

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!

June 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| CABRIZ 2015 DAO, PORTUGAL

\$12.99



This rich, fruit forward wine exhibits notes of dark cherry, roasted plums, and dried raspberries complemented by a crisp minerality on the finish. A blend of Tinta Roriz (Tempranillo), Touriga Nacional, and Alfrocheiro, this unique blend is full bodied with soft tannins. Enjoy with roasted meats, especially those served with fruit compote.

|2| PERE ANSELME COTES DU RHONE 2012 RHONE, FRANCE

\$10.99



Fruit driven with hints of pepper and cocoa this wine is extremely approachable. While easily enjoyed alone this wine is your go to for last minute barbeques. Easily complementing hamburgers, grilled vegetables, and roasted chicken this crowd pleasing wine is sure to win over even your most finicky guests.

|3| WHIPLASH ZINFANDEL 2014 LODI, CALIFORNIA

\$15.99



Brilliant ruby red in color, the 2014 Whiplash Zinfandel boasts aromas of ripe bingcherries, raspberry jam, boysenberry and cardamom. Layers of juicy raspberry and blackberry explode on the palate. Pairs well with Duck Confit with Blueberry Sauce, Chili Con Carne, BBQ Pulled Pork and Honey Glazed Ham are all delicious compliments to this wine.

|4| MAS DONIS BARRICA 2013 MONTSANT, SPAIN

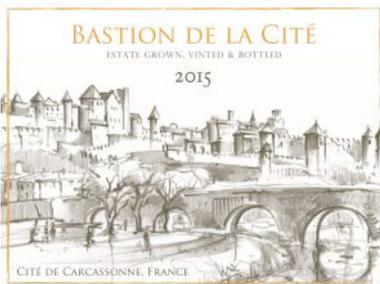
\$13.99



Medium ruby with violet shades; very nice mouthfeel and texture; wild red and black berry flavors, cherry, spices and herbs; well integrated elegant smooth vanilla oaky toasty notes; ripe and complex on the palate: loads of sweet vibrant fruit; medium to full-bodied with soft and velvet tannins and nicely refreshing finish.

|5| BASTION DE LA CITE ROUGE 2015 LANGUEDOC-ROUSSILLON, FRANCE

\$11.99



A blend of Syrah (40%), Merlot (20%), and Grenache (20%) this wine boasts a bouquet of bright red fruits with a hint of spice. An excellent choice for summer as this can also be served slightly chilled. Try this chilled with a juicy steak as a refreshing reward after a long hot day.

|6| BANFI FONTE ALLA SELVA CHIANTI CLASSICO 2013 TUSCANY, ITALY

\$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| TRIFULA BIANCO 2015 PIEDMONT, ITALY

\$12.99

Fruit forward with notes of Meyer lemon and pear this medium-bodied wine expresses a touch of minerality indicative of its terroir. A blend of Cortese (70%) and Chardonnay (30%) this wine is made to be enjoyed young. This wine can easily transition from aperitif to your main dish when serving lighter fare such as salads and seafood.



|2| MAKARA SAUVIGNON BLANC 2015 MARLBOROUGH, NEW ZEALAND

\$12.99

Influenced by its unique maritime climate, Makara Sauvignon Blanc reflects the purity of flavor and distinct character of New Zealand wines. It's a classic Sauvignon Blanc: rich and crisp with brisk minerality, peppery and full of tropical fruit flavors.



|3| PINE RIDGE CHENIN BLANC & VIOGNIER 2015 NAPA, CALIFORNIA

\$12.99

This blend of Chenin Blanc (80%) and Viognier (20%) is the perfect wine to bring out on a hot summer day. With Meyer lemon, honeydew melon, and jasmine on the nose and pomelo, tangerine, and key lime pie on the palate it is refreshing and crisp. A natural pair with spicy foods this wine is excellent alongside curry dishes, sushi, and lobster rolls.



|4| EVOLUCIO FURMINT 2015 TOKAJ, HUNGARY

\$12.99

The name Furmint is derived from the French word 'froment' for the golden hue of the wine the grapes produce. These grapes are commonly used to make the more well known dessert wine, Tokaji. Simultaneously refreshing and rich, this unique white offers notes of peaches, white pears, and a hint of almond on the finish. Pair with creamy or spicy dishes as well as aged goat cheese.



|5| JORGE ORDÓÑEZ BOTANI MUSCAT 2015 MALAGA, SPAIN

\$14.99

Sexy, expansive aromas of fresh citrus fruits, honeydew, peach, pungent flowers and an urgent gingery note. The sappy, seamless palate offers intense pit fruit, melon flavors and a jolt of orange zest on the back half. Emphatically fruity and nervy, with strong finishing thrust and repeating floral and citrus fruit qualities.



|6| GIOCATO CHARDONNAY 2014 GORIŠKA BRDA, SLOVENIA

\$13.99

This Slovenian Chardonnay is entirely hand harvested. Reminiscent of apples and peaches with hints of vanilla, this medium bodied white pairs well with cream based fish dishes, butter sauces, and Camembert.

