

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!

April 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| RUSTENBERG RED 2012 STELLENBOSCH, SOUTH AFRICA

\$16.99

A blend of Shiraz, Cabernet Sauvignon, Merlot, Grenache and Petit Verdot. It is matured in both French and American Oak barrels giving it a hint of both clove and mint. With notes of cherry, black currant, and plum, this bold red will hold up nicely to sausages and kebabs.



|2| TOLA NERO D'AVOLA 2015 VENETO, ITALY

\$10.99

This native Italian grape is an excellent choice for fans of Cabernet Sauvignon and Syrah. With its bold notes of black cherry, plum, licorice, and tobacco it is sure to capture those who love powerful reds. This wine pairs beautifully with stew and beef soups. However, this wine can be also relied upon to lend that little something extra to burgers topped with smoky bacon and cheese.



|3| TELMO RODRIGUEZ LZ 2013 RIOJA, SPAIN

\$16.99

This Rioja is anything but classic. Aged entirely in stainless steel to accentuate the wine's natural fruit characteristics, this wine is much crisper and more fruit forward than a traditional Rioja. Bursting with notes of cherry, blackberry, roasted meat, and dried herbs this wine will be a natural complement to barbequed pork, roasted lamb, or Manchego cheese.



|4| LITTLE JAMES BASKET PRESS ROUGE 2015 LANGUEDOC-ROUSSILLON, FRANCE

\$12.99

This unique wine is fermented in concrete vats and then aged using a Solera system to add a depth and complexity by blending vintages from the past 15 years. Boasting notes of gingerbread, spiced cherries and strawberry compote. Enjoy with a traditional Bolognese sauce or Eggplant Parmesan for a weeknight treat.



|5| D'ARRIGO PINOT NOIR 2012 VENETO, ITALY

\$12.99

This Italian Pinot Noir is produced in a true Burgundy style. Bold, full bodied and dry this Venetian red perfectly complements bold, savory dishes such as Beef Stew and Beef Stroganoff. This wine is partially aged in both stainless steel and oak providing light notes of toast and incense to its aroma.



|6| DONATI CLARET 2013 CENTRAL COAST, CALIFORNIA

\$16.99

This Bordeaux style blend from California offers the best of both worlds. With the finesse of a Bordeaux and the ripe fruit characteristics commonly associated with Californian blends this budget friendly option is a great choice to enjoy with company. This wine features notes of ripe strawberry, cocoa, black currant, and cedar. Serve with flank steak, barbequed ribs, or stuffed peppers with sausage.

REGULAR WHITE

[1] HENRI DE RICHEMER TERRE ET MER 2015 \$12.99
LANGUEDOC, FRANCE



Terret Blanc is a very old grape varietal native to the Languedoc in France traditionally used to create the base wine needed to produce Vermouth. Tasting of peach skins and lemon meringue pie balanced with a light minerality this French white is the perfect wine to sip on that first unseasonably warm day.

[2] NAIA VERDEJO 2014 \$13.99
RUEDA, SPAIN



This medium bodied Spanish white is an excellent way to transition into Spring. With notes of pear, apple, white peach, and grapefruit this wine has an herbaceous quality and slight minerality that will have Sauvignon Blanc fans reaching for another glass. Serve with light pastas, salads, and grilled fish or with appetizers as an aperitif.

[3] LUNGAROTTI TORRE DI GIANO BIANCO 2012 \$16.99
UMBRIA, ITALY



This Italian blend of Vermentino, Trebbiano, and Grechetto is an excellent aperitif to be enjoyed alongside baked brie. Bursting with notes of peach, almond, apricot, and tropical fruit this wine is an excellent choice for unwinding on the weekend after a long work week. When served alongside pasta primavera, risotto, or lobster rolls this wine will truly shine.

[4] CHATEAU BEAU-RIVAGE BORIE-MANOUX 2012 \$12.99
BORDEAUX, FRANCE



A blend of Sauvignon Blanc, Semillon, and Muscadelle. This refreshing white is a surefire way to properly welcome spring. With notes of lemongrass and citrus, balanced perfectly with this wine's sharp minerality it is made to be enjoyed with asparagus, goat cheese, and grilled fish.

[5] TENUTA VILLA TAVERNAGO GUERIDO ROSE 2015 \$15.99
BORDEAUX, FRANCE



Organically grown in a little known region of Italy this salmon colored wine is an excellent choice for spring. With a light effervescence and just a hint of sweetness this rose pairs brilliantly with cold cuts and sausages for an early spring picnic. The bubbles in this wine play beautifully off of salt and fat making it an excellent choice to serve for Easter dinner.

