

Tiffany's WINE & SPIRITS

WINE CLUB

- JUNE 2025 -



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

1. Boxhead Shiraz, 2024

South Africa

Crafted from 100% Shiraz grapes grown in granitic soils, this wine showcases a harmonious blend of ripe fruit and spice. Expect flavors of black cherry, fig, boysenberry, and brambly fruit, complemented by notes of pepper and nutmeg. With its smooth structure and moderate tannins, it's both approachable and complex, making it suitable for various occasions. (Retail Price \$16.99)

✨ *Food Pairing:* Perfect with grilled lamb chops or a peppercorn-crusted steak.

2. Pierre Amadieu Cotes Du Rhone, 2021

France

A vibrant red blend of 80% Grenache and 20% Syrah, offering rich aromas of blackberry, plum, and peppery spice, with a full-bodied palate and a hint of liquorice on the finish. (Retail Price \$14.99)

✨ *Food Pairing:* Ideal with grilled poultry or veal in a creamy sauce.

3. Whiplash Zinfandel, 2021

Lodi, California

A full-bodied red wine known for its vibrant ruby hue and expressive fruit character. It offers rich aromas and flavors of dark cherry, plum, blueberry, and boysenberry, complemented by subtle spice notes and a touch of toasted oak. Soft tannins and a hint of sweetness lead to a smooth, satisfying finish. With an alcohol content of 14.5%, this wine is both approachable and flavorful. (Retail Price \$13.99)

✨ *Food Pairing:* Perfect with BBQ ribs, grilled lamb, or hearty beef dishes.

4. Clos Fornelli Rouge Corsica, 2023

Corsica, France

Predominantly made from Niellucciu grapes, with a small addition of Minustellu. It presents a deep purple hue with ruby reflections and offers an expressive nose featuring red fruit, violets, and hints of Corsican maquis herbs like myrtle and marjoram. On the palate, the wine is generous and well-structured, with silky tannins and a lingering finish that includes notes of licorice and subtle smoky undertones. Aged in concrete vats, it showcases the island's unique terroir. (Retail Price \$17.99)

✨ *Food Pairing:* Best enjoyed with game, beef stew, or strong cheeses.

5. Miradouro da Vinha, 2020

Lisboa, Portugal

Smooth, fruit-forward wine crafted from Syrah, Castelão, and Touriga Nacional grapes. It showcases aromas of fresh forest fruits and offers a balanced palate with gentle tannins and lively acidity. This approachable red is ready to drink and pairs well with red meats and cheeses. (Retail Price \$12.99)

✨ *Food Pairing:* Ideal with grilled red meats and aged cheeses.

6. Moulin de Gassac Guilhem, 2023

Italy

A vibrant and refreshing wine from France's Languedoc region, crafted by the esteemed Mas de Daumas Gassac estate. This rosé is a blend of Grenache, Syrah, and Carignan grapes, sourced from 25–50-year-old vines grown in stony soils. It boasts a pale carnation pink hue and offers delightful aromas of peach, strawberry, wildflowers, and a hint of flint. On the palate, flavors of raspberry, apricot, and peach are balanced by crisp acidity and a touch of minerality, leading to a fresh and lingering finish. (Retail Price \$12.99)

✨ *Food Pairing:* Ideal with grilled seafood, summer salads, or light pasta dishes.

Regular White

1. Chateau Castenet Blanc, 2022

Bordeaux, France

A fresh and aromatic white wine crafted from a blend of 70% Sauvignon Blanc, 15% Sémillon, and 15% Muscadelle. It exhibits a bright pale-yellow color and offers a nose of green apples, yellow flowers, and fresh citrus fruits. On the palate, the wine is crisp and balanced, featuring lively acidity and a touch of honey on the finish. (Retail Price \$16.99)

☀️ *Food Pairing:* Ideal as an aperitif or paired with seafood, white meats, or light vegetarian dishes.

