

Tiffany's WINE & SPIRITS

WINE CLUB

- OCTOBER 2025 -



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

We believe the best wines tell a story—of the land they come from, the traditions they represent, and the passion of the winemakers who craft them. This month's Wine Club Regular Red lineup is a journey across continents and styles, with bottles that highlight both Old World finesse and New World vibrancy. From structured classics to bold fruit-forward pours, here's what awaits you:

Heron Cabernet Sauvignon 2018 – California (\$17.99)

Heron's philosophy has always been about crafting wines of balance and elegance. Their 2018 Cabernet is just that—ripe dark berry fruit layered with gentle spice and rounded tannins. It's approachable yet sophisticated, making it a reliable partner for anything from Sunday roast to a casual burger night.

Chianti Riserva Cornioleto 2019 – Tuscany, Italy (\$19.99)

Few wines embody Italy like a Chianti Riserva. This bottle offers the depth of aged Sangiovese: dried cherry, leather, and earthy spice wrapped in a structure of bright acidity and supple tannins. A perfect match for pasta al pomodoro, grilled lamb, or a wedge of pecorino.

Château Bel Air Bordeaux 2020 – Bordeaux, France (\$18.99)

Bordeaux is timeless, and this 2020 vintage reminds us why. A Left Bank blend showing plum, cassis, and cedar notes, with a polished texture and graceful finish. It's versatile enough for both weeknight meals and special occasions—think roast chicken, beef stew, or lentil cassoulet.

Granite Hills Petite Syrah 2020 – California (\$14.99)

If you like bold reds, this Petite Syrah will win you over. Dense blackberry fruit, espresso, and a streak of peppery spice create a wine that's powerful but not overwhelming. Pair it with barbecue, brisket, or even rich dark chocolate to let its intensity shine.

Castle Rock Pinot Noir 2023 – California (\$14.99)

Pinot Noir lovers will appreciate this silky and fruit-forward gem. Cherry and raspberry lead the way, accented by gentle spice and a smooth, refreshing finish. It's easy to enjoy on its own but really shines alongside salmon, roast chicken, or a creamy mushroom risotto.

Thomas Stopfer Zweigelt 2019 – Austria (\$16.99)

Austria's most planted red grape rarely disappoints, and Stopfer's Zweigelt is no exception. Juicy red berries, floral violet notes, and a hint of spice make this wine both fresh and versatile. Slightly chill it on a warm evening or enjoy with charcuterie, pizza, or lighter meat dishes.

Regular White

Wine is about exploration—and this month, our Wine Club Regular White takes you on a journey through vineyards stretching from Greece to Italy, Austria, and beyond. These bottles highlight crisp, refreshing whites, aromatic expressions, and even a playful blend with a musical twist. Perfect for early autumn sipping, these wines are as food-friendly as they are conversation-worthy.

Kouros Assyrtiko 2020 – Peloponnese, Greece (\$15.99)

Assyrtiko is Greece's signature white grape, best known for its bright acidity and mineral backbone. This Kouros bottling shows lemon zest, green apple, and a saline edge that brings the sea right into your glass. Fresh and vibrant, it pairs beautifully with grilled fish, Mediterranean salads, or lemony chicken dishes.

La Lot Pinot Grigio 2023 – Italy (\$15.99)

Pinot Grigio doesn't always have to be simple—this one is crisp, clean, and expressive, with flavors of pear, white peach, and citrus blossom. It's the definition of easy-drinking, perfect for a casual night with pasta primavera or simply as an aperitif on the porch.

Taboadella 1255 Villae Branco 2021 – Dão, Portugal (\$19.99)

From Portugal's high-altitude Dão region, this white is a blend of indigenous grapes (including Encruzado, Bical, and Cerceal-Branco). The result is a layered, textured wine with notes of orchard fruit, citrus peel, and subtle herbal lift. Its balance of freshness and depth makes it an ideal match for roast chicken, creamy pastas, or seafood chowder.

Riva De La Rosa Frascati 2023 – Lazio, Italy (\$15.99)

Frascati is Rome's hometown white—bright, refreshing, and endlessly versatile. This bottling offers aromas of white flowers, stone fruit, and a touch of almond on the finish. A wonderful wine for antipasti spreads, grilled vegetables, or a classic plate of cacio e pepe.

St. Christopher Gewürztraminer 2023 – Pfalz, Germany (\$15.99)

This aromatic gem is bursting with exotic fruit, rose petal, and a hint of spice. Off-dry with a perfumed finish, it's a wine that delights the senses. Gewürztraminer shines with spicy cuisine—think Thai curry, Szechuan dishes, or even a slice of apple pie.

Zvonko Bogdan "8 Guitar Players" White 2023 – Vojvodina, Serbia (\$19.99)

From northern Serbia, this blend of international and local grapes delivers freshness, fruit, and a touch of personality. Notes of melon, citrus, and delicate floral tones make it easy to enjoy with everything from grilled shrimp to soft cheeses. Its name—"8 Guitar Players"—reflects the winery's connection to art and music, adding a playful rhythm to your glass.

