

Tiffany's WINE & SPIRITS

WINE CLUB

- MAY 2025 -



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

1. Arcos Salice Salentino, 2021

Puglia, Italy

A medium-bodied red wine from crafted from 90% Negro Amaro and 10% Malvasia grapes. It presents a deep red hue with ruby highlights and offers delicate aromas of wild berries. On the palate, it features flavors of tart cherry and a hint of dark chocolate, developing a velvety softness with bottle aging. It is a fruit forward, rustic wine that is easy to drink and is at home on the table with food. (Retail Price \$13.99)

☀️ *Food Pairing:* Pairs excellently with dishes featuring rich tomato sauces, such as pizza and lasagna.

2. Toschi Cabernet Sauvignon, 2021

California

A bold, full-bodied red wine from California, known for its deep flavors and smooth finish. It offers rich notes of dark berries, plum, and a touch of spice, balanced with soft tannins and a hint of oak. This vintage is approachable yet structured, making it a great choice for both casual sipping and food pairing. Well-balanced flavors of dark berries and plums. Spicy fruit finish. (Retail Price \$13.99)

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

3. Le Bombarde Cannonau di Sardegna, 2020

Sardinia, Italy

A robust red wine crafted entirely from Cannonau grapes. Named after Le Bombarde beach, where the vineyards thrive, this wine embodies the island's rich viticultural heritage. Aromas of cherries and raspberries, complemented by subtle spicy notes. Full-bodied and warm, offering a velvety texture with harmonious tannins and a characteristic finish. (Retail Price \$18.99)

☀️ *Food Pairing:* It's a perfect choice for red meat dishes, game, and aged cheeses/

4. Paniza Garnacha from Slate, 2018

Sicilia, Italy

A bold and expressive red wine crafted entirely from Garnacha grapes grown in slate-rich soils. Aromas of candied cherries, while the palate offers concentrated yet silky flavors of strawberries and chocolate and a distinct minerality. Aged for eight months in lightly toasted French oak, it delivers a structured and lengthy finish. (Retail Price \$16.99)

☀️ *Food Pairing:* Ideal with braised dishes, game meats, red meats, and poultry.

5. Bela Ribera del Duero, 2021

Spain

Crafted predominantly from Tempranillo grapes grown in the high-altitude vineyards of Villalba de Duero. Aged for six months in a combination of French and American oak barrels. The nose reveals complex aromas of red and black fruits, complemented by notes of licorice, cinnamon, and subtle oak. On the palate, it offers a fresh and elegant profile with soft tannins and a lingering finish. (Retail Price \$18.99)

☀️ *Food Pairing:* Ideal with grilled meats, stewed meats, cured cheeses, and regional Spanish cuisine.

6. Principe delle Rocce Montepulciano d'Abruzzo, 2022

Italy

A robust red wine from Italy's Abruzzo region, crafted entirely from Montepulciano grapes. It showcases a deep ruby-red color and offers aromas of ripe dark fruits like black cherry and plum, complemented by hints of spice and earthy undertones. On the palate, it presents a velvety texture with flavors of blackberry, cherry, and a touch of vanilla, leading to a smooth, lingering finish. (Retail Price \$16.99)

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

Regular White

1. La Boidina Gavi DOCG "Melodia", 2022

Piedmont, Italy

A fresh and elegant white wine from the Gavi region crafted from 100% Cortese grapes. This wine showcases a straw-yellow color with greenish reflections and offers delicate aromas of fresh fruits and spring flowers. Lively acidity, light bodied. On the palate, it is dry and pleasantly cool, with a soft flavor that is moderately intense and persistent. (Retail Price \$16.99)

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

2. Domaine de Couron Côtes du Rhône Viognier, 2023

France

Made from 100% Viognier grapes grown at 380 meters on limestone-rich soils, this wine offers a vibrant and aromatic profile. On the nose, it presents honeysuckle, yellow flowers, and ripe peach. The palate is rich with flavors of white peach, passionfruit, and mandarin, complemented by a zesty finish. Refreshing acidity that balances its oily texture. (Retail Price \$17.99)

☀️ *Food Pairing:* Its crisp acidity and delicate flavors pair with seafood dishes, light pasta, and white meats.

