

# Tiffany's WINE & SPIRITS WINE CLUB

- APRIL 2025 -



1714 W. Main St., Kalamazoo, MI 49006

# Regular Red

## 1. psyche Cabernet Sauvignon, 2020

### California


This California beauty has a deep purple color with aromas of black fruit like blackberry and cherry, with a hint of green bell pepper and vanilla. A bold dry wine characterized by flavors of blackberry and black cherry, supported by firm tannins and a hint of spice, leading to a complex finish with notes of dark chocolate and espresso. Medium alcohol of 14.5% and full bodied, excellent mid-week red. (Retail Price \$13.99)

 *Food Pairing:* Pairs beautifully with a sirloin steak or a juicy burger.

## 2. Château Bois de Favereau's Bordeaux Supérieur, 2020

### Bordeaux, France

Crafted from a blend of 60% Merlot, 35% Cabernet Sauvignon, and 5% Cabernet Franc, this wine has a deep ruby color with notes of purple. On the nose is a blend of ripe black fruits such as blackberry and blackcurrant, complemented by subtle spice and oak notes. Medium-bodied with a smooth texture, offering flavors of ripe red and black berries, balanced acidity, and integrated tannins. Finish has a touch of vanilla. Magnifique! (Retail Price \$18.99)

 *Food Pairing:* Pairs well with hearty pasta and aged cheeses, bold enough to pair with grilled steak or lamb.

## 3. chemistry Alliance Pinot Noir, 2022

### 57% California, 43% Oregon


A deep garnet wine with inviting aromas of dark berries like boysenberry and black raspberry, complemented by hints of earth and baking spice. Bringing together two renown winemaking regions, there are aromas of Rainier strawberry and red cherry with an undertone of toasted barrels, resulting in a round and satisfying mouthfeel. It's a perfect choice for a Thursday evening, raising a glass to the weekend ahead. (Retail Price \$16.99)

 *Food Pairing:* It's a perfect choice for a Thursday evening with a casual meal, raising a glass to the weekend ahead.

## 4. Civias Milone Nero D'Avola, 2019

### Sicilia, Italy

Deep and bright ruby red with hints of violet. On the nose, notes of ripe red fruits, complemented by balsamic and spicy nuances. Bold, medium-bodied wine with some lingering sweetness of summer ripening. The flavor is jammy and fruit forward. Fresh and balanced, featuring elegant tannins and a rich, enveloping mouthfeel. (Retail Price \$17.99)

 *Food Pairing:* Ideal with red roasted meat dishes and medium-aged cheeses .

## 5. Casa Santos Lima Traditional Blend, 2021

### Lisboa, Portugal


The color is a deep ruby red., with inviting aromas of dried raspberries, blackberries, blueberries, juniper, bay leaf, dried herbs, tobacco, and subtle leather notes. Exhibits a medium body with excellent balance between bright fruit and savory herbs. The palate is complemented by tight-grained tannins and a fresh finish. A tribute to tradition and the essence of indigenous grape varieties, this wine has a harmonious blend of flavors. (Retail Price \$9.99)

 *Food Pairing:* Ideal with grilled and stewed meats, vegetable dishes, black olive preparations, and cheeses.

## 6. Sur de Andes Malbec Clasico, 2020

### Mendoza, Argentina

Matured in older French oak casks for 12 months to impart subtle oak influences while preserving fruit character. Deep ruby red with violet hues with aromas of ripe raspberries, blackberries, and plums, complemented by hints of mint and subtle woody nuances. Full-bodied, juicy wine with lively acidity, offering flavors of raspberry, blackberry, and plum, woven with soft tannins and a spice-tinged finish. (Retail Price \$16.99)

 *Food Pairing:* Pairs well with grilled meats, steak burritos, ribs, lamb dishes, and medium-aged cheeses.

# Regular White

## 1. Miha Sauvignon Blanc, 2024

### Marlborough, New Zealand

Inspired by the migratory path of humpback whales, the Miha Sauvignon Blanc embodies New Zealand's commitment to sustainability. The color is a pale yellow with green, and the aroma is of Enticing aromas of lime, grapefruit, passion fruit, kiwifruit, green rock melon, kaffir lime, and jasmine. Medium bodied with lively acidity, there are is a lively burst of citrus flavors, enhanced by hints of pineapple and guava. Excellent porch sipper! (Retail Price \$14.99)

☀️ *Food Pairing:* Pairs excellently with seafood, fresh salads, and light dishes.

