

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!

MAY 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
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Regular Red



**|1| BODEGA NORTON CABERNET SAUVIGNON 2015
MENDOZA, ARGENTINA**

\$12.99

Vibrant ruby color. Complex aromas of ripe red fruits and mint, with dark chocolate notes. Highly concentrated on the palate with round, ripe tannins and a long, spicy finish.



**|2| DOMAINE ROMAN PINOT NOIR 2016
PAYS D'OC, FRANCE**

\$15.99

Aromas of red currants and strawberries unfold on the nose of this straightforward, easy-drinking wine. It's bright and juicy, with touches of sweet oak and vanilla on the close.

**|3| CHATEAU MAUGRESIN DE CLOTTE 2015
BORDEAUX, FRANCE**

\$15.99

Blend of Merlot, Cabernet Sauvignon, Cabernet Franc, and Malbec. Deep garnet color. Nose on ripe fruit with slightly vanilla notes. The attack is frank and harmonious. The palate soft, tender and balanced, has already strong tannins. The final offers a nice freshness in the service of perfumes. A charming wine!



**|4| PAUL JABOULET AINE COTES DU RHONE 2015
RHONE, FRANCE**

\$16.99

Northern style Côtes du Rhône, with beautiful fresh Syrah character. Notes of wild berries, white pepper, lavender and cherries. This balanced red finishes with incredibly juicy Grenache love.



**|5| LAGARIA MERLOT 2016
SICILY, ITALY**

\$12.99

Intense ruby red with garnet reflections, the bouquet is ample and intense, recalling raspberries, blackberries and violets. Medium to full-bodied, mouth-filling and well-balanced, rich flavors, firm structure and silky texture.



**|6| PETER LEHMANN CLANCY'S 2014
BAROSSA VALLEY, AUSTRALIA**

\$14.99

Clancy's Red is a pure Barossa wine: a blend of Cabernet, Merlot and Shiraz, this wine is soft and supple and full of juicy flavour. A deep cherry red color leads to a bouquet showing blackcurrant from the Cabernet, vibrant red fruits from Shiraz and Merlot and charry oak in the background. The palate shows rich plummy bright red fruits, and long, savoury tannins adding complexity.



Regula White



[1] THOMAS GOSS RIESLING 2016 ADELAIDE HILLS, AUSTRALIA

\$15.99

Balanced Riesling with sugar and acid that it's hard to tell if this is off-dry or just genuinely fruit-ripe. It's a fuller style than many Australian Rieslings, but pulls it off, packing in lemon-lime and honey notes. The finish is long and textured, just to the point of bitterness.



[2] FALERNIA SAUVIGNON BLANC RESERVA 2015 EQUI VALLEY, CHILE

\$10.99

From the first sniff, this crosses the line into the vegetal realm via aromas of canned green beans. A plump round palate is friendly in feel, while flavors of salted beans and canned peas finish fully green.



[3] DI LENARDO CHARDONNAY 2015 FRIULI-VENEZIA GIULIA, ITALY

\$13.99

This Italian chardonnay is unoaked and aged in stainless steel, bringing only the crisp apple and tropical fruit to the fore, and giving it a clean, crisp finish. Delicate hints of fresh peach and pear with hints of honey on the finish.



[4] TAMELLINI SOAVE 2016 VENETO, ITALY

\$17.99

100% Garganega grape. Beautiful varietal notes of apricots, honey and wild flowers come together on a mid-weight frame, showing lovely clarity and a focused, energetic finish. Serve as an aperitif, delicate pasta dishes, pizza margherita with mozzarella di bufala and basil.



[5] J. PORTUGAL RAMOS LOUREIRO 2016 VINHO VERDE, PORTUGAL

\$9.99

Fresh and elegant aroma, with citrus and floral notes combined with a pronounced minerality and long intense finish. It can be served as an aperitif or with light meals like fish, turkey, chicken, egg dishes and salads.