3. Stone Cap Chardonnay, 2022

Columbia Valley, Washington

Made entirely from estate-grown Chardonnay grapes, this vintage offers a crisp, unoaked profile that highlights the purity of the fruit. Presents lively aromas of green apple, citrus, and ripe melon, accented by subtle floral notes and a touch of minerality. The palate is bright and juicy, featuring flavors of pear, grapefruit, and lemon zest, balanced by crisp acidity and a clean, refreshing finish. (Retail Price \$14.99)

☀️ *Food Pairing:* Pair with grilled poultry, light cheeses, and smoked salmon.

4. Aragosta Vermentino di Sardegna DOC, 2024

Sardegna, Italy

Made entirely from Vermentino grapes grown in the Alghero region, this wine has been a staple of Sardinian viticulture since its first bottling in 1967. The color is light straw yellow with faint greenish highlights. On the nose there is a fruity and floral bouquet, reminiscent of ripe apples. Dry with a fresh, slightly saline flavor and a pleasantly lingering almond finish. (Retail Price \$18.99)

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

5. Planeta La Segreta Grillo, 2023

Sicily, Italy

A vibrant and aromatic white wine crafted from 100% organically farmed Grillo grapes. This vintage showcases a pale yellow hue with green reflections and offers enticing aromas of citrus, pear, and oregano, complemented by a hint of sea breeze. On the palate, it is fresh and smooth, delivering flavors of lemon tart and pulp, balanced by crisp acidity and a subtle salinity. (Retail Price \$15.99)

☀️ *Food Pairing:* Pairs well with seafood dishes, including fish tacos, pan-fried panfish, and seafood salads.

6. Finca Nueva Blanco Fermentado en Barrica, 2020

Rioja, Spain

This wine is made from 100% Viura grapes, fermented and aged in French oak barrels. Notes of candied white fruits like pear and apple, complemented by stone fruits such as ripe peach and plum. Hints of banana, fennel, straw, clove, bitter almond, and fresh pastry add complexity. Full-bodied with a sensation of sweetness from the ripe fruit, balanced by good acidity and an interesting structure. (Retail Price \$11.99)

☀️ *Food Pairing:* Pairs excellently with grilled fish, creamy pasta dishes, and soft cheeses.

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☀️ *Food Pairing:* Pair with grilled poultry, light cheeses, and smoked salmon.

Premium Red

1. Perusini Cabernet Franc, 2018

Friuli Colli Orientali, Italy

An expressive red wine that showcases the elegance and depth of northern Italy's cool-climate reds. Opens with a spicy and herbaceous nose, featuring notes of eucalyptus, black pepper, and balsamic herbs. On the palate, it delivers dark red fruits like sour cherry and strawberry, complemented by hints of mocha and crushed blackberries. Full-bodied with a soft, round mouthfeel, balanced by fresh acidity and a saline-tinged minerality. (Retail Price \$29.99)

☀️ *Food Pairing:* Pairs well with grilled meats, game, and aged cheeses.

2. "RB" Substance, 2022

Columbia Valley, Washington

45% Cabernet Sauvignon, 43% Merlot, 10% Malbec, and 2% Sangiovese, fermented with whole berries and aged in 30% new French oak barrels. Aromas of black plum and dried blueberry, with notes of black licorice, dark chocolate, pipe tobacco, and hints of amaro, black tea, and marzipan. Medium bodied with a great finish. (Retail Price \$19.99)

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

3. Cannonau di Sardegna, 2021

Italy

Showcases a vibrant ruby hue and offers aromas of ripe red berries, including strawberry and raspberry jam, interwoven with notes of violets and subtle spices. full-bodied experience with flavors of plummy fruit, coffee, and herbs, complemented by a touch of oak. (Retail Price \$25.99)

☀️ *Food Pairing:* It pairs excellently with grilled meats, hearty stews, and aged cheeses. I

4. Lapostolle Cuvée Alexandre Carmenère, 2022

Apalta Valley, Chile

Crafted from 92% Carmenère, 6% Cabernet Sauvignon, and 2% Syrah, this vintage showcases the unique terroir of the region. Expressive aromas of black fruit such as plums, blackberries, and currants. Palate: Fresh, round, and juicy with a long finish, featuring flavors of spices and toasty notes. 94 pts. (Retail Price \$34.99)

☀️ *Food Pairing:* Pairs well with elaborate dishes, well-seasoned red meats, and pastas.

