

Tiffany's WINE & SPIRITS

WINE CLUB

- FEBRUARY 2026 -



1714 W. Main St., Kalamazoo, MI 49006

Regular Red

2022 Domaine d'Andezon Côtes-du-Rhône – Rhône, France (\$13.99)

Black fruits, licorice, and black olives prevail on the palate of this syrah-grenache blend. With an nice herbal lift and bright acidity, this wine pairs well with any game, pork, or lamb.

2023 Hello World Cabernet Franc – Castilla La Mancha, Spain (\$13.99)

The nose of this Spanish cabernet franc brings out fresh cherries and green olives with a slight herbal mintiness. It continues with a full palate with plums, blackberries, blueberries, and a hint of smoke. It would pair well with stews and spicy sauces.

2020 Fattoria Il Muro 'Castro' Rosso di Toscana – Tuscany, Italy (\$18.99)

The nose opens with an intense florality followed by coffee and dark chocolate covered cherries. A slightly sweet but smooth palate finishes with silky tannins. It is considered a Baby Super Tuscan because of the lack of significant barrel aging. Pair it with tomato-based pasta dishes or grilled meats.

2022 Stone Castle Pinot Noir – Rahoveci Valley, Kosovo (\$12.99)

This silky pinot noir from Kosovo shows a soft and well-rounded palate of ripe cherry and strawberry. Aging for eight months in Hungarian oak gives it light tannin that is good on its own or paired with pasta, pizza, and poultry dishes.

2019 Chateau de la Grave Cotes de Bourg – Bordeaux, France (\$13.99)

Aged in the traditional concrete vat, this merlot dominant blend starts with ripe red fruits. The mouthfeel is fleshy and fruity with a pleasant freshness and simple tannin structure. Beef tartar and roasted poultry would offer the best pairing pleasure.

2021 Fleur Violette Cabernet Sauvignon – Pays d'Oc, France (\$12.99)

This cabernet sauvignon from Pays d'Oc dominates with dark plums, currants, and dark cherries. Followed by some dried herbs and minerality, the backbone of acidity lends itself to grilled dishes and red meats.

Regular White

2023 Rechsteiner Pinot Grigio – Veneto, Italy (\$14.99)

This northern Italy pinot grigio has a delicate, fruity bouquet with citrus notes. A soft and velvety palate follows with notes of pear and yellow apple. This wine pairs wonderfully with many appetizers as well as seafood risottos.

2022 Matchbook Old Head Chardonnay – Dunnigan Hills, California (\$14.99)

This Central Coast of California chardonnay brings notes of baked apple, apricot, and toasted oak on the nose. The palate has flavors of peach, pineapple, mango as well as warm spices of nutmeg. Pairs well with seafood alfredo.

2024 Painted Wolf 'The Den' Chenin Blanc– Swartland, South Africa (\$14.99)

South Africa produces great wine from chenin blanc and this is no exception. Bright and fresh citrus aromas lure you in to a lean and crisp palate with zippy, refreshing acidity. This wine would pair wonderfully with fish tacos, fresh salads, and goat cheese.

2023 Vint Central Coast Sauvignon Blanc – Central Coast, California (\$12.99)

Opening with fresh lime and grapefruit on the nose, this a fruit forward sauvignon blanc from California's Central Coast. The palate brings out fresh melon and lemon zest. Grilled shrimp and herbaceous salads would pair well.

2023 Decibel 'Giunta' Albariño – Hawke's Bay, New Zealand (\$16.99)

This vibrant albariño from New Zealand is a fruit bomb of apricot and yellow nectarine. Citrus and fragrant florals round out the dry wine by accentuating the sweet fruit characteristics. Pair this wine with any seafood or light meat dishes.

2018 Unico Zelo 'Jade & Jasper' Fiano – Adelaide Hills, Australia (\$18.99)

Fresh and tangy, this Australian fiano opens with white peach blossoms, jasmine, and honeydew. The palate is electric with its crisp acidity and supported by a rich fruit-sweetness. The fiano texture pairs well with many types of antipasto and cheeses.

Regular Mix

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Premium Red

2021 Bruce Patch Biglieri Vineyard Zinfandel – Dry Creek Valley, California (\$29.99)

This wine is a great example of California zinfandel: juicy red fruit with some baking spices and pepper. Notes of anise and blood orange appear on the nose. The medium body and long finish make it ideal for cajun dishes as well as for your backyard barbeque.

2021 Couly-Dutheil Saumur-Champigny Les Moulins de Turquant – Loire Valley, France (\$32.99)

This meaty and luscious cabernet franc from the Loire Valley has a fruity and pleasant nose. The palate is round and fleshy, predominantly red fruits with melted tannins. Pair it with beef dishes, grilled meats, or charcuterie.

2019 Dosio Nassone Dolcetto d'Alba Superiore – Piedmont, Italy (\$23.99)

Northern Italian dolcetto is a classic wine to pair with meat ravioli and pasta with meat or mushroom sauce. This wine opens with a nose of ripe red plums, tart blueberries, and some violet. The fine tannin palate extends with lush black cherry and raspberry.

2020 Pascual Toso Alta Malbec – Mendoza, Argentina (\$36.99)

This Argentine malbec shows hints of violet amongst its nose of blackberries, spices, and tobacco. Fine, grippy tannins melt into the palate with rich blackberries, coffee, and dark chocolate. Grilled meats and vegetables or pastas pair well with this wine.

2022 Ca' Vendri Amarone della Valpolicella – Veneto, Italy (\$35.99)

This full-bodied red is smoky and spicy with red cherries and plums. Subtle black pepper and a nice florality shows on the nose. The dense and velvety palate brings out refreshing acidity with a long, chocolaty finish. Pair with braised beef, lamb with rosemary, or a wild boar stew.

2021 Luke Cabernet Sauvignon – Columbia Valley, Washington (\$24.99)

Aromas of marionberry and dark chocolate prepare you for the rich black currant and raspberry to follow. Plush tannins and medium acidity structure the blueberry and blackberry palate with a touch of cedar and cinnamon on the finish. This cabernet sauvignon screams to be paired with lamb chops or a ribeye steak.

Premium Mix

2020 Joseph Mellot Pouilly-Fume Le Troncsec – Loire, France (\$24.99)

This French sauvignon blanc is grassy, herbaceous, and beautifully crisp. There is a subtle minerality surrounding the bright refreshing core of its palate. White fish, citrus-based dishes, and any other aromatized dishes would pair well with this wine.

2019 Schloss Johannisberg Gelblack Riesling Feinherb – Rheingau, Germany (\$35.99)

Aromas of stone fruits, white flowers, and sugared lime zest entice you into this wine's delicate balance of sweetness and acidity. The mineral-rich backbone of this riesling holds up the lively acidity and well-integrated sweetness. A Goat's cheese tart or poached cod would be a perfect pairing.

2023 Paulus Wine Co. Bosberaad Chenin Blanc – Voor Paardeberg, South Africa (\$34.99)

Bursting with yellow apple, mango, and papaya, this chenin blanc is creamy and delicious. Pear and apricot are picked up on the nose leading to a rich and full palate with salinity to support the yellow fruits. Pair this wine with some cheddar or gruyere.

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