## 2. Domaine Saint-Lannes Côtes de Gascogne Signature, 2023

### Côtes de Gascogne, Gascony, France

80% Colombard has notes of grapefruit, passion fruit, mango, pineapple, combined with 20% Gros Manseng, bringing structure and aromas of quince and apricot. A brilliant platinum yellow, this wine is dry, crisp, and aromatic with a delicate mouthfeel, balanced acidity, and a medium-length finish. (Retail Price \$11.99)

☀️ *Food Pairing:* Pairs well with spinach gratin, coconut-lime fish curry, or spaghetti with caper-tomato sauce

## 3. Zacharias Assyrtiko, 2023

### Nemea, Greece

A bone dry wine with citrus aromas followed by mild saline and mineral flavors. Balanced acidity fills your mouth well after it is consumed. Plump and delicious, fruity clean and unadorned. Zacharias Winery, located in Nemea, Greece, specializes in indigenous grape varieties, producing wines that reflect the region's rich winemaking heritage. (Retail Price \$17.99)

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

## 4. Le Preare Soave, 2023

### Veneto, Italy

Straw yellow in color, it is a fresh wine with a large bouquet. The aroma is intense and persistent, featuring notes of white flowers, citrus fruits, and hints of almond. On the palate this wine is dry, fresh, and harmonious, with a balanced acidity and a pleasant almond aftertaste. To be drunk young at a very cool temperature. Soave showcases the elegance and versatility of the Garganega grape. (Retail Price \$12.99)

☀️ *Food Pairing:* Ideal with first course seafood dishes, risottos, white meats, and fresh cheeses.

## 5. di Lenardo Sauvignon Monovitigno, 2023

### Friuli Venezia Giulia, Italy

A blend of Sauvignon Blanc and Sancerre, the wine is fermented in temperature-controlled stainless steel vats. The wine remains on its lees until bottling to enhance complexity. The nose is a delicate yet aromatic, featuring notes of yellow pepper, melon, sage, and peach. The palate reflects the nose with balanced elegance, fresh acidity, and a lingering aftertaste of fig syrup and tropical fruit. (Retail Price \$16.99)

☀️ *Food Pairing:* Pairs well with white meats, fish like tilapia, sea bass, and trout; and softer cheeses.

## 6. The Furst Riesling, 2023

### Alsace, France

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

This is a powerful wine with aromas of ripe fruit, roses and spices. It is subtle and fragrant on the palate. This is a semi-dry Riesling that showcases the grape. High acidity with notes of citrus, green apple and subtle earthiness. Very balance wine - will make you rethink Rieslings! (Retail Price \$12.99)

☀️ *Food Pairing:* This is ideal for pairing with spicy Asian cuisine, salmon and soft cheeses.

# Regular Mix

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☀️ *Food Pairing:* It's a perfect choice for a casual meal such as barbeque chicken.

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# Premium Red

## 1. Montes Alpha Pinot Noir, 2021

### Aconcagua Coast, Chile

Ruby red with violet hues. On the nose you get ripe strawberries and spiced raspberries, complemented by notes of vanilla, nutmeg, and cinnamon. Medium-bodied with sweet, crushed red berry flavors, a round and smooth mouthfeel, and soft, fresh tannins. 91 Points from James Suckling, who noted its ripe strawberry and spiced raspberry aromas, medium-bodied palate, and fresh tannins. (Retail Price \$24.99)

☀️ *Food Pairing:* Pairs well with pesto pasta, mild creamy soups, mushroom risotto, and Camembert cheese

## 2. Michel-Schlumberger Faux Pas Red Blend, 2019

### Dry Creek Valley, Sonoma County, California

50% Cabernet and 50% Syrah, this wine may break the rules, but this Faux Pas is bold and full-flavored. Deep ruby red color. Complex bouquet with notes of ripe dark berries, subtle spice, and hints of oak, secondary notes of vanilla. Rich and full-bodied with flavors of blackberry, plum, and a touch of vanilla. The palate is complemented by smooth tannins and a lingering finish. (Retail Price \$33.99)

☀️ *Food Pairing:* Pairs well with grilled meats, roasted vegetables, and hearty pasta dishes.

