the palate, it's light-bodied and crisp, with a balanced acidity and a smooth, pleasant finish. (Retail Price \$13.99)

Food Pairing: Pairs well with rich dishes like roasted meats, stews, or Middle Eastern cuisine.

5. Côtes du Rhône 'Figue' Blanc 2021

Rhone Valley, France

Côtes du Rhône 'Figue' Blanc is a vibrant and aromatic French white wine blend of 45% Roussanne, 30% Viognier, and 25% Clairette, grown in calcareous clay soils. Half the juice has brief oak contact and is blended before bottling. This wine offers inviting aromas of stone fruits, along with citrus notes and honeysuckle. It is medium-bodied with a smooth texture, balanced acidity, and a subtle minerality that adds complexity. (Retail Price \$14.99)

*Food Pairing: Pairs well with Mediterranean cuisine, roasted poultry, seafood dishes, and creamy cheeses.

6. Marquis de Goulaine Vouvray 2023

Loire Valley, France

Marquis de Goulaine Vouvray is a refined French white wine from the Loire Valley, crafted from 100% Chenin Blanc grapes. Known for its versatility, it offers enticing aromas of ripe apple, pear, honey, and floral notes, with hints of citrus and minerality. On the palate, this Vouvray can range from dry to off-dry, balancing lively acidity with a smooth, slightly creamy texture and a lingering finish. (Retail Price \$17.99)

Food Pairing: Pairs beautifully with a variety of dishes, including roast poultry, pork, seafood, and mildly spicy Asian cuisine, as well as soft cheeses like Brie and goat cheese.

Regular Mix

1. Nitz South Facing 2022

Lake Michigan Shore, Baroda, Michigan

The Michigan-based Nitz South Facing Red is a unique local wine produced from vineyards on south-facing slopes, which receive prime sunlight for grape ripening. This wine typically features flavors of dark fruit, like blackberry and cherry, combined with earthy and herbal notes, giving it a balanced profile that reflects Michigan's cooler climate. (Retail Price \$12.99)

Food Pairing: Pairs well with grilled meats, roast poultry, and vegetable dishes, showcasing the distinctive terroir of Michigan's wine country.

2. Villa Cardini Italia 2022

Tuscany, Italy

Villa Cardini Italia 2022 is a blend of Sangiovese, Primitivo, and Nero di Troiavi. An approachable Italian red wine, embodying the fresh and fruity characteristics typical of young Italian wines. This vintage showcases bright notes of red cherries, strawberries, and a touch of floral aroma, with hints of spice and earthiness that add complexity. On the palate, it is light to medium-bodied, smooth, and balanced with gentle tannins. (Retail Price \$12.99)

Food Pairing: Pairs well with pasta, pizza, grilled vegetables, and light meats.

3. Atamisque Serbal Malbec 2022

Mendoza, Argentina

Atamisque Serbal Malbec is a vibrant and youthful Argentinian red wine from the high-altitude Tupungato region in Mendoza. Unlike many Malbecs, this unoaked version focuses on pure fruit expression, offering lively aromas of fresh blackberry, blueberry, and plum, along with floral hints of violet. On the palate, it is medium-bodied with bright acidity, soft tannins, and a juicy, refreshing finish. (Retail Price \$16.99)

Food Pairing: Pairs well with grilled meats, pasta with tomato-based sauces, and semi-hard cheeses.

4. Domaine Carrel & Senger Jongieux Blanc 2023

Savoi Region, France

Domaine Carrel & Senger Jongieux Blanc is a fresh, alpine white wine from the Savoie region in France, crafted primarily from the Jacquère grape. This vintage showcases delicate aromas of crisp green apple, citrus zest, and white flowers, with subtle mineral notes that reflect the mountain terroir. On the palate, it is light-bodied, with bright acidity and a refreshing, clean finish. (Retail Price \$15.99)

Food Pairing: Pairs well with seafood, fresh salads, light pasta dishes, and mild cheese.

5. Famey Sauvignon Blanc 2020

Loire Valley, France

Famey Sauvignon Blanc 2020 is a lively and aromatic French white wine, likely originating from the Loire Valley, a region known for expressive Sauvignon Blancs. It displays fresh aromas of citrus fruits like lemon and grapefruit, complemented by notes of green apple, white peach, and a hint of grassiness or minerality. On the palate, it's crisp and zesty, with balanced acidity and a clean, vibrant finish. (Retail Price \$14.99)

Food Pairing: A great match for seafood, goat cheese, salads, and light vegetable dishes.

