Tiffany's WINE & SPIRITS WINE CLUB - JULY 2025 -

1714 W. Main St., Kalamazoo, MI 49006

Regular Red

1. Verdillac Bordeaux, 2021 France

An elegantly understated red blend—primarily Merlot with supporting Cabernet and Petit-Verdot characterized by nuanced flavors, gentle tannins, and moderate alcohol that make it immediately approachable. Unlike richer vintages, it leans toward fresh red fruit, subtle savory notes, and a softer mid-palate, reflecting the cooler 2021 style. (\$16.99)

Food Pairing: Ideal for pairing with roast lamb, game, or hearty beef dishes without overwhelming them.

2. Shannon Ridge Petite Syrah, 2023

California

A full-bodied, dark-fruited red from Lake County's High Valley AVA. It offers rich aromas of blackberry jam and ripe strawberries, complemented by flavors of dark chocolate, tobacco, black pepper, cedar, and baking-spice complexity—all supported by firm yet smooth tannins. The vintage benefited from cooler, lateseason ripening following abundant spring rains, resulting in deeper color and intensified flavor concentration. (Retail Price \$17.99)

Food Pairing: Ideal with grilled red meats, smoked or spicy dishes.

3. B-Liv Red Wine Blend, 2021

Chile

crafted from Cabernet Sauvignon, Carménère, and Syrah that were fermented in steel with oak contact, yielding a deep ruby wine that's certified organic, vegan, and carbon-neutral. On the nose and palate, it presents juicy red and black fruit—think cherry, plum—with rich notes of chocolate, vanilla, toffee, spice, and a silky medium-bodied texture supported by bright acidity and a lingering finish. (Retail Price \$12.99) Food Pairing: Pairs nicely with beef and venison or grilled meats, offering balanced quality.

4. Des Causses Malbec, 2022

France

A single-varietal Malbec showcasing lively acidity and a dry, medium-bodied profile. On the nose and palate, it delivers a core of dark fruits—blackberry, plum, black currant—accented by Mediterranean herbs, cedar, nutmeg, and subtle oak, all wrapped in a silky texture with smooth tannins. (Retail Price \$15.99) *Food Pairing*: Best enjoyed with grilled meats, lamb ragout, poultry, and cheeses.

5. Copertino Riserva, 2016 Puglia, Italy

Puglia, Italy

Composed of ~95% Negroamaro and ~5% Malvasia Nera—aged at least two years before release. It offers a deep ruby-to-brick color, medium-to-full body, and layered flavors of dark berries (bramble, blackberry), spice, cedar, tar, leather, tobacco, and earthy herb notes, all lifted by balanced acidity and firm, refined tannins. (Retail Price \$17.99)

Food Pairing: Versatile pairing for grilled or roasted meats, aged cheeses, and hearty stews.

6. Benvolio Rosso Trevenezie, 2021

Italy

A fruit-forward, light-bodied red Italian blend—roughly 70% Refosco and 30% Merlot—fermented in stainless steel for freshness, with aromas of violet, cherry, raspberry, and earthy undertones leading to a smooth, spicy red-fruit palate. (Retail Price \$12.99)

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

Regular White

1. Castlerock Chardonnay, 2022

Columbia Valley, Washington

A crisp and approachable white wine, earning an 88-point score from Wine Enthusiast. It offers primary aromas of ripe pineapple along with intriguing hints of fried plantain and buttered popcorn, followed by bright, tangy acidity leading the palate through notes of lime, lemon, marshmallow, and mineral water—delivering a refreshing, no-frills sip. (\$14.99)

Food Pairing: Suits casual occasions and pairs well with light seafood, salads, or poultry dishes.

2. Thomas Stopfer Grüner Veltliner, 2024 Niederösterreich, Austria

A dry, medium-bodied white wine showcasing a crisp, mineral-driven backbone and bright acidity—finishing clean and refreshing. Aromas of green apple, peach, and apricot mingle with distinctive white pepper and subtle spice, lending it a tangy, fruit-forward profile that's both lively and precise. (Retail Price \$16.99) *Food Pairing*: Pairs beautifully with shellfish, light seafood, Asian dishes, or fresh salads.

3. Leyda Sauvignon Blanc, 2022 Chile

A fresh and mineral-driven white wine boasting crisp acidity and purity of varietal expression. On the nose and palate, it delivers vibrant citrus flavors—grapefruit, lime, and lemon zest—underpinned by subtle minerality and a clean, juicy finish. (Retail Price \$14.99)

Food Pairing: Versatile match for shellfish, goat cheese, salads, and other light fare.

4. Saint-Lannes de Père en Fils "Signature" Blanc, 2023

Côtes de Gascogne, Sud-Ouest, France

A dry, unoaked white blend of approximately 70% Colombard, 15% Gros Manseng, and 15% Ugni Blanc, and was awarded a gold medal at the 2024 Concours Mondial de Bruxelles. It offers bright, juicy flavors of lemon, lime, and crunchy red apple with a silky, mineral-driven mouthfeel—fermented cool and aged on fine lees to preserve freshness and add texture. Certified sustainable and vegan. (Retail Price \$11.99) *Food Pairing*: Ideal with grilled seafood, fresh salads, or light pasta dishes.

