



# Tiffany's WINE & SPIRITS **WINE CLUB** - NOVEMBER 2025 -

1714 W. Main St., Kalamazoo, MI 49006

# Regular Red

This month's Regular Red Wine Club features a tour of wines from some of the world's most cherished regions. We explore the elegance of Northern Italy, the bold warmth of California and Argentina, and the spice-driven character of Southern France and Southern Italy. These bottles offer versatility for weeknight meals and depth for slow, cozy evenings.

## **Diego Pressenda Nebbiolo d'Alba 2019 – Piedmont, Italy (\$28.99)**

From the rolling hills of Piedmont, this Nebbiolo shows beautiful aromas of dried rose, cherry, and subtle earth. Its fine, savory tannins and graceful structure make it a wonderful partner for mushroom dishes, truffle pasta, or aged cheeses. A refined and soulful expression of Northern Italy.

## **Pas de Problème Pinot Noir 2023 – Languedoc, France (14.99)**

Light, bright, and delightfully drinkable. Fresh red berries and a soft, silky texture make this Pinot Noir a perfect "any night of the week" bottle. Pair with roast chicken, salmon, or a cozy bowl of mushroom risotto. As the label says — no problem.

## **Alexander Valley Vineyards Zinfandel 2019 – Sonoma, California (17.99)**

A classic California Zin with ripe raspberry, black cherry, and a touch of black pepper. Smooth, warm, and full of personality, this wine shines with barbecue, pizza night, or a plate of smoky gouda and charcuterie. Easy to love and just the right amount of bold.

## **Trapiche Oak Cask Malbec 2021 – Mendoza, Argentina (\$12.99)**

Rich blackberry fruit, hints of chocolate, and a smooth oak-kissed finish define this approachable Malbec. Full-bodied but balanced, it pairs beautifully with grilled steak, chili, or roasted vegetables. A comforting, crowd-pleasing style from high-altitude vineyards.

## **Villa Pereire Côtes-du-Rhône 2021 – Rhône Valley, France (\$13.99)**

A classic blend of Grenache and Syrah offering plum, black pepper, and warm spice. Medium-bodied with a velvety texture, this is a go-to pairing for herb-roasted chicken, sausage dishes, or ratatouille. Rustic, generous, and food-friendly.

## **Fattoria Pagano Aglianico 2021 – Campania, Italy (\$17.99)**

Aglianico is often called the "Barolo of the South" for its depth and structure. This bottle shows dark cherry, dried herbs, and a firm tannin backbone. Best enjoyed with slow-braised dishes, tomato-based pastas, or grilled lamb. If you enjoy powerful Italian reds, this is a standout.

# Regular White

This month's Regular White Wine Club leans into brightness, freshness, and wines that pair easily with everyday meals. Crisp whites with coastal lift, clean orchard fruit, and refreshing acidity — plus one beautifully versatile Spanish white to round out the set. These are wines designed for sharing, sipping, and savoring as the days start to feel a little lighter.

## **Montebuena Rioja Alavesa Blanco 2023 – Rioja, Spain (15.99)**

A beautifully fresh white from Rioja Alavesa, made primarily from Viura. Expect notes of lemon zest, green apple, and a subtle floral lift, with a clean, refreshing finish. This is a go-to table white — perfect for tapas, grilled fish, or a simple plate of olives, Manchego, and crusty bread.

## **Earthgrown Chardonnay 2023 – California (11.99)**

Fruit-forward and elegant, this Chardonnay highlights pear, apple, and gentle citrus rather than heavy oak. Smooth and balanced, it pairs well with roast chicken, creamy pasta, or seafood dishes in need of a little brightness.

## **La Cala Vermentino di Sardegna 2024 – Sardinia, Italy (19.99)**

Sunshine and sea breeze in a glass. Zesty citrus, wild herbs, and a touch of salinity make this a natural pairing with seafood — grilled shrimp, clams, calamari, or lemony pasta. A perfect Mediterranean mood wine.

## **Protea Chenin Blanc 2024 – Western Cape, South Africa (\$16.99)**

Vibrant, aromatic, and beautifully textured. Peach, melon, and floral notes glide into a clean, refreshing finish. Ideal with roasted poultry, cheese boards, and spicy dishes — Chenin is one of the world's great food wines.

