

# 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!

## July 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| PALISSADE CABERNET SAUVIGNON 2015 GIRONDE, FRANCE**

**\$12.99**

This lighter bodied Cabernet Sauvignon is an excellent choice for summer. It offers characteristic flavors of black fruit, cola, and licorice without being weighed down by heavy tannins. Only 50% of this vintage is aged in French oak lending a kiss of toast and cinnamon without overpowering the palate. Pair with lighter fare such as pork or chicken.



## **|2| ZANTHO BLAUFRANKISCH 2010 BURGENLAND, AUSTRIA**

**\$17.99**

This Blaufrankish boasts refined aromas of red berries, pineapple, and sandalwood while highlighting a crisp acidity and strong berry flavor on the finish. A charcuterie platter filled with wild game sausages such as boar and venison and hard cheeses will make an impressive accompaniment to this wine.



## **|3| JIM BARRY THE LODGE HILL SHIRAZ 2012 CALRE VALLEY, AUSTRALIA**

**\$14.99**

Pleasantly juicy on the palate with notes of ripe cherry and blackberry, Jim Barry's The Lodge Hill Shiraz offers fine lingering tannins and just a touch of oak for an elegant finish. Bursting with fruit flavor this wine will match the sweet and savory notes found in barbequed chicken and dishes featuring Hoisin sauce.



## **|4| CEMBRA PINOT NERO 2015 TRENTINO-ALTO ADIGE, ITALY**

**\$13.99**

Full flavored, yet soft on the palate this wine is reminiscent of cherry and bramble berry. Looking for a red wine that is light enough to pair with fish, but not so light it falls flat on the palate? Look no further, this wine will pair beautifully with both grilled salmon and Ahi Tuna.



## **|5| BODEGAS ORDONEZ AVANTE 2011 RIBERA DEL DUERO, SPAIN**

**\$16.99**

This bold red is sure to delight fans of bold Californian Cabernet Sauvignon and Zinfandel. Plum, blackberry, and licorice unite to provide a juicy first sip and are followed by hints of balsamic and spice on the long strong finish. Well structured, this Tempranillo can be enjoyed through 2019. Enjoy with any braised or stewed beef or game meats, especially those served with fruit.



## **|6| DOMAINE SARRAIL CABERNET FRANC 2014 LANGUEDOC, FRANCE**

**\$12.99**

The complex nose of tobacco, dried herbs, and cloves make way to a palate filled with silky tannins which coat the tongue and delight the tastebuds with notes of plum, coffee, and cinnamon. As Cabernet Franc ages it tends to take on a vegetal quality similar to freshly cut green peppers which allow it to pair seamlessly with roasted vegetable dishes such as Ratatouille.

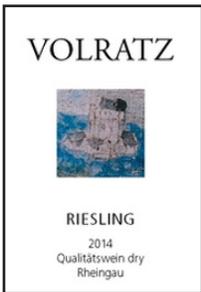


# REGULAR WHITE

## **[1] LES ROCHES TOURAINE SAUVIGNON BLANC 2015 \$12.99 LOIRE, FRANCE**



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.



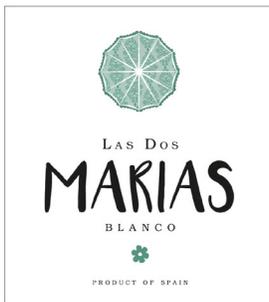
## **[2] SCHLOSS VOLLARDS DRY RIESLING 2014 \$14.99 RHEINGAU, GERMANY**

Notes of slate and flint on the nose lend a heavy dose of minerality to this dry Riesling. A refreshing combination of lemon-lime, white grapefruit, and peach mid palate offer a nice fruit forward complement to round out this wine's crisp acidity. While made to be enjoyed young this wine will retain its flavor and dimension through 2020.

## **[3] FORTANT COAST SELECT CHARDONNAY 2012 \$12.99 LANGUEDOC, FRANCE**



Crisp with a subtle creaminess on the finish this Chardonnay is bursting with notes of nectarine on the palate and tropical fruit on the palate. Subtle oak aging allows the wine to retain its natural fruit characteristics making it an excellent choice for summer gatherings. The lighter, crisper nature of this wine makes it a natural complement to seafood. Try this wine alongside oysters, grilled shrimp, or poached halibut.



