



*Tiffany's* WINE & SPIRITS  
**WINE CLUB**

- FEBRUARY 2025 -

*1714 W. Main St., Kalamazoo, MI 49006*

# Regular Red

## 1. Menguante Garnacha, 2022

### Almonacid de la Sierra, Spain

A vibrant red wine that highlights the expressive character of the Garnacha grape. It opens with fresh aromas of red berries and cherries, accented by subtle hints of spice and herbs. On the palate, it is medium-bodied with lively acidity and smooth tannins, offering juicy flavors of raspberry and strawberry. Fresh, bright and rich on the palate and has a long clean finish. (Retail Price \$13.99)

☀️ *Food Pairing:* Pairs beautifully with grilled meats, tapas, and Mediterranean dishes.

## 2. Château Moulin de Grenet Bordeaux, 2016

### Lussac Saint-Emilion, France

Château Moulin de Grenet is a refined red wine that perfectly captures the elegance of its Bordeaux heritage. It opens with an aromatic bouquet of dark berries, plum, and subtle cedar, interwoven with hints of tobacco and earthy spice. On the palate, the wine is medium-bodied with silky tannins and balanced acidity, revealing layered flavors of blackcurrant, red fruit, and a delicate spiciness. 25% Cabernet, 75% Merlot. (Retail Price \$15.99)

☀️ *Food Pairing:* Perfect for pairing with family & friends on its own or with a light meal: grilled meats, pasta and pizza!

## 3. Spigallo Chianti, 2022

### Piedmont, Italy

A classic Tuscan red wine crafted primarily from Sangiovese grapes, aged 6 months in Tuscan big barrels of chestnut wood. It opens with inviting aromas of ripe red cherries, dried herbs, and a subtle hint of spice that evoke the rustic charm of the region. On the palate, this medium-bodied wine offers bright acidity, balanced tannins, and flavors of tart red fruits, leather, and a touch of earthiness. (Retail Price \$14.99)

☀️ *Food Pairing:* Perfect for pairing with classic Italian meals; pasta with tomato sauce, grilled meats, aged cheeses.

## 4. Scotto Cabernet Sauvignon, 2022

### Lodi, California

This is a spice-driven wine, more elegant than bold, with nice complexity. It embodies the classic character of California Cabs. It opens with enticing aromas of dark cherry, blackberry, and subtle hints of tobacco and vanilla from careful oak aging. Full-bodied with soft tannins that enhance the complex layers of dark fruit, cassis and oak spice and leads to a lingering finish. (Retail Price \$14.99)

☀️ *Food Pairing:* Food friendly, pairs with grilled steak, roasted lamb, or any meal that complements its rich profile.

## 5. Clos de L'Esperance Bordeaux, 2022

### Lussac Saint-Emilion, France

This bold and dry classic Bordeaux opens with aromas of ripe red and dark fruits, accented by hints of cedar, tobacco, and a subtle spice from gentle oak aging. On the palate, it is medium-bodied with balanced tannins and bright acidity, offering layers of fruit that lead to a long, satisfying finish. Aged in different types of oak barrels, amphoras and wine globes to get the complexity of the best wines: structure, opulence and black fruit aromas. (Retail Price \$17.99)

☀️ *Food Pairing:* An excellent companion for grilled meats, roasted lamb, or hearty stews.

## 6. Don Rodolfo Art of the Andes Tannat, 2020

### Mendoza, Argentina

This handcrafted Tannat is a bold red wine that captures the rugged character of high-altitude Andean vineyards. It opens with intense aromas of dark berries, such as blackberry and plum, interwoven with hints of spice, leather, and earth. On the palate, it is full-bodied with firm tannins and balanced acidity, unfolding layers of dark fruit, cocoa, and a touch of pepper. (Retail Price \$13.99)

☀️ *Food Pairing:* Pairs beautifully with grilled meats, hearty stews, or rich cheeses.

# Regular White

## 1. Roku Riesling, 2021

### Monterey, California

This white showcases the classic expression of the Riesling grape. It opens with enticing aromas of green apple, peach, and citrus, accented by delicate floral notes. On the palate, it delivers crisp acidity balanced by flavors of lemon zest, stone fruit, and a touch of minerality with a hint of natural sweetness. (Retail Price \$11.99)

☀️ *Food Pairing:* Perfect for pairing with sushi, tempura, Chinese chicken salad and spicy fish tacos.

