



Tiffany's WINE & SPIRITS
WINE CLUB

- MARCH 2025 -


1714 W. Main St., Kalamazoo, MI 49006

Regular Red

1. Reserve del Puech Cotes du Rhone, 2022

Avignon, Rhone Valley, France


Drinking more like a St Joseph, this baby Chateaneuf has a terrific intensity of fruit where grenache's grip take center stage, while syrah's savory character sings back up. The taste shows soft fullness combined with freshness with red and dark berry fruit, black olives and a sprinkling of spice in the direction of roasted rosemary, with a smooth yet vibrant palate. (Retail Price \$13.99)

 *Food Pairing:* Pairs beautifully with game meats, Moroccan tagine, venison, mushrooms, and chicken.

2. Joliesse Vineyard Pinot Noir, 2020

Oakville, California


It offers aromas of red cherry, red plum, and a hint of baking spice. On the palate, you'll find delicate flavors of cherry pie, sun-ripened strawberry, and a touch of cinnamon. The wine is characterized by low tannins, high acidity, and a smooth, lingering finish. This winery has harnessed the power of the California sunshine with Joliesse – each bottle captures the loveliness, magnificence, grace and splendor of each harvest. (Retail Price \$13.99)

 *Food Pairing:* Pairs well with dishes featuring ripe red fruits, chocolate, and mild cheeses

3. Sand Creek Red Blend, 2020

Setúbal, Portugal

This blend showcases a ruby hue with concentrated flavors and rich, high-quality tannins. Aromas of red fruits are complemented by subtle oak notes, providing structure and elegance, leading to a persistent, dry finish. Full bodied (14%) with a smoky oak on the palate and big berry, chocolate finish. (Retail Price \$13.99)

 *Food Pairing:* Perfect for pairing with This red blend pairs well with hearty dishes, making it an excellent choice for cool-weather fare.

4. Chateau Grand Plantey Bordeaux, 2021

Bordeaux, France

This Bordeaux showcases ripe red fruit aromas, complemented by subtle hints of spice and oak from gentle aging. On the palate, it offers a smooth texture with soft tannins and a lingering, elegant finish. A brilliant ruby color with tiled reflections this wine has candied fruit and plum jam aromas. Round, supple, and persistent on the palate.


(Retail Price \$13.99)

 *Food Pairing:* Food friendly, pairs with g grilled meats, roasted vegetables, or aged cheeses.

5. The Curator Red Blend, 2021

Swartland, South Africa

This wine is a blend of red grapes that work together in harmony and peace and understanding. The wine is made for great drinkability, of course which that the flavors are prominent and the textures silky and sumptuous. It offers a savory profile with smoky red fruit, leather, and plum notes, enhanced by hints of eucalyptus and dried herbs. Drink with attractive friends or cellar until you have attractive or interesting friends. (Retail Price \$9.99)

 *Food Pairing:* An excellent companion for hearty dishes and cool-weather fare.

6. Riojana Bonarda Malbec, 2022

Mendoza, Argentina

This is a fairtrade-certified red blend from Argentina's La Rioja region, combining Bonarda (70%) and Malbec (30%) grapes. This smooth, medium-bodied wine is bursting with juicy red berry and ripe plum flavors. The 2022 vintage received a Bronze Medal at the International Wine Challenge, with judges noting its youthful color and layers of figs, plums, and blackberries, describing it as "compact and full of character". (Retail Price \$11.99)

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

Regular White

1. Paul Mas Domaine Astruc 'dA' Chardonnay, 2016

IGP Pays d'Oc, France

dA Chardonnay is produced in the southernmost and cool area of Limoux, in the Languedoc region of South France. The wine shows a nice light pale gold color and intense aromas of tropical and dry fruits. Smooth, lingering, and slightly buttery vanilla finish. (Retail Price \$12.99)

☀️ *Food Pairing:* On its own, or with seafood and fish dishes, foie gras, blue cheese and desserts.

2. Montes Limited Selection Sauvignon Blanc, 2021

D.O. Valle de Leyda, Chile

A vibrant and refreshing white wine from a region renowned for its cool-climate wines. It has a pale straw appearance with greenish hues. On the nose it is intensely aromatic with notes of citrus fruits, passion fruit, and green apple, complemented by hints of herbs and a subtle minerality. Crisp and zesty palate with high acidity. Clean, refreshing, and lingering with a mineral undertone. (Retail Price \$15.99)

☀️ *Food Pairing:* This pairs beautifully with seafood (oysters, grilled shrimp, or ceviche), sushi, and goat cheese.

