

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!

September 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| MANO A MANO 2014 CASTILLA, SPAIN

\$10.99

This Tempranillo packs a heavy punch for your tastebuds. With a nose full of lush black fruit and licorice complemented by black cherry and blackberry this wine over delivers based on its modest price. This wine's slightly spicy finish will pair beautifully with beef stew and other roasted meats for an early fall treat.



|2| LUCALE PRIMITIVO 2015 PUGLIA, ITALY

\$15.99

Complex bouquet of cherries, raspberries, red currants while the palate is flooded with layers of dark black fruits and pleasantly light tannins. Pair this wine with strong hard cheeses like the Locatelli Pecorino that can be found in our deli section.



|3| DOMAINE ROBERT SEROL LES ORIGINELLES 2015 LOIRE, FRANCE

\$14.99

Hailing from the little known region of Cote Roannaise in the southeastern tip of the Loire Valley, this Gamay is an excellent wine for those last few days of summer. This easy drinking red is bursting with bright red fruits with just a touch of underlying mushroom and spice to keep things interesting. Enjoy slightly chilled with grilled sausages during your last cookout of the season.



|4| DOMAINE DES CASSAGNOLES CUVÉE MERLOT 2014 GASCOGNE, FRANCE

\$11.99

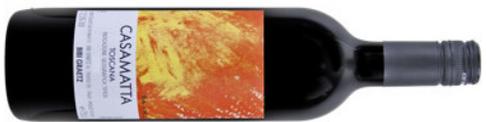
The father-daughter winemaking team of Gilles and Laure Baumann consistently produce high quality wines at affordable price. Aged in stainless steel to preserve its fresh fruity characteristics this Merlot is an excellent choice to pull out when the temperatures start to spike again later this month. Enjoy with a grilled chicken salad topped with crumbled gorgonzola for a stunning weeknight meal.



|5| BIBI GRAETZ CASAMATTA TOSCANA ROSSO 2015 TUSCANY, ITALY

\$14.99

This red sports cherry and plum flavors, with undertones of earth and almond. Rich and vibrant, offering a moderately long, tar-accented finish.



|6| CARMENET CABERNET SAUVIGNON 2015 NAPA, CALIFORNIA

\$10.99

This deeply garnet colored Cabernet Sauvignon offers spiced berry compote on the nose with baking spices and vanilla lingering on the finish. Try this wine with sloppy joes for something that is easy to sip but won't get weighed down by heavy sweet sauces.



REGULAR WHITE



[1] DOMAINE DES CASSAGNOLES BLANC 2014 GASCOGNE, FRANCE

\$11.99

2014 Domaine des Cassagnoles Cotes de Gascogne is a delicious white blend (Colombard, Ugni Blanc, Gros Manseng). The nose is fresh and vibrant, loaded with floral and citrus notes. Gobs of refreshing Meyer lemon and stone-fruit flavors dance with racy acidity on the palate, and the finish is pure and persistent.

[2] CARMENET CHARDONNAY 2015 NAPA, CALIFORNIA

10.99

This lovely straw colored Chardonnay boasts hints of banana, fresh apple, and vanilla on the nose. Round and smooth on the palate this wine offers delightful hints of tropical fruits and butterscotch on the finish. Chardonnay is instantly elevated by the presence of butter or dairy so pair this wine with a homemade Shrimp Scampi.



[3] TERRAZAS TORRONTES RESERVA 2016 SALTA, ARGENTINA

16.99

Made from 100% Torrontes, an indigenous Argentinean grape variety, this fresh and fruity wine is intense and unique. Tangerine and lychee are present on the nose while nectarine and citrus can be found mid-palate. The slightly herbal notes in this wine pair beautifully with Asian and Mexican food. Save this wine for the next time you plan to order in Thai food and binge watch Netflix.



[4] LE VERSANT VIOGNIER 2015 LANGUEDOC, FRANCE

16.99

Filled with the scents and tastes of late summer this wine offers a bridge to lighter fresher wines for Chardonnay lovers. The aromas of honeysuckle and peach mingle with apricot and honey on the palate for a medium weight wine that is well structured and offers a light but pleasant acidity on the finish. Paired alongside butter or cream based sauces and poultry this wine is sure to be a hit!



[5] MATETIC EQ COASTAL SAUVIGNON BLANC 2016 CASABLANCA VALLEY, CHILE

16.99

Fresh citrus and green apple on the nose are complemented by tangerine, passionfruit, and grapefruit on the palate. Hints of lime, fresh herbs, and scallion on the finish with a pleasantly acidic backbone. Pair this wine with a fresh tomato sauce served with lightly grilled seafood for an excellent end of summer meal.