[6] CHATEAU PUECH-HAUT PRESTIGE ROSE 2016 LANGUEDOC, FRANCE

\$17.99

Lovely pale color, complex and flattering citrus fruits, exotic and white fruit nose. Thirst-quenching mouth. A pleasurable wine for your moments of conviviality. Serve as an aperitif or pair with salad, stuffed vegetables and Mediterranean cooking.

Regular Mixed



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Premium Red



**|1| NORTON PRIVADA 2014
MENDOZA, ARGENTINA**

\$24.99

A blend of Malbec, Merlot and Cabernet Sauvignon from different areas of Mendoza, this is crunchy and vibrant in its ripe red fruit flavors, the mineral tones giving it depth and dimension. Radiant and young, with firm tannins and acidity, it will stand up well to grilled steak with chimichurri sauce.



**|2| CHATEAU PUECH HAUT PRESTIGE ROUGE 2013
LANGUEDOC, FRANCE**

\$24.99

A blend of Grenache and Syrah aged all in concrete tank. Fresh, elegant and thrillingly pure, with first rate aromas of blackberry, fresh plum, licorice and ground herbs. This wine stays perfectly balanced with juicy acidity and fine tannin on the finish.



**|3| NEYERS BORDEN RANCH VISTA LUNA ZINFANDEL 2016
SIERA FOOTHILLS, CALIFORNIA**

\$26.99

Ripe fruit flavors and chocolate accents give opulent character to this full-bodied wine. The flavors are suggestive of late-picked grapes, raisins and ripe figs, while the texture is easy and almost soft, with no tannic bite.



**|4| E. GUIGAL CROZES-HERMITAGE 2014
RHONE, FRANCE**

\$32.99

This dark and deep Syrah offers aromas of cherry, strawberry, and delicate oak. On the palate, it is a structured and tannic wine, showing flavors of blackcurrant buds and vanilla.

Excellence
Antares
INSPIRED



Atlas Peak • Napa Valley
Pinot Noir

**|5| ANTARES ATLAS PEAK PINOT NOIR 2013
NAPA VALLEY, CALIFORNIA**

\$22.99

The bright acidity of this wine shines through the flavors of red cherry and strawberry on the palate with hints of cinnamon and dark chocolate on the complex and lingering finish. Only in Atlas Peak can you find a wine of such quality from start to finish.



**|6| SAVINI MONTEPULCIANO D'ABRUZZO RISERVA 2013
ABRUZZO, ITALY**

\$21.99

On the nose it opens to a bouquet of dark fruits jam and flowers, enriched with subtle pepper, cardamom notes, liquorish, and coffee. Sleek, elegant, of great structure, round and supported by velvety tannins. Warm, rightly fresh and sapid. Very persistent, recalling fruit and spices. Pair with meat main dishes, roasted or braised.

Premium Mixed



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**|4| CUVAISON CHARDONNAY 2014
NAPA VALLEY, CALIFORNIA**

\$25.99

Cuvaizon's 2015 Chardonnay is rife with scents of orange blossom, honeysuckle, lime peel and white peach. On the palate the wine brims with dense stone fruit, citrus, apricot and a flavorful impression of essential oils. The texture is quite sinewy, with verve, minerality and persistence on the finish.



**|5| LE ORMERE GRECO DI TUFO 2014
CAMPANIA, ITALY**

\$28.99

Le Ormere does organic farming and all work done by hand in the vineyard. In the cellar, indigenous fermentations and élevage in stainless steel, and low sulphur. Greco grape maintains a balanced acidity and possesses a distinctly nutty almond note.



**|6| DOMAINE GIRARD SANCERRE LA GARENNE 2016
LOIRE, FRANCE**

\$24.99

Brilliant notes of lime juice, green apple skin, chalky minerals, and freshly-cut herbs. The wine finishes with the vibrancy and energy that separates Sancerre from Sauvignon Blancs anywhere else in the world. Serve with salads, clams and mussels, and oysters.