# Tiffany's WINE & SPIRITS WINE & LUB - DECEMBER 2024 -



# Regular Red

### 1. Maimone Cannonau Di Sardegna D.O.C. 2020

#### Sardinia, Italy

The Maimone Cannonau di Sardegna is a red wine made with Cannonau (Grenache) grapes. Ruby red, the wine shows slightly toasted, red fruit aromas on the nose. Dry, fresh and pleasantly smooth on the palate. A wine with good structure and high drinkability. (Retail Price \$18.99)

\*\*Food Pairing: Perfect with Hors d'oeuvres, entrées, game and red meats.

#### 2. Chateau La Grande Metairie Bordeaux 2022

#### Tuscany, Italy

The Château La Grande Métairie Bordeaux 2022 is an exceptional example of the elegance and tradition of Bordeaux wines. Aromas of ripe red berries, black currants, and cherries are layered with subtle hints of vanilla, cedar, and a touch of spice from oak aging. On the palate, this wine is medium-bodied with a silky texture and well-integrated tannins, making it approachable yet structured. (Retail Price \$18.99)

\*Food Pairing: Ideal for pairing with roasted lamb, grilled steaks, hearty stews, or creamy cheeses, the 2022 vintage is perfect for enjoying now or cellaring for further development.

#### 3. Benton Hills Propriety Red Blend 2022

#### Benton City, Washington State

The Benton Hills Proprietary Red Blend is a rich and expressive wine that combines the best qualities of its carefully selected grape varieties. This blend offers an enticing bouquet of ripe blackberries, dark cherries, and plums, complemented by notes of mocha, vanilla, and subtle baking spices from oak aging. On the palate, it is full-bodied and velvety, with layers of dark fruit flavors, hints of cocoa, and a touch of earthiness. (Retail Price \$11.99)

\*\*Food Pairing: Perfect for pairing with grilled meats, hearty pasta dishes, or aged cheeses.

#### 4. Kaltern Schiava 2021

#### Alto Adige, Italy

The Kaltern Schiava is a light-bodied, aromatic red wine from northern Italy, showcasing the Schiava grape's elegance. It presents a vibrant nose of red cherries, wild strawberries, and subtle floral notes, complemented by hints of almonds and spices. On the palate, the wine is fresh and lively, with bright acidity, delicate tannins, and flavors of red berries, cranberry, and a touch of herbaceousness. (Retail Price \$15.99)

Food Pairing: Ideal for pairing with charcuterie, light pasta dishes, roasted chicken, or soft cheeses.

#### 5. Criss Cross Old Vine Zinfandel 2021

#### Lodi, California

The Criss Cross Old Vine Zinfandel 2021 is a bold, fruit-forward red wine crafted from mature, old-vine Zinfandel grapes, offering concentrated flavors and complexity. Aromas of blackberry jam, ripe plum, and dark cherry are intertwined with notes of vanilla, black pepper, and toasted oak. On the palate, it's full-bodied and luscious, featuring layers of dark fruit, hints of spice, and a touch of chocolate. (Retail Price \$21.99)

Food Pairing: This Zinfandel pairs beautifully with barbecue, grilled meats, spicy dishes, or hearty stews.

#### 6. Orlegi de Luberri Cosecha 2023

#### Rioja, Spain

The Orlegi de Luberri Cosecha is a vibrant, unoaked red wine crafted predominantly from Tempranillo grapes.

Designed for early drinking, it captures the freshness and fruit-forward nature of a young Rioja.

On the nose, it bursts with aromas of red berries, cherries, and raspberries, accompanied by hints of herbs and a touch of spice. The palate is juicy, offering bright red fruit flavors, soft tannins, and acidity (Retail Price \$17.99)

Food Pairing: Perfect for pairing with tapas, grilled vegetables, roasted chicken, or charcuterie.

## Regular White

#### 1. Château Cabezac Alice Minervois Blanc 2020

#### Languedoc, France

This refined white blend from the Minervois region in southern France combines Roussanne and Grenache Blanc. It offers aromas of white peach, pear, and citrus, with floral hints and a touch of honey. On the palate, it is mediumbodied with balanced acidity, showcasing flavors of ripe stone fruits, lemon zest, and a subtle almond note. A smooth, mineral finish highlights its Mediterranean terroir. (Retail Price \$18.99)

Food Pairing: deal for pairing with seafood, roasted chicken, or creamy cheeses.

#### 2. Once Hidden Sauvignon Blanc 2023

#### Marlborough, New Zealand

The Once Hidden Sauvignon Blanc 2023 is a vibrant, aromatic white wine that showcases the essence of this expressive grape. Bursting with aromas of tropical fruits like passionfruit, guava, and pineapple, it's complemented by zesty citrus notes of lime and grapefruit. On the palate, this wine is crisp and refreshing, delivering bright acidity and flavors of green apple, lemon zest, and a touch of minerality. (Retail Price \$17.99)

Food Pairing: Perfect for pairing with seafood, sushi, fresh salads, or goat cheese.

