

# 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!

## May 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] ARC DU RHONE COTES DU RHONE 2015 RHONE, FRANCE**

**\$11.99**



Arc du Rhône is named after the classified group of villages which together line up to form a geographical arc across the valley of the southern Rhône. This Côtes du Rhône is lusciously fruity with a delicate spice in the finish; made without oak maturation principally from Grenache, Syrah with some enriching Carignan. Deliciously smooth and rich, with dark berry and cherry fruit favours and a hint of spice, this will prove a great match for roast dinners.

## **[2] VINA ROBLES RED4 2013 PASO ROBLES, CALIFORNIA**

**\$17.99**



A blend of Petit Syrah, Syrah, Grenache, and Mourvedre. With aromas of cherry, leather, bergamot, and tobacco this tannic red hits all the high notes for fans of bold red wine. This wine pairs excellently with grilled steak, venison, and hearty Mexican food.

## **[3] CANTINA SOCIALE COOPERATIVA COPERTINO RISERVA 2008 PUGLIA, ITALY**

**\$15.99**



This age worthy Negroamaro hails from Puglia, Italy's best kept secret for delicious and affordable wines. In a country where Piedmont and Tuscany reign, vintners in this region have been giving these famous DOC's a little extra competition in the past few years. Pair this medium bodied red with roasted red meat and aged cheese for a weeknight indulgence.

## **[4] EL POSADERO VINOS DE MADRID 2013 MADRID, SPAIN**

**\$13.99**



This Spanish red is a blend of Tempranillo and Syrah. Displaying sharp tannins and a bouquet of blackberry and leather this versatile wine is the perfect pick to help pull lovers of Pinot Noir out of a rut. Pairing beautifully with a range of roasted game, red meats, and poultry this wine will be an easy crowd pleaser for a spring dinner party.

## **[5] SIMPLE LIFE PINOT NOIR 2015 SONOMA, CALIFORNIA**

**\$11.99**



With aromas of blackcurrant, black cherry, and rose petals followed by the taste of red fruit and soft, velvety tannins the purposefully simple Pinot Noir is exactly what you are expecting from Californian Pinot Noir. This versatile wine can be enjoyed as an easy accompaniment to take out pizza or can add that something extra to grilled or broiled salmon.

## **[6] CHRISTOPHER MICHAEL RED 2014 COLUMBIA VALLEY, WASHINGTON**

**\$16.99**



A blend of Syrah, Barbera, Cabernet Franc, Petit Verdot, Malbec, and Grenache. This wonderful red blend displays lush fruit flavors such as ripe blackberry, cherry, with a hint of nutmeg. Perfect wine for your grilling session as it pairs beautifully with barbeque.

# REGULAR WHITE



**|1| KENWOOD SONOMA CHARDONNAY 2015 \$11.99**  
**RUSSIAN RIVER VALLEY, CALIFORNIA**

Excellent structure and crisp acidity. Full bodied and round due to malolactic fermentation this well balanced Chardonnay boasts notes of pineapple, lime, toasted vanilla and ginger. Try this with shrimp scampi or alongside prosciutto wrapped cantaloupe.



**|2| VENTO FALANGHINA AND CHARDONNAY 2015 \$9.99**  
**PUGLIA, ITALY**

This unique white blend is aged in stainless steel to preserve the natural floral characteristics of the grapes. Medium bodied with notes of honeysuckle and tropical fruits this is an excellent transition wine of spring. Traditionally enjoyed with fresh seafood this will excellently complement grilled shrimp and light salads.



**|3| SATELLITE SAUVIGNON BLANC 2016 \$14.99**  
**MARLBOROUGH, NEW ZEALAND**

Crisp and refreshing with a lively acidity this classic New Zealand Sauvignon Blanc is an excellent blend of tropical fruit and savory herbaceousness. With a bouquet of citrus fruit and notes of lemongrass and pineapple on the palate this well balanced white will have you dreaming of summer. The acidity in this wine beautifully complements vinegarettas and will pair nicely with seafood.



**|4| CHATEAU BEAUGARD DUCASSE GRAVES SEC 2015 \$16.99**  
**BORDEAUX, FRANCE**

60% Sauvignon, 40% Sémillon from 20 year old vines, brilliant yellow colour, lovely floral aromas and dry, elegant flavour with crisp acidity. Classic pairing with Bordeaux blanc is seafood - baked sea bass or halibut, ceviche, and shellfish.



