

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!

APRIL 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] A MANO PRIMITIVO 2015 PUGLIA, ITALY

\$12.99



A Mano Primitivo is elegant, fruity, fresh, complex, interesting and drinkable. Open a bottle and share it with friends over a plate of pasta Penne all'Arrabbiata or Spaghetti alla Carbonara, but remember whatever you can grill, roast or stew will go well with this red wine.

[2] KENWOOD CABERNET SAUVIGNON 2014 SONOMA, CALIFORNIA

\$17.99



This Cabernet Sauvignon showcases aromas of cassis, plum and black cherry accompany spicy notes of nutmeg, sage and vanilla. This full-bodied red has bright flavors with a lively pallet that ends with a long, elegant finish. The wine pairs with a number of dishes such as Beef Tenderloin with Blackberry Dressing, Chicken with Port and Figs, or Mushroom Risotto.

[3] COLLAZZI BASTIONI CHIANTI CLASSICO 2015 TUSCANY, ITALY

\$15.99



Bastioni combines the elegance and pleasantness of Sangiovese, its main grape varietal, with the roundness and power that small parts of Merlot and Malvasia Nera give to the wine: juicy, ripe tannins give complexity and character to this wine. This wine's structure demands combinations with red meats, such as steak and filet.

[4] VIGNOBLES SARRAIL MERLOT 2014 LANGUEDOC, FRANCE

\$12.99



This French Merlot possesses an attractive, clean and nuanced ripe red plum and dark cherry aroma with a faintly dusty note. Full-bodied and well-integrated, the wine concludes with a clean, soft finish with ripe acidity.

[5] BOUTINOT SUN & AIR CINSAULT 2015 WESTERN CAPE, SOUTH AFRICA

\$12.99



A subtle red colour with fresh aromas of red berries, cherries and candyfloss which is really reflected by the cool coastal climate. Smooth and spicy and very easy drinking. Earthy notes and acidity marries beautifully with Asian duck dishes, pork belly, stir-fried beef and carpaccio of tuna or beef.

[6] CRISS CROSS OLD VINE ZINFANDEL 2015 LODI, ZINFANDEL

\$18.99



Aromas like vanilla and candied cherry meet very ripe cherry and berry flavors in this rich, almost syrupy wine. The fruit flavors are concentrated and the texture is smooth and polished, showing very little tannin.

APRIL 2018 - [REGULAR RED 6PACK]

Regular White

[1] NURAGICO JUTSU VERMENTINO 2014 SARDEGNA, ITALY

\$13.99



Vermentino grape variety has flourished in Sardegnna, and is used to produce wines that are both locally and nationally enjoyed. This white wine captures all the complex flavors of this unique land whose coastal microclimate adds a hint of sea salt to these wines' distinctive bouquet. Try with tempura, sushi, seafood starters, and oysters.

[2] NORTICO ALVARINHO 2016 VINHOS VERDES, PORTUGAL

\$15.99



100% Alvarinho. Young and fresh with the characteristic bright acidity, tropical fruit aromas of peach and grapefruit. Have it simply with corn bread and butter like country folks do in Portugal. Also a terrific seafood wine, particularly with salty, fattier dishes like fish tacos or broiled oysters.

[3] HAUT POITOU SAUVIGNON BLANC 2014 LOIRE, FRANCE

\$13.99



A crisp, dry and well structured white reminiscent of the classic Sauvignon Blanc of the central Loire valley. Full of incisive citrus fruit character, lifted herbaceous aromatics and cleansing acidity. Serve with fresh seafood - cheviche, crudo, sashimi.

[4] CHATEAU L'ERMITAGE BLANC 2016 RHONE, FRANCE

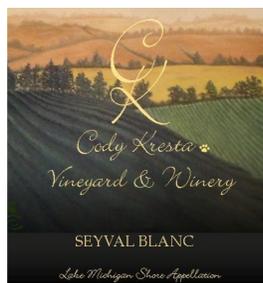
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The harmony of the Roussane, Grenache, and Viognier brings astounding aromas of fresh white fruits: peaches, pears, lychee and white flowers. This crisp wine exhibits generous fruit flavor, a full developed mouthfeel and a clean finish. This is an attractive and energetic example with hints of honeysuckle emerging on the nose and mouth. It is broad, fresh and silky on the palate.

