

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!

NOVEMBER 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] HERÈNCIA ALTÉS GARNATXA NEGRA 2016
TERRA ALTA, SPAIN**

\$10.99

100% Garnatxa Negra. Bright crimson in color, this wine is very expressive with notes of red fruits and minerals that leap from the glass. Plenty of fruit on the palate, a touch of complexity and sweet tannins. Pairs well with grilled meats, such as beef and lamb.



**[2] CHÂTEAU FAMAIEY MALBEC
CAHORS, FRANCE**

\$15.99

100% Malbec. Bright, fruity unoaked with flavor nuances of violet petal, black cherry, and red plum. Plus, hints of black pepper on a soft, silky finish. Ideal for pairing with charcuterie, burgers, barbeque, and other meat-based dishes. Serve slightly chilled.



**[3] DOMAINE LAFAGE BASTIDE MIRAFLORS 2015
LANGUEDOC-ROUSSILLON, FRANCE**

\$15.99

70% Grenache, 30% Syrah. Deep ruby in color. Intense nose with spicy notes, especially black pepper, and red berries. This balanced wine offers very round tannins and fresh berries aromas, with some floral and spicy flavors. Very easy to pair with simple dishes such as pizzas, kebabs, charcuterie, vegetable pies or salads to more ambitious cuisine like terrines, poultry, roasted or grilled meats.



**[4] CASA DE CAMPO RESERVE CABERNET SAUVIGNON 2015
MENDOZA, ARGENTINA**

\$10.99

Full of tannins and blackcurrant flavors, balanced by green pepper and a well-rounded finish. Food pairing stuffed bell peppers with beef, chili con carne, grilled porterhouse steak, hearty foods that will stand up to the robust flavors of the wine.



**[5] HYBRID PETITE SIRAH 2013
LODI, CALIFORNIA**

\$10.99

This is a fruit bomb supreme. Bright, effusive strawberry, raspberry and boysenberry aromas and flavors seem to spread out in all directions, first in the aroma, then repeating in the flavors and finish. With a sip or two some deeper black cherry notes emerge, and full body and gripping tannins become more apparent.



**[6] YALUMBA THE Y SERIES SHIRAZ VIOGNIER 2015
SOUTH AUSTRALIA**

\$14.99

Bright, aromatic, and exotic with no oak aging. Luscious and exotic aromas of boysenberry, Turkish delight, vanilla bean and violets. The medium bodied palate is framed by flavors of sweet Turkish delight and violets, while soft tannins provide a perfect complement to the succulent finish. Enjoy with duck and pork terrine or a red lentil curry with sweet potato, spinach and chick peas.

NOVEMBER 2018 - [REGULAR RED 6PACK]

REGULAR WHITE



[1] FRANKLIN TATE CHARDONNAY 2014 **MARGARET RIVE, AUSTRALIA**

\$11.99

Pale straw yellow in color with a lime green tinge. A blend of creamy nougat and cashew nut with bright fruit aromas of white peach and nectarine and fresh citrus notes. The palate is bursting with lifted white peach, nectarine and honeydew melon, with a dash of lemon zest. Pair with poached salmon with caper butter sauce served with parsnip puree and crunchy greens.



[2] MONTES CHARDONNAY 2016 **CURICO VALLEY, CHILE**

\$11.99

This wine offers tremendous fruity expression. Part of the blend was aged in French oak for six months and contributes delicate notes of vanilla perfectly interlaced with aromas of tropical fruits. The wine is elegant and soft-textured, creamy, and balanced, with a long finish on the palate. Pair with seafood, cheeses, salads, and lighter fare.



[3] BOUCHARD FINLAYSON SAUVIGNON BLANC 2012 **WALKBER BAY, SOUTH AFRICA**

\$14.99

This wine offers a luscious palate and with great acidity achieved by maturation in stainless steel tanks. A great balanced wine with tropical perfumes, gooseberry, litchi, green fig and herbaceousness captured over layers of creamy minerality. More tropical than grassy and expected to age well! Pair well with fish dishes, crustaceans, sushi, vegetarian cuisine and cheese.



[4] JARDIM DA ESTRELA 2017 **CARREGAL DO SAL, PORTUGAL**

\$10.99

Malvasia Fina and Encruzado indigenous grape varieties. Unoaked, very fragrant and elegant aroma, with notes of citrus, pineapple and acid apple. Great freshness in the palate, with very clean and attractive fruit, medium finish, well coupled with a nice acidity.



[5] D'A VIOGNIER 2016 **LANGUEDOC-ROUSSILLON, FRANCE**

\$13.99

The nose is complex and intense with aromas of fresh fruits, apricot, white peach, and pear, accented by honey. The mouth feel is very rich and aromatic with a long lasting finish. Pair with chicken tagine with apricots and almonds served over a saffron rice, Teriyaki Tofu, Comté, baked Brie, Gruyere, and sheep's cheeses.



