



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

1. Melograno - Roccafiore 2020

Umbria, Italy

This organic Sangiovese from the heart of Umbria is vibrant and expressive. Aromas of crushed cherry, dried rose petals, and a hint of spice leap from the glass. On the palate, it's medium-bodied and fresh, with silky tannins and a clean, savory finish. A modern take on a classic style, perfect for easy drinking with serious charm. (\$17.99)

Pair with: Margherita pizza, eggplant parmesan, or grilled pork tenderloin with herbs.

2. Petit Pinotage – MAN Family Wines 2021

Coastal Region, South Africa

This bright and juicy Pinotage is a lighter expression of South Africa's signature varietal. Ripe cherry, raspberry, and mocha notes dance alongside subtle smoky undertones. The wine's soft tannins and vibrant acidity make it incredibly versatile and food-friendly. (\$17.99)

Pair with: BBQ ribs, lamb burgers with tzatziki, or smoky grilled vegetables.

3. Comtesse de Malet Roquefort 2021

Bordeaux, France

This elegant Bordeaux blend, from a family with centuries of winemaking tradition, shows rich aromas of blackcurrant, plum, cedar, and tobacco. The palate is structured but balanced, with refined tannins and a classic Right Bank earthiness. A wine with depth and pedigree at an accessible price point. (\$14.99)

Pair with: Roast duck, mushroom risotto, or a French-style charcuterie and cheese board.

4. Cetamura Chianti - Badia a Coltibuono 2023

Tuscany, Italy

Bright and youthful, this Chianti delivers red cherry, violets, and a touch of Tuscan earth. Light to medium-bodied with a zesty acidity, it's a classic expression from a historic producer. Approachable and cheerful, it's a weekday red that feels like a weekend treat. (\$14.99)

Pair with: Pasta Bolognese, sausage and peppers, or Tuscan white bean soup.

5. Cicada - Domaine Chante Cigale 2023

Rhône Valley, France

A delightful blend of Grenache and Cinsault, this wine is as lively as its name suggests. Bursting with red currant, raspberry, and a hint of lavender, it's smooth, light-bodied, and irresistibly drinkable. From one of Châteauneuf-du-Pape's top producers, Cicada is a Rhône gem for everyday moments. (\$13.99)

Pair with: Grilled salmon, ratatouille, or a Mediterranean mezze platter.

6. Levee & Loam Meritage Red Blend 2023

California, USA

A smooth, elegant fusion of Bordeaux varietals, offering ripe notes of black cherry, plum, and currant. Hints of mocha, vanilla, and subtle oak spice add depth and warmth. The palate is rich yet refined, with velvety tannins and a balanced finish. (\$17.99)

Pair with: Roasted meats, hearty pastas, or a cozy evening in.

Regular White

1. Verdillac 2022 Sauvignon Blanc - Bordeaux, France

Crisp and zesty, this Bordeaux Sauvignon Blanc opens with aromas of citrus blossom, grapefruit, and a hint of fresh-cut grass. The palate is vibrant with bright acidity, notes of lemon zest, green apple, and a clean mineral finish. A refreshing white that's perfect for warm-weather sipping or lighter fare. (\$16.99)

Pair with: Goat cheese salad, grilled asparagus, or oysters on the half shell.

2. Cusumano Insolia 2023

Terre Siciliane IGT, Italy

This Sicilian white is aromatic and lively, with notes of white peach, wild herbs, and almond blossom. Medium-bodied and smooth, it offers a gentle minerality and a touch of salinity that speaks to its coastal roots. A beautiful expression of the Insolia grape with a sun-soaked Mediterranean soul. (\$15.99)

Pair with: Grilled shrimp, caprese salad, or lemon-herb chicken.

3. Buena Vista Chardonnay 2021

Sonoma County, California

Lush and expressive, this Chardonnay offers golden apple, vanilla, and toasted oak aromas. Richly textured with hints of ripe pear, baking spices, and a creamy finish, it's a balanced example of California's classic Chardonnay style. Perfectly poised between freshness and richness. (\$16.99)

Pair with: Lobster with drawn butter, roasted chicken, or creamy mushroom pasta.

4. Saint-Lannes de Père en Fils Depuis 2023

Côtes de Gascogne, France

A delightfully fresh white blend from southwest France, this wine is crisp, aromatic, and full of charm. Bursting with lime, green melon, and gooseberry, it has bright acidity and a dry, zippy finish. Refreshing and easy-drinking—an everyday white with style. (\$11.99)

Pair with: Sushi, fresh goat cheese, or ceviche.

5. Lenotti Bianco del Veneto 2023 - Veneto, Italy

Soft and floral, this northern Italian blend offers aromas of citrus blossom, stone fruit, and a touch of white almond. Light-bodied and refreshing, it has a gentle texture and a whisper of minerality. A versatile white that's both subtle and satisfying. (\$14.99)

Pair with: Light pasta dishes, grilled zucchini, or seafood risotto.