## **Eckhof Grüner Veltliner 2023 – Austria (\$17.99)**

Bright, crisp, and gently peppery — Grüner is the vegetable-pairing champion. Expect fresh citrus, green apple, and mineral notes. Try it with salads, asparagus, sushi, or simply chilled on a relaxed afternoon.

## **Two Mountain Riesling 2023 – Yakima Valley, Washington (\$17.99)**

Off-dry with lively acidity and notes of lime, peach, and honeysuckle. Refreshing and incredibly versatile, especially with Thai, sushi, barbecue, or anything with a hint of heat. A perfect porch or picnic wine — joyful and unfussy.

# Regular Mix

Our regular mix Wine Club highlights contrast and harmony — elegant, aromatic reds paired alongside bright, coastal whites. Whether you're planning a cozy dinner at home or a spring-inspired meal, these wines offer versatility and pleasure in every glass.

## **Diego Pressenda Nebbiolo d'Alba 2019 – Piedmont, Italy (\$18.99)**

Nebbiolo is known for its floral aromatics and graceful structure, and this bottling shows it beautifully. Expect dried rose, cherry, and subtle earth, supported by fine tannins. A natural match for mushroom dishes, risotto, roasted poultry, or truffle pecorino. A wine of quiet depth and elegance.

## **Alexander Valley Vineyards Zinfandel 2019 – Sonoma, California (\$17.99)**

Ripe blackberry and raspberry fruit meet warm baking spice and a touch of pepper. Smooth and generous without being heavy, this is a versatile red for barbecue, pizza night, smoked cheeses, or anything cooked over flame. Comforting and full of personality.

## **Pas de Problème Pinot Noir 2023 – Languedoc, France (\$14.99)**

Fresh, light-bodied, and joyfully easy to drink. Notes of cherry, cranberry, and soft spice glide on a silky finish. A perfect "Tuesday night Pinot" that still feels thoughtful. Lovely with roast chicken, salmon, or a simple cheese and baguette moment.

## **Montebuena Rioja Blanco Alavesa 2023 – Rioja, Spain (\$15.99)**

A crisp, refreshing white made primarily from Viura. Lemon zest, green apple, and a gentle floral note lead to a clean, mineral finish. This is your "pour while cooking" wine — also perfect with tapas, grilled fish, olives, and Manchego.

## **Earthgrown Chardonnay 2023 – California (\$11.99)**

A bright, fruit-forward Chardonnay emphasizing orchard fruit instead of heavy oak. Pear, golden apple, and citrus come together with a smooth, balanced finish. Pairs effortlessly with roast chicken, creamy pastas, or parmesan-crusted whitefish.

## **La Cala Vermentino di Sardegna 2024 – Sardinia, Italy (\$19.99)**

Sea breeze, citrus, and wild Mediterranean herbs — this Vermentino is sunshine in a glass. Breezy and lightly saline, it was made for seafood: shrimp, scallops, clam pasta, or simply a salad topped with lemon and olive oil. Clean, coastal, and deeply refreshing.

# Premium Red

This month's Premium red selection highlights depth, heritage, and expressive winemaking. From the mountain slopes of Lebanon and Bierzo to the refined hills of Rioja and California's coastal valleys, each bottle brings a distinct sense of place. These are wines to slow down with — wines that evolve in the glass, reveal layers, and invite conversation.

## **Vin de Marje "Les Vignes du Marje" 2016 – Bekaa Valley, Lebanon (\$29.99)**

A remarkable wine from one of the world's oldest winegrowing regions. This blend offers dark berry fruit, tobacco leaf, and savory spice, carried by graceful, mature tannins. Complex, earthy, and soulful — this is a wine to pair with roasted lamb, braised meats, or a quiet evening by the fire.

## **Ferrari-Carano Pinot Noir 2019 – Sonoma, California (\$34.99)**

Silky and aromatic, with notes of cherry, black tea, and a gentle hint of vanilla. The texture is smooth and refined, making this a comforting yet elegant Pinot. Pair it with roast chicken, salmon, or a mushroom and herb pasta to let it truly shine.

