



WINE & SPIRITS

— WINE CLUB —

Choosing a great wine can be hard. This is what inspired us to create Wine Club. Each month, we scout the globe scrutinizing a wide variety of growing regions, grape varietals, and wine producers to find the very best wines of exceptional quality. You can expect our wine club cases to include a mix of classic favorites and bright new offerings that will broaden your appreciation for fine wines. You can save 25-30% off the wines in the Wine Club as joining membership. Start saving on your wine today!

— May 2016 —

If you want to explore wine and taste selections from a range of regions, joining a Tiffany's Wine Club is a terrifically convenient way to do those things. Each wine is hand-selected for overall value and enjoyment.

Join our Wine Club today!

Regular Wine Club

1/2 Case RED or WHITE or MIXED \$60

Full Case RED or MIXED \$120

Premium Wine Club

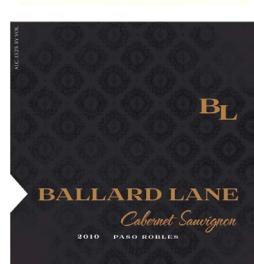
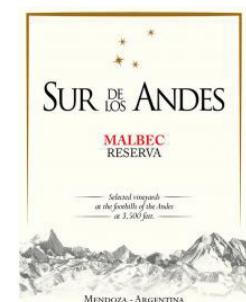
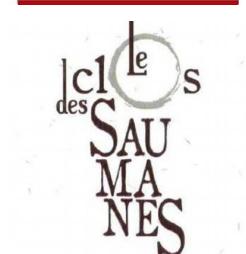
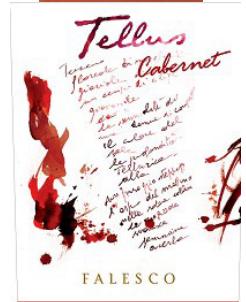
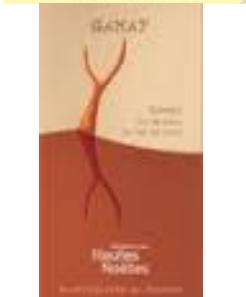
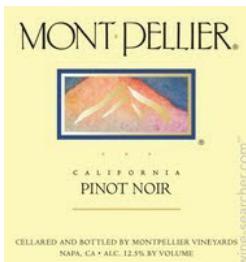
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Full Case RED or MIXED \$240

*1/2 Case: 6 Bottles Full Case: 12 Bottles

CLICK [HERE](#) TO JOIN WINE CLUB

REGULAR RED



I1| Montpellier Pinot Noir 2013 California

\$13.99

This casual, light-bodied red wine has bright cherry fruit on the bouquet. Tangy berry flavors will delight your palate. Lively acidity gives the wine some zest and balances the fruit. Tannins are moderate, and a hint of herbal complexity enhances the finish.

I2| Domaine Les Hautes Noelles Gamay 2014 Loire, France

\$14.99

Cherry red in color with purple tints. Intense nose of red berries and black cherries. Very soft mouth without astringency, greedily fruity and thirst-quenching. Best served slightly chilled.

I3| Falesco Tellus Cabernet Sauvignon 2013 Umbria, Italy

\$16.99

Red and black fruits comingled with herbaceous elements brighten flavors of rich food, such as the obvious lamb, steak or burger. Echo the wine sensory experience of herbal notes with herb seasoned dishes that feature thyme, rosemary or basil. Vegetables with a bitter edge such as broccoli rabe, radicchio, or brussel sprouts counteract the leafy, herbal notes of Cabernet.

92 Points. James Suckling | 90 Points. The Wine Advocate

I4| Le Clos des Saumanes Cotes du Rhone 2012 Rhône, France

\$12.99

Deep purple robe. Complex nose of redcurrant, spices, truffles and forest-floor. The mouth is spicy and peppery with hints of liquorish, cocoa, tobacco and carried by well rounded tannins.

I5| Sur de Los Andes Malbec 2014 Mendoza, Argentina

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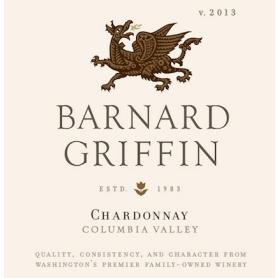
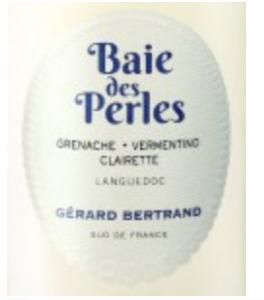
Aromas of blackberry, balsam wood, lemony oak and forest floor lead into a fully stocked, hefty palate. Flavors of black fruits, licorice, herbs and oak finish bright but level. What this lacks in complexity is made up for in ripe berry flavors and overall balance.