[6] HAUT-BLANVILLE SOLAL VERMENTINO 2017 **PAYS D'OC, FRANCE**

\$11.99

This wine leads with subtle scents of white melon and lime peel. Citrus abounds on the zippy palate, with vibrant acidity and note of tart gooseberry that rides through the mouthwatering finish. If you enjoy Sauvignon Blanc, your palate will also enjoy Vermentino.

NOVEMBER 2018 - [REGULAR WHITE 6PACK]

REGULAR MIXED



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NOVEMBER 2018 - [REGULAR MIX 6PACK]

PREMIUM RED



|1| NUMANTHIA TERMES 2015 TORO, SPAIN

\$34.99

Garnet-red with purple highlights, this wine offers a fresh floral nose, very fruity, with intense red berry aromas, such as forest strawberries, and a touch of mint. It evolves into fresh, vibrating sensations, with a long, subtle finish that reminds one of cherries and aromatic herbs. Pairs perfectly with Spanish ham or beef capriccio.



|2| CHATEAU PUECH HAUT LA CLOSERIE DU PIC 2016 LANGUEDOC-ROUSSILLON, FRANCE

\$27.99

65% Grenache, 35% Syrah. Notes of black raspberries, toasted spice, cassis and even a hint of bacon fat. With medium to full-bodied richness, a seamless texture, integrated acidity and a blockbuster finish, drink this straight up fabulous Pic Saint Loup anytime over the coming 7-8 years. Pair with Mediterranean foods, beef stew, grilled red meat, and mushroom sauce.



|3| PEACHY CANYON WESTSIDE ZINFANDEL 2016 PASO ROBLES, CALIFORNIA

\$26.99

This charming wine opens with aromas of rhubarb, saw dust, and all-spice. Plum, black cherry, and boysenberry marry with notes of leather, tobacco, cassis, and menthol on the palate for a slightly dry finish. Zinfandel wine is happiest when paired with anything from the meat aisle, from barbeque pork ribs, leg of lamb or a big, hearty meal.



|4| VIGNETI MASSA TERRA SIC EST 2016 PIEDMONT, ITALY

\$22.99

80% Barbera, 10% Cortese, and 10% Freisa. This wine is transparent ruby red in color with aromas of fresh raspberry and clean minerals. Vivid raspberry, cherry, strawberry and a slice of red apple are wrapped in silky tannins. Drinking more like a light red than Rosé, this is versatile at the table and so incredibly easy drinking.



|5| DOMAINE DES GAUDETS MORGON 2016 BEAUJOLAIS, FRANCE

\$23.99

Hand harvested and aged in oak barrels for one full year, this wine has a full body and is very full in the mouth. Garnet red color. Strong ripe fruit aromas: cherry, peach, apricot, plum. A balanced and Very well blended wine with fine tannin mineral finish. Pair with rich meat dishes, game, and cheese.



|6| LAS PERDICES DON JUAN 2014 MENDOZA, ARGENTINA

\$29.99

Spice, leather and plum notes complement moderate tannins and low acidity. The wine does not have a super long finish or aggressive tannins, which means it will pair extremely well with leaner red meats, and even lighter cuts like dark meat turkey or roasted pork.

NOVEMBER 2018 - [PREMIUM RED 6PACK]

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|4| GRADIS'CIUTTA COLLIO BRATINIS 2014 FRIULI-VENEZIA GIULIA, ITALY

\$28.99

Blend of Chardonnay and Sauvignon Blanc. This wine exhibits an elegant and intense bouquet, reminiscent of apple and peach, with shades of exotic fruit such as pineapple. The taste is full, well-structured and delicate. This wine pairs well with fish dishes, appetizers and various types of first courses.



|5| CHATEAU DE CHANTEGRIVE GRAVES BLANC 2016 BORDEAUX, FRANCE

\$23.99

The wine is fresh and aromatic, with ripe, mineral fruit and a complex, dry finish. It is a wine for early drinking or moderate aging. Pair with seafoods, light poultry dishes, or simply by itself.



|6| DOMAINE JEAN & GILLES LAFOUGE ALIGOTÉ BURGUNDY, FRANCE

\$21.99

Aligoté is Burgundy's other white grape, more rarely encountered than Chardonnay; yielding light, citrusy wines. This wine expresses lemon curd, accented with the toastiness of roasted hazelnuts. Pair with fish or shellfish with a simple drop of olive oil and a squeeze of lemon juice.

NOVEMBER 2018 - [PREMIUM MIX 6PACK]