

# REGULAR RED



**[1] MAS DONIS OLD VINE 2015  
MONTSANT, SPAIN**

**\$13.99**

Red blend of Garnacha and Syrah with lovely aromas of cherry, red berries, spicy cake. Ripe, floral and complex with a medium body, soft tannins and an elegant finish.



**[2] NONNO NANNI CHIANTI 2017  
TUSCANY, ITALY**

**\$15.99**

Predominantly fruity and floral aromatics with hints of spice and hazelnut. On the palate soft with a medium body and nice balance, displaying pleasantly fruity characteristics. Pairs well with a variety of Italian dishes such as ravioli, margherita pizza, or beef carpaccio.



**[3] PARDUCCI SMALL LOT PINOT NOIR 2017  
MENDOCINO, CALIFORNIA**

**\$13.99**

Parducci Small Lot Pinot Noir offers light earth, tea and cherry aromas framed within tasty cranberry and raspberry flavors in this medium-bodied and well-balanced wine. Its berry flavors are full and rich on the palate, picking up a hint of cedar in the finish.



**[4] FORTANT COAST SELECT CABERNET SAUVIGNON 2015  
LANGUEDOC-ROUSSILLON, FRANCE**

**\$13.99**

Touches of crushed purple violets add depth and interest to the brambly black berry and raspberry core of this lush wine. Hints of menthol and charred oak dance in the background, with flavors of cherry skin and blackberry taking centerstage on the solidly structured palate.



**[5] LE CIRQUE ROUGE 2014  
COTES CATALONES, FRANCE**

**\$12.99**

Made from 60% Grenache, 20% Carignan and 20% Syrah, it has medium to full-bodied richness to go with ample darker berry fruits, crushed herbs and pepper on the nose and palate.



**[6] SCHUCHMANN PIROSMANI SAPERAVI 2015  
KAKHETI, GEORGIA**

**\$13.99**

This semi-dry Saperavi offers a bouquet of blueberry, geranium leaf and white chocolate. It is well-rounded on the palate, with flavors of blackberry, strawberry, anise, chocolate and violet. Strong tannins do not overtake the sense of brightness that remains on the tongue from entry to finish.

**MARCH 2019 - [TIFFANY'S WINE CLUB REGULAR RED 6PACK]**

# REGULAR WHITE



**[1] MASSIMO RONCA VIGNAIOLO IN SOMMACAMPAGNA 2016**  
**VENETO, ITALY** **\$14.99**

Bright yellow straw color. Fruity, fresh aromas of white peach bellini, passion fruit gelee, and wintergreen with a satiny, lively, dryish light body and a captivating, medium-long citrus zest, quartz, and fresh herb salad finish with fine, fruit tannins and no oak flavor. A crisp and satisfying white wine for many occasions.



**[2] LOUIS LATOUR ARDECHE CHARDONNAY 2016**  
**FRANCE** **\$12.99**

This wine has a rich lemon-gold hue and a ripe open nose of fresh tropical and citrus fruits with some smoky vanilla oak notes. In the mouth it is warm and creamy with layers of ripe fruit balanced by freshness and a long smooth finish.



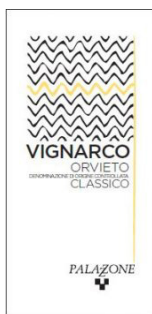
**[3] KOHA SAUVIGNON BLANC 2018**  
**MARLBOROUGH, NEW ZEALAND** **\$14.99**

This is a refreshing Sauvignon Blanc with light passionfruit flavours with nettle and cut-grass notes on a textured palate with fresh acidity. Serve with seafood, salads and vegetables over the next 2 years.



**[4] DILA-O RKATSITELI-MTSVANE 2017**  
**KAKHETI, GEORGIA** **\$17.99**

This is a 50%-50% blend of Rkatsiteli and Mtsvane grapes. A bouquet of melon and cantaloupe aromas from Mtsvane. Good acidity from Rkatsiteli and lighter softer tannin on the finish due to less time on the skins.



**[5] VIGNARCO ORVIETO CLASSICO 2016**  
**UMBRIA, ITALY** **\$12.99**

The crisp but silky texture, vivacious citrus flavors and mouthwatering acidity satisfy through the surprisingly long finish. This blend from the Italian region of Umbria. Enjoy with seafood or tomato dishes, such as gazpacho or fried green tomatoes.