6. Riojana Torrontés (certified organic and fairtrade)

La Rioja, Argentina

Riojana Fairtrade Torrontés is an aromatic white wine from Argentina, known for its bright and floral profile. Made from the Torrontés grape, it offers fragrant notes of white flowers, orange blossom, and tropical fruits like lychee and peach, with hints of citrus. On the palate, it is light to medium-bodied with a refreshing acidity and a crisp, clean finish. (Retail Price \$12.99)

Food Pairing: Pairs beautifully with spicy foods, as well as lighter dishes like seafood, salads, and fresh cheeses.

Premium Red

1. The Specialyst Otherworldly Zinfandel 2020

Lodi, California

The Specialyst Otherworldly Zinfandel is a bold and fruit-forward red wine from California's Lodi region, known for its old-vine Zinfandel production. This vintage offers intense aromas of ripe blackberries, dark cherries, and plum, with notes of spice, black pepper, and a touch of vanilla from oak aging. On the palate, it is full-bodied and juicy, with smooth tannins, balanced acidity, and a long, slightly smoky finish. (Retail Price \$23.99)

*Food Pairing: Pairs well with barbecued ribs, grilled sausages, roasted vegetables, and dishes with smoky, savory flavor.

2. Fattoria di Basciano Vigna Il Corto Red 2020

Tuscany, Italy

Fattoria di Basciano Vigna Il Corto is a robust and complex red wine from Tuscany, made predominantly from Sangiovese, with possible blending of traditional Tuscan varietals. This wine expresses deep aromas of ripe cherry, blackberry, and plum, layered with hints of leather, spice, and a touch of vanilla from oak aging. On the palate, it is full-bodied and well-structured, with firm tannins, balanced acidity, and a long, rich finish. (Retail Price \$33.99)

**Food Pairing: Pairs well with pasta with meat sauce, grilled meats, and aged cheeses.

3. Dos Lusíadas Eleivera Tinto 2018

Douro Valley, Portugal

Dos Lusíadas Eleivera Tinto 2018 is an expressive red wine from Portugal's Douro Valley, crafted by the famed Rhône Valley producer Michel Chapoutier. This wine blends traditional Portuguese grapes, such as Touriga Nacional, Touriga Franca, and Tinta Roriz, resulting in a wine with rich, dark fruit aromas of blackberry, plum, and black cherry, accented by floral and herbal notes. n the palate, it's medium-bodied with smooth tannins, vibrant acidity, and a hint of minerality (Retail Price \$21.99)

*Food Pairing: Pairs beautifully with Portuguese cuisine, grilled meats, stews, and aged cheeses.

4. Fabre Montmayou Gran Reserva Malbec 2020

Mendoza, Argentina

Fabre Montmayou Gran Reserva Malbec is a luxurious and powerful red wine from Mendoza, Argentina, crafted with grapes from old vines in the Luján de Cuyo region. This wine exhibits deep, concentrated aromas of blackberries, plums, and blueberries, layered with notes of violet, chocolate, and subtle spices from oak aging. On the palate, it is full-bodied and velvety, with ripe tannins, balanced acidity, and a long, smooth finish. (Retail Price \$23.99)

**Food Pairing: A great match for grilled meats, barbecue, roasted lamb, and aged cheeses.

5. Escudo Rojo Gran Reserva 2021

Maipo Valley, Chile

Escudo Rojo Gran Reserva is a refined and complex red blend from Chile, crafted by the Baron Philippe de Rothschild winery. This wine combines the best of several varietals—typically Cabernet Sauvignon, Carmenère, Syrah, and Petit Verdot—resulting in a layered and expressive profile. It opens with aromas of blackcurrant, dark cherry, and plum, complemented by notes of black pepper, cocoa, and subtle oak. (Retail Price \$26.99)

Food Pairing: A great match for grilled red meats, lamb, hearty stews, and aged cheeses.

