

# 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!

## January 2018

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] VINA HERMINIA TEMPRANILLO 2014 RIOJA, SPAIN**

**\$14.99**

Opening with a bright acidity on the palate and aromas of vanilla, cherry, and raw oak on the palate this Spanish red is intense and well structured. Full bodied and firm with a long fruity finish accented by notes of plum and berries this wine makes a beautiful accompaniment to stews and lightly aged cheeses.

## **[2] STERLING VINTNERS COLLECTION MERITAGE N/V CENTRAL COAST, CALIFORNIA**

**\$11.99**

A classic Bordeaux style blend of Cabernet Sauvignon, Merlot, Malbec, and Petit Verdot this Meritage is richly textured with a long, lingering finish. The palate is bursting with cherry, chocolate, black raspberry, and vanilla, with subtle undertones of coffee and tobacco. Pair with rich vegetable dishes such as ratatouille or roasted meats.

## **[3] CHATEAU VRAI CAILLOU BORDEAUX SUPERIEUR 2014 BORDEAUX, FRANCE**

**\$14.99**

This approachable Merlot heavy blend is rounded out with a touch of both Cabernet Sauvignon and Cabernet Franc for a budget friendly Bordeaux that drinks well above its price point. Silky smooth with flavors of ripe plum, cherry, and hints of spice this red has a delectable finish that lingers long after the first sip. Try with hearty red meat dishes based on beef or venison.

## **[4] PELTIER WINERY HYBRID PINOT NOIR 2015 LODI, CALIFORNIA**

**\$10.99**

This sustainably grown Pinot Noir has a wonderfully fragrant bouquet of wildflowers and black cherry. Medium bodied with notes of chocolate covered cherries and juicy plums that marry perfectly with hints of cinnamon and earthy rhubarbs. Enjoy with duck, pork, or other lightly flavored meats.

## **[5] DOMAINE AIME CABERNET FRANC 2015 LANGUEDOC-ROUSSILLON, FRANCE**

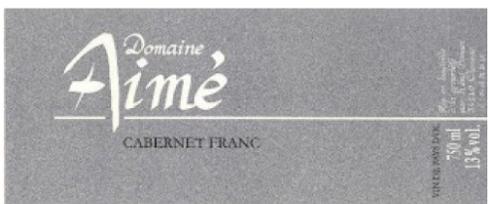
**\$11.99**

While it is rare to find a 100% Cabernet Franc from the Minervios region this unique wine is sure to delight! This crisp, clean expression of the grape is fermented in stainless steel and offers notes of black cherry, blueberry, and plum on the nose. Soft and lush with a silky finish this wine is ideal for weeknight pairing with hamburgers or pizza.

## **[6] CHAMAN RED BLEND 2012 MENDOZA, ARGENTINA**

**\$18.99**

A lush and juicy Petit Verdot-based blend that consistently overdelivers. Aromas of blackberry, coffee, mocha, chocolate, and fig. Sweet and creamy with good lift to the black raspberry, licorice, and violet flavors. Finishes with tongue-dusting but suave tannins and very nice length.



# REGULAR WHITE



## [1] PULLUS SAUVIGNON 2013 STAJERSKA, SLOVENIA

**\$13.99**

This Sauvignon Blanc is sustainably farmed and produced using very low levels of sulfites. Partial lees aging lends a fuller mouthfeel to the palate and beautifully complements notes of grapefruit, guava, and pineapple. Fresh and crisp with a pleasant minerality this wine will pair deliciously with difficult to pair spring vegetables such as asparagus.



## [2] JOSEPH DROUHIN MACON-VILLAGES 2016 BURGUNDY, FRANCE

**\$14.99**

Notes of ripe peach, yellow apple, and grapefruit are accompanied by a rush of refreshing acidity and mild hints of white flowers on the nose. This lively, fruit forward Chardonnay is made to be enjoyed now and will pair beautifully with seafood in butter sauces, such as Shrimp Scampi.



## [3] CHATEAU DE SOURS LA FLEUR D'AMELIE BLANC 2013 BORDEAUX, FRANCE

**\$14.99**

Enticing aromas of lime, pineapple, and tropical fruit are followed by a sharp minerality and pleasant touch of vanilla from oak aging. A crisp, thirst-quenching blend of Sauvignon Blanc and Semillon this light bodied wine has an intriguing herbaceous quality which will lend well to pairing with seafood and salads.



## [4] MONTOYA CHARDONNAY 2015 MONTEREY COUNTY, CALIFORNIA

**\$15.99**

This classic medium bodied Chardonnay offers fresh notes of apple and pear on the nose with subtle nuances of toasted oak. Stone fruit and melon are complemented on the palate by a hint of vanilla and a rich, almost creamy texture. Pair with chicken alfredo and other cream based dishes.



## [5] TERRACOS DO TEJO 2015 TEJO, PORTUGAL

**\$12.99**

Made entirely from the native Portuguese grape, Fernao Pires, this unique white offers both elegance and depth. Fresh citrus notes and light vegetal tones pair with apples and apricot on the palate for an easy sipping wine that is great for entertaining. Enjoy with first courses such as salads or light fish dishes.