[6] PIERRE LUC BOUCHAUD MUSCADET 2015 \$15.99
LOIRE, FRANCE



Crafted from 100% Melon de Bourgogne is the Chardonnay lover's dream for helping you transition from Winter to Spring. This bright wine is aged on the lees providing the full mouthfeel of a Chardonnay with the crisp acidity of a Sauvignon Blanc. Notes of fresh cut pears, lime zest, apricot, and honeysuckle this native French grape is the perfect complement to mussels, oysters, and shellfish.

REGULAR MIXED

|1| RUSTENBERG RED 2012

STELLENBOSCH, SOUTH AFRICA

\$16.99



A blend of Shiraz, Cabernet Sauvignon, Merlot, Grenache and Petit Verdot. It is matured in both French and American Oak barrels giving it a hint of both clove and mint. With notes of cherry, black currant, and plum, this bold red will hold up nicely to sausages and kebabs.

|2| TOLA NERO D'AVOLA 2015

VENETO, ITALY

\$10.99



This native Italian grape is an excellent choice for fans of Cabernet Sauvignon and Syrah. With its bold notes of black cherry, plum, licorice, and tobacco it is sure to capture those who love powerful reds. This wine pairs beautifully with stew and beef soups. However, this wine can be also relied upon to lend that little something extra to burgers topped with smoky bacon and cheese.

|3| TELMO RODRIGUEZ LZ 2013

RIOJA, SPAIN

\$16.99



This Rioja is anything but classic. Aged entirely in stainless steel to accentuate the wine's natural fruit characteristics, this wine is much crisper and more fruit forward than a traditional Rioja. Bursting with notes of cherry, blackberry, roasted meat, and dried herbs this wine will be a natural complement to barbequed pork, roasted lamb, or Manchego cheese.

|4| HENRI DE RICHEMER TERRE ET MER 2015

LANGUEDOC, FRANCE

\$12.99



Terret Blanc is a very old grape varietal native to the Languedoc in France traditionally used to create the base wine needed to produce Vermouth. Tasting of peach skins and lemon meringue pie balanced with a light minerality this French white is the perfect wine to sip on that first unseasonably warm day.

|5| NAIA VERDEJO 2014

RUEDA, SPAIN

\$13.99



This medium bodied Spanish white is an excellent way to transition into Spring. With notes of pear, apple, white peach, and grapefruit this wine has an herbaceous quality and slight minerality that will have Sauvignon Blanc fans reaching for another glass. Serve with light pastas, salads, and grilled fish or with appetizers as an aperitif.

|6| LUNGAROTTI TORRE DI GIANO BIANCO 2012

UMBRIA, ITALY

\$16.99



This Italian blend of Vermentino, Trebbiano, and Grechetto is an excellent aperitif to be enjoyed alongside baked brie. Bursting with notes of peach, almond, apricot, and tropical fruit this wine is an excellent choice for unwinding on the weekend after a long work week. When served alongside pasta primavera, risotto, or lobster rolls this wine will truly shine.

PREMIUM RED

[1] MIDNIGHT NEBULA CABERNET SAUVIGNON 2012 PASO ROBLES, CALIFORNIA

\$29.99



Blueberry, black cherry and tobacco show on the nose of this bottling, although it is quite reserved on the nose and the palate. Blueberry and dark chocolate flavors manage to break through the structured, mouthfilling tannins that are silky but strong.

[2] CHATEAU DES JACQUES MOULIN-A-VENT 2012 BEAUJOLAIS, FRANCE

\$25.99



This Beaujolais Cru is considered the region's most Burgundian Cru. Light in color but rich in fruit flavor this wine is well structured with notes of ripe red cherries and light tannins. This wine can be enjoyed immediately or may be cellared for 10 years or more. Pair this elegantly crafted wine with charcuterie for an indulgent snack.

[3] CHATEAU DE PARENCHERE CUVÉE RAPHAEL 2013 BORDEAUX, FRANCE

\$25.99



This blend of Merlot and Cabernet Sauvignon is a very dense and concentrated wine. With notes of ripe fresh blackberries and currants, balanced by firm tannins reach for this wine when you are looking to indulge in something big and bold. Pull this out of the cellar and serve with roasted lamb, filet mignon, and hard, stinky blue cheeses such as Roquefort for a special occasion spent at home.

[4] ROBERT FOLEY CHARBONO 2013 NAPA, CALIFORNIA

\$34.99



Originally imported from the French Alps bearing the name Deux Noir, this rare varietal gives you a unique tasting experience. From its deep opaque ruby color to its bright tangy acidity this wine will keep you guessing and have you pouring another glass. As its color suggests this wine is fruit forward exhibiting notes of mixed berry jam, blackberry, vanilla, and black licorice. Serve with slow cooked barbecued short ribs to bring your backyard cookout to the next level.

[5] DOMENICO CLERICO CAPISE E NEBBIOLO 2012 PIEDMONT, ITALY

\$30.99



A complex combination of dried fruits, mocha, tobacco, and cinnamon perfectly complements the highly tannic nature of this grape. Entirely aged in stainless steel this wine will be crisp and free of any heavy oak flavoring. Sip with beef tenderloin, roasted red meat, and mushroom laden dishes to soften the tannins.

