

# REGULAR RED



**|1| MASTROBERARDINO AGLIANICO 2015  
CAMPANIA, ITALY**

**\$14.99**

Fruitful aromas of strawberry, cherry and blackberries. On the palate, the wine has a soft, texture and medium body with flavors of strawberry and cherry. Pairs well with Mediterranean cuisine such as baba ghanoush, lemon-roasted branzino or grilled lamb chops.



**|2| KENWOOD CABERNET SAUVIGNON 2015  
SONOMA, CALIFORNIA**

**\$14.99**

This wine showcases aromas of cassis, plum, and black cherry with spicy notes of nutmeg, sage, and vanilla. This full-bodied wine has bright flavors with a lively pallet that ends with a long, elegant finish. Pair with beef tenderloin, braised chicken, or mushroom risotto.



**|3| MONROSSO CHIANTI 2013  
TUSCANY, ITALY**

**\$14.99**

Color is ruby red with nuances of violet. Intense aromas of ripe red berries. On the palate, soft and elegant with flavors of red berry fruit and a pleasant acidity, leading to a lingering finish. Pairs well with antipasto, grilled meats, burgers and Italian specialities.



**|4| DEALY LANE PINOT NOIR 2013  
MONTEREY COUNTY, CALIFORNIA**

**\$13.99**

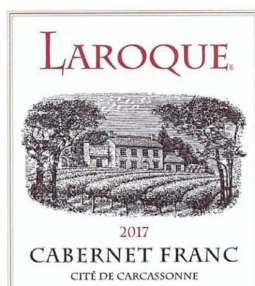
Lovely ripe fig and rose petal aromas combine with supple blackberry and red raspberry flavors. The big, soft round mouth-feel marries with a tiny bit of toastiness on the lingering finish.



**|5| CASILLERO DEL DIABLO RESERVA PRIVADA 2015  
MAIPO VALLEY, CHILE**

**\$15.99**

This ripe and muscular red (Cabernet Sauvignon and Syrah) offers dense dark currant, dried blackberry and green olive flavors that lengthen out nicely, with plenty of fresh acidity. Savory green herbal and bittersweet chocolate notes show on the finish.



**|6| LAROQUE CABERNET FRANC 2017  
LANGUEDIC-ROUSSILLON, FRANCE**

**\$12.99**

Juicy currant and boysenberry fruit is detailed with herb, savory spice and mineral accents in this focused, medium bodied red, with moderate tannins. Notes of green herb and pepper mark the clean finish. Enjoy it alone or paired with Mediterranean cuisine, pasta, lamb, chicken, pizza and hamburgers.

# REGULAR WHITE



## **[1] HERITANCE SAUVIGNON BLANC 2014 NAPA, CALIFORNIA**

**\$12.99**

Kiwi, peach and pineapple mark this Sauvignon Blanc, providing a tropical character and personality. Medium in body and weight, it finishes moderately influenced by oak and a touch of vanilla cream.



## **[2] JEAN LUC COLOMBO LES ABEILLES BLANC 2016 RHONE, FRANCE**

**\$14.99**

Blossomy and fresh, Jean Luc Colombo's entry-level bottling offers a bang-for-your-buck introduction to the Rhône region's uniquely silken, textural white wines. Made primarily from Clairette, it's chock-full of easy drinking apple and lemon flavors touched by hints of bitter almond and smoke. Serve this wine as an aperitif, or along with charcuterie, shellfish, or fish.



## **[3] SPELLBOUND CHARDONNAY 2015 CALIFORNIA**

**\$10.99**

Spellbound Chardonnay features bright and lush tropical fruit flavors such as pineapple, banana, guava, and kiwi. These bright favors are balanced with notes of vanilla and classic creme brulee.



## **[4] TRUE MYTH CHARDONNAY 2015 CENTRAL COAST, CALIFORNIA**

**\$15.99**

Displaying aromas of pear, pineapple, tangerine and vanilla this Chardonnay from the Edna Valley shows flavors of tropical fruit, with a hint of minerality and a creamy texture. Refreshing acidity keeps the wine lively and fresh from start to finish is topped off with the excellent accompaniment of vanilla bean and toasted oak.