I6| Ballard Lane Cabernet Sauvignon 2013 Paso Robles, California

\$12.99

The aromas burst forth as juicy, fruity, complex and appealing. Primary and bright dark berry fruits, oak-spice, pine forest, and cedar hints. This Cabernet Sauvignon would match perfectly with grilled meats or a plate of ripe cheeses and charcuterie - oak-grilled pork chop, filet mignon to ribeye.

REGULAR WHITE



|1| **Gerard Bertrand Perles de Sauvignon Blanc 2015**

Languedoc-Roussillon, France

\$16.99

Herbal flavors and ripe, almost tropical fruit, bring out the richness of the appellation. This wine, with its final minerality, is ready to drink.

|2| **Stefano Massone Masera Gavi 2014**

Piedmont, Italy

\$13.99

Made from 100% Cortese grapes, this delicious white is both soft and crisp. With a pleasant stony backbone, this wine features notes of green apple, pear and a lovely, enlivening finish of white flower and white pepper. This is an exceptional value in any season, especially the spring and summer months. Enjoy with fish, cheese, salads and light pasta dishes with a dash of olive oil.

|3| **Elio Rosé 2015**

Rhone, France

\$10.99

This delightful Rose hails from the Cote de Ventoux in the southern Rhone Valley. It is a blend of 70% Grenache and 30% Cinsault. Bright pink in color with a nose packed with fresh red fruit notes including raspberry and strawberry. The palate confirms the aromas revealed by the creamy nose. Very fruit forward, this exceptional value can be enjoyed everyday.

|4| **Jean Saint Honore Pouilly-Fuisse 2010**

Burgundy, France

\$16.99

Jean Saint Honore Pouilly-Fuisse is produced exclusively from 100% Chardonnay grapes that are grown on hillside vineyards in the Southern Burgundy region. This Pouill-Fuisse will improve with moderate bottle aging. It is a medium dry wine with a slightly golden color, the bouquet is full of fruit with great finesse. Excellent as an aperitif or with nearly all cuisine.

|5| **Barnard Griffin Chardonnay 2014**

Columbia Valley, WA

\$12.99

Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Sauvignon Blanc, suggesting rose petal with floral aromas and sweet spices, melon, litchi with a note of honeysuckle. Excellently married with green salads, baked vegetables, pasta, low fat fishes and a wide variety of Greek sea food "Meze".

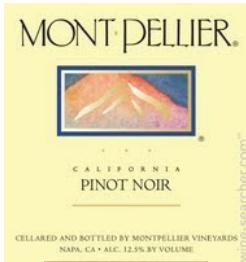
|6| **Casa Ferreirinha Planalto Branco Reserva 2014**

Douro, Portugal

\$17.99

The 2014 Branco Reserva Planalto is a white bargain. It is an unoaked blend of 35% Viosinho; 15% each of Malvasia Fina, Gouveio, Côdega and Arinto; and 5% Moscatel. This shows good purity of fruit, a lovely, fresh feel, some viscosity and some precision.

REGULAR MIXED

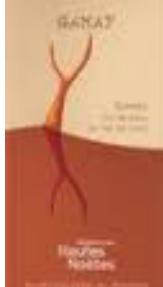


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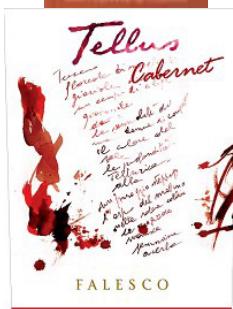


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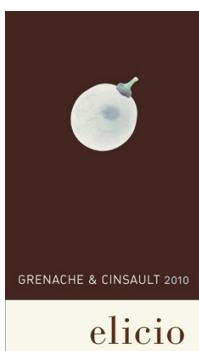


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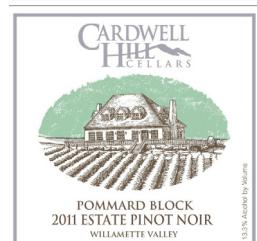
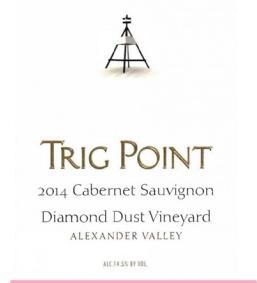
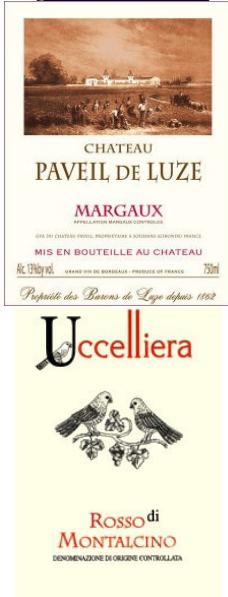
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PREMIUM RED



I1| Leatherwood Shiraz & Viognier 2013

Western Cape, South Africa

\$19.99

Bright dark garnet violet color. Smoky, complex aromas and flavors of smoky blackberries, mocha, pomegranate, and toasty oak with a tannic, crisp dry full body and intricate, medium-long finish with fine tannins.