5. Riva de la Rosa Gavi, 2023 Piedmont, Italy

Made with 100% Cortese grapes, hailing from the breezy Terre del Gavi hills where limestone and clay marl lend it a saline edge. Crisp and refreshing, it offers bright citrus and stone fruit flavors—lemon, peach, green apple—with delicate floral aromas and a sleek, mineral-driven mid-palate. Scoring around 92 points from the Beverage Testing Institute and 89 from Wine Enthusiast. (Retail Price \$15.99) *Food Pairing*: Food-friendly Gavi shines with seafood, pesto pasta, or fresh salads.

6. Bigi Orvieto Classico, 2024

Umbria, Italy

A crisp, medium-bodied white blend from Umbria's DOC Orvieto Classico, typically composed of Grechetto, Trebbiano, Malvasia, Drupeggio, and Verdello grapes. On the nose, it shows fragrant floral aromas—hawthorn blossoms, musk, and almonds—while the palate delivers fresh citrus and peach flavors complemented by a smooth, slightly nutty finish and lingering hints of bitter almond. (Retail Price \$11.99) *Food Pairing*: Excellent match for seafood, pasta, light salads, or enjoyed on its own as an aperitif.

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Premium Red

1. Château de La Chaize Fluerie, 2023

France

A beautifully expressive single-vineyard Gamay showcasing fragrant red and dark fruits underpinned by peppery spice and refined granite minerality. Aged in large oak or foudre for 7–15 months, the wine balances power and freshness, delivering elegant tannins and a long, nuanced finish. Critics have praised the 2023 Fleurie vintage—James Suckling scored up to 95/100—highlighting its poised structure, luscious fruit, and poised minerality that speaks to the granite terroir(Retail Price \$24.99)

Food Pairing: Pairs beautifully with roasted duck or mushroom, soft cheeses such as Camembert or Brie.

2. Hesketh Grenache, 2020 Barossa Vallov, Australia

Barossa Valley, Australia

A medium-bodied, fruit-forward wine with bright notes of strawberries, raspberries, and mulberries. Subtle floral tones, spice, and soft tannins make it an easy-drinking red with good structure and depth. (Retail Price \$27.99)

Food Pairing: It's a great match for BBQ, pizza, and burgers

3.Izadi Rioja Reserva, 2018

Spain

Made primarily from Tempranillo, this is a medium-to-full-bodied red aged 16 months in French and American oak. It opens with aromas of ripe plum, blueberry, violet, and licorice, followed by a plush palate featuring black fruit, chocolate, spice, and creamy tannins. This polished, modern Rioja has earned 93 points from James Suckling and drinks well through 2028. (Retail Price \$26.99)

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

4. Château du Petit Thouars Les Georges Chinon, 2022

France

A vibrant, approachable Cabernet Franc crafted entirely from free-run juice of younger-vine parcels ("Les Plantes"), vinified and aged solely in stainless steel for freshness and clarity. The wine reveals bright red berries, florals, white pepper, and subtle earthy-mineral undertones—medium-bodied with honest tannins and refreshing acidity—making it a versatile, food-friendly crowd-pleaser. (Retail Price \$27.99) *Food Pairing*: Pairs well with grilled lamb chops, roasted chicken, or lentil stew.

5. Thevenet & Fils Vin de Bourgogne "Les Clos", 2023

France

A light, elegant Pinot Noir sourced from a south-facing clay vineyard in Bussières. It offers aromas of black and red berries with hints of plum, orange peel, underbrush, and earthy mocha, showcasing a silky texture and subtle wild ("sauvage") character. (Retail Price \$28.99)

Food Pairing: It's a great match for BBQ, pizza, and burgers

6. Casa Castillo Monastrell Jumilla, 2021 Spain

A vibrant, full-bodied 100% Monastrell (mostly from old-vine plots), grown on limestone sandy soils and organically farmed; it underwent traditional fermentation, followed by 8–10 months in large foudres and barrels. The nose features bright mixed red berries and floral nuances, while the palate delivers juicy red plum, fine-grained tannins, Mediterranean earth and spice, with a balanced 14.5% ABV—earning 93 points from Wine Advocate. (Retail Price \$22.99)

Food Pairing: Ideal for hearty dishes like lamb, beef stews, pizza or grilled red meats.

Premium Mix

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

4. La Petita, 2022

Loire Valley, France

A biodynamic blend of Xarel·lo, Malvasia de Sitges, and Sumoll Blanc from Penedès, fermented in amphora and barrel. Aromas of citrus and beeswax lead into a saline, mineral-driven palate with rustic charm and fresh energy. Light-bodied and pure, it offers authentic expression with food versatility. (Retail Price \$29.99)

Food Pairing: Ideal withantipasti, goat cheese, and arugala salad.

5. Kuentz-Bas Alsace Blanc, 2024

France

A an organic/biodynamic white blend—roughly 65% Pinot Blanc, 15% Muscat, 14% Riesling, and 6% Gewurztraminer—grown on clay-limestone soils in Husseren-les-Châteaux. It's fermented naturally on fine lees, delivering a beautifully balanced wine with roundness, crisp acidity, and mouthwatering flavors of lychee, peach, jasmine, floral spice, and minerality. (Retail Price \$23.99)

Food Pairing: It's well-suited to grilled fish, white meats, and soft goat cheese.

6. Chateau Millet Cuvée Henri Graves, 2024

Bordeau, France

A classic white Bordeaux blend (Sauvignon Blanc & Sémillon) from the Graves appellation. It exhibits a brilliant pale yellow-green hue with vibrant aromas of grapefruit, lemon, subtle vanilla, and vegetal nuances. On the palate, it's well-balanced with a round entry, crisp acidity, and a flavorful finish echoing its citrus-vanilla-vegetal profile .(Retail Price \$28.99)

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