

Tiffany's WINE & SPIRITS

WINE CLUB

- JANUARY 2026 -



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

2022 Murphy Good Cabernet Sauvignon – California, USA (\$14.99)

This Cabernet Sauvignon offers ripe blackberry and black cherry with hints of vanilla and cocoa, finishing smooth and fruit-forward. Medium- to full-bodied with soft tannins, it's easy-drinking and well balanced. Pair with grilled steak or burgers, barbecue, or aged cheddar.

2021 Di Majo Norante Sangiovese Terre degli Osci IGT – Molise, Italy (\$14.99)

A bright, medium-bodied red with notes of cherry, red plum, violet, and a touch of spice, finishing fresh and balanced. From Molise, it reflects the Di Majo Norante family's long tradition of crafting approachable wines from native Italian grapes. Pair it with tomato-based pasta, pizza, grilled sausages, or aged Pecorino.

2022 Baron de Ley Rioja Varietales Tempranillo – Rioja, Spain (\$16.99)

From a historic Rioja estate founded in the 1980s around a former monastery, this tempranillo shows bright red cherry and raspberry with subtle vanilla and spice, medium-bodied and fresh. It pairs well with tapas, grilled chorizo, paella, or Manchego cheese.

2022 Quinta de S. Sebastiao Dona Flor Tinto – Lisbao, Portugal (\$12.99)

This is a smooth, medium-bodied Portuguese red with ripe black fruit, plum, gentle spice, and a refined, balanced finish. Made in the Lisbon region under Atlantic influence, it pairs well with grilled or roasted meats, sausages, and hearty comfort dishes.

2023 Terre di Poggio Montepulciano d'Abruzzo – Abruzzo, Italy (\$12.99)

It offers juicy red cherry and plum fruit with hints of spice and violet-like florals, medium-bodied with balanced acidity and soft tannins typical of Montepulciano d'Abruzzo. Pair with tomato-based pastas, pizza with savory toppings, grilled meats, or aged cheeses for a classic Italian match.

2021 Montebuena Rioja – Rioja, Spain (\$15.99)

Aromas of plum, raspberry, and subtle cedar combine with hints of herbs and spice typical of Rioja Tempranillo. Juicy red and dark cherry fruit with a vanilla bouquet, medium-bodied with smooth, balanced tannins. It pairs beautifully with grilled meats, tomato-based dishes, stews, or semi-cured cheeses.

Regular White

2024 Bodegas Vicente Gandia Nebla Verdejo – Rueda, Spain (\$13.99)

This fresh, aromatic white from Rueda, Spain, shows bright tropical fruit, fennel, and hints of freshly cut hay. Medium-bodied and lively, it pairs beautifully with seafood, grilled fish, salads, or soft cheeses.

2024 Zanthe Grüner Veltliner – Burgenland, Austria (\$15.99)

This crisp Austrian white from Burgenland shows bright stone fruit, fresh apple and citrus with fine minerality and lively acidity. Its balanced, food-friendly style makes it great with seafood, light salads, grilled vegetables, or simply as an aperitif.

2022 Carelli 34 Chardonnay – Mendoza, Argentina (\$12.99)

Dry, medium-bodied Argentine chardonnay with ripe fruit character and lively aromatics, showing fresh citrus and orchard fruit flavors with a smooth, fruity finish. Easy-drinking and versatile, it pairs nicely with grilled fish, seafood, light pastas, or roasted chicken.

2022 Riva de la Rosa Verdicchio di Matelica – Marche, Italy (\$15.99)

From the Verdicchio di Marelica region in Marche, this crisp wine boasts bright citrus and green apple with lively acidity. Its refreshing, balanced profile makes it a great match with seafood, light pastas, salads, or soft cheeses.

2023 Novellum Chardonnay – France (\$16.99)

From Languedoc-Roussillon in France, this chardonnay is medium bodied with bright orchard fruits, subtle toast, and mineral notes. Its lively yet rounded profile pairs beautifully with grilled seafood, roasted chicken, or creamy pasta dishes.

2024 Frenzy Sauvignon Blanc – Marlborough, New Zealand (\$17.99)

This crisp Sauvignon Blanc from Marlborough, New Zealand offers lively citrus, grapefruit, and passionfruit aromas with vibrant acidity and a clean, refreshing finish. Its bright, expressive style makes it a great match for fresh seafood, goat cheese, salads, or light Asian dishes.

Regular Mix

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Premium Red

2020 Vik Omega Cabernet Sauvignon – Cachapoal Valley, Chile (\$29.99)

From Chile's Cachapoal Valley, this Cabernet Sauvignon is rich and elegant with concentrated dark berry, cassis, and hints of spice and cedar, framed by structured tannins and a kick of acidity. Its bold, layered profile pairs beautifully with grilled red meats, braised short ribs, or aged cheeses.

2021 Benoit Daridan Cheverny – Loire Valley, France (\$24.99)

From the Cheverny AOC in France's Loire Valley, this pinot noir-gamay blend offers bright red cherry, raspberry, and subtle spice with soft tannins and lively acidity. Its fresh, approachable style pairs beautifully with roasted poultry, charcuterie, grilled vegetables, or lightly sauced pasta dishes.

2020 Concentric Cabernet Sauvignon Reserve – Napa Valley, California (\$31.99)

This California Cabernet offers concentrated flavors of dark berries, plum, and cassis, accented by subtle spice and vanilla, with firm, elegant tannins. It's ideal alongside grilled red meats, hearty stews, or mature cheeses.

2022 Lapostolle Apalta – Colchagua Valley, Chile (\$24.99)

This Chilean red from the Apalta Valley has expressive black currant and cassis with hints of spice and vanilla, framed by juicy tannins and a lively finish. Its medium- to full-bodied, balanced profile pairs nicely with grilled meats, stews, or rich pasta dishes.

2021 Nudant Jean-René Bourgogne Pinot Noir – Burgundy, France (\$34.99)

This Pinot Noir shows bright red cherry and raspberry with subtle earth, spice, and a touch of oak, all wrapped in silky tannins and fresh acidity. Its elegant, classic profile pairs beautifully with roasted poultry, mushroom dishes, pork tenderloin, or mild cheeses.

2023 Torbreck Cuvée Juveniles – Barossa Valley, Australia (\$26.99)

This is a vibrant Barossa Valley GSM blend with juicy red fruits, lifted spice, and medium-bodied texture with lively acidity and soft, savory tannins. Its fresh, fruit-forward style makes it great with grilled meats, charcuterie, spicy dishes, or hearty stews.

Premium Mix

2023 Domaine Mickael Mothe Chablis – Burgundy, France (\$22.99)

From northern Burgundy, this expression of chardonnay shows crisp citrus with green apple and is underscored by flinty minerality. Its bright and racy acidity pairs well with oysters, simple seafood, or fresh goat cheese.

2024 Elena Walch Pinot Grigio – Alto Adige, Italy (\$26.99)

This Pinot Grigio from Alto Adige is bright and refreshing with zesty citrus, pear, and floral notes, backed by crisp acidity and a clean finish. Its light, food-friendly style pairs beautifully with seafood, light salads, and fresh cheeses.

2025 Torbreck Woodcutter's Semillon – Barossa Valley, Australia (\$24.99)

This Barossa Valley Semillon from Torbreck shows lifted citrus aromas like lemon and kaffir lime with floral citrus blossom and lively, tangy acidity on the palate, finishing fresh and medium-bodied. Its vibrant, zesty character makes it a great match with seafood, light fish dishes, Mexican or Asian salads, or fresh goat cheese.

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