

# REGULAR RED

## |1| RAMON ROQUETA TEMPRANILLO 2017 CATALUNYA, SPAIN

**\$10.99**



Tempranillo is the most emblematic variety, and it is the most widely-grown red grape in wine regions such as Rioja. Tempranillo grape presents aromas of wild berries, notes of liquorice and spices that melt elegantly in the mouth. It is fresh and attractive on the palate.

## |2| SANTADI GROTTA ROSSA CARIGNANO DEL SULCIS 2016 SARDINIA, ITALY

**\$19.99**



Almost Pinot Noir in style but the palate is fuller and serious. Delicate violet notes on the nose followed by attractive, violet fruit. Toffee smells on the nose and a pleasant palate with slightly ageing fruit and interesting flavour of mushroom on the finish. Complex, deep and delicious blend of tarry blackcurrant fruit with underlying richness of dried fig.

## |3| DEALY LANE CABERNET SAUVIGNON 2014 NAPA VALLEY, CALIFORNIA

**\$17.99**



This wine offers quality that over-delivers on its comparatively modest price. Aromas are perfumed in rose and lavender before opening up a zingy palate of black fruit and bacon.

## |4| ECHEVERRIA RESERVA CARMENERE 2015 CENTRAL VALLEY, CHILE

**\$10.99**



Intense aromas of ripe cherries and blackberries, with hints of red bell peppers, dried fruit and spices. Smooth and full-bodied, it has a round and delicate mouthful due to its oak-ageing. An extremely rich and velvety wine from this Chile's signature grape variety.

## |5| PROVERB PINOT NOIR 2016 CALIFORNIA

**\$11.99**



Velvety smooth 2016 Pinot Noir delights with notes of supple red cherry and delicate florals with a hint of molasses. A perfectly-timed harvest yielded rich red color and lush tannins. This pairs delightfully with a range of delicious appetizers, entrées and sides, including grilled pork chops and sautéed mushrooms.

## |6| GORDO 2015 YECLA, SPAIN

**\$16.99**



The wine boasts an opaque ruby/purple color along with notes of lead pencil shavings, blackberries, black raspberries and a hint of blueberries. The sensational fruit characteristics are pure, as well as vivid. This wine has the heft on the palate and spice to pair well with BBQ with serious heat, pulled pork sliders and chicken wings.

# REGULAR WHITE



**[1] MASTROBERARDINO FALANGHINA DEL SANNIO 2016**  
**CAMPANIA, ITALY** **\$14.99**

Pale lemon-green in color, aromas of ripe pineapples and citrus fruits are complemented by undertones of white flowers. On the palate, zesty acidity and persistent notes of honeysuckle and toasted almond make for a definite crowd-pleaser.



**[2] PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC 2014**  
**LOIRE, FRANCE** **\$14.99**

Delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance. Very pleasant with or without food, in particular with seafood, asparagus, roasted fish and goat's milk cheese.



**[3] KENTIA ALBARINO 2015**  
**RIAS BAIXAS, SPAIN** **\$11.99**

Pale gold hue and aromatics of floral blossoms and touch of lemon zest. The wine is bright and fresh on the palate with herbal essences and white fruits, and shows minerality with a hint of overlying sea mist. A well balanced wine with good acidity.



**[4] SANTADI VERMENTINO VILLA SOLAIS 2017**  
**SARDINIA, ITALY** **\$18.99**

This wine is rich and balanced. Its aromas and flavors of ripe fruit, dried earth, warm minerality, and dried flowers should provide a superb pairing with toasted sesame accented chicken salad.



**[5] ZACHARIAS ASSYRTIKO 2017**  
**PELOPONNESE, GREECE** **\$14.99**

Lime zest and herb patch characterize the aromas of this pale wine. Bold flavors of crushed sea shell, limestone, and citrus oil fill the mouth. A distinct chalkiness leaves the palate feeling clean, and wanting fresh salty shellfish.



