

Tiffany's

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!

September 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.

Regular Wine Club

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

Full Case RED or MIXED \$120

Premium Wine Club

1/2 Case RED or WHITE or MIXED \$120

Full Case RED or MIXED \$240

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

CLICK [HERE](#) TO JOIN WINE CLUB

TIFFANY'S WINE & SPIRITS
1714 WEST MAIN ST. KALAMAZOO MI 49006
(269) 381-1414 | sales@aatiffany.com

REGULAR RED

|1| 47 GRENACHE SYRAH MOURVEDRE 2012 LANGUEDOC, FRANCE

\$10.99

Assertive aromas of cassis, cherry pit, cracked pepper and violet, accompanied by an exotic spicecake note. Vibrant, concentrated blueberry and black raspberry flavors, harmonious tannins and a long, penetrating finish.

|2| CHÂTEAU PESQUIE TERRASSES 2013 RHONE, FRANCE

\$14.99

The 2013 Ventoux Terrasses offer gorgeous garrigue, white pepper, underbrush and sweet berry fruit to go with a forward, seamless, elegant style on the palate. Year in and year out this cuvee is an incredible value.



|3| TORMENTOSO PINOTAGE 2014 PAARL, SOUTH AFRICA

\$14.99

A delicious, full-bodied Pinotage with typical aromas of black cherries. This wine will pair well with lighter meals such as grilled or roasted dishes, spicy Asian cuisine and cold meat platters. Also the ideal accompaniment to a barbeque party!



|4| LES HAUTES NOËLLES HÉHO ROUGE 2014 LOIRE, FRANCE

\$14.99

A blend of three grapes, the delightful and easy drinking, HeHo Rouge is 45% Cabernet Franc, 45% Grolleau and 10% Gamay. All indigenous varietals from the Loire and all in perfect fruit, acidity and tannic balance. To enjoy slightly chilled with grilled meats, fish, and heartier (think duck) salads.



|5| VILLA GIADA BARBERA D'ALBA SURÌ 2014 PIEDMONT, ITALY

\$16.99

Pleasantly vinous with intense scents of cherry and red fruits and a spicy finish. Full and fruity, fresh and generous, it exalts the typical characteristics of the Barbera. Its sweet and soft tannins, lead to a soft and persistent finish.



|6| LONE BIRCH CABERNET SAUVIGNON 2014 YAKIMA VALLEY, WA

\$12.99

Sourced from grapes grown on our estate vineyard, this Cabernet Sauvignon imparts a bouquet of black currant and toasted oak leading to a smooth finish with soft lingering tannins. Approachable and food-friendly, this wine pairs well with a wide range of dishes.



REGULAR WHITE



**|1| OVEJA NEGRA SAUVIGNON BLANC & CARMENERE 2015
MAULE VALLEY, CHILE \$11.99**

The 2015 vintage, on the nose, shows the Carmenère's strong herbal character alongside the Sauvignon Blanc's citrus profile. The very present and refreshing acidity is balanced by the fruit components. With a soft, rich texture this wine displays a dry, vibrant finish.



**|2| GERARD BERTRAND GRIS BLANC ROSÉ 2015
LANGUEDOC-ROUSSILLON, FRANCE \$16.99**

The bouquet reveals delightful red berry scents. A slight sparkle on the palate gives the wine all its freshness and bring out the fullness of fruit. The elegant finish is pleasantly fresh and mineral driven. Grenache is the king of grape varieties when it comes to making light, racy, fruity rosés in contemporary style. Grenache reveals all its suppleness and cherry aromas.



**|3| DI LENARDO SAUVIGNON BLANC 2015
FRIULI-VENEZIA GIULIA, ITALY \$13.99**

Pale straw with greenish tints, delicate but very aromatic on the nose with aromas of yellow pepperoni, melon, sage and peach. Taste corresponds to what is perceived by the nose, it is balanced and elegant with fresh acidity followed by an oily mouth feel and a persistent aftertaste of fig syrup and tropical fruity flavors.



