

A glass of white wine on a wooden table next to a vase of pink flowers. The background is a blurred outdoor setting with a person in a pink dress.

Tiffany's WINE & SPIRITS
WINE CLUB

- MAY 2026 -

1714 W. Main St., Kalamazoo, MI 49006

Regular Red

2023 Tavernello Sangiovese – Romagna, Italy (\$12.99)

Intense and fresh red fruits are present on the nose. The palate continues with red cherries and blackberries and finishing with a fresh acidity that pairs wonderfully with pizzas and pastas.

2020 Carla Chiaro Bonarda Reserve – Mendoza, Argentina (\$17.99)

The nose of this Bonarda is strawberry jam and cloves. The palate has notes of dark fruits and chocolate and is smooth and easy drinking with low tannin. Pair this wine with Argentine empanadas or chorizo.

2023 Le Grand Noir GSM Red Blend – Pays d'Oc, France (\$16.99)

A nicely perfumed nose as well as blackberries and black cherries are your introduction into this wine. The fruit is complimented by notes of spice and pepper on the palate. This wine would pair well with full-flavored meat dishes and dishes with spice.

2023 La Chevaliere Cabernet Sauvignon – Pays d'Oc, France (\$18.99)

Aromas of blackcurrants and subtle herbal notes are present. The palate is intense and concentrated with fresh acidity and well integrated tannin. Pair this wine with grilled meats or your next barbeque.

2023 Nebla Garnacha de altitud – Levante, Spain (\$13.99)

Black plums and dried cranberry are surrounded by a floral nose. The palate is fresh with red fruits. Paella or semi-cured cheeses will pair well with this wine.

2021 Benvolio Rosso Trevenezie – Italy (\$14.99)

This lighter red opens with aromas of cherries and violets. The palate brings out bright red fruits with hints of spice and a smooth finish. Pastas with a garlic sauce will be a delightful pairing.

Regular White

2024 Domaine Desloges Touraine Sauvignon – Loire Valley, France (\$16.99)

Aromas of passionfruit and lemon jump out of the glass. The palate has notes of lemons, grass, and exotic fruits with a refreshing acidity. Great food pairings could be seafood dishes or dishes with goat cheese.

2022 Chateau Haut-Blanville Elegante – Pays d'Oc, France (\$17.99)

Honey, white flowers, and citrus are all present on the nose. The palate is creamy and medium to full bodied with notes of lemons and pears. Salmon would pair well with this wine.

2024 Villa Floriano Pinot Grigio – Friuli, Italy (\$14.99)

On the nose, there is ripe tropical fruits, citrus, and pears. Clean and fruity, the palate has a soft structure and clean finish. Pair with soft cheeses or light salads.

2023 Chemistry Sauvignon Blanc – Columbia Valley, Oregon (\$15.99)

This sauvignon blanc is tangy and grassy and full of pineapple notes. Notes of lemons, mangos, and almonds appear on the palate. The mouthwatering finish of this wine would pair well with fresh goat cheeses.

2023 Masi Fresco di Masi Bianco – Veneto, Italy (\$17.99)

The nose has fresh fruit and floral notes. Pineapples and citrus fruits dominate the palate. Mediterranean dishes with vegetables and fish would pair well.

2023 Ivy Ridge Sauvignon Blanc – Marlborough, New Zealand (\$15.99)

This sauvignon blanc is vibrant with bright lemon zest and gooseberry on the nose. The palate is lively with acidity, key limes, and grapefruit finishing fresh. Barbeque chicken is an excellent pairing.

Regular Mix

2024 Domaine Desloges Touraine Sauvignon – Loire Valley, France (\$16.99)

Aromas of passionfruit and lemon jump out of the glass. The palate has notes of lemons, grass, and exotic fruits with a refreshing acidity. Great food pairings could be seafood dishes or dishes with goat cheese.

2022 Chateau Haut-Blanville Elegante – Pays d'Oc, France (\$17.99)

Honey, white flowers, and citrus are all present on the nose. The palate is creamy and medium to full bodied with notes of lemons and pears. Salmon would pair well with this wine.

2024 Villa Floriano Pinot Grigio – Friuli, Italy (\$14.99)

On the nose, there is ripe tropical fruits, citrus, and pears. Clean and fruity, the palate has a soft structure and clean finish. Pair with soft cheeses or light salads.