## **[5] COUNT KAROLYI GRUNER VELTLINER 2017 PANNON, HUNGARY**

**\$14.99**

This Hungarian wine is light straw colored in the glass with aromas of lemon curd, white peach and Turkish delight. It is bright yet soft on the palate, with flavors of white peach, grapefruit pith, rose petal and apricot before the lifted finish.



## **[6] TURKEY FLAT ROSE 2016 BAROSSA VALLEY, AUSTRALIA**

**\$14.99**

This 95% Grenache rosé is a pale salmon hue. Subtle melon and berry fruit marks the nose, while the palate is medium in body and silky in texture, finishing with mouthwatering acids. Drink now.

# REGULAR MIX



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

# PREMIUM RED

**|1| SAGET LA PERRIERE MARIE DE BEAUREGARD CHINON 2014**  
**LOIRE, FRANCE** **\$17.99**



Marie de Beauregard Chinon is a beautiful garnet color with purple reflections. The nose is fruity with aromas of blackberry and cassis, perfectly blended with woody notes. The palate is well balanced with silky tannins elegantly bearing notes of stewed sweet spices, highlighted with a hint of vanilla.

**|2| CHATEAU LOUDENNE MEDOC 2011**  
**BORDEAUX, FRANCE** **\$29.99**



Elegant, powerful and spicy. A beautiful deep, brilliant color. An intense nose of red fruits and complex, backed by hints of vanilla and toasted coffee. The attack is supple and frank, the mouth is structured and full, the finish is fresh and persistent, the tannins allow to consider a beautiful wine for aging.

**|3| ALTESINO ROSSO 2014**  
**TUSCANY, ITALY** **\$21.99**



Delicate aromas of red cherry and forest floor lead the way on this straightforward red. With a blend of 80% Sangiovese, 20% Merlot and Cabernet Sauvignon, the easygoing palate offers red raspberry and clove alongside bright acidity.

**|4| AMICI OLEMA CABERNET SAUVIGNON 2016**  
**NAPA, CALIFORNIA** **\$27.99**



This wine features textbook cassis, warm plums and blackberries notions with hints of cedar, sandalwood and menthol. Medium to full-bodied, it bursts in the mouth with juicy, crunchy fruit, framed by soft tannins and a lively line, finishing on a refreshing minty note.

**|5| ARTADI VINAS DE GAIN 2011**  
**RIOJA, SPAIN** **\$25.99**



A wine that clearly demonstrates the potential, quality and balance of a stellar Rioja, it is deep cherry-red in color and contains enticing aromas of ripe forest berries, black licorice candy and lightly toasted oak. With a long and complex finish, this wine can age for up to 15 years and will pair well with a multitude of dishes.

**|6| KENWOOD SIX RIDGES PINOT NOIR 2015**  
**SONOMA, CALIFORNIA** **\$24.99**



Ripe fruit flavors of strawberry, cherry and rhubarb are complemented by complex aromatic notes of allspice, cola and nutmeg. An extraordinarily rich mouthfeel with soft tannins gives way to an elegant finish. Pinot Noir is versatile wines to pair with food. The fruity aromas and moderate tannins allow it to pair with a range of foods.

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**|4| FOLEY JOHNSON SAUVIGNON BLANC 2016**  
**NAPA, CALIFORNIA** **\$19.99**



The flavors are equally bright and boast notes of juicy grapefruit, orange rind, and poached quince with hints of tarragon and fennel that round out the fruit-forward tones. The smooth texture and oily mid-palate complement its mineral tones of chalk and river rock making it a refreshing, bright and crisp wine.

**|5| JEAN-MARIE CHALAND L'EPINET VIRE-CLESSE 2016**  
**BURGUNDY, FRANCE** **\$34.99**



Vire-Clesse, the Northern Cru of Mâconnais region, that always expresses an elegant balance. An outstanding terroir of Viré-Clessé that expresses a great complexity and a perfect balance. Pronounced stone fruit, chalk and flinty notes on the nose. There's a generous fruit intensity to the ambitious palate, with vivacious citrus fruit at its crunchy core.

**|6| EMBLEM CHARDONNAY 2015**  
**CARNEROS, CALIFORNIA** **\$29.99**



A full-bodied, fleshy expression of the variety, this wine opens in aromas of toasted marshmallow and caramel, the oak impressive and memorable. From there it offers a wealth of baked apple and pear, finding its footing along a lush, richly defined path.

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