**[6] CHATEAU VRAI CAILLOU ENTRE-DEUX-MERS 2015**  
**BORDEAUX, FRANCE** **\$14.99**

This is a crisp and fruity wine that's perfumed and full of citrus and green fruits. It has a lively character that is filled out with the ripe fruitiness of the vintage. The aftertaste, bright and fresh, suggests it will benefit from another few months. Serve with shellfish, poultry in cream-based sauces, or smoked salmon.

# REGULAR MIX



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**MARCH 2019 - [TIFFANY'S WINE CLUB REGULAR MIX 6PACK]**

# PREMIUM RED



## |1| CLOS DE LES SIETE 2016 MENDOZA, ARGENTINA

**\$23.99**

Soft berry aromas start off this red blend. A thick, full-bodied palate is a touch soupy in feel, while this tastes of stewed blackberry mixed with baking spices. A full finish with mellow tannins is the conclusion on this five-grape blend.



## |2| NEYERS SAGE CANYON 2015 ST. HELENA, CALIFORNIA

**\$32.99**

A blend of 45% Carignan (vines are 140 years-old), 25% Grenache, 15% Mourvèdre and 15% Syrah. There's earth and mineral along with some wildly exotic fruit, and an attractive soft finish. We've regularly heard it referred to as the best example of an old-world blend made today in California.



## |3| VILLA ERBICE VALPOLICELLA RIPASSO SUPERIORE 2015 VENETO, ITALY

**\$20.99**

The color is deep red with slight glints of violet. There is an intense bouquet of cherries with light hints of chocolate and vanilla. The flavor is soft and pleasant with a strong hint of fruit. This well structured wine goes well with hearty pasta dishes, red meat, and mature cheese.



## |4| DOMAINE SAINT DAMIEN PLAN DE DIEU 2016 RHONE, FRANCE

**\$20.99**

A more serious, complex wine, the 2016 Côtes du Rhône Plan de Dieu Vieilles Vignes gives up terrific notes of black raspberries, peppery herbs, garrigue, and lavender. This medium-bodied beauty has a layered, concentrated, even structured, style and will drink nicely for 6-7 years.



## |5| CHATEAU BEAUMONT HAUT-MEDOC 2015 BORDEAUX, FRANCE

**\$27.99**

With smoky aromas and structured tannins, this is still young and firm. Under those tannins, the black currant fruit is developing to give a ripe wine with fine acidity and structure.



## |6| LE CASEMATTE PELORO 2014 SICILY, ITALY

**\$27.99**

Made with 70% Nerello Mascalese and 30% Nocera, this has enticing scents of mature red berry, pressed blue flower, tilled soil and a whiff of crushed stone. The vibrant palate doles out juicy black cherry, raspberry compote, orange zest and bitter hazelnut. Bright acidity and well-integrated tannins provide balance while a mineral note gives it depth.

**MARCH 2019 - [TIFFANY'S WINE CLUB PREMIUM RED 6PACK]**



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**[4] FERRARI CARANO CHARDONNAY 2016  
SONOMA, CALIFORNIA**

**\$27.99**

This Chardonnay delights with aromas of pear, white peach, orange blossom, vanilla, graham cracker and buttercream, perfectly balanced by flavors of Fuji apple, cinnamon, apricot, quince and hazelnut. Lingering creamy and toasted oak notes round out the finish.



**[5] CHATEAU COURONNEAU BLANC 2017  
BORDEAUX, FRANCE**

**\$21.99**

A wonderful blend of Sauvignon Blanc and Sauvignon Gris - with a typical Bordeaux length. The nose shows hints of green peppers, lychees and gooseberries notes, supported by fine minerality and a fruity structure.



**[6] ORGO RKATSITELI 2017  
KAKHETI, GEORGIA**

**\$22.99**

For those of you who are not accustomed to white wines that are made with skin contact, the Orgo Rkatsiteli 2017 is your best chance to start enjoying this style of wines. Starting from the bouquet this wine jumps out at you with characteristic honeyed stone fruit but fresher as opposed to dried. The acidity is more prominent in this vintage and the tannin is softer and integrated.

**MARCH 2019 - [TIFFANY'S WINE CLUB PREMIUM MIX 6PACK]**