

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!

March 2017

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 \$240

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

CLICK [HERE](#) TO JOIN WINE CLUB

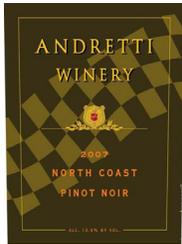
TIFFANY'S WINE & SPIRITS
1714 WEST MAIN ST. KALAMAZOO MI 49006
(269) 381-1414 | sales@aatiffany.com

REGULAR RED



**|1| TENUTA ARGENTERA POGGIO AI GINEPRI BOLGHERI 2011
TUSCANY, ITALY \$18.99**

Dark, dense and delicious, this inviting blend of Cabernet Sauvignon, Syrah, Merlot and a tiny amount of Petit Verdot delivers ripe blackberry, dark cherry, cocoa, clove and cinnamon. Full-bodied but velvety tannins and soft acidity give a smooth texture, making this wine extremely approachable. **89 Pts. Wine Enthusiast**



**|2| ANDRETTI PINOT NOIR 2013
CARNEROS, CALIFORNIA \$15.99**

This dense, full-bodied wine exhibits characteristics of savory dried cranberry and pomegranate as well as an earthy sense of rose and herb. The contrast reaches its apex on the slightly sour finish.



**|3| EVODIA RED 2014
CALATAUYD, SPAIN \$9.99**

This blend of 90% Grenache and 10% Syrah made from very old vines are close to 100 years of age. It is a fruit bomb, so those not wanting flavor, or in search of wimpy wines need to consider a light beer. Deep ruby/plum purple, with loads of blueberry and black currant fruit, underlying crushed rock notes and some floral scents are all present. **90 Pts. Wine Advocate/Vinous**



**|4| PARES BALTA MAS PETIT 2014
PENEDES, SPAIN \$11.99**

Blend of Cabernet Sauvignon and Grenache. A Cherry tone of semi intensity. Aroma of red fruits on a background of soft toast and vanilla. The palate is soft, round and velvety tannins. Notes intertwined fruit and vanilla seeds.



**|5| NICOLAS CABERNET SAUVIGNON 2015
LANGUEDOC-ROUSSILLON, FRANCE \$10.99**

Red brick color, with black fruit and blackberry aromas. Toasted notes with a hint of herbs. Nice finish with smooth and dry tannins. Food This delicious Cabernet Sauvignon pairs well with barbecued ribs and vegetable tarts.



**|6| ELENA WALCH LAGREIN 2014
TRENTINO-ALTO ADIGE, ITALY \$14.99**

The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

REGULAR WHITE



**|1| SICILIANA INSOLIA 2015
SICILY, ITALY**

\$9.99

It has a bright pale yellow in color with touches of green. Nice fragrance, delicate and fruity. On the tongue it is pretty well balanced with fresh lemon and mineral with a clean, crisp finish.



**|2| BIG FIRE PINOT GRIS 2013
WILLAMETTE VALLEY, OREGON**

\$12.99

Fresh ginger, apple blossom, guava and mango in the beginning. A snap of green apple before richer white peach, Anjou pear, and honeydew. Lovely note of lime leaf with a wet stone finish, leaving vivid fruit at the core.



**|3| PAUL D. GRUNER VELTLINER 2015 (1L)
WAGRAM, AUSTRIA**

\$14.99

It's light and zesty, with grüner's characteristic flavors of white flowers and talc. The liter-size bottle emphasizes the wine's value. This is a dry, spritzzy, delicious white wine that can double as an apéritif that you can enjoy through your meal.



**|4| BODEGAS MURIEL RIOJA BLANCO 2013
RIOJA, SPAIN**

\$13.99

The nose is bright and zesty and follows through to the palate with crisp citrus complimented by white flowers. The palate is fresh with balanced acidity leading to a pleasant and refreshing finish.



**|5| EIRA DOS MOUROS RIBEIRO 2015
GALICIA, SPAIN**

\$17.99

Fresh, vivid and bright with notes of exotic fruits and beautiful minerality. Lovely purity of fruit and a spicy bite on the finish.



**|6| SAGAT LA PERRIERE LA PETITE SAUVIGNON BLANC 2013
LOIRE, FRANCE**

\$10.99

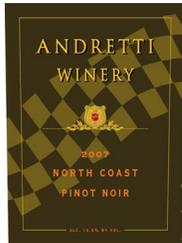
Lovely intense and pale gold color. On the nose, there is an explosion of very ripe, yellow and exotic fruit aromas. Clean and refreshing on the palate with notes of melon and a mineral frame.

REGULAR MIXED



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PREMIUM RED



[1] CLOS FIGUERAS SERRAS DEL PRIORAT 2015 PRIORAT, SPAIN

\$34.99

Bright violet color. High-pitched red fruit and floral scents are complemented by bright mineral and white pepper qualities. Sweet and silky in texture, offering lively raspberry and rose pastille flavors and a hint of allspice. Closes smooth and long, with subtle tannins and a strong jolt of candied flowers. **90 Points. The Wine Advocate**



[2] TERRAZAS DE LOS ANDES RESERVA MALBEC 2014 MENDOZA, ARGENTINA

\$24.99

Full bodied with a nice velvety texture. There are rich, somewhat jammy fruit flavors of boysenberry, and black cherry with wooded vanilla and tobacco lingering on the balanced finish. The tannins are nicely integrated and barely perceptible.



[3] LA SALA CHIANTI CLASSICO RISERVA 2011 TUSCANY, ITALY

\$29.99

Bright, supple, well-balanced, and as powerful as it is elegant, offering juicy red fruits, exotic spices and a dusting of black pepper. The tannins are supple but well present. The finish and aftertaste are fruity and the light notes of oak long and lingering.



[4] MIGUEL MERINO VINAS JOVENES CRIANZA 2011 RIOJA, SPAIN

\$21.99

A beautiful, translucent ruby color, there are deep, dark cherry aromas leading to a very concentrated, pure, intense, cherry fruited palate. Give this wine some air, and do not be afraid to finish it up on the second or even third day!



[5] NEYERS VISTA LUNA ZINFANDEL 2013 NAPA VALLEY, CALIFORNIA

\$26.99

Balances power with a touch of elegance, offering aromas of boysenberry and licorice and layered flavors of smoky plum, mineral and white pepper.



[6] ANDIS PAINTED FIELDS 2013 SIERRA FOOTHILLS, CALIFORNIA

\$23.99

Boysenberry aromas and blackberry jam flavors fill this Bordeaux-style red blend to the brim, while a smooth texture and touch of sweetness make it an easy sipper. A great pairing for spicy Korean barbecue.

PREMIUM WHITE

|1| PARES BALTA COSMIC 2014 PENEDES, SPAIN

\$23.99



Organic white wine from Xarelo-lo grapes grown at highest mountains of the Penedes. Very Intense aroma of flowers and white fruit with a citric and mineral reminiscence. Fresh and smooth, full of nuances. Floral and citric notes are more present in the mouth, good acidity and long aftertaste.

|2| MARCHESA GAVI 2015 PIEDMONT, ITALY

\$19.99



The nose isn't very expressive but eventually reveals whiffs of pressed white flower and orchard fruit. The straightforward palate offers suggestions of mature yellow apple, candied lemon drop and a bitter almond note.

|3| GIRARD CHARDONNAY 2012 SONOMA, CALIFORNIA

\$26.99



An elegant nose of citrus, pear, and butterscotch leads to apple, fresh cream, brown sugar and cinnamon on the palate. Bright acidity keeps the fruit and oak balanced and makes it a very food friendly wine.

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