2. Ashmead "E Series" Chardonnay, 2022

South Australia's Barossa Valley

An unoaked, medium-bodied white wine designed for easy, everyday enjoyment. It offers bright aromas of peach, melon, and mango, with a palate that is crisp, fruity, and well-balanced. Described as a modern, approachable Chardonnay, it features a "margarita quality" with notes of salted melon, mango, and peach rind, complemented by balanced acidity (Retail Price \$16.99)

☀️ *Food Pairing:* Ideal with pork, poultry, vegetarian dishes, or rich fish like tuna and salmon.

3. Once Hidden Sauvignon Blanc, 2022

Marlborough, New Zealand

This wine offers a lifted nose featuring sweet lantana, grapefruit, and blackcurrant, accompanied by abundant gooseberry and subtle notes of floral and green apple. On the palate, it is light, lively, and fresh, showcasing flavors of gala apple, gooseberry, fresh herbs, and blackcurrant. The wine is balanced, interesting, and highly accessible. (Retail Price \$16.99)

☀️ *Food Pairing:* Ideal with grilled fish, goat cheese salads, or fresh spring vegetables.

4. Paul D. Gruner Veltliner, 2023

Austria's Wagram region

A certified organic white wine known for its crisp and refreshing character. It displays a golden straw color and offers captivating aromas of sliced apple, juicy peach, lime oil, and savory white pepper. On the palate, it presents flavors of green apple, pineapple, and a touch of ginger, complemented by a smooth texture and bright acidity. This wine is fermented in stainless steel tanks to preserve its fresh fruit profile and is bottled in a generous 1-liter format, making it both a delightful and value-friendly choice. (Retail Price \$16.99)

☀️ *Food Pairing:* Ideal with grilled seafood, fresh salads, or light pasta dishes.

5. Long Little Dog Blanc, 2023

France

A fresh and approachable white wine from southern France, crafted from a blend of Grenache Blanc (50%), Marsanne (10%), and Roussanne (10%). It offers aromas of ripe apple and zingy citrus, leading to a palate with pleasing fullness and weight, rounded off by a zesty finish. (Retail Price \$12.99)

☀️ *Food Pairing:* Perfect with shellfish or light Mediterranean dishes.

6. Domain Haut Bridau Picpoul de Pinet, 2021

France's Languedoc-Roussillon region

Made exclusively from Picpoul Blanc grapes, it displays a pale yellow color and offers a fruity and floral nose with hawthorn and lime tree fragrances. On the palate, it is lively and fresh, featuring harmonious acidity and roundness. This wine is known for its bright citrus notes, including lime and lemon, complemented by hints of green apple and mineral undertones. (Retail Price \$16.99)

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Regular Mix

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☀️ *Food Pairing:* Ideal with grilled fish, goat cheese salads, or fresh spring vegetables.

Premium Red

1. Jokic Cuvee Red, 2016

Croatia's Dalmatian Coast

Composed equally of Cabernet Sauvignon, Merlot, and Syrah. This wine presents a complex aromatic profile with notes of blackcurrant, plum, blueberry, pepper, nutmeg, vanilla, mint, cedarwood, and smoke. On the palate, it offers a bold and elegant taste, where ripe tannins and fresh acidity provide structure, while fruity and spicy notes leave a lasting impression. Critically acclaimed, the 2016 vintage received a 92-point rating from Decanter, highlighting its vibrant character and aging potential through 2032. (Retail Price \$31.99)

☀️ *Food Pairing:* Ideal with aged cheeses, pasta dishes with rich sauces, roasted meats, and chocolate.

2. Manzone Cilliege Dolcetto d'Alba, 2021

Piedmont, Italy

Crafted from old-vine Dolcetto grapes grown in the Castelletto and Gramolere vineyards. These west-facing, calcareous, and sandy soils with red clay layers contribute to the wine's complexity. The result is a medium-bodied wine with juicy flavors of bright red cherry and plum, elegant aromas of violets, and a crisp, super-clean finish. Its vivid yet contained acidity and finely chiseled profile make it both fresh and food-friendly (Retail Price \$24.99)

☀️ *Food Pairing:* Perfect with pasta dishes, grilled meats, or aged cheeses.

