

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!

March 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| TILIA MALBEC 2016 MENDOZA, ARGENTINA

\$12.99



Aromas of black cherries and plums are accompanied by notes of violets and vanilla. This wine is rich and full-bodied with flavors of juicy blackberries, cranberries, and black currants abound, followed by notes of vanilla and sweet spice. Pair this wine with a meat dish that mirrors its tangy berry flavors like cranberry pot roast or roast duck with sour cherry sauce. *90 POINTS. ROBERT PARKER*

|2| OMAKA SPRINGS PINOT NOIR 2012 MARLBOROUGH, NEW ZEALAND

\$17.99



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|3| ODFJELL ARMADOR CABERNET SAUVIGNON 2016 MAIPO VALLEY, CHILE

\$12.99



A ruby color with hints of violets. Red fruit such as strawberries and plums, as well as its well known aromas of liquorice, anis and a touch of vanilla, chocolat and champignon aromas. Perfectly balanced with ripe, fresh tannins and a long refreshing finish.

|4| MARCHESI DI BAROLO DOLCETTO LANGHE SERVAJ 2014 PIEDMONT, ITALY

\$12.99



Servaj is bright ruby-red in color with violet notes and distinctive maraschino cherry aromas. This fresh, medium bodied wine with a velvety feel on the palate is excellent on its own due to the low acidity and also pairs well with cured and light meats and pasta with tomato-based sauces.

|5| CHOP SHOP CABERNET SAUVIGNON 2016 LODI, CALIFORNIA

\$15.99



A touch of Petit Verdot and Cabernet Franc add some dark, complex nuances to this otherwise juicy Cabernet Sauvignon, and what's in the bottle is a friendly red with underlining masculinity and structure that pairs well with your favorite comfort foods.

|6| D'A PINOT NOIR 2016 MENDOZA, FRANCE

\$14.99



Domaines Astruc

The wine aged six months in used French and American oak barrels. In the glass, the wine offers aromas of ripe plum, spice and oak. On the palate, taste ripe red berry fruit, currants, some black cherry and a hint of tobacco. Open the wine 20 minutes before serving. Drink it with steak, burgers, osso buco, stews, grilled sausages and hearty dishes.

REGULAR WHITE

[1] URLO PINOT GRIGIO 2014 FRIULI-VENEZIA GIULIA, ITALY

\$13.99

Pale straw yellow with floral, white grapefruit and citrus aromas. Fruity and fragrant, this wine is light to medium-bodied with citrus notes and a distinct minerality. A lingering finish with notes of grapefruit zest, stone and a hint of grass.



[2] ODFJELL ARMADOR SAUVIGNON BLANC 2016 CASABLANCA, CHILE

\$12.99

Pale yellow in color with green reflections. The nose is attractive and intense, a blend of green notes such as tomato leaves followed by citric aromas and yellow grapefruit. The attack is citric, fresh and mineral with fruit flavors like peaches and pineapples. The bright acidity continues into a long finish.



[3] TAONGA SAUVIGNON BLANC 2016 MARBOROUGH, NEW ZEALAND

\$16.99

Waxy lemon, green veg, honey and a bit of matchstick lead precede a chalky textured palate. Searing acidity keeps the body light in feel.



[4] PACIFICANA CHARDONNAY 2016 CALIFORNIA

\$15.99

Pacificana showcases classic California styles for a new generation of wine enthusiasts. It embodies the bold, pioneering spirit of the California landscape and those who call it home. 100% barrel fermented, this 2016 Chardonnay balances between oaky, buttery richness and fruity crispness. *Vegan



[5] STEFANO MASSONE GAVI 2016 PIEDMONT, ITALY

\$14.99

This delicious wine packs an amazing amount of flavor in a light to medium-bodied frame! Notes of crisp pears and apples with a lovely, lingering, refreshing finish.