## 2. Slow Press Chardonnay, 2022

### California

*The slower the press, the better the wine.* A refined white wine that offers a balanced interplay between ripe orchard fruit and subtle oak nuances. It opens with enticing aromas of green apple, pear, and a hint of tropical fruit, underscored by delicate floral notes. On the palate, it is medium-bodied and creamy with bright acidity, revealing flavors of lemon zest, baked apple, and a touch of vanilla spice. (Retail Price \$14.99)

☀️ *Food Pairing:* This pairs beautifully with seafood, roasted chicken, or creamy pasta dishes

## 3. Ribeiro Santo Vinho Branco, 2020

### Dao, Portugal

White blend true to the classic style of the great Dao wines made from native Portuguese grapes. It is a bright and refreshing white wine that captures the vibrant character of its terroir. It opens with lively aromas of citrus, green apple, and delicate floral notes, enhanced by a subtle mineral undertone. On the palate, it offers a well-balanced acidity with flavors of fresh orchard fruit leading to a crisp, clean finish. *Delicioso!* (Retail Price \$17.99)

☀️ *Food Pairing:* Pair with seafood, salads, or light Mediterranean fare shared with friends.

## 4. Iris Pinot Gris, 2019

### Willamette Valley, Oregon

A beautifully crafted white wine that showcases the vibrant character of the Pinot Gris grape. It opens with a refreshing bouquet of crisp apple, ripe pear, and delicate citrus notes, accented by a whisper of white flowers. On the palate, it is medium-bodied with lively acidity and nuanced stone fruit flavors, enhanced by a subtle mineral finish. (Retail Price \$13.99)

☀️ *Food Pairing:* Perfect for pairing with seafood, fresh salads, and light appetizers.

## 5. Chateau Mezain Bordeaux Sauvignon, 2023

### Bordeaux, France

Classic Bordeaux Blanc that is a crisp and elegant white wine that highlights the vibrant character of the Sauvignon Blanc grape in a Bordeaux setting. It opens with fresh aromas of citrus, green apple, and hints of tropical fruit, complemented by subtle herbal notes. On the palate, it offers lively acidity and a refined balance of zesty lemon and mineral nuances, leading to a clean, lingering finish. (Retail Price \$14.99)

☀️ *Food Pairing:* An excellent choice for pairing with seafood, light pasta dishes, or soft cheeses.

## 6. OlterMare Pecorino, 2022

### Abruzzo, Italy

This Pecorino is a bright and elegant white wine crafted from the indigenous Pecorino grape in Italy. It opens with lively aromas of citrus, white peach, and Fuji apple, enhanced by subtle floral and mineral nuances. On the palate, it is medium-bodied with crisp acidity, revealing flavors of lemon zest, orchard fruits, and a hint of salinity that adds depth. (Retail Price \$14.99)

☀️ *Food Pairing:* This is ideal for pairing with mixed cheese and mixed spiced vegetables, sea crudité and lobster.

# Regular Mix

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☀️ *Food Pairing:* Perfect for pairing with classic Italian meals; pasta with tomato sauce, grilled meats, aged cheeses.

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☀️ *Food Pairing:* Perfect for pairing with sushi, tempura, Chinese chicken salad and spicy fish tacos.

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☀️ *Food Pairing:* This pairs beautifully with seafood, roasted chicken, or creamy pasta dishes

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☀️ *Food Pairing:* Pair with seafood, salads, or light Mediterranean fare shared with friends.

# Premium Red

## 1. Villa A Sesta Chianti Classico Riserva, 2018

### Tuscany, Italy

This Chianti Classico is a refined Tuscan red wine crafted primarily from Sangiovese grapes. It opens with enticing aromas of red cherries, dried herbs, and subtle spice, layered with hints of tobacco and oak. On the palate, it is full-bodied and structured, offering balanced acidity, firm tannins, and a persistent finish. Ripe red fruit and spices accompanied by toasted notes gives this wine great test elegance. (Retail Price \$24.99)

☀️ *Food Pairing:* This blend is perfect for pairing with Italian food, such as pasta, grilled meats, and aged cheeses.

## 2. Tinazzi Valpolicella Ripasso Superiore, 2019

### Verona, Italy

A sophisticated red wine from Italy's renowned Valpolicella region, crafted in the traditional Ripasso style. It opens with inviting aromas of ripe red cherries, dried plums, and subtle spices, accented by hints of vanilla and earth. On the palate, it is medium to full-bodied with velvety tannins and balanced acidity, revealing layers of rich fruit and a long, satisfying finish. Bold, flavorful red! (Retail Price \$28.99)

☀️ *Food Pairing:* This wine pairs beautifully with rich dishes such as Italian dishes, roasted meats, and aged cheeses

## 3. Surrau Red Blend, 2022

### Sardinia, Italy

A blended wine, this Surrau red is obtained from the vinification of native Sardinian grapes and vinified in steel tanks to preserve the fresh, distinctive essence of the Mediterranean summer, Medium bodied with well-balanced, smooth tannins. The aroma is an intense, persistent bouquet with hints of ripe fruit. The first wine produced at Surrau! (Retail Price \$34.99)

☀️ *Food Pairing:* Perfect for pairing with lamb, warm spiced Morrocccon foods like Tagine, and couscous.