5. Duris Reserva Duora, 2020

Portugal

This wine is crafted from a blend of traditional Portuguese grape varieties, including Tinta Roriz, Touriga Nacional, and Touriga Franca. Aromas of ripe red fruits, such as cherries and red berries, complemented by floral and spicy nuances. full-bodied, featuring flavors of ripe black cherries and roasted cocoa beans. The wine exhibits mature, smooth tannins and a long, pleasant finish. (Retail Price \$24.99)

☀️ *Food Pairing:* Pairs excellently with meat, game, and cheese dishes.

6. Buena Vista Pinot Noir, 2021

Sonoma Valley, California

Crafted by one of the state's most historic wineries. Founded in 1857, Buena Vista Winery has a legacy of producing elegant and expressive wines. This vintage opens with inviting aromas of red fruits such as raspberry and cherry, complemented by subtle floral notes. On the palate, it offers a harmonious blend of red fruit flavors, balanced acidity, and smooth tannins, leading to a lingering finish. (Retail Price \$19.99)

☀️ *Food Pairing:* Grilled or roasted chicken, salmon, and mushroom-based dishes.

Premium Mix

1. Perusini Cabernet Franc, 2018

Friuli Colli Orientali, Italy

An expressive red wine that showcases the elegance and depth of northern Italy's cool-climate reds. Opens with a spicy and herbaceous nose, featuring notes of eucalyptus, black pepper, and balsamic herbs. On the palate, it delivers dark red fruits like sour cherry and strawberry, complemented by hints of mocha and crushed blackberries. Full-bodied with a soft, round mouthfeel, balanced by fresh acidity and a saline-tinged minerality. (Retail Price \$29.99)

🌟 *Food Pairing:* Pairs well with grilled meats, game, and aged cheeses.

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🌟 *Food Pairing:* It pairs excellently with grilled meats, hearty stews, and aged cheeses.

4. Castellani Toscana, 2022

Tuscany, Italy

A vibrant white wine crafted from 100% Vermentino grapes. In the glass, the wine presents a straw yellow color with light golden hues. The nose is complex, offering floral notes of white flowers, complemented by hints of stone and Mediterranean spices. On the palate, it is persistent and full, well-balanced by mineral notes and bright acidity, leading to a refreshing finish. (Retail Price \$24.99)

🌟 *Food Pairing:* A perfect match for soups, chicken salad, fish courses, and appetizers

5. Vinos Marinos El Neptuno Albariño, 2023

Rías Baixas, Spain

Crafted from old-vine Albariño grapes grown in granite and slate soils, the vineyards benefit from salty marine breezes and the cooling influence of the Atlantic Ocean. Fermented in stainless steel tanks after gentle pressing, the wine showcases bright citrus and stone fruit flavors, complemented by a zesty acidity and a subtle saline finish. (Retail Price \$22.99)

🌟 *Food Pairing:* Will perfectly accompany seafood dishes, sautéed vegetables, and fresh salads.

6. Domaine de la Verpaille Mâcon-Villages Vieilles Vignes, 2022

Mâconnais, France

White Burgandy produced from 100% Chardonnay grapes sourced from century-old vines, organically farmed since 2006. Aromas of ripe apple, pear, and lemon, interwoven with floral and exotic fruit nuances. Vibrant minerality and a refreshing finish. (Retail Price \$19.99)

🌟 *Food Pairing:* Perfect for roast rabbit leg, Crottin de Chavignol cheese, and snails with garlic