**[6] DOMAINE LAFAGE CUVÉE CENTENAIRE 2015**  
**LANGUEDOC-ROUSSILLON, FRANCE** **\$15.99**

Racy, medium-bodied blend of mostly Grenache Blanc (and Gris), with 20% Roussanne. Crushed rocks, mint, lime and citrus blossom are some of the nuances here, and it hits the palate with medium-bodied richness, beautiful purity of fruit and a clean, dry finish.

# REGULAR MIX

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

# PREMIUM RED



**|1| ZUCCARDI CONCRETO MALBEC 2015**  
**MENDOZA, ARGENTINA**

**\$32.99**

Bright and fruity nose with blackberry and blueberry character. Very intense. Full body, delicate tannins and beautiful blood orange undertones. A more fruity expression of malbec. A wine made from calcareous parcels in Altamira fermented and aged in concrete vats.



**|2| PAYDIRT ZINFANDEL 2017**  
**PASO ROBLES, CALIFORNIA**

**\$26.99**

The nose is filled with ripe blackberries, smoked plum, orange relish, cranberry, blueberry compote, white pepper, and dark chocolate. The palate is round, juicy, and bursting with freshness and concentrated red and dark fruit components. The finish is persistent, layered and vibrant, with a touch of spice.



**|3| LUIGI RIGHETTI CAMPOLIETI VALPOLICELLA RIPASSO 2016**  
**VENETO, ITALY**

**\$19.99**

Delicate aromas of black-skinned berry, raisin and cooking spice lift out of the glass. On the straightforward palate, hints of vanilla and licorice add interest to ripe black cherry while pliant tannins provide easygoing support.



**|4| EMBLEM CABERNET SAUVIGNON 2013**  
**NAPA, CALIFORNIA**

**\$32.99**

The Emblem exudes aromas of freshly muddled boysenberries, warm vanilla bean and toasty cardamom. The welcoming notes of this wine offer voluminous and supple aromas accompanied by rich tannins and dark fruits of plum and ripe dark brambly berries.



**|5| SKARAMUCA PLAVAC 2016**  
**PELIJESAC, CROATIA**

**\$19.99**

Plavac mali is the most significant among the autochthonous grape sorts in Croatia, resulting from interbreeding two autochthonous Croatian sorts: crljenka (a.k.a Zinfande) and Dobričić. Dark berries and vanilla are dominated in the scent, while shade of dryness and smoke permeates through the entire bouquet.



**|6| CHATEAU CLOS DE BOUARD DAME DE BOUARD 2016**  
**BORDEAUX, FRANCE**

**\$24.99**

This has very attractive violets, plums and purple fruit on offer with a very plush and elegant feel on the palate, as well as a polished and long aftertaste. Super long and elegant. 60% Merlot and 40% Cabernet Franc.



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**|4| LUNA CHARDONNAY 2016**  
**NAPA, CALIFORNIA**

**\$35.99**

Growing conditions in 2016 were ideal for our Chardonnay grapes. Warm days and cool nights allowed for optimal growing conditions. The grapes were harvested in mid-September at the peak of ripeness. This is a lemony oaky white, rich in baked apple and tropical notes. Full bodied and concentrated in powerful ripeness, it finishes clean and big.



**|5| PIERRE AMADIEU DOMAINE GRAND ROMANE BLANC 2013**  
**RHONE, FRANCE**

**\$19.99**

The nose is a quince, pear and honey affair with bright floral notes. The palate is similar with spicy apricot/grapefruit fruit, light citrus and ginger flavours. Lovely finesse. The wine is barrel fermented in new French oak barrels. More Gigondas Blanc than Cotes du Rhone. Serve as an aperitif or pair up with shellfish, or chèvre.



**|5| CHATEAU GUIRAUD BLANC SEC 2017**  
**BORDEAUX, FRANCE**

**\$24.99**

The wine's aromas leap out of the glass, led by ripe passionfruit, grapefruit and lychee. Classic Sauvignon Blanc citrus and mineral flavors stand out while the Semillon brings a honeyed note along with the ability to age. Pair with oysters, baccala, or Mediterranean dishes.

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