[6] BEELGARA SEMILLON SAUVIGNON BLANC 2017 SOUTH EASTERN AUSTRALIA

\$15.99

Pale straw colour. This blend of Semillon and Sauvignon Blanc has attractive tropical fruit aromas. A soft round palate with grassy & tropical flavours and lovely fresh and zesty acidity.



REGULAR MIXED

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PREMIUM RED

|1| LA VALENTINA SPELT MONTEPULCIANO 2009 ABRUZZO, ITALY

\$21.99

It is firm and opens with hints of mediterranean spices though a pleasant, earthy, mineral tone can already be noted. There is also a hint of chocolate, promising great development. It is powerful to the mouth - a rush of sensations without losing quality and suggestions of blackcurrant and mulberry wait to combine with traces of coffee and cocoa. It overwhelms the palate with rich, balsamic emotions, which are followed by light touches of wet graphite.



|2| MARQUES DE GRINON SVMMA VARIETALIS 2012 VALDEPUSA, SPAIN

\$34.99

Made from 70% Syrah, 14% Cabernet Sauvignon and 16% Petit Verdot. This wine shows rich notes of dark berries, clove, smoke and pepper. On the palate, layers of mineral and fruit notes are accompanied by soft tannins and silky texture. Pair this with hearty Mediterranean fare: house-cured meats, chorizo, grilled or roasted pork and spice-rubbed lamb.



|3| MAISON L'ENVOYE MOULIN A VENT 2014 BEAUJOLAIS, FRANCE

\$19.99

Layers of dark berry fruits leap from the glass accompanied by subtle dried flower and herbaromas. Blackberry and black cherry flavors lead on the generous palate and are balanced by a line of refreshing, well defined minerality. Supple tannins provide an excellent frame to the complex flavors and voluminous mouthfeel. *90 POINTS. ROBERT PARKER*



|4| EL ENEMIGO CABERNET FRANC 2011 MENDOZA, ARGENTINA

\$29.99

Ripe, rich and well-crafted, with a meaty note to the open-textured flavors of dark plum, blackberry and dark chocolate. Very lush midpalate, with plenty of vanilla and spice accents. Finishes with hints of chocolate mousse and cedar. *92 POINTS. ROBERT PARKER*



|5| ZACA MESA Z CUVEE 2012 SANTA YNEZ VALLEY, CALIFORNIA

\$19.99

It is inspired by the wines of the Southern Rhone, 2012 Z-Cuvee is a complex Rhone-style blend. Grenache adds rich raspberry aromas and flavors; Mourvedre brings notes of blueberry, meat and spice; Cinsault brings a touch of dusty berry.



|6| LIRICA PLAVAC MALI 2011 PELJESAC, CROATIA

\$21.99

Earthy on the nose with aromas of sun-dried hay, foliage and a high toned black cherry note. Significant aeration softens grassy aromas to reveal a red berry palate marked with bright acidity, but the finish is aggressive with rough, gripping tannins.



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|4| ALPHA ESTATE SAUVIGNON BLANC 2016 AMYNDALIO, GREECE

\$19.99

Brilliantly, light yellow in color. Bursting flavors including ripe gooseberry, passion fruit, fresh citrus lime and exotic herbaceous aromas. The wine has an exciting palate with layers of juicy flavors, intensity and fullness, finishing with a refreshing crisp, clean and racy acidity.



|5| JEAN PABLOT POUILLY-FUME 2015 LOIRE, FRANCE

\$19.99

Blended from grapes from a range of different soils, this open, generous wine has richness and a structure that comes from the ripe apple and gooseberry fruits. The wine is textured and deserves to age.



|6| ADELSHEIM CHARDONNAY 2014 WILLAMETTE VALLEY, OREGON

\$29.99

Much care goes into this blend, which was fermented both in neutral wood and in stainless steel. It's a clean, well-defined effort, offering accents of salad greens, celery and lemon verbena around crisp apple fruit flavors.