I2| Chateau Paveil De Luze Margaux 2012

Bordeaux, France

\$35.99

From a minor terroir in Margaux, the wine delivers ripe dark berries, truffle and floral notes with hints of espresso and licorice. Silky smooth tannins, an open accessible style and a ripe, fruit filled finish make this a wine to look for.

I3| Uccelliera Rosso di Montalcino 2014

Tuscany, Italy

\$26.99

Bright ruby red with aromas that are fresh and fruity, cherry and red fruit, tannic note in the finish. On the palate the wine is dry and supple, quite tannic but well-balanced with a medium body and good persistence. Pairs well with pasta and rice dishes, pies, vegetable dishes, red and white meat dishes.

I4| Trig Point Diamond Dust Vineyard Cabernet Sauvignon 2014

Sonoma, California

\$29.99

Bright, deep garnet. Offers an impressive mix of red cherry, blackberry, and espresso notes fanning out to dried herb and tobacco accents. The mid-palate is soft and expansive with roasted coffee and ripe blackberry flavors. Finishes with soft, supple tannins.

I5| Villa Borghetti Valpolicella Ripasso Superiore 2013

Veneto, Italy

\$26.99

Elegant and complex, it offers intense aromas of wild cherries and Mediterranean chaparral. Robust yet velvety on the palate, excellent with savory dishes such as tortellini and pappardelle, barbecued meats and hard cheeses.

I6| Cardwell Hill Pommard Block Estate Pinot Noir 2011

Willamette Valley, Washington

\$34.99

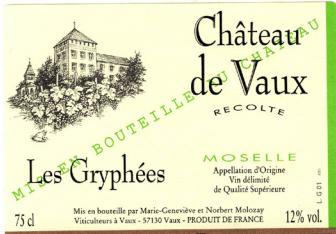
Light, sleek, and inviting, with a polished texture and well-articulated raspberry, cinnamon, and roasted red pepper flavors, remaining focused and refined through the long finish.

PREMIUM WHITE

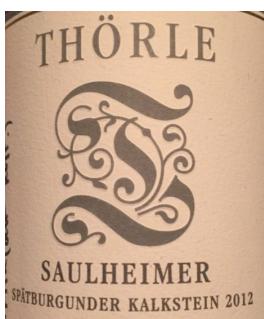
I1| Château de Vaux Les Gryphées 2014

Moselle, Germany

\$25.99



30% Auxerrois, 30% Muller Thurgau, 30% Tokay Pinot Gris and 10% Gewurztraminer. Les Gryphées shows notes of peaches and white flowers on the nose, followed through the palate with ripe fruit which is both rich, delicate and complex, revealing peaches and banana. Pair this delightful wine with tagliatelle and mussels, sea scallops or a roasted free-range chicken with lemongrass. Indeed the Germanic resonances of this cuvée marry extremely well with exotic seasonings.



I2| Thörle Saulheimer Riesling Limestone Dry 2012

Rheinhessen, Germany

\$32.99

Single vineyard from loam, clay and limestone soils. Real finesse on the nose with lime, melon and a bit of honey. The palate is smooth textured. Quite profound with lovely rounded fruit, and honey and spice backing up the lemony fruit. Dry but rich.



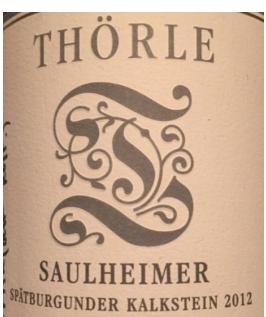
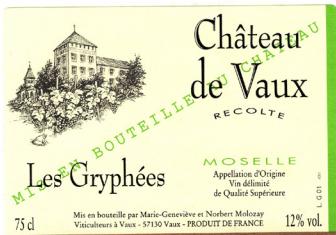
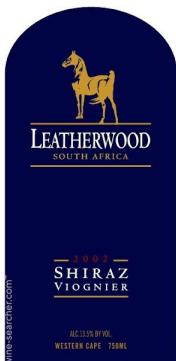
I3| Xavier Chateauneuf-du-Pape Blanc 2011

Rheinhessen, Germany

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Xavier Chateauneuf-du-Pape Blanc is made from a blend of 40% Grenache Blanc, 40% Roussanne and 20% Clairette. Somewhat Chablis-like, it offers up lots of crushed rock, floral, white citrus, spice and rose petal notes. Medium-bodied and refreshing. Drink now!

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