**|4| STEINIG GRÜNER VELTLINER 2015
NIEDEROESTERREICH, AUSTRIA \$16.99**

Classic, fresh, and reliable Grüner Veltliner typically enjoyed in Austrian homes. Good dependable source fruit, vinified with little skin an oxygen contact results in a wine with low sugar content and no oak influence to interfere with the typical Veltliner aroma.

**|5| DOMAINE SAN DE GUILHEM BLANC 2012
GASCOGNE, FRANCE \$10.99**

This is a zesty and lively white wine with a nose of white fruits and a clean, crisp finish. The assemblage is mostly Colombard with Gros Manseng and a little Ugni Blanc added for freshness and delicacy.



**|6| JARDIN EN FLEURS SAUVIGNON BLANC 2014
LOIRE, FRANCE \$10.99**

Bright freshness and minerality paired with aromas of lemon, fresh pear, and juicy white fruits. The ultimate food wine, this wine pairs well with a number of dishes, including fish and chicken, particularly in a cream sauce. Goat cheese is a classic pairing, but the wine can also be enjoyed on its own.

REGULAR MIXED

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PREMIUM RED



[1] CHÂTEAU HAUT MONPLAISIR CAHORS 2013 CAHORS, FRANCE

\$19.99

This is a powerhouse of ripe fruits, strong tannins and dark acidity. It burst out of the glass with its bold, firm flavors and solid structure. It is already balanced, the fruit complementing the dense texture. But it will certainly develop more and age very well.



[2] PAUL ACHS ST. LAURENT 2013 BURGENLAND, AUSTRIA

\$32.99

Spicy, with cherry and earth aromas in the nose, this wine has a deep red color, soft fruit on the palate with fine knit tannins, a little spiciness and fresh acidity. The limited barrel aging provides just enough elevation for the dense fruit to open up and reveal its delicate and elegant aromas and flavors.



[3] ABADIA RETUERTA SARDON DE DUERO 2009 RIBERA DEL DUERO, SPAIN

\$33.99

Sard'n del Duero is just outside Ribera del Duero, where Abadia Retuerta's wines share the same power and ripeness of the neighboring appellation. This wine's notes of figs and chestnuts merge with flavors of blackberries in liqueur. The powerful tannic structure carries that formidable weight like the pillars of a bridge.



[4] UCCELLIERA ROSSO DI MONTALCINO 2014 TUSCANY, ITALY

\$27.99

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.

[5] LIONEL OSMIN & CIE PRUNELARD 2015 CAHORS, FRANCE

\$20.99

This is a big wine in all senses. Powerful and dense fruits form the basis of solid tannins that are still masking the full-bodied, rich berry fruits. It is still developing and needing aging.



[6] LA BASTIDE SAINT DOMINIQUE COTES DU RHONE 2012 RHONE, FRANCE

\$19.99

Deliciously ripe fruit, rich florals and dusty mineral come together in balance with vibrant acidity making this a food friendly wine. Drink this spicy medium bodied red with anything from the grill.

PREMIUM WHITE

[1] WIENINGER WIENER GEMISCHTER SATZ 2016 VIENNA, AUSTRIA

\$26.99



Light green-yellow. Fresh and intense nose with fresh fruitiness combined with mineral components. Gemischter Satz can be made from as many as 13 different varieties at one time, yet here the most significant contributions are made by Grüner Veltliner, Weissburgunder, Welschriesling, and Chardonnay. Hints of spice and floral aromas derive from the small contributions of many other traditional grape varieties in the blend.

[2] ULACIA TXAKOLINA 2014 GUETARIA, SPAIN

\$20.99



Made from the unique grapes of the Basque region unique white grapes. A fresh herbal nose and striking acidity makes this wine compete with a classic Chablis as an partner to oysters or steamed mussels and clams. An ultra- traditional wine from a Basque family estate founded in 1940.

[3] SAINT ROCH GRENACHE BLANC & ROUSSANNE 2015 LANGUEDOC-ROUSSILLON, FRANCE

\$20.99



The 2015 Côtes du Roussillon Vieilles Vignes is a terrific, medium-bodied, bright and juicy effort that's loaded with notions of citrus blossom, lime and hints of green herbs. Made from 80% Grenache Blanc and 20% Roussanne that was brought up almost exclusively in tank (10% in new oak).

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