## [6] COTNARI FRANCUSA 2015 LASI, ROMANIA

**\$9.99**

Fruit forward and incredibly lush this Romanian white wine is velvety and refreshing on the palate. Strong notes of white grape are met by a rush of acidity that will provide a welcome palate cleanser with pate, goat cheese, or salmon.

# REGULAR MIXED

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# PREMIUM RED

## [1] EL PORVENIR AMAUTA ABSOLUTO MALBEC 2016 SALTA, ARGENTINA

**\$19.99**



An intense ruby red with gorgeous violet tones, this Malbec boasts a nose filled with fresh strawberry and raspberry accented by spices which hint at oak aging. Fruit forward and harmonious on the entry with a balanced and persistent finish, this wine can age for an additional four years if desired. Malbec's softer tannins pair beautifully with leaner cuts of beef such as skirt and flank steak.

## [2] CHELSEA GOLDSCHMIDT MERLOT 2015 SONOMA, CALIFORNIA

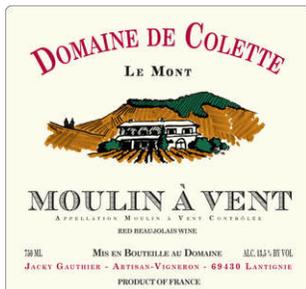
**\$24.99**



Smoky leather and cedar are complemented by baked plum and tobacco for a rich powerful red with gripping tannins. Velvety smooth with a spicy finish of clove and cinnamon this wine will pair excellently with woodfired pizzas or steak tacos for a casual date night in.

## [3] DOMAINE DE COLETTE MOULIN-A-VENT 2015 BEAUJOLAIS, FRANCE

**\$27.99**



Strawberry, raspberry, spice and an underlying granite-infused minerality combine to make this one hell of an enjoyable glass of wine, with or without a food accompaniment.

## [4] CHATEAU DE BREZE CLOS MAZURIQUE 2015 LOIRE, FRANCE

**\$19.99**



This Cabernet Franc and offers a highly aromatic nose of morello cherry, mulberries, and mandarin orange. Led by acidity and minerality due to the silex soil in which it is grown this wine is soft and complex with subtle hints of forest floor. Slight whispers of smokiness will lend to pairing with smoked brisket and chili made with chipotles in adobo sauce.

## [5] KOZLOVIC TERAN 2013 ISTRIA, CROATIA

**\$25.99**



Made from the native Croatian grape Teran this wine is a deep luxurious red tinged with violet and ruby. Intensely layered aromas of tomato leaves and black currant hint at the complex palate filled with sour cherry, cedar, and tobacco. A pleasant smoky finish intertwines with mocha for a sophisticated wine that will pair effortlessly with tomato based sauces.

## [6] IL CHIUSO CASTELLO DI AMA 2011 TUSCANY, ITALY

**\$33.99**



A blend of Sangiovese and Pinot Noir, this Super Tuscan is an approachable medium bodied red with a tons of personality. Aromas of cherry, mint, and spices abound while raspberry and light black pepper accent its long and persistent finish. Pair with wild mushroom risotto or roast chicken for a delightful weeknight sipper!

# PREMIUM WHITE



**[1] CHATEAU MUSAR JEUNE WHITE 2014**  
**BEKAA VALLEY, LEBANNON**

**\$21.99**

An unoaked blend of Viognier, Chardonnay, and Vermentino Musar Jeune White is crisp and aromatic with distinct hints of passionfruit and elderflowers. Dry and refreshing, this eclectic mix of French and Sicilian varietals is an unexpected pair to spicy Asian cuisine.



**[2] RESOLUTE CHARDONNAY 2016**  
**SONOMA, CALIFORNIA**

**\$22.99**

Protected from the heat of the day by the shadow of the mountain these selected vineyards lend cool climate qualities such as minerality and acidity to this wine. Rich with a bright acidity and lingering notes of pear, citrus, and toffee this Chardonnay finishes long and strong. Fermented in 30% new French oak, this wine offers subtle vanilla and baking spices which will pair nicely will butter based sauces.



**[3] JERMANN PINOT GRIGIO 2015**  
**FRIULI-VENEZIA GIULIA, ITALY**

**\$25.99**

Opening with a bouquet of white peach and juicy tangerine, this Italian white gives way to a round creamy body that finishes with a refreshing rush of acidity. Aged entirely in stainless steel to preserve the naturally vibrant flavors of green apple and flint, for a wine that will pair with a variety of dishes. The velvety texture midpalate has a naturally affinity for fish soups and mushroom risotto.

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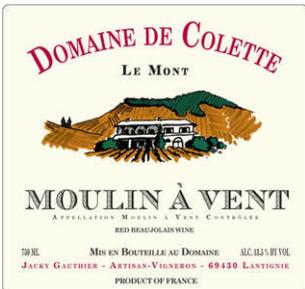
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