6. Château Roland La Garde 2019

Saint Seurin de Cursac, France

Château Roland La Garde is a well-structured and elegant red wine from the Blaye Côtes de Bordeaux appellation, crafted primarily from Merlot and Cabernet Sauvignon. This vintage showcases aromas of dark fruits like blackcurrant, plum, and blackberry, complemented by hints of cedar, spice, and a touch of earthy minerality. On the palate, it's full-bodied with firm tannins, balanced acidity, and a long, complex finish. (Retail Price \$22.99)

Food Pairing: Pairs beautifully with roasted meats, lamb, rich stews, and hard cheeses, offering an excellent expression of Bordeaux's Right Bank.

Premium Mix

1. The Specialyst Otherworldly Zinfandel 2020

Lodi, California

The Specialyst Otherworldly Zinfandel is a bold and fruit-forward red wine from California's Lodi region, known for its old-vine Zinfandel production. This vintage offers intense aromas of ripe blackberries, dark cherries, and plum, with notes of spice, black pepper, and a touch of vanilla from oak aging. On the palate, it is full-bodied and juicy, with smooth tannins, balanced acidity, and a long, slightly smoky finish. (Retail Price \$23.99)

Food Pairing: Pairs well with barbecued ribs, grilled sausages, roasted vegetables, and dishes with smoky, savory flavor.

2. Fattoria di Basciano Vigna II Corto Red 2020

Tuscany, Italy

Fattoria di Basciano Vigna Il Corto is a robust and complex red wine from Tuscany, made predominantly from Sangiovese, with possible blending of traditional Tuscan varietals. This wine expresses deep aromas of ripe cherry, blackberry, and plum, layered with hints of leather, spice, and a touch of vanilla from oak aging. On the palate, it is full-bodied and well-structured, with firm tannins, balanced acidity, and a long, rich finish. (Retail Price \$33.99)

**Food Pairing: Pairs well with pasta with meat sauce, grilled meats, and aged cheeses.

3. Dos Lusíadas Eleivera Tinto 2018

Douro Valley, Portugal

Dos Lusíadas Eleivera Tinto 2018 is an expressive red wine from Portugal's Douro Valley, crafted by the famed Rhône Valley producer Michel Chapoutier. This wine blends traditional Portuguese grapes, such as Touriga Nacional, Touriga Franca, and Tinta Roriz, resulting in a wine with rich, dark fruit aromas of blackberry, plum, and black cherry, accented by floral and herbal notes. n the palate, it's medium-bodied with smooth tannins, vibrant acidity, and a hint of minerality (Retail Price \$21.99)

**Food Pairing: Pairs beautifully with Portuguese cuisine, grilled meats, stews, and aged cheeses.

4. Makarounas Xynisteri Aerides 2021

Geography

The Makarounas Xynisteri Aerides is a distinctive white wine from Cyprus, made from the indigenous Xynisteri grape, known for producing fresh and aromatic wines. This vintage showcases delicate aromas of citrus, green apple, and pear, with hints of white flowers and a touch of minerality reflective of Cyprus's unique terroir. On the palate, it is light-bodied, with crisp acidity and a refreshing, clean finish. (Retail Price \$24.99)

Food Pairing: Pairs well with Mediterranean cuisine, including seafood, grilled vegetables, salads, and light cheese.

5. Von Winning Sauvignon Blanc II 2021

Phalz, Germany

Von Winning Sauvignon Blanc II is a vibrant and elegant German white wine from the Pfalz region, known for its expressive, mineral-driven Sauvignon Blancs. This wine opens with aromas of citrus, green apple, and passion fruit, along with subtle herbal notes and a signature minerality. On the palate, it is crisp and lively, with balanced acidity, a touch of salinity, and a refreshing, clean finish. (Retail Price \$27.99)

Food Pairing: A great match for seafood, sushi, goat cheese, and fresh salads.

6. Domaine de la Garenne Mâcon-Azé 2021

Burgundy, France

Domaine de la Garenne Mâcon-Azé is a refined French white wine from Burgundy, made from Chardonnay grapes grown in the Mâconnais region. This wine is known for its freshness and balance, offering aromas of green apple, pear, and citrus, with subtle floral and mineral notes. On the palate, it is medium-bodied with a smooth texture, vibrant acidity, and a clean, refreshing finish. (Retail Price \$34.99)

Food Pairing: Pairs beautifully with seafood, poultry, creamy pastas, and soft cheeses, showcasing the bright and approachable style typical of the Mâconnais terroir.