[6] GLATZER BLAUFRANKISCH 2013 CARNUTUM, AUSTRIA

\$28.99



Big and bold Blaufrankisch exhibits notes of blackberry, violets, tart cherries, and spice. This grape can pack a heavy punch of tannins so it is best enjoyed alongside equally rich foods. Break this wine out for Easter dinner as the perfect complement to roast lamb.

PREMIUM WHITE

[1] ACACIA CHARDONNAY 2014 CARNEROS, CALIFORNIA

\$24.99



Lush and harmonious, the Carneros Chardonnay intertwines ripe White Lady peach, Jonathan apple and citrus zest aromas with warm honeycomb and oak spice nuances. The wine expands across the palate in rich, silky layers of spiced baked apples and pear, with a hint of minerality appearing mid-palate. The flavors, perfecting an exquisite balance of lemony acidity and creamy complexity, then culminate in a lingering finish graced by hazelnut and oak spice from barrel fermentation and aging.

[2] DOMAINE REGINA COTES DE TOUL AUXERROIS PRESTIGE 2014 ALSACE, FRANCE

\$19.99



Toul is located about ten miles from Nancy in the Lorraine area of France (as in Alsace Lorraine). The grapes from this region were historically used in Champagne before the appellation borders were drawn up. After that, demand for grapes from this area diminished greatly, and now less than a dozen independent producers exist. Pure Auxerrois, a grape whose origins are in the French Moselle. Often confused with Pinot Blanc, it is more a cousin than a sibling. Flavors include pear, melon and orange and a hint of chalk. It has medium body and excellent fruit/acid balance.

[3] CHATEAU DE SANTENAY BOURGOGNE HAUTES COTES DE BEAUNE 2009 BURGUNDY, FRANCE

\$29.99



A concentrated nose, elegant with hints of citrus and hazelnut. On the tongue it is bold and fresh, generous but not overdone, with notes of apricot and pineapple. Well balanced with a pleasing minerality. A long finish for this elegant, luminous wine. Serve with deli meats, meat pies, or a hot goat cheese salad. For cheese, try Comté.

PREMIUM MIXED



|1| MIDNIGHT NEBULA CABERNET SAUVIGNON 2012
PASO ROBLES, CALIFORNIA **\$29.99**

Blueberry, black cherry and tobacco show on the nose of this bottling, although it is quite reserved on the nose and the palate. Blueberry and dark chocolate flavors manage to break through the structured, mouthfilling tannins that are silky but strong.



|2| CHATEAU DES JACQUES MOULIN-A-VENT 2012
BEAUJOLAIS, FRANCE **\$25.99**

This Beaujolais Cru is considered the region's most Burgundian Cru. Light in color but rich in fruit flavor this wine is well structured with notes of ripe red cherries and light tannins. This wine can be enjoyed immediately or may be cellared for 10 years or more. Pair this elegantly crafted wine with charcuterie for an indulgent snack.



|3| CHATEAU DE PARENCHERE CUVÉE RAPHAEL 2013
BORDEAUX, FRANCE **\$25.99**

This blend of Merlot and Cabernet Sauvignon is a very dense and concentrated wine. With notes of ripe fresh blackberries and currants, balanced by firm tannins reach for this wine when you are looking to indulge in something big and bold. Pull this out of the cellar and serve with roasted lamb, filet mignon, and hard, stinky blue cheeses such as Roquefort for a special occasion spent at home.



|4| ACACIA CHARDONNAY 2014
CARNEROS, CALIFORNIA **\$24.99**

Lush and harmonious, the Carneros Chardonnay intertwines ripe White Lady peach, Jonathan apple and citrus zest aromas with warm honeycomb and oak spice nuances. The wine expands across the palate in rich, silky layers of spiced baked apples and pear, with a hint of minerality appearing mid-palate.



|5| DOMAINE REGINA COTES DE TOUL AUXERROIS PRESTIGE 2014
ALSACE, FRANCE **\$19.99**

Pure Auxerrois, a grape whose origins are in the French Moselle. Often confused with Pinot Blanc, it is more a cousin than a sibling. Flavors include pear, melon and orange and a hint of chalk. It has medium body and excellent fruit/acid balance.



|6| CHATEAU DE SANTENAY BOURGOGNE
HAUTES COTES DE BEAUNE 2009
BURGUNDY, FRANCE **\$29.99**

A concentrated nose, elegant with hints of citrus and hazelnut. On the tongue it is bold and fresh, generous but not overdone, with notes of apricot and pineapple. Well balanced with a pleasing minerality. A long finish for this elegant, luminous wine. Serve with deli meats, meat pies, or a hot goat cheese salad. For cheese, try Comté.