6. DAOU Sauvignon Blanc 2022

Paso Robles, California

DAOU's take on Sauvignon Blanc is lush and expressive, with tropical aromas of pineapple, guava, and passionfruit. The palate is vibrant yet elegant, with citrus, honeydew, and a crisp mineral edge. A beautifully layered and polished white with a luxurious California finish. (\$14.99)

Pair with: Thai green curry, fish tacos, or crab cakes.



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Pair with: Lobster with drawn butter, roasted chicken, or creamy mushroom pasta.

Premium Red

1. Viña Eguía Rioja Reserva 2017

Rioja, Spain

Aged for 24 months in American oak, this Reserva shows classic Rioja character—aromas of dried cherry, leather, vanilla, and warm spice. The palate is smooth and mature, with polished tannins and a lingering finish. Elegant, earthy, and ready to drink now. (\$29.99)

Pair with: Lamb chops, Manchego cheese, or mushroom paella.

2. Ercole Barbera del Monferrato

Piedmont, Italy

Juicy, vibrant, and unpretentious, this Barbera offers bursts of red cherry, raspberry, and a touch of spice. Medium-bodied with refreshing acidity, it's a fresh, food-friendly red that overdelivers on charm. Made by a co-op of small growers in the heart of Piedmont. (\$21.99)

Pair with: Pizza Margherita, pasta with tomato sauce, or grilled sausage.

3.Le Renard Coteaux Bourguignons 2021 – Burgundy, France

A blend of Pinot Noir and Gamay, this light-bodied red is fresh and expressive with red currant, cranberry, and subtle earth. Silky tannins and bright acidity give it finesse and lift. A lively and accessible Burgundy with classic French charm. (\$29.99)

Pair with: Roast chicken, mushroom tart, or grilled salmon.

4. Saperavi Reserve - Shabo 2023

Odesa, Ukraine

This bold and expressive red from Shabo Winery in southern Ukraine is made from the ancient Georgian Saperavi grape. Deep ruby in color, it bursts with aromas of black cherry, plum, and toasted oak, followed by hints of licorice and spice. The palate is full-bodied and structured, with firm tannins and a long, smoky finish. Aged in oak barrels for added depth and elegance. (\$26.99)

Pair with: Chargrilled lamb, beef kebabs, or roasted eggplant with garlic and herbs.

5. L'Instant Pinot Noir 2022

France

This easygoing Pinot Noir delivers aromas of ripe strawberry, cherry, and a hint of baking spice. Light and supple on the palate, with soft tannins and a clean, smooth finish. Approachable, fruit-driven, and great with a slight chill. (\$22.99)

Pair with: Herb-roasted turkey, lentil stew, or baked brie.

6. Tilenus Vendimia 2021

Bierzo, Spain

Crafted from old-vine Mencía grapes, this wine shows floral aromatics with blackberry, graphite, and a touch of wild herbs. Medium-bodied with fine minerality and silky tannins, it's elegant and expressive with real regional character. (\$21.99)

Pair with: Pork tenderloin, grilled vegetables, or roasted duck.

Premium Mix

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Pair with: Pizza Margherita, pasta with tomato sauce, or grilled sausage.

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Pair with: Roast chicken, mushroom tart, or grilled salmon.

4. Von Winning Riesling 2021

Pfalz, Germany

This dry Riesling is vibrant and elegant, offering aromas of lime zest, white peach, and crushed slate. The palate is crisp and focused, with racy acidity, a touch of salinity, and a long, mineral-driven finish. A superb example of Pfalz precision and purity.

Pair with: Thai green curry, sushi, or spicy shrimp tacos.

5. Chevallier Bernard Jongieux 2023

Savoie, France

From the alpine vineyards of Savoie, this Jacquère-based white is feather-light and fresh. Aromas of green apple, lemon, and mountain herbs lead into a zippy, mineral palate with a clean, dry finish. A true refresher, perfect for warm days or light fare.

Pair with: Raclette, grilled trout, or a crisp green salad with citrus vinaigrette.

6. Ameztoi Txakoli 2023

Getariako Txakolina, Spain

Pale straw with a subtle hint of green, this classic Txakoli offers lively aromas of lime zest, green apple, pear, and delicate white flowers. Light-bodied and crisp, the palate delivers brisk acidity, a touch of effervescence, and a saline minerality that mirrors its coastal origins. With low alcohol and a fine spritz from trapped CO₂, it's a refreshing white that dances on the palate.

Pair with: Especially suited to shellfish, grilled sardines, anchovy pintxos, or oysters—where the wine's bright acidity and salty nuance shine.