2023 Tavernello Sangiovese – Romagna, Italy (\$12.99)

Intense and fresh red fruits are present on the nose. The palate continues with red cherries and blackberries and finishing with a fresh acidity that pairs wonderfully with pizzas and pastas.

2020 Carla Chiaro Bonarda Reserve – Mendoza, Argentina (\$17.99)

The nose of this Bonarda is strawberry jam and cloves. The palate has notes of dark fruits and chocolate and is smooth and easy drinking with low tannin. Pair this wine with Argentine empanadas or chorizo.

2023 Le Grand Noir GSM Red Blend – Pays d'Oc, France (\$16.99)

A nicely perfumed nose as well as blackberries and black cherries are your introduction into this wine. The fruit is complimented by notes of spice and pepper on the palate. This wine would pair well with full-flavored meat dishes and dishes with spice.

Premium Red

2022 Gust Syrah – Sonoma County, California (\$32.99)

Nose of black cherry, olives, violets, and sage. Black plums and kirsch along with black pepper make up the rich palate. Its grippy tannin would lend it to pair well with lamb dishes.

2020 La Raison d’Hêtre – Bordeaux, France (\$26.99)

This wine opens with a fresh nose showing autumn fruits. The firm palate boasts flavors of plums and dark cherries, a round and silky structure, and firm tannins. Pair this with roasted or grilled lamb.

2024 Field Recordings Wonderwall Pinot Noir – Santa Barbara, California (\$23.99)

Notes of black cherries, figs, and cola appear on the nose. The palate has ripe fruits with hints of white pepper and cloves. A pork chop would go wonderfully with this wine.

2023 Villa Locatelli Cabernet Franc – Friuli, Italy (\$23.99)

The nose of this cabernet franc show an herbaceous quality that includes tomato leaf and a nice earthiness. The palate is grippy and juicy with black fruits. A risotto with sausage would make a great pairing.

2020 Cousiño-Macul Antiguas Reservas Cabernet Sauvignon – Maipo Valley, Chile (\$24.99)

Aromas of blackcurrants, cherries, and raspberry entice you into the glass. The palate offers notes of cassis, spice, black pepper, and vanilla. A slight mint character brings the soft tannin and acidity through a long finish. Enjoy this wine along with a stew, a steak, or an assortment of strong cheeses.

2021 Villadoria Bricco Magno Langhe Nebbiolo – Piedmonte, Italy (\$27.99)

Violets and cocoa aromas are present on the nose. The palate is full-bodied and velvety with raspberry notes and finishes long with a slight note of wood. Pair this wine with meat based pasta dishes.

Premium Mix

2024 Garzon Sauvignon Blanc Reserva – Maldonado, Uruguay (\$24.99)

The nose is full of grapefruit and herbal notes. The palate is fresh and elegant with a marked minerality. This wine is great with Greek or Armenian dishes.

2022 Bodega Palacios Placet de Valtomelloso – Rioja, Spain (\$34.99)

Notes of ripe apples and pears are present with hints of vanilla. The full-bodied palate has a creamy profile and is smooth and fresh. Seafood pairs wonderfully with this wine.

2024 Gönc 60s Kerner White – Stajerska, Slovenia (\$21.99)

This wine is bursting with tangerine peel and stone fruits. The palate is lead by citrus notes and has a slightly grippy texture, finishing with refreshing acidity. Pair this wine with light salads and herb focused dishes.

2022 Gust Syrah – Sonoma County, California (\$32.99)

Nose of black cherry, olives, violets, and sage. Black plums and kirsch along with black pepper make up the rich palate. Its grippy tannin would lend it to pair well with lamb dishes.

2020 La Raison d’Hêtre – Bordeaux, France (\$26.99)

This wine opens with a fresh nose showing autumn fruits. The firm palate boasts flavors of plums and dark cherries, a round and silky structure, and firm tannins. Pair this with roasted or grilled lamb.

2024 Field Recordings Wonderwall Pinot Noir – Santa Barbara, California (\$23.99)

Notes of black cherries, figs, and cola appear on the nose. The palate has ripe fruits with hints of white pepper and cloves. A pork chop would go wonderfully with this wine.