[6] CHARLES VIENOT CHARDONNAY 2013 BURGUNDY, FRANCE

14.99

Buttery and complex this Chardonnay will hold up nicely to rich Fall dishes. This full bodied white wine offers hints of oak on the nose and subtle notes of vanilla on the palate. Pour a glass to pair with a butternut squash risotto for an early Autumn dinner party.



REGULAR MIXED

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PREMIUM RED

|1| CULT CABERNET SAUVIGNON 2014 NAPA, CALIFORNIA

\$19.99

Cult Cabernet Sauvignon is comprised of grapes carefully selected from three different vineyards from three prestigious wine regions; Lake County, Napa, and Lodi. The nose explodes with notes of blackberry, ripe dark cherries, and spice while the palate expresses hints of leather and tobacco. This bold well structured wine can stand up to an equally substantial dish. Try this alongside a thick rib eye or lamb roast.



|2| TENUTA TERRE NERE ETNA ROSSO 2015 SICILY, ITALY

\$22.99

A perfumed, light- to medium-bodied red, with crushed raspberry, mineral and spice flavors. Light tannins show on the supple finish. Elegant and very drinkable.



|3| MOCCAGATTA BARBERA D'ALBA 2015 PIEDMONT, ITALY

\$20.99

Made from 100% Barbera grapes this Piedmontese red is a fresh modern wine from a very traditional region. Aged in stainless steel rather than oak, this wine is fruit forward with hints of spiced vanilla and green pepper. As the temperatures start to drop pull this out to pair with a nice hearty slice of lasagna.



|4| LA BOUTANCHE GRENACHE 2016 LOIRE, FRANCE

\$23.99

Martin Texier is now firmly at the helm of the Rhone La Boutanche line and he is crafting some very tasty wines! The fruit is sourced from the St. Julien-St Alban region, that his father Eric famously revived, and comes from meticulously farmed vineyards. Martin is using a technique he calls "infusion", where he is essentially making a red wine in the manner typically used for whites. The end result is a delicately structured red with very fine tannins and dizzying aromatics.



|5| ACHAVAL FERRER CABERNET SAUVIGNON 2015 MENDOZA, ARGENTINA

\$28.99

Juicy with notes of milk chocolate and red currants this Argentinian red is plush with just a hint of tannin. This wine is rich, smooth, and luxurious in exactly the way you need it to be after a long hard day at work. Try this wine with dark chocolate or a charcuterie platter and aged cheeses for easy entertaining or a treat for yourself.



|6| KOMODO DRAGON CELLARS 2014 COLUMBIA VALLEY, WASHINGTON

\$19.99

Adding to the growing reputation of Washington's Columbia Valley, this intriguing, full-bodied "Pacific Rim" Red Blend is handcrafted in small lots by winemaker Bob Stashak from 49% Merlot, 30% Cabernet Sauvignon and 21% Syrah. With vibrant flavors of black cherry, clove and toasty oak, the blend is complex and concentrated.



PREMIUM WHITE

**[1] DOMAINE AA SIGALAS ASSYRTIKO/ATHIRI 2016
SANTORINI, GREECE**

\$21.99



Made from 100% Assyrtiko, an indigenous Greek variety, this excellently structured white wine has a subtle nose of citrus fruits and a refreshing acidity on the palate. Hints of minerality add to this wine's depth and despite its freshness it has the potential to be aged for an additional six years if you wish. Serve alongside light fish or poultry dishes for a delightful late summer meal.

**[2] GIESEN THE AUGUST 1888 SAUVIGNON BLANC 2012
MARLBOROUGH, NEW ZEALAND**

\$29.99



This is not your mother's Sauvignon Blanc! Barrel aged with hints of lemon curd and hay on the nose this wine is a perfect pick of lovers of Pouilly-Fume and Chardonnay. Hints of dried herbs and preserved citrus give way to a mouthwateringly long finish. Try this wine with smoked salmon and goat cheese for a real culinary treat!

**[3] FLEUR ROSE 2016
PROVENCE, FRANCE**

\$19.99



A classic Provencal rose' Fleur de Mer evokes hints of fresh watermelon, citrus, and lavender on the nose. This medium bodied rose' is fresh and elegant with a refreshing bite of acidity. Rose' pairs well with spicy full flavored dishes so try this wine alongside Indian curries or spicy Szechwan meals to help balance out the heat.

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