

# 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!



## December 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  
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(269) 381-1414 | sales@aatiffany.com

# REGULAR RED

## |1| LE PETITE CHAT 2015 LANGUEDOC, FRANCE

**\$11.99**



This mouth filling Grenache (70%) Syrah (30%) blend from the Languedoc offers a rich, easy sipping wine for days when you just need to sit back and relax. Filled with juicy, ripe berry flavors, subtle spices, and just a hint of tannin on the finish this red possesses a surprising depth and structure. Pair with evenings in spent in your pajamas and take out pizza.

## |2| VECCHIO MARONE 2016 VENETO, ITALY

**\$16.99**



This "Amarone style" wine is rich, layered, and unique. Hints of cherry and blueberry on the nose marry perfectly with ripe dark fruit and chocolate on the palate. Enjoy with aged cheeses and game meats.

## |3| CHATEAU DE LA MINGERIE 2014 BORDEAUX, FRANCE

**\$12.99**



This budget friendly Bordeaux is comprised of Merlot (70%) and Cabernet Sauvignon (30%). Robust and round this wine offers notes of macerated fruit and sweet baking spices on the nose. It's lengthy finish and supple tannins will pair beautifully with roasted or grilled meat meats.

## |4| BREZO DE GREGORY PEREZ 2015 BIERZO, SPAIN

**\$15.99**



Bordeaux native Gregory Perez aims to convey the unique terrior of Bierzo through his use of natural winemaking techniques and low use of sulphur. Mostly Mencia with just a hint of Garnacha, this Spanish red is fermented in stainless steel to preserve its ripe fruit flavor and natural spice characteristics. Paired with sausages, game, or pork dishes this unique offering is sure to impress your guests.

## |5| LES VOLETS PINOT NOIR 2016 VENTOUX, FRANCE

**\$12.99**



The strong diurnal shift experienced in this area provides ideal conditions for the grapes to slowly ripen and develop complex flavors. Red fruit and jam on the palate, followed by well balanced tannins and acidity blend to create a wallet friendly Pinot Noir that drinks well above its price point. Pair with roasted lamb, ham and pea soup, or herbed sausage casserole.

## |6| ZABU NERO D'AVOLA 2015 SICILY, ITALY

**\$17.99**



This Nero D'Avola expresses intense red fruit, balsamic, and floral notes on the nose. The hint of heat on the palate and long finish are perfect for helping to take the chill out of cold weather. With the upcoming holidays this wine will take you pair beautifully with both cocktail meatballs and roasted lamb.

# REGULAR WHITE

## [1] TONS DE DUORUM 2016 DUORO, FRANCE

**\$11.99**

A refreshing blend of Viosinho, Rabigato, Verdelho, Arinto, and Moscatel, this Portuguese white is characterized by intense aromas of tropical fruit and citrus. Well-structured with a lasting finish, this wine is dominated by notes of candied fruit and minerality. Stash this wine away for a night of self care and indulge in an order of take out sushi and netflix.



## [2] BIBI GRAETZ CASAMATTA BIANCO 2015 TUSCANY, ITALY

**\$14.99**

This Vermentino based blend is crisp, vivacious, and expresses an aroma of peach, citrus blossom, and wet stone. Hints of salinity will make this a natural pair to first courses such as salads and shellfish.



## [3] EVANS & TATE BUTTERBALL CHARDONNAY 2016 MARGARET RIVER, AUSTRALIA

**\$11.99**

Evans & Tate Margaret River Expressions range celebrates the spirit of Margaret River with a series of serious wines without the serious attitude. Rich & buttery, mouth-filling & complex "Butterball" is a proudly full-bodied and flavoursome wine, sourced from arguably Australia's finest Chardonnay region.



## [4] TENUTA DI CORTE GIACOBBE SOAVE 2015 VENETO, ITALY

**\$16.99**

Made from 100% Garganega, this crisp aromatic white is a brilliant straw yellow with golden highlights. Boasting a fragrant nose filled with pear, apple, and delicate white flowers this wine is well-balanced with a pleasant finish reminiscent of almonds. Particularly suited to first courses, this wine will pair beautifully with white meat, fish, and vegetables.



## [5] KAVAKLIDERE CANKAYA 2014 ANAKARA, TURKEY

**\$13.99**

A blend of native grapes Narince, Emir, and Sultanathis elegant, well structured white is crisp and refreshing with subtle hints of citrus. Dry and mineral driven with savory hints of anise and Herbs de Provence this wine will be the wild card you can pull out when guests want something truly unique. Serve slightly below cellar temperature with grilled fish, seafood salads, or fresh tomato sauces.