3. Alta Vista Estate Torrontes, 2023

Salta, Argentina

This wine is made from Argentina's signature Torrontes grape, grown in Alta Vista's highest altitude estate vineyards. Hand harvested and aged on its lees for 3 months, it is packed with flavor. The nose is highly aromatic with floral notes of jasmine, orange blossom, and rose petals, alongside hints of stone fruits and a touch of citrus zest. Medium-bodied, fresh, and lively with well-balanced acidity. Crisp and refreshing. (Retail Price \$15.99)

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

4. Jean-Christophe Mandard Touraine Chenin, 2022

Loire Valley, France

Exceptional Chenin Blanc with pale gold color and green highlights. Fresh and expressive nose with notes of green apple, pear, quince, and a touch of white flowers (honeysuckle, acacia). Subtle hints of honey and wet stone add complexity. Medium-bodied with bright acidity and a harmonious balance of citrus (lemon, grapefruit) and orchard fruits (apple, pear). A mineral-driven backbone with a slight salinity and a creamy texture. (Retail Price \$17.99)

☀️ *Food Pairing:* Excellent with goat cheese (like Crottin de Chavignol), seafood (oysters, scallops), white meats.

5. chemistry Pinot Gris, 2023

Willamette Valley, Oregon

Crowd pleasing Pinot Gris with pale straw appearance and silver highlights. Inviting nose with notes of green pear, white peach, apple, and hints of citrus zest (lemon, lime). Subtle floral notes like honeysuckle and a touch of wet stone add complexity. Medium-bodied and vibrant, featuring flavors of ripe pear, green apple, and melon, complemented by bright acidity. A slight mineral undertone with a silky texture. (Retail Price \$17.99)

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

6. Villa Maria Sauvignon Blanc, 2023

Marlborough, New Zealand

From New Zealand's most recognized winery, this wine has vivid flavors of passionfruit and fresh lime.

Intensely aromatic with classic tropical fruit notes of passion fruit, guava, and pineapple, complemented by citrus (lime, grapefruit) and fresh-cut grass. Crisp and lively with high acidity. Bursting with flavors of gooseberry, green apple, and kiwi, alongside a touch of minerality and a slightly salty edge. (Retail Price \$12.99)

☀️ *Food Pairing:* This is ideal for pairing with seafood (oysters, grilled fish, ceviche), goat cheese, and Thai cuisine.

Regular Mix

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☀️ *Food Pairing:* This pairs beautifully with seafood (oysters, grilled shrimp, or ceviche), sushi, and goat cheese.

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

Premium Red

1. Manzone Dolcetto D'Alba Le Ciliegie, 2021

Tuscany, Italy

A fruity and juicy red wine, made from Dolcetto grapes in Langhe land, the old vines produce a complex and powerful Dolcetto. Inviting nose with prominent notes of black cherry, red plum, and blackberry, complemented by hints of violets, licorice, and a touch of spice. Medium-bodied with moderate tannins and bright acidity. Flavors mirror the nose with a focus on juicy red and dark fruits (cherry, blackberry) and subtle earthy undertones. (Retail Price \$24.99)

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

2. Chateau des Jacques Moulin-A-Vent "Clos des Thorins", 2020

Beaujolais, France

Known as the "King of Beaujolais Crus," Moulin-à-Vent produces structured and age-worthy wines with complexity and depth, often compared to Pinot Noir from Burgundy. Intense and complex nose with notes of black cherry, raspberry, plum, and floral hints of violet. Underlying aromas of spice, earth, and a touch of minerality add depth. Full-bodied with firm but refined tannins and balanced acidity. (Retail Price \$33.99)

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

3. Montes Alpha Malbec, 2020

D.O. Valle de Colchagua, Chile

This Malbec showcases depth, concentration, and the finesse typical of premium Chilean wines. Intense purplish-red with a fruity nose recalling ripe black fruit such as blackberries complemented by notes of caramel and nutmeg. The toasty aromas from 12 months in French oak barrels intermingle harmoniously with the fruity characteristics and lend complexity. Excellent tannins, long pleasing finish. (Retail Price \$24.99)

☀️ *Food Pairing:* Perfect for pairing with grilled meats (like beef, lamb, or pork), barbecue ribs, and hearty stews.