3. Pegaso Zeta Garnacha, 2020

Italy

Fermented with indigenous yeasts in a combination of oak barrels, stainless steel vats, and amphorae, the wine is aged for 12 months in 500- and 600-liter barrels, amphorae, and stainless-steel vats. This meticulous process results in a harmonious and fresh wine, characterized by bright red fruit flavors, herbal notes, and fine-grained tannins. The 2020 vintage has been praised for its seamless palate and expressive character, earning a 92-point rating from Wine Advocate. (Retail Price \$27.99)

☀️ *Food Pairing:* It pairs well with grilled meats, pasta dishes, and game.

4. Kamick Pinot Noir, 2021

North Macedonia's Skopje region

Dry red exhibits a delicate ruby red color and offers a remarkable nose with fruity aromas of raspberries, cranberries, and morello cherries. Medium-bodied palate is elegant, featuring combined aromas of red berries. The wine's harmonic acids and soft, velvety tannins provide it with the potential for several years of bottle aging. (Retail Price \$332.99)

☀️ *Food Pairing:* Pairs excellently with smoked salmon specialties, foie gras, or a selection of creamy cheeses.

5. Berthier Coteaux du Giennois Rouge, 2022

Loire Valley, France

Vibrant red wine crafted from a blend of Pinot Noir and Gamay grapes. This wine offers a bright garnet hue and opens with aromas of dark fruits and subtle spice. On the palate, it delivers flavors of cherries, blackberries, and blueberries, complemented by a touch of spice on the finish. (Retail Price \$27.99)

☀️ *Food Pairing:* The wine's freshness and balance make it an excellent choice for a variety of dishes.

6. Forth Brown Family Vineyard Cabernet Sauvignon, 2018

Redwood Valley, California

On the nose, it presents inviting aromas of dark cherry and cassis, complemented by sun-warmed herbs and subtle hints of cedar and toasty oak. The palate reveals a balanced profile, with fine-grained tannins supporting the rich fruit flavors, leading to a smooth and enduring finish. This wine is approachable now but also possesses the structure to age gracefully over time. With a limited production of 541 cases, it stands as a testament to the quality and care invested in its creation. (Retail Price \$27.99)

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

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☀️ *Food Pairing:* It pairs well with grilled meats, pasta dishes, and game.

4. Le Grand Cheneau Mâcon-Verzé Chardonnay, 2023

Burgandy, France

A crisp and elegant white wine from Burgundy's Mâconnais region. Made from 100% Chardonnay, it is fermented at cool temperatures in stainless steel tanks, preserving its fresh and vibrant character. The wine offers bright notes of green apple and citrus fruit, with a sparkling clarity and a dry finish that lingers on the palate. (Retail Price \$26.99)

☀️ *Food Pairing:* This wine pairs wonderfully with seafood, shellfish, and poultry dishes.

5. Tsiakka Xynisteri, 2024

Lemesos, Cyprus

Crafted from the indigenous Xynisteri grape. It offers aromas of zesty citrus, ripe peach, nectarine, and white flowers. On the palate, it delivers crisp acidity and a clean, mineral-driven finish, making it a refreshing choice for warm-weather sipping (Retail Price \$25.99)

☀️ *Food Pairing:* Ideal with seafood, grilled fish, green salads, or soft cheeses like goat cheese and feta.

6. Il Tornese Drei Dona Blanco, 2021

Mâconnais, France

a distinctive white wine from Emilia-Romagna, Italy, crafted from a blend of Chardonnay and Rhine Riesling grapes. This wine presents a straw-yellow color and offers a complex aromatic bouquet featuring notes of Mediterranean and exotic fruits, ginger, cardamom, apricot, apple, and subtle hints of vanilla. (Retail Price \$23.99)

☀️ *Food Pairing:* This wine pairs excellently with grilled seafood, tagliolini with crab, and vegetarian dishes.