## [6] DOMAINE DE PELLEHAUT HARMONIE DE GASCOGNE 2016 GASCOGNE, FRANCE

**\$9.99**

A highly aromatic blend of Sauvignon, Colombard, Ugni Blanc, Gros Manseng, and Petit Manseng, this wine unveils a cornucopia of fresh fruit aromas. Lemon zest, peach, and grapefruit are present on the nose, with pineapple joining these flavors on the palate. Fresh and fruit forward this wine is best enjoyed young with seafood.



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# PREMIUM RED

## **[1] TOLAINI VALDISANTI 2012 TUSCANY, ITALY**

**\$34.99**



This bold Super Tuscan offers notes of black fruits, berries, and cassis framed by a notable influence of French Oak. A blend of Cabernet Sauvignon, Sangiovese and Cabernet Franc, this cellar worthy red is unfiltered and aged on the lees to promote richness and depth. This wine is capable of standing up to strong flavors so feel free to reserve this for pairing with your Christmas lamb.

## **[2] CHATEAU DE PIZAY MORGON 2015 BEAUJOLAIS, FRANCE**

**\$19.99**



This fresh Gamay has both aging potential and the ability to be opened and enjoyed now. Jam packed with juicy red fruit and hints of spice this aromatic red offers enough grip and tannin to match hearty roast lamb or pork. Highly versatile and crowd pleasing this wine is an excellent tool for any host to have in their back pocket.

## **[3] RESOLUTE CABERNET SAUVIGNON 2015 NORTH COAST, CALIFORNIA**

**\$25.99**



Opening with aromas of blackberry, fig, and tobacco, this smooth medium bodied Cab is the perfect wine to bring out when you have that relative over that "only drinks Cab". Balanced with a pleasant acidity, this wine offers flavors of toasted brioche, toffee, and cola for a lingering finish. Pair with dark, bittersweet chocolate for a small break from the hustle and bustle of the holiday season.

## **[4] MICHELLE ROLLAND CLOS DE LA SIETE 2016 MENDOZA, ARGENTINA**

**\$19.99**



Led by Argentina's most famous grape variety Malbec, this Bordeaux style blend showcases an elegant nose filled with ripe fruit and spice and finishes long with a lively acidity and gentle tannins. Beef stews, pulled pork, and spiced meatballs will all find their perfect match with this wine.

icately structured red with very fine tannins and dizzying aromatics.

## **[5] ADELSHEIM PINOT NOIR 2015 WILLAMETTE VALLEY, OREGON**

**\$29.99**



This critically acclaimed wine displays a nose of cocoa, pomegranate, and raspberry. Hints of cinnamon, nutmeg, allspice, and orange peel provide a seasonally appropriate complement to this wine's silky integrated tannins. Serve as the perfect complement to duck, ahi tuna, and hearty vegetarian dishes.

## **[6] TSANTALI RAPSANI GRANDE RESERVE 2008 MACEDONIA, GREECE**

**\$19.99**



This former Wine of the Year is a unique blend of Xinamavro, Krasato, and Stavroto. Aromas of juicy blackberry, plum, and licorice leap out of the glass and complement the rich, round palate with its lingering tannins. Excellent with cured meats and cheeses this is a natural choice to pair with charcuterie plates while entertaining.

# PREMIUM WHITE

## [1] TENUTA DELLE TERRE NERE BIANCO 2016 ETNA, ITALY

**\$22.99**



This Sicilian white is comprised of native grapes Carricante, Cataratto, Grecanico, and Minella. Reminiscent of linden blossoms with a striking salinity on the palate this is a natural pair for seafood. Juicy and round this wine finishes with a refreshing lemon drop zip which imparts brightness and energy.

## [2] CONSILIENCE CHARDONNAY 2014 SANTA BARBARA, CALIFORNIA

**\$21.99**



Caramelized pear, candied lemon, and vanilla lend a rich, late fall inspired nose to this California Chardonnay. Light on the palate with a refreshing zip of acidity this wine offers a hints of dried pear and tropical fruits. While excellent as an aperitif this wine will also perform wonderfully when paired with grilled chicken thighs.

## [3] LANGLOIS-CHATEAU SANCERRE 2016 LOIRE VALLEY, FRANCE

**\$23.99**



This wine is for serious Sauvignon Blanc fans! Aged in stainless steel to preserve its natural freshness and acidity it offers a wave of gooseberry and passionfruit that is complemented by that characteristic flinty finish. Vibrant and thirst quenching this white is an excellent accompaniment to first courses such as grilled chicken salads dressed with fresh cherry tomatoes.

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