

Tiffany's WINE & SPIRITS

WINE CLUB

- JUNE 2026 -



1714 W. Main St., Kalamazoo, MI 49006 

Regular Red

2022 Sand Point Zinfandel – California (\$14.99)

Aromas of juicy dark fruit bring you into this bright wine. The palate has ripe and concentrated fruits with a touch of spice and vanilla. This wine would pair well with baby back ribs, pork chops, and even spaghetti with meatballs.

2022 Pipa Rosa 3 Castas Tinto – Saima, Portugal (\$17.99)

This Portuguese blend has aromas of macerated red fruits, chocolate, and a green tobacco earthiness. The palate has a fruity approachability but also a nice depth of structure. Sausages and soft cheeses pair well with this wine.

2022 Grati Chianti DOCG – Tuscany, Italy (\$13.99)

This wine opens with ripe red fruit aromas with an herbal touch. The palate is bright with red cherries and spices, rounded out by fine tannin and a touch of tobacco. Enjoy this wine with burgers out on your porch.

2023 Tagua Tagua Carmenere – Central Valley, Chile (\$12.99)

This Carmenere is fresh and herbaceous, with soft floral aromas. Rich dark fruit flavors dominate the palate with a touch of spice and vanilla. Its delicate acidity pairs well with grilled meat dishes or empanadas.

2021 Mas Picoso De Flor en Flor – Catalunya, Spain (\$19.99)

This wine opens with intense aromas of red berries, subtle spice, and Mediterranean herbs. The palate is round and persistent, with plenty of red fruit notes. Pairing this wine with mushroom risotto or artisan pizzas will enhance its charm.

2022 Château La Grande Métairie – Bordeaux, France (\$15.99)

Aromas of blackberries, dried herbs, and baking spices invite you into this wine. Round with soft tannins, the palate is balanced with fresh fruit and graphite. This wine would pair wonderfully with cold cuts and soft cheeses.

Regular White

2024 Stone Castle Chardonnay – Rahoveci Valley, Kosovo (\$12.99)

Tropical fruits lead the aromatic lineup along with floral aromas. The palate is clean and refreshing with nice texture. Pair this Chardonnay with dishes such as a tuna sandwich or brussel sprouts.

2022 Val Delle Rose Litorale Vermentino – Castellina in Chianti, Italy (\$12.99)

Inviting bouquet of orchard fruits and citrus. Juicy and medium bodied, the palate is crisp with racy acidity through the finish. Fish and vegetables would be complimented by this wine.

2023 Chemistry Pinot Gris – Dayton, Oregon (\$15.99)

This fun wine opens with aromas of pears and lemons. The light palate blends these aromas into apricots and nectarines, followed by bright and refreshing acidity. Seafood like crab or salmon both pair well with this Pinot Gris.

2025 Kuranui Sauvignon Blanc – Marlborough, New Zealand (\$14.99)

Aromas of grapefruit, nectarine, and tropical melon. The palate is lean with lively acidity balanced with ripe tropical fruits. Pair this with some sushi for a great dinner.

2025 Zacharias Assyrtiko – Nemea, Greece (\$17.99)

Wonderful citrus aromas dominate the nose of this Greek white. The fruity and clean palate has a beautiful minerality finished by balanced acidity. Oysters and matured yellow cheese make wonderful pairings.

2024 Domaine Gassier Embruns de Viognier – Pays d'Oc, France (\$18.99)

Apricot and tangerine fill the nose followed by a hint of vanilla. The palate is lean and charming with delicate orchard fruits. Possible food pairings are grilled seafood dishes, creamy dishes, or fresh green salads.

Regular Mix

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Premium Red

2022 Chateau Rocher-Calon – Bordeaux, France (\$21.99)

This Bordeaux opens with aromas of ripe red fruits and cocoa. The palate is powerful yet balanced, with blackberries, licorice, and silky tannins. Grilled red meats or roasted poultry would pair well with this wine.

2021 La Colombera Monleale – Piedmont, Italy (\$39.99)

Rich black cherries and plums are present on the nose. A slight savory quality brings you to the structured palate that is full of fresh and juicy berries. This wine shines when paired with dishes such as mushroom risotto or braised greens.

2022 Concha Y Toro Malbec – Colchagua Valley, Argentina (\$19.99)

Aromas of black fruits, blueberries, plums, and chocolate. The palate is concentrated and smooth, with flavors of black fruits and sweet tannin. Pair this with sauteed vegetables and pork.

2023 Sylvain Debord Coteaux Bourguignons Vieilles Vignes Gamay – Burgundy, France (\$23.99)

Raspberry, cherry, and pepper notes are present on the nose. The palate is elegant and easy drinking with lots of red cherries, lively acidity, and soft tannin. Roasted chicken, duck breast, and mushroom dishes pair well with this wine.

2022 Browne Forest Project Cabernet Sauvignon – Paso Robles, California (\$25.99)

Aromas of blueberry, boysenberry, and dark chocolate open up this wine. Red cherry and plum make up the palate with mouthwatering acidity, finished with notes of vanilla and cedar. This is your perfect burger night wine.

2023 Bodegas Familia Bastida Biftu Bobal – Valenciana, Spain (\$25.99)

Savory spices, plums, and a nice earthiness are present on the nose of this eastern Spanish wine. The palate has blueberries and plums, with medium tannin. Pair this wine with lamb dishes.

Premium Mix

2022 Otton Petite Arvine – Aosta Valley, Italy (\$37.99)

Aromas of stone fruits, pineapple, and lemon jump out of the glass. The vibrant acidity is paired with lemon and elderflower, finishing long and savory. A picnic spread of soft cheeses and bread would pair well with this unique variety.

2024 Domaine des Tourelles Blanc – Bekaa Valley, Lebanon (\$21.99)

The aromatic nose shows pineapple, litchi, and jasmine. The palate is fresh and continues with the flavours of the nose. Mediterranean fare such as tapas would pair well with this wine.

2023 Terrunyo Sauvignon Blanc – Casablanca Valley, Chile (\$31.99)

Citrus aromas are blended with grapefruit and herbs on the nose. The palate has notes of chalk and salinity, surrounded by juicy acidity. Pair this wine with fresh seafood such as oysters.

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