4. Soul of Mendocino Red Wine Blend, 2020

Medocino, California

A thoughtfully articulated blend of Zinfandel, Syrah, Petite Sirah, and Cabernet Sauvignon, showcasing the richness and character of Mendocino's terroir. It's savory and dense with ripe tannins that wrap around a core of fruit leading to a long juicy finish. Inviting nose with a mix of dark berries, plum, and hints of spice (cinnamon, clove). Subtle notes of vanilla, mocha, and toasted oak add complexity. Full bodied at 14,9%. (Retail Price \$32.99)

☀️ *Food Pairing:* Perfect for pairing with barbecue ribs, grilled steaks, roasted pork, and hearty pasta dishes.

5. Drei Donà (Tenuta la Palazza) Sangiovese "Notturmo" Forlì, 2017

Emilia-Romagna, Italy

Notturmo is distinguished by its ruby red colour with purple highlights, a bouquet rich in spicy nuances, accompanied by echoes of delicate red fruits and flowers: white pepper, currant, liquorice, rose and blood orange. Its engaging, balanced, energetic palate is complemented by a masterfully executed tannic texture, leading to a remarkably graceful finish. Notturmo is an immensely enjoyable wine with a balanced complexity. (Retail Price \$18.99)

☀️ *Food Pairing:* While excellent with any meal, this wine pairs particularly well with sliced beef fillet.

6. Pigeoulet Vaucluse, 2022

Southern Rhône Valley, France

This is a blend of traditional Rhône varietals Grenache (55%), Syrah (15%), Carignan (15%), Cinsault (8%) and Mourvèdre (7%). Fresh and inviting nose with notes of red berries (strawberry, raspberry), cherry, and a touch of garrigue (thyme, rosemary). Subtle hints of pepper, licorice, and earthy minerality add complexity. Full-bodied with soft tannins, flavors of juicy red fruits dominate. Clean, refreshing, and moderately long finish. (Retail Price \$27.99)

☀️ *Food Pairing:* Ideal for pairing with Mediterranean dishes such as ratatouille, roasted chicken, and grilled lamb.

Premium Mix

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☀️ *Food Pairing:* Perfect for pairing with grilled meats (like beef, lamb, or pork), barbecue ribs, and hearty stews.

4. Domaine Fevre Petit Chablis, 2022

Chablis Region, Burgundy, France

Made exclusively with Chardonnay grapes, it has a fresh and lively nose with notes of green apple, lemon zest, and pear, complemented by hints of white flowers (acacia, hawthorn) and a touch of wet stone minerality. medium-bodied with zesty acidity. Flavors of citrus (lime, grapefruit) and crisp green fruits are balanced by a distinctive chalky minerality with no oak influence. (Retail Price \$36.99)

☀️ *Food Pairing:* Great match for seafood, sushi, light salads with citrus vinaigrette, and soft goat cheese.

5. Jermann Pinot Grigio, 2023

Friuli-Venezia Giulia, Northeastern Italy

Fresh and elegant profile, this Pinot Grigio has great complexity, balance, and vibrant acidity. Expressive and aromatic nose with notes of ripe pear, green apple, peach, and a touch of citrus (lemon zest). Subtle hints of white flowers (acacia, elderflower) and a faint mineral undertone add complexity. Medium-bodied with crisp acidity and a smooth texture. Long, refreshing, and clean finish. (Retail Price \$29.99)

☀️ *Food Pairing:* Perfect for pairing with seafood, light pastas with cream sauces, risotto, and roasted chicken

6. Ceretto Arneis Langhe Blange, 2022

Alsace, France

Made from 100% Arneis grapes, often referred to as the "little rascal" due to its challenging cultivation, this wine is known for its freshness, fruit-forward profile, and subtle complexity. Expressive and aromatic with notes of white peach, pear, and apricot, complemented by citrus zest (lemon, lime) and subtle floral hints of jasmine and acacia. A touch of almond and a hint of minerality add complexity. Medium-bodied with crisp acidity. (Retail Price \$22.99)

☀️ *Food Pairing:* Perfect for seafood, sushi, light pastas with olive oil and herbs, and risotto with vegetables