## **[4] LAS DOS MARIAS BLANCO 2016 \$10.99 CASTILLA, SPAIN**

Full bodied, smooth, and well structured, this Verdejo is hand harvested to ensure its quality. Stone fruit, almond, and citrus peel delight the palate making this wine an ideal aperitif. Enjoy with seafood, salads, and roasted vegetables dressed with pesto to let this wine shine.

## **[5] ENJINGI GRASEVINA 2013 \$18.99 KUTJEVO, CROATIA**



Ivan Enjingi is known for creating organic natural wines in Croatia. This Riesling is dry and complex with notes of white berries and a subtle nuttiness on the finish. Herbaceous and fresh this wine is reminiscent of a late harvest. This wine will hold up to a bit heartier dishes so try it with fish poached in cream sauce of smoked pork.

## **[6] DI LENARDO PINOT GRIGIO 2016 \$18.99 VENEZIA GIULIA, ITALY**



Wonderfully floral on the nose with pear and Acacia flowers. Quince peel and pear syrup flood the palate and linger throughout its long finish. Pairing beautifully with egg based dishes this is a surprising and enjoyable choice for brunch.

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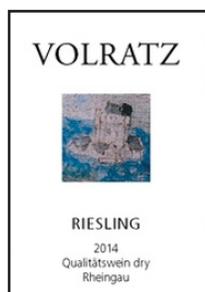
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# PREMIUM RED

## **[1] HANNIBAL BOUCHARD FINLAYSON 2011 WALKBER BAY, SOUTH AFRICA**

**\$34.99**



Bouchard Finlayson is a boutique winery in South Africa which has become one of the foremost pioneers of South African Pinot Noir. This unique blend combines both Pinot Noir and Sagniovese which is relatively uncommon outside of Italy. Gentle notes of black cherry, strawberry, and spice are complemented by silky tannins. This wine is designed to age but is pleasantly approachable when young. Pair with grilled red meat or hearty Italian dishes.

## **[2] LA GRANGE TIPHAINE AMBOISE AD LIBITUM 2015 LOIRE, FRANCE**

**\$21.99**



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] EXPRESSION 44 PINOT NOIR 2013 WILLAMETTE VALLEY, OREGON**

**\$39.99**



Rich and full bodied this wine is aggressive in all the right ways. Notes of stewed plums, bramble berry, clove, and cardamom provide a complex blend for the palate. With nose full of baking spice and masala this wine would be a beautiful complement to lamb. Grab this bottle and order in some Indian take out for an easy date night at home.

## **[4] KEN FORRESTER RENEGADE 2010 STELLENBOSCH, SOUTH AFRICA**

**\$19.99**



This wine combines new world style with old world grapes. A blend of Shiraz, Mourvedre, and Grenache shows hints of that classic rustic earthiness with subtle hints of nutmeg, spice, and salty black olives on the finish. Well balanced with silky tannins blend complements Mediterranean dishes and roasts beautifully.

## **[5] COLOMBERA & GARELLA COSTE DELLA SESIA 2013 PIEDMONT, ITALY**

**\$28.99**



Rose, red berries, baking spices, and a hint of leather mingle on the nose. The palate is filled with fresh strawberries, wild cherry, white pepper, and star anise. Still a bit young this wine can be enjoyed well into 2025. After allowing it to age a bit, decant and enjoy this alongside a big juicy beef tenderloin.

## **[6] PLUNGERHEAD CABERNET SAUVIGNON 2012 SONOMA, CALIFORNIA**

**\$21.99**



Pleasantly jammy with notes of candied raspberry and cherry. Aged in American oak barrels you will notice hints of vanilla, coconut and dill rounding out the palate. For a simple yet elegant dinner pair this wine with grilled hamburgers for an uncomplicated pairing.

# PREMIUM WHITE

**[1] JOSEPH BURRIER CHATEAU DE BEAUREGARD 2013  
BURGUNDY, FRANCE**

**\$26.99**



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] JOSEPH MELLOTT LE TRONCSEC POUILLY-FUME 2013  
LOIRE, FRANCE**

**\$23.99**



This 500 year old family owned estate has been staple for lovers of Sancerre for years. Their commitment to sustainability has aided them in preserving this quintessential terrior in each vintage. Made from 100% Sauvignon Blanc, this Pouilly-Fume is fresh with traces of white flowers and crisp minerality. While excellent on its own this wine would be stunning with smoked salmon or fresh goat cheese.

**[3] DE WETSHOF LESCA CHARDONNAY 2014  
ROBERTSON, SOUTH AFRICA**

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