Tiffany's WINE & SPIRITS WINE CLUB

- SEPTEMBER 2025 -



Regular Red

1896 Red Blend 2019 - Mendoza, Argentina

A rich and full-bodied blend showcasing deep blackberry, plum, and hints of cocoa and spice. Silky tannins give way to a lingering, velvety finish. This wine balances fruit concentration with refined structure, making it approachable now yet age-worthy. (\$15.99)

Pairing: Perfect with grilled ribeye, lamb chops, or hearty mushroom stews.

Papa Roc Côtes de Gascogne Rouge 2024 - France

Smooth and fruit-forward, this Gascony red brims with juicy blackberry, plum, and a hint of spice. Medium-bodied with soft tannins, it's an easy-drinking wine that balances ripe fruit with a touch of rustic charm. Approachable and versatile, it's a perfect everyday red. (\$12.99)

Pairing: Enjoy with roasted chicken, grilled sausages, or a simple charcuterie plate.

Parcela 11 Finca del Tuerto 2020 - Rioja, Spain

This single-parcel Spanish red delivers bold dark cherry, blackberry, and subtle notes of vanilla and spice from oak aging. Full-bodied with balanced acidity, it shows both power and elegance in each sip. (\$19.99)

Pairing: Delicious with roasted pork, charcuterie boards, or Manchego cheese.

Sileni Pinot Noir 2020 - Hawke's Bay, New Zealand

Elegant and fruit-forward, this Pinot opens with ripe cherry, raspberry, and subtle floral aromas. Light tannins and a silky mouthfeel give it finesse, while a touch of spice lingers on the finish. A classic New Zealand Pinot. (\$16.99)

Pairing: Pairs beautifully with salmon, duck breast, or roasted root vegetables.

Batasiolo Dolcetto d'Alba 2022 - Piedmont, Italy

Vibrant and approachable, this Dolcetto offers juicy blackberry, violet, and almond notes with soft tannins. A charming wine that delivers everyday drinking pleasure without sacrificing depth. Smooth and refreshing with a hint of earthiness. (\$16.99)

Pairing: Try it with pizza, pasta Bolognese, or aged Italian cheeses.

Castle Rock Cabernet Sauvignon 2022 - California

A classic California Cabernet with bold blackcurrant, plum, and cassis, accented by cedar and vanilla. Medium-to-full bodied with firm tannins and a long, balanced finish, it's both crowd-pleasing and complex.(\$14.99)

Pairing: Excellent with grilled steaks, barbecue ribs, or sharp cheddar cheese.

Regular White

Callaway Cellar Selection Chardonnay 2023 - California

Bright and fruit-driven, this Chardonnay shows notes of ripe pear, golden apple, and a touch of vanilla cream. Balanced acidity keeps it fresh while subtle oak adds a smooth, rounded finish. A versatile white for any occasion. (\$14.99)

Pairing: Lovely with roast chicken, creamy pasta dishes, or crab cakes.

Mayu Pedro Ximénez (PX) 2023 - Elqui Valley, Chile

A rare dry expression of the Pedro Ximénez grape, this wine offers crisp citrus, green apple, and mineral-driven freshness. Light-bodied yet vibrant, it reflects the sunny yet cool Elqui Valley terroir. Refreshing and lively on the palate. (\$15.99)

Pairing: Excellent with ceviche, sushi, or goat cheese crostini.

Jacques Dumont Sauvignon Blanc 2024 - Loire Valley, France

Classic Loire Sauvignon Blanc, bursting with zesty lime, gooseberry, and grassy herbal notes. Crisp and mouthwatering with a clean, mineral-driven finish. A beautifully balanced wine for fans of bright, expressive whites. (\$16.99)

Pairing: Ideal with shellfish, chèvre, or asparagus risotto.

Rive de la Rosa Vermentino Toscana 2023 - Italy

Elegant and refreshing, this Tuscan Vermentino bursts with citrus zest, green pear, and a hint of Mediterranean herbs. Its crisp acidity and subtle salinity reflect its coastal origin, delivering both freshness and complexity. (\$15.99)

Pairing: Perfect with seafood pasta, grilled shrimp, or a light Caprese salad.

Aichenberg Grüner Veltliner - Austria

Fresh and aromatic, this Austrian white delivers green apple, citrus, and a signature hint of white pepper. Light to medium-bodied with lively acidity, it's a food-friendly wine that shines with clean, precise flavors. (\$19.99)

Aveleda Fonte Vinho Verde 2024 – Portugal

Pairing: Try it with schnitzel, sushi, or fresh garden vegetables.