## 3. Faustino 'Art Collection' Tempranillo, 2022

### Rioja, Spain

Clean, bright cherry red with garnet hues. On the nose intense notes of barrel aging, with sweet, lightly toasted sensations well-integrated with slightly ripe forest fruit aromas. Pleasant mouthfeel with well-integrated, round tannins. Medium finish marked by toasted barrel nuances. The label is a modern reinterpretation of the iconic 1641 Rembrandt painting, redesigned by contemporary artist Willy Ramos. (Retail Price \$21.99)

☀️ *Food Pairing:* It pairs with various meats, mushroom dishes, oily fish like tuna or cod, and medium-aged cheeses

## 4. Château de Saint Lager Brouilly 2019

### Beaujolais, France

Crafted exclusively from the Gamay grape, this wine embodies the area's rich winemaking heritage. Tasting notes reveal a bouquet of red fruits like redcurrant and strawberry, complemented by floral hints of iris and peony. The palate is well-structured, featuring crisp acidity and balanced tannins, culminating in a bright and refreshing finish. Medium body, bright acidity, and fruit-forward Gamay profile. (Retail Price \$28.99)

☀️ *Food Pairing:* Pairs well with grilled red and white meats, as well as goat cheese.

## 5. Apollonio Rocca dei Mori 'Briaco' Primitivo Salento, 2018

### Puglia, Italy

Deep ruby red in color. A wine of great typicity that is full-bodied and well-structured. A pleasant palate with a subtle astringency and excellent fruity finish enriched with mellow coconut nuances. Its aftertaste is very long with the same fruity notes as the nose. Dry, high alcohol and fruity with silky smooth tannins, as expected from a Primitivo. (Retail Price \$22.99)

☀️ *Food Pairing:* Pairs excellently with grilled meats, hearty pasta dishes, and aged cheeses.

## 6. Stadlmann Pinot Noir, 2018

### Southern Rhône Valley, France

This wine is celebrated for its balance and freshness, offering a smooth and juicy palate with vibrant flavors of ripe strawberries, tangy raspberries, and tart yet candied red cherries, all enveloped in savory spice nuances. The nose is inviting with aromas of ripe red berries, leading to a soft, medium-bodied mouthfeel complemented by fine herbal spices and a touch of steely minerality. (Retail Price \$29.99)

☀️ *Food Pairing:* Grilled or roasted chicken, duck, or turkey complement the wine's fruity and spicy notes.

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## 4. Inazio Urruzola White Txakolina, 2021

### Txakolina, Spain

The grape of choice is Hondarribi Zuri, the jewel of the Basque Country. The proximity of the Cantabrian sea and the Atlantic climate make this wine so distinctive. The color is bright and clear with green reflections. Intense citrus and white flower scents, complemented by ripe tropical fruit nuances. Round, smooth, and elegant, with balanced acidity and a mineral finish. (Retail Price \$21.99)

☀️ *Food Pairing:* Ideal with fresh seafood, tapas, and Basque cuisine.

## 5. Domaine L'Ecu Classic Claire & Fred Niger Vignerons

### Friuli-Venezia Giulia, Northeastern Italy

This cuvée is intended to be "Classic" only to stand out from a fashion to promote wines whose aromas have their origin neither in the grape variety nor in the terroir... wine is made and vinified to be enjoyed in its youth, "on the fruit". Straw yellow color, crystalline. Nose mixing smoky notes on a background of citrus fruits and white flowers, fine notes of encaustic. The palate is filling, has a beautiful volume but also a tension and freshness. (Retail Price \$27.99)

☀️ *Food Pairing:* Will perfectly accompany a seafood platter, an oily fish (such as mackerel/sardines/salmon).

## 6. Friuli Colli Orientali Pinot Grigio, 2023

### Friuli-Venezia Giulia, Italy

Pale straw with subtle greenish hues. offers aromas of creamy peach and honeydew melon, complemented by a mildly creamy texture. Medium-bodied with a crisp, refreshing acidity. Flavors of green apple, white peach, and a touch of minerality lead to a clean, dry finish. Wine Advocate awarded it 89 points, noting its faithful representation of Friuli's typical Pinot Grigio profile. (Retail Price \$24.99)

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