#### 3. Franz Keller Pinot Gris 2018

#### Kaiserstuhl, Germany

The Franz Keller Pinot Gris 2018 is an elegant and textured white wine from Baden, Germany, showcasing the region's dedication to high-quality winemaking. This vintage reveals a harmonious balance of ripe orchard fruits, such as pear and apple, with subtle notes of honey, almond, and a touch of spice. On the palate, it offers a medium body with a creamy texture, vibrant acidity, and flavors of baked apple, citrus, and a hint of minerality. (Retail Price \$16.99) Food Pairing: Pairs beautifully with roasted poultry, creamy pasta dishes, smoked fish, or soft cheeses.

## 4. Julien & Fils Domaine de Cabrials Sauvignon Blanc 2020 Languedoc-Roussillon, France

This Sauvignon Blanc is a crisp and vibrant white wine from southern France. It features bright aromas of citrus fruits like lemon and grapefruit, complemented by notes of green apple, white flowers, and a hint of fresh herbs. On the palate, it is light-bodied with lively acidity, delivering flavors of zesty lime, pear, and a touch of minerality. The clean, refreshing finish makes it highly drinkable and versatile. (Retail Price \$10.99)

Food Pairing: Perfect for pairing with seafood, light salads, creamy pasta, or soft cheeses.

## 5. Les Roches Fleuries, Touraine Sauvignon Blanc 2023 Loire Valley, France

This Sauvignon Blanc is a vibrant and aromatic white wine from the Touraine appellation. Known for its fresh and expressive character, this Sauvignon Blanc showcases aromas of citrus fruits like lemon, lime, and grapefruit, along with herbal notes of green pepper and grass. On the palate, it is crisp and lively, with zesty acidity that highlights flavors of fresh green apple, gooseberry, and a touch of minerality. (Retail Price \$14.99)

\*Food Pairing: This is ideal for pairing with seafood, goat cheese, fresh salads, or light poultry dishes.

#### 6. Ecker Grüner Veltliner 2022

#### Weinland, Austria

This is a refreshing and versatile white wine from Austria, made from the country's signature grape variety, Grüner Veltliner. Known for its crispness and subtle complexity, this wine features aromas of green apple, white peach, and citrus fruits, with a characteristic hint of white pepper and herbs. On the palate, it is light to medium-bodied with vibrant acidity that carries flavors of lemon zest, lime, and a touch of minerality. (Retail Price \$18.99)

 $rac{*}{Food}$  Pairing: An excellent choice for pairing with seafood, roasted vegetables, light pasta dishes, and goat cheese.

## Regular Mix

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\*Food Pairing: Ideal for pairing with roasted lamb, grilled steaks, hearty stews, or creamy cheeses, the 2022 vintage is perfect for enjoying now or cellaring for further development.

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\*Food Pairing: Perfect for pairing with grilled meats, hearty pasta dishes, or aged cheeses.

#### 4. Château Cabezac Alice Minervois Blanc 2020

#### Languedoc, France

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Food Pairing: Ideal for pairing with fresh seafood, salads, goat cheese, or light poultry dishes.

#### 5. Once Hidden Sauvignon Blanc 2023

#### Marlborough, New Zealand

The Once Hidden Sauvignon Blanc 2023 is a vibrant, aromatic white wine that showcases the essence of this expressive grape. Bursting with aromas of tropical fruits like passionfruit, guava, and pineapple, it's complemented by zesty citrus notes of lime and grapefruit. On the palate, this wine is crisp and refreshing, delivering bright acidity and flavors of green apple, lemon zest, and a touch of minerality. (Retail Price \$17.99)

**Food Pairing:** Perfect for pairing with seafood, sushi, fresh salads, or goat cheese.

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The Franz Keller Pinot Gris 2018 is an elegant and textured white wine from Baden, Germany, showcasing the region's dedication to high-quality winemaking. This vintage reveals a harmonious balance of ripe orchard fruits, such as pear and apple, with subtle notes of honey, almond, and a touch of spice. On the palate, it offers a medium body with a creamy texture, vibrant acidity, and flavors of baked apple, citrus, and a hint of minerality. (Retail Price \$16.99)

Food Pairing: Pairs beautifully with roasted poultry, creamy pasta dishes, smoked fish, or soft cheeses.

## **Premium Red**

#### 1. Chateau Kamnik Clos Vineyard Pinot Noir, 2021

#### North Macedonia

This is a refined and elegant red wine, showcasing the finesse from a single-vineyard estate. This vintage presents vibrant aromas of ripe red berries like cherry and cranberry, with underlying notes of earthy forest floor, baking spices, and a hint of vanilla from oak aging. On the palate, the wine is medium-bodied with soft, well-integrated tannins and acidity, balancing the rich fruit flavors with a touch of spice and minerality. (Retail Price \$32.99)

Food Pairing: Perfect for pairing with roasted duck, grilled salmon, mushroom risotto, or soft cheeses.

