



Tiffany's WINE & SPIRITS
WINE CLUB
- MARCH 2026 -

1714 W. Main St., Kalamazoo, MI 49006

Regular Red

2020 Pesquie Edition 1912M – Rhone Valley, France (\$18.99)

Fresh raspberries and cherries along with violet and thyme aromas bring you into this grenache and syrah blend. The structured palate balances red berries with the provencal herbs typical of the region. Roasted chicken and vegetable pies make a wonderful pairing.

2021 Alexander Valley Vineyards Sin Zin – Sonoma County, California (\$13.99)

This zinfandel has notes of spicy and fruity dark fruits such as black cherry and boysenberry. Vanilla and dark chocolate surround the solid core of lush red and black fruits, finishing long and balanced. Pair it with any grilled meats.

2022 When & Where One More Episode Shiraz – Riverland, Australia (\$13.99)

This is a bold and fresh shiraz opens with black cherry and dusty spice on the nose. The palate is similar with bright fruit flavors leading to a refreshing finish. Bring this wine to your backyard barbeque for a wonderful pairing.

2022 Pablo Fallabrino Anarkia Tannat – Altantida, Uruguay (\$19.99)

Aromas of plums, sage, and fresh-baked bread come out of the glass of this tannat. The palate is juicy with ripe red fruits and a rocky minerality all finishing with soft rose petals. The robust tannin make it perfect for pairing with steak or barbeque porkchops.

NV Giulio Straccali Vino Rosso – Tuscany, Italy (\$12.99)

This Tuscan blend opens with aromas of red fruits. The full body is rich with red fruit flavors, smooth tannins, and a well balanced finish. This wine goes well with pastas and pizzas.

2020 Vina Marty Corazon Del Indio – Valle Central, Chile (\$18.99)

This Chilean Carmenere dominant blend opens with wonderful aromas of dark chocolate, cocoa powder, and mint. The palate continues that mint with the addition of plums, vanilla, spice, and a hint of eucalyptus. Pair this wine with a rich, hearty lamb stew.

Regular White

2022 Foncalieu Le Versant Sauvignon – Pays d’Oc France (\$14.99)

Fresh lime and ripe passion fruit stand out in this sauvignon blanc. The citrus focused palate is lively and bright, a perfect match for grilled fish or sushi.

2023 When & Where The kids are finally asleep – South Australia (\$13.99)

This Australian chardonnay is bright, fun, and thirst quenching. An early harvest resulted in a great acidity that brings a great refreshing quality to this wine. Drink it on its own in the sun or with some cheese and crackers.

2021 Robertson Winery Chardonnay– South Africa (\$12.99)

This chardonnay has fresh citrus fruits and melon paired with oak and creamy vanilla. A natural acidity brings a clean finish to the toasty palate. This wine pairs well with seafood or roasted chicken.

2022 Fleur Violette Chardonnay – Pays d’Oc, France (\$12.99)

Ripe apple, pear, and cream create the rich palate of this chardonnay. Light oak aging is reflected in its smooth and buttery finish. White meat, shellfish, or grilled shrimp are wonderful food pairings.

2023 Masso Vivo Vermentino – Tuscany, Italy (\$15.99)

Notes of blossoms, lemon zest, and candied fruit bring you into this wine's tangy minerality. The palate balances juicy fruits and crisp pear with a controlled acidity. This vibrant wine would pair well with lobster or a creamy burrata.

2023 Carrel & Senger Jongieux Blanc – Savoie, France (\$15.99)

This crisp and fresh wine has a ripe and creamy palate that boasts citrus and pear. The mineral finish and juicy acidity is as refreshing as drinking cool water from a stony stream. Try pairing it with chicken parmesan or oysters.

Regular Mix

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Premium Red

2020 Domaine de Marcoux Cotes du Rhone – Cotes du Rhone, France (\$26.99)

This grenache dominant blend is full bodied yet soft and easy to drink. Blackcurrant, herbs and spices, and earthiness bring a richness and balance to the palate. Its intense minerality pairs well with lamb dishes and grilled vegetables.

2021 Chateau du Gazin Canon Fronsac – Bordeaux, France (\$32.99)

The aromas of this Bordeaux blend bring out red fruits and black cherries with a refreshing hint of menthol. It has a medium body, with chalky and savory tannin that balances its dark cherry fruits and hints of leather and tobacco. This wine will compliment roast dishes well.

2017 Kabaj Noir – Goriska Brda, Slovenia (\$33.99)

This Slovenian pinot noir is elegant and powerful. Ripe dark fruits and wild berries are balanced by its structure of refined tannins. The palate finishes with peppery spice and earthiness that provide layers of added complexity. Pair this wine with beef goulash or poultry.

2019 Basciano Chianti Rufina Riserva – Tuscany, Italy (\$34.99)

This sangiovese from Chianti is full of dark plum and blackberry. The palate is full and round with soft tannins, notes of tar, and a long peppery finish. Roasted meats or aged cheeses pair well with this wine.

2022 Clos LaChance Cabernet Sauvignon – Santa Clara Valley, California (\$22.99)

Cabernet Sauvignon from the Central Valley of California has notes of blackberries and prunes. The lingering acidity balances well with dark fruits and spice on the finish. Pair this wine with a nice steak or stew.

20XX La Boidina Monferrato Nebbiolo – Piedmont, Italy (\$21.99)

This well made nebbiolo from northern Italy opens with wild berries and violet aromas. The structured palate balances acidity and tannin with a core of red fruit and earthiness. Pasta or aged cheeses would be a great pairing.

Premium Mix

2023 La Staffa Verdicchio – Marche, Italy (\$34.99)

This white opens with soft peach and light floral aromas. The palate brings out a zesty citrus and an herbaceous quality that pairs wonderfully with a bean soup or a mushroom risotto.

2023 Kozlovic Malvazija – Istria, Croatia (\$29.99)

This Croatian wine has aromas of white peach, apple, and almond. The fresh, citrus palate is soft and nutty with a nice salinity. Serve this with seafood or creamy risottos.

2024 Lis Neris Pinot Grigio – Friuli Isonzo, Italy (\$29.99)

A finesse-rich white with a floral bouquet and a fine peach and pineapple note. On the palate, multi-layered and quite complex, with a beautiful salinity. Pair this wine with vegetable dishes and grilled fish.

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