Regular Mix

This month, our Regular Mix brings together the best of both worlds: bold, structured reds for cooler evenings and bright, refreshing whites for meals that call for lift and freshness. Together, these six bottles span iconic regions and grape varieties, offering a well-rounded journey across Europe and the U.S.

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Premium Red

For our Premium members, we've selected six reds that capture the heart of their regions—from the slopes of Mendoza to the noble vineyards of Bordeaux and Tuscany. Each bottle offers power, character, and elegance, making this collection ideal for autumn dinners, cellar aging, or savoring alongside hearty meals.

Bistué Cellars Cabernet Sauvignon 2023 – Mendoza, Argentina

From the foothills of the Andes, this Cabernet delivers bold blackberry and cassis fruit with undertones of spice and cocoa. Lush tannins and bright acidity strike a balance that makes it both age-worthy and immediately approachable. A natural match for grilled meats or a rich beef stew.

Rustenberg Stellenbosch "John X Merriman" 2021 – Stellenbosch, South Africa (\$34.99)

A Bordeaux-style blend from one of South Africa's most historic estates. Dark fruit, tobacco, and cedar mingle with graphite and spice, echoing Old World elegance with a New World edge. Pairs beautifully with roast lamb, venison, or mushroom dishes.

Château Lamothe-Bergeron Cru Bourgeois Supérieur 2019 – Haut-Médoc, Bordeaux (\$28.99)

This classified Cru Bourgeois Supérieur offers the elegance Bordeaux is famous for. A Cabernet-Merlot blend showing layers of blackcurrant, cedar, and graphite, supported by fine-grained tannins and a long finish. A wine with pedigree, perfect alongside duck breast or filet mignon.

Willamette Valley Vineyards Whole Cluster Pinot Noir 2023 – Oregon (\$26.99)

Fermented with whole clusters for added freshness and complexity, this Pinot Noir bursts with juicy red fruit, rose petal, and a hint of spice. Silky and vibrant, it's a versatile red for salmon, mushroom dishes, or charcuterie boards.

Domaine Bousquet Reserve Malbec 2024 – Mendoza, Argentina (\$20.99)

From one of Argentina's leading organic producers, this Reserve Malbec balances richness with finesse. Notes of blackberry, violet, and cocoa glide into a velvety finish. A standout with grilled steak, empanadas, or roasted eggplant.

Fattoria di Basciano "I Pini" 2022 – Tuscany, Italy (\$36.99)

A Tuscan powerhouse, "I Pini" blends Sangiovese with Merlot and Syrah, showcasing dark cherry, plum, and spice with hints of leather and tobacco. Full-bodied and age-worthy, it pairs beautifully with hearty pastas, braised short ribs, or aged cheeses.

Premium Mix

Our Premium Club Mix members enjoy access to wines that not only over-deliver in the glass but also showcase world-class vineyards and winemaking traditions. This month's curation spans bold reds from legendary regions and whites of remarkable elegance and finesse—a collection that balances power with refinement.

Bistué Cellars Cabernet Sauvignon 2023 – Mendoza, Argentina

From the high-altitude vineyards of Mendoza, this Cabernet offers blackcurrant, plum, and a touch of mocha, framed by firm yet approachable tannins. Its mountain freshness keeps the wine lively, making it a superb partner for grilled steaks or hearty stews.

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Château Lamothe-Bergeron Cru Bourgeois Supérieur 2019 – Haut-Médoc, Bordeaux (\$28.99)

A classified Cru Bourgeois Supérieur, this Left Bank Bordeaux blends Cabernet Sauvignon and Merlot in perfect harmony. Cassis, cedar, and graphite lead into a long, elegant finish with fine tannins. A cellar-worthy wine ideal for filet mignon, duck, or truffled dishes.

Domaine des Fines Caillottes Pouilly-Fumé 2023 – Loire Valley, France (\$31.99)

From a family estate specializing in Sauvignon Blanc, this Pouilly-Fumé is crisp and mineral-driven, with citrus, white peach, and a subtle smoky flint note. Elegant and precise, it's a natural partner for oysters, goat cheese, or delicate seafood dishes.

Soave Classico "Le Bine de Costiola" Tamellini 2023 – Veneto, Italy (\$26.99)

This single-vineyard Soave Classico is made entirely from Garganega, delivering orchard fruit, almond blossom, and a touch of honeyed richness. A benchmark Soave with both freshness and depth, ideal with risotto, shellfish, or roasted chicken.

Pewsey Vale Eden Valley Dry Riesling 2024 – South Australia (\$21.99)

An Australian classic, Pewsey Vale's Dry Riesling offers electric lime zest, green apple, and jasmine with razor-sharp acidity. Built to age gracefully, it's also refreshing in youth. Perfect with Asian cuisine, grilled seafood, or fresh salads.