## **Erre Punto Rioja 2024 – Rioja, Spain (\$34.99)**

From visionary winemaker Telmo Rodríguez, this modern Rioja blends Tempranillo and Garnacha for energy and finesse. Red cherry, plum, and subtle oak spice are wrapped in polished tannins. Excellent with tapas, lamb chops, or charcuterie — a Rioja built for today's palate.

## **Pétalos Viñas Viejas 2022 – Bierzo, Spain (\$29.99)**

Made from old-vine Mencía growing on steep slate slopes, Pétalos is floral, lifted, and mineral-driven. Expect violets, red berries, and graphite, with a smooth, elegant finish. A wine of quiet intensity — beautiful with grilled pork, herb-roasted vegetables, or pasta with olive oil and garlic.

## **Domaine Cros de Romet 2020 – Southern Rhône, France (\$25.99)**

A supple, dark-fruited Rhône red with notes of blackberry, black pepper, and warm garrigue herbs. Medium to full-bodied with a long, savory finish. Pairs effortlessly with stew, grilled sausage, or ratatouille — rustic charm, refined execution.

## **Alavida Cabernet Sauvignon 2022 – Mendoza, Argentina (Organic & Vegan) (\$20.99)**

Ripe cassis, plum, and dark chocolate shape this polished, organically crafted Cabernet. Smooth tannins and a generous finish make it both crowd-pleasing and quietly luxurious. Ideal with steak, roasted eggplant, or aged cheeses. No added sulfites, naturally balanced.

# Premium Mix

This month's Premium mix selection brings together expressive reds and refined whites from regions steeped in history and character. From the ancient vineyards of the Bekaa Valley to the coastal elegance of Northern Italy and the modern vibrancy of Rioja, each bottle offers depth, distinction, and a sense of story. These are wines to savor slowly and share thoughtfully.

## **Vin de Marje "Les Vignes du Marje" 2016 – Bekaa Valley, Lebanon (Red) (\$29.99)**

From one of the world's oldest winemaking regions, this red blend offers dark berry fruit, dried herb, tobacco, and subtle spice. With a few years of graceful bottle age, the tannins have softened beautifully, revealing complexity and length. Ideal with braised lamb, roasted mushrooms, or slow-simmered Mediterranean dishes.

## **Ferrari-Carano Pinot Noir 2019 – Sonoma, California (\$34.99)**

Silky and aromatic with notes of cherry, raspberry, and soft vanilla. The texture is plush yet refined, making this a versatile wine for roasted poultry, wild mushroom risotto, or cedar-plank salmon. A polished and comforting expression of Sonoma Pinot.

## **Erre Punto Rioja 2024 – Rioja, Spain (\$34.99)**

From celebrated winemaker Telmo Rodríguez, this modern Rioja blends Tempranillo and Garnacha for red fruit purity and gentle spice. Medium-bodied with velvety tannins and a fresh finish. Pairs beautifully with tapas, grilled vegetables, or charcuterie boards.

## **Vin de Marje "Les Vignes du Marje" Vin Blanc 2022 – Bekaa Valley, Lebanon (White) (\$29.99)**

A beautifully aromatic white showing pear, citrus blossom, and Mediterranean herbs. Crisp on the palate but layered in texture, this is a white that pairs effortlessly with mezze, seafood, or lemon and herb roasted chicken. Elegant, bright, and quietly distinctive.

## **Zvonko Bogdan Chardonnay 2023 – Vojvodina, Serbia (\$29.99)**

A graceful, lightly oaked Chardonnay with notes of golden apple, pear, and subtle vanilla. Round and smooth, but with refreshing lift. Perfect alongside soft cheeses, creamy pasta, or grilled white fish. Old-World charm with a modern touch.

## **Lugana "Gabriella" Buglioni 2023 – Verona, Italy (\$28.99)**

Made from the Turbiana grape near Lake Garda, this Lugana is elegant, floral, and mineral-driven. Expect citrus, peach skin, and a gentle almond finish. A stunning pairing for seafood risotto, fresh mozzarella, or delicate pasta dishes. A white of quiet sophistication and unmistakable Italian grace.