## 4. Vina Real Bakeder Rioja, 2019

### Leguardia, Spain

Crafted primarily from Tempranillo with integrated oak aging, this Rioja is a beautiful cherry red color. Aromatic with notes of fresh red fruit, and some licorice. The wood is there but you have to look for it. Once in the mouth you feel the structure, the volume, but it's all restrained, the tannin is fine, and the wine is long. So easy to drink. (Retail Price \$25.99)

☀️ *Food Pairing:* Perfect for pairing with tapas, grilled meats, and traditional Spanish dishes.

## 5. Syrocco Syrah, 2020

### Zenata, Morocco

This Syrah, 2020 is a bold and expressive red wine that showcases the classic character of the Syrah grape. It opens with enticing aromas of dark berries, plum, and subtle hints of black pepper and spice. On the palate, it is full-bodied with smooth tannins and balanced acidity, revealing layers of ripe fruit, smoky nuances, and a lingering finish. (Retail Price \$21.99)

☀️ *Food Pairing:* This wine pairs well with grilled meats, hearty stews, or traditional Moroccan fare.

## 6. Le Petit Baal, 2020

### Lebanon

This is a naturally made wine with wild yeasts, no filtration and no fining. The blend is 80% Syrah and 20% Cinsault. It opens with inviting aromas of fresh red berries and delicate spice, setting the stage for its nuanced profile. On the palate, it is medium-bodied with refined tannins and lively acidity, showcasing flavors of cherry, raspberry, and hints of pepper. (Retail Price \$29.99)

☀️ *Food Pairing:* Ideal for pairing with grilled meats, pasta dishes, or aged cheeses.

# Premium Mix

## 1. Villa A Sesta Chianti Classico Riserva, 2018

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This Chianti Classico is a refined Tuscan red wine crafted primarily from Sangiovese grapes. It opens with enticing aromas of red cherries, dried herbs, and subtle spice, layered with hints of tobacco and oak. On the palate, it is full-bodied and structured, offering balanced acidity, firm tannins, and a persistent finish. Ripe red fruit and spices accompanied by toasted notes gives this wine great test elegance. (Retail Price \$24.99)

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☀️ *Food Pairing:* Perfect for pairing with lamb, warm spiced Moroccan foods like Tagine, and couscous.

## 4. Kellerei Cantina Terlan Tradition Gewürztraminer, 2022

### Alto Adige, Italy

This is a vibrant white wine that has the stimulating aroma reminiscent of lychee and mango with delicate notes of honeysuckle. The aromatic spectrum also includes notes of rose petal, which are typical of this variety. On the palate, it is medium-bodied with balanced acidity and a touch of sweetness that highlights flavors of tropical fruit and delicate spice (Retail Price \$33.99)

☀️ *Food Pairing:* Great match for spicy dishes, sweet and sour Asian combinations, and rich cheeses.

## 5. Textbook Chardonnay, 2020

### Napa Valley, California

This Chardonnay is a beautifully crafted white wine that embodies a TEXTBOOK expression of Chardonnay with a modern twist. Barrel fermenting in French Oak produces enticing aromas of crisp green apple, ripe pear, and bright citrus, subtly accented by hints of vanilla. On the palate, it is medium-bodied with a creamy texture, balanced acidity, and flavors of orchard fruits, lemon zest, and a touch of minerality. (Retail Price \$22.99)

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

## 6. Pinot Blanc Val Saint Gregoire, 2022

### Alsace, France

This Alsace Pinot Blanc is a bright and elegant wine that highlights the subtle nuances of the Pinot Blanc grape. Opens with a pretty bouquet reminiscent of spring with notes of white and yellow flowers and a touch of fresh fruit such as white peach. On the palate, it offers a light to medium body with crisp acidity and a clean, mineral finish. Offers a delicious taste of fresh fruit and a finish with a pleasant touch of freshness. (Retail Price \$25.99)

☀️ *Food Pairing:* Perfect for spiced dishes, seafood, white fish and sushi.