



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

1714 W. Main St., Kalamazoo, MI 49006

Regular Red

2023 Flaco Tempranillo – Madrid, Spain (\$15.99)

The nose is floral with red berries and notes of white pepper. The palate is plush with prune, raspberry, and cherry flavors, brought together by a hint of a smooth tannic structure. This versatile wine could pair with flaky fish like cod or white meats like chicken.

2022 Altemura Sasseo Primitivo – Puglia, Italy (\$18.99)

Licorice and sweet spices entice you along with aromas of dried plums and cherries. The palate brings flavors of raspberries, plums, and a slight smokiness held up by firm tannins. Pair this wine with eggplant parmesan or lasagna.

2023 Catena Vista Flores Malbec – Mendoza, Argentina (\$16.99)

Vibrant red berry flavors jump out of the glass. The mouthfeel is full with sweet spices and a touch of leather, finishing with soft tannin. This malbec would pair well with roasted pork or a skirt steak.

2024 Castello di Albola Chianti Classico – Tuscany, Italy (\$18.99)

This Chianti Classico offers aromas of cherries, violets, and a woody quality. The palate is fresh and full with ripe red berries, plums, and dusty earth, finishing with silky tannins. Pasta dishes with tomato sauce and meats roasts pair wonderfully with this wine.

2023 Domaine de Couron Côtes-du-Rhône – Côtes-du-Rhône, France (\$16.99)

A vibrant nose of black cherry, blackberry, and dried herbs, with hints of sun-baked earth and spice. The palate is medium bodied with velvety tannins and lively acidity showing flavors of dark fruits, garrigue, and a touch of graphite with a spicy finish. Pair this wine with roast pork.

2023 Fairweather Cabernet Sauvignon– Napa Valley, California (\$12.99)

Aromas of plush black fruits, violet, and dried herbs bring you in to this wine. The palate is filled with ripe figs and red cherries, with toasted oak and firm tannin structure. Enjoy this wine with grilled lamb or ribs.

Regular White

2023 Starmont Vineyards Sauvignon Blanc – North Coast, California (\$12.99)

White florals open up the nose to aromas of melon and ripe fruits. The palate has flavors of pear and melon with a nice minerality and mouth watering finish. A fresh salad would be the perfect pairing for this wine.

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

The bouquet of this Italian white blend is elegant with hints of fruit and flower flavors. The palate shows nice structure and balance, with a smooth finish. This wine is suitable on its own or with appetizers.

2025 Piattelli Vineyards Torrontés – Salta, Argentina (\$14.99)

This wine opens with aromas of lemons, melons, and flowers. The palate is full of sweet tropical fruits, finishing lively and fresh. Pair this aromatic wine with Indian cuisine.

2025 Lubanzi Chenin Blanc – Swartland, South Africa (\$18.99)

This chenin blanc offers aromas of peach and baked apple. It has a medium body and soft palate with ripe orchard fruits, finishing with a crisp, refreshing salinity. Light pasta dishes or seafood would pair well with this wine.

2023 Chateau Grand Plantey Sauvignon – Bordeaux, France (\$11.99)

This white Bordeaux has aromas of citrus and stone fruits on the nose. The dry, well-balanced palate has flavors of grapefruit and lemon. The refreshing finish pairs well with goat cheese or cooked fish.

2021 Domitia Picpoul de Pinet – Languedoc, France (\$15.99)

Aromas of white flowers and a slight minerality bring you in. Melon and stone fruits on the palate are supported with a backbone of bracing acidity that leads to a clean finish. Pair this with seafood dishes like fried calamari or oysters.

Regular Mix

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Premium Red

2022 Vite Colte La Luna e i Falò Barbera d'Asti – Piedmont, Italy (\$23.99)

Aromas of ripe plum and cranberries bring you into this barbera. The palate offers concentrated dark red fruits balanced with high acidity and soft tannins. This smooth wine pairs well with roasted duck or Bolognese.

2023 Panther Creek Winemaker's Cuvee Pinot Noir – Willamette Valley, Oregon (\$21.99)

Aromas of black cherries mix with fresh-turned soil and espresso beans. Wonderful flavors of ripe cherries and blackberries combine with tobacco, supported with moderate textural tannin. The long finish takes you through a pairing with lamb or burgers.

2023 Chateau de la Greffiere Bourgogne – Burgundy, France (\$29.99)

Dried rose petals and lively cherry are found on the nose. The palate is savory and light, finishing round and smooth. A good pairing with this wine could be duck breast, a creamy brie, or mushroom risotto.

2016 Chateau Jean Faux Sainte-Radegonde – Bordeaux, France (\$32.99)

Attractive red fruit aromas paired with lively acidity make this wine fun and food friendly. The palate brings in flavors of red plums and spice with fine tannin and a mineral finish. While being food friendly, a pairing with pork tenderloin would be wonderful.

2023 Le Volte Dell' Ornellaia – Tuscany, Italy (\$34.99)

This super-Tuscan opens with ripe blackberry aromas. The palate has a wonderful juicy freshness that flows through the silky tannins to an enduring finish. A beef ragu or sausage pizza would compliment this wine well.

2020 Álvaro Palacios Finca La Montesa Viñedo Esencial – Rioja, Spain (\$26.99)

This wine opens with aromas of ripe strawberries, cherries, and baking spices. More spices are present on the fresh palate that balances fruit and tannin structure. A chorizo paella would pair well with this wine.

Premium Mix

2024 Murgo Etna Bianco – Sicily, Italy (\$30.99)

This blend of two indigenous Sicilian grapes has a delicate floral bouquet along with white pear and a fine salinity. The palate is persistent with citrus notes, a chalky texture, and a clean finish. Pair with delicate grilled fish served with salmoriglio.

2025 Garzon Albariño Reserva – Maldonado, Uruguay (\$24.99)

Aromas of pear, apple blossom, and sea salt are found on the nose. The fresh and mineral palate combines flavors of stone fruits, melons, and limes through to its rounded finish. This wine is well suited pair with Asian food or a fresh tuna salad

2023 Tikveš Luda Mara Temjanika – Povardarie, North Macedonia (\$22.99)

Floral notes of acacia and elderberry are present on the nose of this Macedonian wine. The palate is light-bodied with intense ripe citrus and green plum flavors, with a refreshing fruity finish. Pair this with goat cheese and light desserts.

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