Light, crisp, and slightly effervescent, this Vinho Verde shows flavors of lime, melon, and subtle floral notes. Refreshing and low in alcohol, it's a perfect "porch sipper" for warm afternoons. Bright and playful on the palate. (\$11.99) **Pairing**: Enjoy with grilled fish, shrimp tacos, or a summer salad with citrus vinaigrette.



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Pairing: Perfect with grilled ribeye, lamb chops, or hearty mushroom stews.

Papa Roc Côtes de Gascogne 2024 – France

Fresh, lively, and aromatic, this white from Gascony bursts with citrus, tropical fruit, and a touch of crisp green apple. Light on the palate with a zesty, clean finish, it's a classic expression of the region. Easy-drinking and versatile. (\$12.99)

Pairing: Excellent with goat cheese, seafood pastas, or fresh summer salads.

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Pairing: Ideal with shellfish, chèvre, or asparagus risotto.

Premium Red

Parusso Langhe Nebbiolo 2022 - Piedmont, Italy

Bright ruby in the glass, this Nebbiolo shows aromas of red cherry, rose petals, and subtle spice. On the palate, it is elegant yet structured, with fine tannins and a long, savory finish. A refined introduction to Piedmont's noble grape. (\$34.99)

Pairing: Excellent with truffle risotto, braised short ribs, or aged Parmigiano-Reggiano.

Lirac Red Rhône 2022 - Southern Rhône, France

A Grenache-led blend bursting with blackberry, plum, and warm spice, balanced by hints of garrigue herbs. Medium-to-full bodied with silky tannins and a smooth finish, it reflects the richness of the Southern Rhône. (\$32.99)

Pairing: Pairs beautifully with herb-roasted lamb, ratatouille, or grilled sausages.

Foppiano Petite Sirah 2021 - Sonoma, California

Deep and inky, this Petite Sirah offers bold flavors of blueberry, blackberry, cocoa, and pepper. Full-bodied with firm tannins and a long, powerful finish, it's a wine that delivers both intensity and character. (\$22.99)

Pairing: Best with barbecued ribs, brisket, or blackened steak.

Bonorli Toscana Rosso 2022 - Tuscany, Italy

Juicy and approachable, this Tuscan red blends ripe red berries with notes of violet and a touch of spice. Medium-bodied with soft tannins, it's a versatile and food-friendly wine, perfect for everyday enjoyment. (\$25.99)

Pairing: Ideal with Margherita pizza, spaghetti Bolognese, or Tuscan bean stew.

Optik Pinot Noir 2021 - California

A refined Pinot Noir showing bright cherry, cranberry, and subtle baking spice, with earthy undertones. Silky and balanced, it delivers elegance and freshness with a lingering, graceful finish. (\$33.99)

Pairing: Lovely alongside seared salmon, roasted duck, or wild mushroom risotto.

Vall Llach Porrera 2022 - Priorat, Spain

Powerful and complex, this Priorat blend reveals layers of blackberry, cassis, licorice, and mineral notes from the region's famous slate soils. Dense yet polished, with remarkable depth and length, it is both bold and age-worthy. (\$34.99)

Pairing: Perfect with grilled lamb chops, venison, or rich stews.

Premium Mix

Parusso Langhe Nebbiolo 2022 - Piedmont, Italy

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Anne Amie 2024 Pinot Gris - Willamette Valley, Oregon

Intensely aromatic, this Pinot Gris opens with delicate powdery floral notes that give way to vibrant flavors of Asian pear, Meyer lemon, and rose petal. Crisp and balanced, it offers both elegance and refreshing vibrancy. (\$28.99)

Pairing: Try with chicken paella, moules-frites, pork roast, or creamy seafood gratin.

Les Champs Clos Sancerre 2024 - Loire Valley, France

Pale yellow-green in the glass, this Sancerre presents a refined nose of citrus and minerals, underscored by a crisp, flinty backbone. The palate is harmonious and well-balanced, finishing with a zesty, clean note. (\$35.99)

Pairing: Excellent with meaty or oily fish, goat cheese, seafood risotto, or asparagus tart.

Samas Isola dei Nuraghi 2024 – Sardinia, Italy

Bright straw-yellow with green hints, this Vermentino-Chardonnay blend is crisp and well-balanced, showcasing tropical fruit and citrus aromas layered with Mediterranean sage and a fresh mineral-saline finish. On the palate, it remains silky yet structured. (\$25.99)

Pairing: A perfect foil for grilled fish, sushi, white meats, or light pasta dishes.