REGULAR MIXED



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PREMIUM RED

|1| LUCA G LOT PINOT NOIR 2011 MENDOZA, ARGENTINA

\$33.99



Garnet colored with aromas of wild strawberries and leather this medium bodied wine is well balanced and lives up to it's winemaker's vision. Laura Catena, a fourth generation winemaker, is considered a pioneer of small-grower relations in Mendoza. Her focus is on making artisan quality, limited production wines from low-yield, high-elevation family owned vineyards. Pair this wine with lamb chops or grilled salmon to really let it shine.

|2| IL MOLINO DI GRACE CHIANTI CLASSICO 2013 TUSCANY, ITALY

\$19.99



A full bodied Chianti, this elegant red expresses notes of berries and violets, with a spicy, earthy undertone. Well structured with firm tannins and a lingering finish this Chianti deserves a place at your dinner table. While this wine pairs beautifully with tomato based sauces and pasta feel free to think outside the box a bit and try it with grilled steak or sausages for an equally delicious pairing.

|3| SEGHEISIO ZINFANDEL 2015 SONOMA, CALIFORNIA

\$27.99



This wine begins with blueberry, nutmeg, and baked strawberry on the nose and finishes with a palate of black cherry, cocoa, and coffee. Balanced and well structured this Zinfandel will help you take your backyard barbeque fare up a notch. Pour a glass of this to enjoy alongside hamburgers topped with sharp cheddar or barbequed chicken.

|4| LE HAUT MEDOC DE PEDESCLAUX 2010 BORDEAUX, FRANCE

\$26.99



This blend of Cabernet Sauvignon (50%), Merlot (45%), and Cabernet Franc (5%) offers a bouquet of violets, black cherry, and graphite. The palate is filled with notes of black cherry and blueberry complemented by silky tannins. Pair with grilled, roasted, or braised beef or lamb to unveil this wine's true potential.

|5| THE FABLEIST MERLOT 2015 PASO ROBLES, CALIFORNIA

\$24.99



Back from the dead, the Merlot has a classic claret character. Black tea, northland blueberries, and wet concrete. The silky texture slides gracefully across the palate leaving behind hints of sweet plums, warm cedar planks, and freshly ground spices.

|6| LAURENCE & REMI DUFATRE PREMICES 2015 BEAUJOALIS, FRANCE

\$27.99



This easy drinking Gamay is a crowd pleasing red that is light enough for warmer weather. Well balanced with a heavy dose of minerality this complex Beaujolais is sure to be a new favorite for Gamay and Pinot Noir drinkers alike. An excellent complement to hors d'oeuvres, this wine pairs beautifully with charcuterie and goat cheeses.

PREMIUM WHITE

[1] DE WETSHOF LESCA CHARDONNAY 2014 ROBERTSON, SOUTH AFRICA

\$21.99



This South African Chardonnay is characterized by strong citrus notes and a pronounced nuttiness mid palate. Finishing crisp and clean with zesty citrus notes this wine has an aging potential of 3-5 years. This wine is an excellent complement to leg of lamb, grilled chicken and fish, and seafood.

[2] ILLAHE VIOGNIER 2016 WILLAMETTE VALLEY, OREGON

\$21.99



This winery is committed to preserving traditional winemaking and harvesting techniques. Known as one of Oregon's few horse powered vineyards they use Percheron Draft Horses to mow and deliver grapes to the winery at harvest time. These time honored techniques have helped them to create an off dry Viognier that offers an enchanting bouquet of stone fruit, apricot, and tangerine with peach compote, lavender, and peppercorn following on the palate. Pour a glass of this to enjoy alongside curries, cream based sauces, and roasted nuts.

[3] WILLI HAAG BRAUNEBERGER JUFFER KABINETT 2013 MOSEL, GERMANY

\$27.99



It has the crystalline, mineral-driven intensity typical of this steep, brown-slate vineyard, with delicate notes of lemon zest and herbs, and yet, it comes across as juicy, with a lasting flavor that sticks to the lips.

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