[5] CODY KRESTA VIDAL BLANC 2015 MATTAWAN, MICHIGAN

\$12.99



Semi-dry white locally produced from Mattawan, Michigan. Full flavors of grapefruit, oranges, and lemons with notes of fresh herbs. Offers a refreshing finish. Pair this wine with light appetizers, salads, pork and seafood.

[6] A MANO BIANCO 2016 PUGLIA, ITALY

\$12.99



Full of aromas of white peaches, apricots, lychees and roses. The perfume of a fine German wine, the racy acidity, the mouth coating body and freshness that always leaves you wanting another sip. The body is full and satisfying with a fresh acidity and a light spritz from the cold, long fermentation.

APRIL 2018 - [REGULAR WHITE 6PACK]

Regular Mixed



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Premium Red



|1| COLLELCETO ROSSO DI MONTALCINO 2013 TUSCANY, ITALY

\$22.99

Young vine 100% Sangiovese with shorter maceration, preserving fun and playful components. Wild raspberry and sweet cherries, fresh tobacco and chocolate on the ending notes.



|2| IXSIR GRANDE RESERVE ROUGE 2012 LEBANON

\$32.99

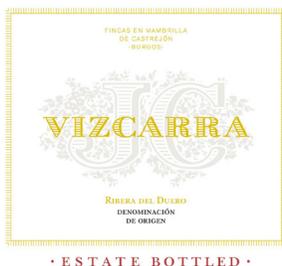
Syrah & Cabernet Sauvignon. Rich in minerals and saturated with Mediterranean character, this wine unleashes exuberant aromas of mature fruits and spices. Its concentrated taste enrobed in a fine texture gives it an attractive liveliness, while its rich and mellow yet always-complex palate lasts until the final touch of fruit.



|3| STEELE CELLAR LAKE MERLOT 2011 NORTH COAST, CALIFORNIA

\$22.99

The wine is aged oak barrels and spends 12 months in a combination of American and French oak to make a wine in a rich, generous style. Steele Merlot is a mouthful of pleasure: lots of fruit, medium tannins and a long lingering finish. Serve it with very hearty foods like beef wellington, grilled steaks, or a bowl of beef stew.



|4| VIZCARRA 2014 RIBERA DEL DUERO, SPAIN

\$25.99

The most inexpensive wine made by this first-class bodega in the Ribera del Duero DO is a great value. With black fruit, mineral and violet characters, it shows solid and consistent quality every year. Vizcarra has the complexity of a serious wine for a very reasonable price.



|5| CHATEAU CAP L'OUSTEAU HAUT-MEDOC 2014 BORDEAUX, FRANCE

\$24.99

The vines of this estate are in the Médoc village of Lamarque in the Moulis area between Margaux and Saint-Julien. This second wine of Chateau du Cartillon is light and fruity with some black currant flavors along with acidity and a smoky touch. It is a juicy wine that will develop quickly. Cellar-worthy wine, drink from 2019.



|6| AMPELEIA KEPOS 2013 TUSCANY, ITALY

\$23.99

Different Mediterranean grape varieties - Alicante Nero (aka Grenache), Carignano, Alicante Bouschet sourced in the vineyards closest to the sea. The 2013 Kepos is nuanced and silky on the palate, with a delicate expression of fruit and lovely overall balance. Crushed raspberries, rose petals and sweet floral notes are laced throughout.

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**|4| TRIG POINT SIGNPOST CHARDONNAY 2015
SONOMA, CALIFORNIA**

\$22.99

Muted on the nose, this tightly wound white is thickly textured yet light bodied in fruit and power. Apple and melon are the stars of the show, gently riding a wave of chalky tannin.



**|5| DOMAINE NATHALIE & GILES FEVRE CHABLIS 2015
BURGUNDY, FRANCE**

\$29.99

This Chardonnay is fresh and fruity with peach and pear, and citrus notes by displaying a good minerality. Pleasant white with an aperitif, Chablis makes a wonderful marriage with oysters, shell fish and grilled fish, but also with traditional Burgundy recipes such as "jambon persillé" (ham with parsley).



**|6| MARKUS HUBER OBERE STEIGEN GRUNER VELTLINER 2016
TRAISENTAL, AUSTRIA**

\$23.99

Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future. Goes very well with any kind of seafood; as well with chicken and turkey.