**|5| DOMAINE LES GRANDS BOIS ROSE 2015 \$14.99**  
**RHONE, FRANCE**

This beautiful rosé has a delicious and refreshing light strawberry flavours one would expect while still having body and balance - an elegant Rhône rosé and a wonderful companion with food for the warm weather.



**|6| LA GRILLE MUSCADET 2014 \$14.99**  
**LOIRE, FRANCE**

Showing all the racy finesse, gooseberry and lime character that makes this one of the region's greatest grape varieties. the wine is made from fruit grown on a selection of the chalk, sand and flint slopes that make up the main elements of the Touraine and which each bring a different character to the wine, giving it a fine mineral complexity. The wine so as to show off all the character that fully ripe grapes give to the sauvignon in the Loire, adding a layer of weight and concentration that makes it stand out.

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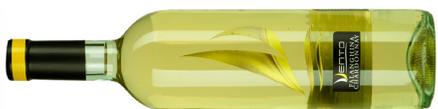
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# PREMIUM RED

## |1| PLANETA CERASUOLO DI VITTORIA 2014 SICILY, ITALY

**\$28.99**



Intense ruby red with pink hues. The bouquet is very much like the typical of wines produced in the Vittoria area. Fruity, reminiscent of red berries, strawberries, cherries, figs, ginger and fruit drops. Very distinctive, this is the wine that best highlights the characteristics of the terroir. Supple, vibrant and wonderfully fresh, with a long finish.

## |2| MOUTARD DILIGENT PINOT NOIR 2015 BURGUNDY, FRANCE

**\$25.99**



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## |3| MUGA RIOJA UNFILTERED 2012 RIOJA, SPAIN

**\$28.99**



On the nose, it displays ripe, dark fruit, grape syrup, bitter chocolate and as it opens up, hints of spices such as pepper, vanilla and a little mountain scrub begin coming through. On the palate, it is balanced with a soft touch of acidity to give it good potential for cellaring. The attack is broad and long, with an evolution in the mouth which spreads silky and mineral sensations before concluding with sweet tannins which still have a lot of grip and will benefit from some time out for their full integration.

## |4| DONATI MERLOT 2013 CENTRAL COAST, CALIFORNIA

**\$23.99**



From a warmer region about 27 miles inland from Monterey Bay, this bottling shows crushed black rocks, black cherry, light vanilla and the slightest bit of char on the nose. It's relatively demure on the palate, with touches of milk chocolate, red cherry, gravel and graphite.

## |5| ZORZAL GRAN TERROIR MALBEC 2013 MENDOZA, CALIFORNIA

**\$26.99**



Deep red with violet hues. Great intensity and aromatic complexity, feeling much minerality, oregano, flowers and a excellent balanced intake of lactic aromas provided by the wood. Enters fat but with very good acidity that makes it fresh and lively, with textured tannins.

## |6| ROCHES POURRIES MORGON 2014 BEAUJOLAIS, FRANCE

**\$19.99**



Wild strawberry and pomegranate flavors are highlighted by fresh acidity in this balanced red, with graphite, licorice and floral notes that ease into the tangy finish.

# PREMIUM WHITE

## **[1] SPREITZER 101 RIESLING 2014 RHEINGAU, GERMANY**

**\$19.99**

The 2014 Riesling 101 is a medium-dry blend from the three single vineyards Lenchen, Doosberg and Hendelberg -- of which only the must of the Doosberg was fermented in oak. Clear, pure, fresh and with bright fruit aromas on the nose intermixed with some flinty/stony notes, this is a light-bodied, salty, pure and refreshing Riesling with a straight, juicy, but also mineral character with a gorgeous sweetness. This wine is more filigreed and lighter than the powerful Lenchen Alte Reben.



## **[2] ST. CLEMENT CHARDONNAY 2012 NAPA VALLEY, CALIFORNIA**

**\$19.99**

The finished wine shows aromas of red apple and honeysuckle. On the palate, vanilla cream soda comes to mind while fruit flavors cantaloupe and banana are introduced. The wine finishes with bright acidity.



## **[3] ST. CLEMENT CHARDONNAY 2012 NAPA VALLEY, CALIFORNIA**

**\$32.99**

Bright pink. Dried cherry, red currant and orange pith on the pungent nose. Fleshy and dry on the palate, offering bitter red berry skin and cherry pit flavors given a spicy edge by a suggestion of white pepper. Closes dry and tight, showing good length and an echo of bitter orange zest.



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