# 2. Montes Limited Selection Cabernet Sauvignon - Carmenère 2021 Apalta, Chile

This a flavorful red wine blending two of the country's most celebrated grape varieties: Cabernet Sauvignon and Carmenère. This blend brings together the boldness of Cabernet Sauvignon with the rich, herbaceous character of Carmenère. On the nose, the wine reveals aromas of ripe blackberries, cassis, and dark cherries, along with hints of bell pepper, olive, and a touch of spice 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 \$22.99)

Food Pairing: This blend is perfect for pairing with grilled meats, steak, roasted lamb, or dishes with rich sauces.

# 3. Virgil's Vineyards, 'The Smuggler's Son' 2017 Clarksburg, CA

is brilliant crimson in color with scents of pomegranate, bing cherry, and toasted marshmallow on the nose. A sophisticated well balanced red blend with bright flavors of dark chocolate covered black cherry, dark plum, wild blackberry, vanilla, and fine cocoa powder. On the palate, the wine is full-bodied with velvety tannins and a round mouthfeel. Eighteen months in French Oak. Bottle aged, ready to enjoy now and will continue to age gracefully for the next 3-5 years. (Retail Price \$31.99)

\*Food Pairing: This wine pairs beautifully with rich dishes such as grilled steaks, braised meats, or aged cheeses.

## 4. Dalmatia Coastal Vineyards, 'Little Blue' Plavac 2020 Dalmatia Coast, Croatia

Made from Plavac Mali this wine offers a unique and rich experience. On the nose, it reveals a bouquet of dark fruits like blackberry and cherry, paired with hints of Mediterranean herbs, leather, and a touch of spice. The wine has the characteristic minerality of the region, which adds a savory depth to its aroma. On the palate, it is medium to full-bodied, with ripe black fruit flavors complemented by a subtle smoky quality and a touch of oak. (Retail Price \$23.99) \*Food Pairing: This wine is perfect for pairing with grilled meats, roasted lamb, hard cheeses.

#### Condado de Haza, Crianza Ribera del Duero 2020 Maipo Valley, Chile

The sensual wines of Ribera del Duero are dark, brooding, and exciting. This is a rich, full-bodied red made from Tempranillo. It offers aromas of dark fruit like blackberry and plum, with hints of tobacco, vanilla, and spice from oak aging. On the palate, it features ripe fruit flavors, well-structured tannins, and a smooth, long finish. (Retail Price \$28.99)

**Food Pairing**: This wine pairs well with grilled meats, roast lamb, or aged cheeses.

## 6. Vigneti Zanatta 'Salana' Cannonau di Sardegna 2021 Sardegna, Italy

The Vigneti Zanatta 'Salana' Cannonau di Sardegna 2021 is a vibrant and expressive red wine from Sardinia, made from the indigenous Cannonau grape. It offers aromas of ripe red berries, such as raspberry and cherry, along with herbal notes and a subtle hint of spice. On the palate, it is medium-bodied with smooth tannins and balanced acidity, showcasing flavors of red fruit, a touch of pepper, and earthy undertones (Retail Price \$22.99)

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## **Premium Mix**

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#### North Macedonia

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\*Food Pairing: This wine pairs beautifully with rich dishes such as grilled steaks, braised meats, or aged cheeses.

## 4. Lunae Colli di Luni Vermentino 2022

#### Liguria, Italy

This is a fresh and crisp white wine made from the Vermentino grape. It features vibrant aromas of citrus fruits, green apple, and a touch of white flowers, with underlying herbal and mineral notes. On the palate, it is light to medium-bodied with lively acidity, offering flavors of lemon, lime, and a hint of almond. The wine has a clean, refreshing finish with a touch of salinity, characteristic of the coastal terroir. (Retail Price \$26.99)

Food Pairing: Perfect for pairing with seafood, fresh salads, light pasta dishes, or Mediterranean cuisine.

#### 5. Famille Savary Petit Chablis 2022

#### Bourgogne, France

This is a bright and refreshing white wine from the Chablis region in Burgundy, made from Chardonnay. This wine features aromas of green apple, lemon zest, and subtle floral notes, with a touch of minerality that is characteristic of Chablis' unique terroir. On the palate, it is light to medium-bodied with crisp acidity, offering flavors of citrus fruits, green pear, and a chalky, mineral finish. (Retail Price \$29.99)

Food Pairing: Perfect for pairing with oysters, seafood, salads, or goat cheese.

#### 6. Greywacke Sauvignon Blanc 2023

#### Marlborough, New Zealand

This vintage offers a bouquet of tropical fruits like passionfruit and pineapple, complemented by citrus notes of lime and grapefruit, along with subtle herbal hints of freshly cut grass and a touch of bell pepper. On the palate, it is crisp and refreshing with bright acidity, showcasing a lively balance of fruit flavors and a mineral edge. The wine has a clean, zesty finish with lingering citrus and tropical fruit notes. (Retail Price \$26.99)

Food Pairing: Perfect for pairing with fresh seafood, goat cheese, asparagus, or light salads.