

REGULAR RED



|1| COPERTINO RISERVA 2014 PUGLIA, ITALY

\$14.99

Seductive aromas of blackberry, spice, maduro cigar leaf and smoked meats. It is medium-bodied and surprisingly complex, displaying well-integrated layers of leather, wild berries, cedar, vanilla and spices. The long finish lingers with dried cherry. Perfect with pizza, burgers, red sauce and meat pastas and ideal with barbecue.



|2| CRIOS DE SUSANA BALBO MALBEC 2017 MENDOZA, ARGENTINA

\$11.99

Black plum and violet aromas lead to a fresh and crunchy palate, with balanced alcohol. This is perfumed and juicy, with nice ripeness and a tasty palate. It is very accessible and comes from a typical vintage in which the wine managed to maintain moderate alcohol.



|3| LIEU-DIT BEAUREGARD CABERNET FRANC 2017 LOIRE, FRANCE

\$15.99

South-facing vineyards in a small valley are the source of this perfumed, ripe, red-fruit-flavored wine. With its tannins and firm structure, it is a wine for aging and will be best from 2020.



|4| SAPERAVI GUARDIANS 2017 KAKHETI, GEORGIA

\$14.99

Saperavi dry red natural wine. It is an extractive wine with a characteristic bouquet, a harmonious taste, and pleasant astringency. It is fermented and aged in Qvevri following the old Georgian traditional method.



|5| LE SIEPI SANGIOVESE SUPERIORE 2012 EMILIA-ROMAGNA, ITALY

\$10.99

Le Siepi di San Giovanni Sangiovese di Romagna is intensely bright ruby red colored wine. Opening fresh notes of mulberry, with floral notes. Slightly tannic but with a suitable level of softness, and a peppery after-taste.



|6| CHATEAU PEYROLAN COTES DE BOURG 2015 BORDEAUX, FRANCE

\$15.99

70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc. Bright crimson in colour. Raspberries, blackberries, subtle leather notes, and cherry in the aroma. Flavour of cherry, small red berries and red cherry. Straight and decent. The finish is short yet pleasant. Try this dark meat poultry, roasted pork, and leaner cuts of red meat, lamb and Asian dishes.

REGULAR WHITE



[1] ZANTHO GRUNER VELTLINER 2018 BURGENLAND, AUSTRIA

\$13.99

Wet pebble and green moss waft past the nose and continue on the light but very citrus-driven palate. Bright lemon accentuates the lightness even more and makes the dry finish wonderfully fresh.



[2] DOPFF AU MOULIN MARU EDELZWICKER 2015 ALSACE, FRANCE

\$10.99

50% Sylvaner, 35% Riesling, 15% Muscat.

The word "Maru" means circle in Japanese. The circle is always balanced and it is with this idea in mind that this wine was created. The wine is fragrant and ever so slightly off dry. It is aromatic and is a perfect compliment to sushi as the label suggests. It is also a natural for spicy fish dishes and other Asian cuisine.



[3] KRASNO BELO 2017 PRIMORSKI, SLOVENIA

\$17.99

40% Rebula, 30% Chardonnay, 30% Sauvignonasse

Gentle aromas of ripe white fruit, spices and field flowers with impressively mineral, full-bodied with a long finish. Pair with vegetable risottos, various fish dishes, fish carpaccio and spicy white meat.



[4] DOMAINE SAINTE-ANNE BLANC 2017 RHONE, FRANCE

\$15.99

This Rhone white has a supple nose led by white jam airs – it is round, facile shows fennel, licorice and aniseed, local features. The palate bears an early note of honeycomb, is expressive with fat in it, and lengthens on to dried fruits.



[5] FUSO 21 LE SALSE VERDICCHIO DI MATELICA 2017 MARCHE, ITALY

\$16.99

Verdicchio is the white wine of the Marche. This is refreshing and versatile white but with the real character that most Pinot Grigios lack. A thirsty-quenching, easy-going, versatile white wine for those who want something with all the refreshment of but more character than Yet Another Pinot Grigio.



[6] LE BOIS DE LA TOUR HAUT POITOU SAUVIGNON 2017 LOIRE, FRANCE

\$13.99

Pale yellow with green tints. Intense and typical, fresh fruit, black-currant beads and grapefruit. This wine is a perfect accompaniment with oysters and smoked salmon.

JULY 2019 - [TIFFANY'S WINE CLUB REGULAR WHITE 6PACK]

REGULAR MIX



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PREMIUM RED

|1| SPERI LA ROVERINA VALPOLICELLA 2017 VENETO, ITALY

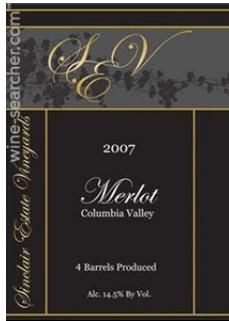
\$23.99



Made with organically grown grapes, this single-vineyard bottling opens with enticing scents suggesting pressed violet, woodland berry, a potpourri of culinary spices and a balsamic note. Round and juicy, the smooth palate offers fleshy morello cherry, cinnamon and star anise alongside polished tannins.

|2| SINCLAIR ESTATE MERLOT 2010 COLUMBIA VALLEY, WASHINGTON

\$29.99



Abundant red fruit aromas waft up from the glass along with bittersweet chocolate accents, light herbal notes, and orange rind. A fruit laden wine on the palate with a firm backbone of tannins.

|3| DOMAINE DU SEMINAIRE VALREAS 2016 RHONE, FRANCE

\$26.99



80% Grenache, 10% Syrah, 10% Carignan
Fermenting their wines in the same huge concrete tanks since 1938, the winemakers take an old-school approach to winemaking and use no oak. They produce high-toned, bright, floral wines, in keeping with their region and elevation, bottled early to preserve the fruit and with minimal sulfur.

|4| RABBLE RED 2016 PASO ROBLES, CALIFORNIA

\$18.99



Enticing notes of dark ripe berries, black cherry and plums fill the glass. Vibrant flavors of blackberries and boysenberries with hints of vanilla and cocoa powder all harmonize together for a luxurious mouthfeel. Tannins and natural acidity balance out nicely and leave a seamless finish.

|5| CHATEAU PUECH HAUT LA CLOSERIE DU PIC 2016 RHONE, FRANCE

\$27.99



65% Grenache, 35% Syrah, 5% Grenache aged all in concrete tanks and the Syrah in new and once used French oak. This beauty offers notes of blueberries, blackberries, peppery herbs, and earth. Silky, full-bodied, with awesome purity of fruit, sweet tannin, and a great finish.

|6| PATRICIA GREEN CELLARS RESERVE PINOT NOIR 2017 WILLAMETTE VALLEY, OREGON

\$27.99



Expressive and polished, with unfolding layers of blueberry, raspberry, green tea and orange peel, taking on complexity toward well-manicured tannins. Drink now through 2026.

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

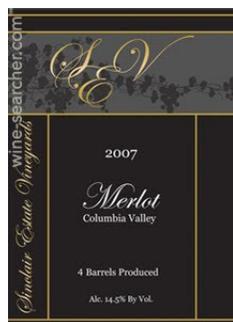
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|4| ANNA-LENA BRENNFLECK SILVANER 2017 FRANKEN, GERMANY

\$24.99

Silvaner Trocken is a prime example of the finesse and richness that low yield Silvaner from top vineyard sites can produce. Apple, pear, spice and minerality will seduce your palate.



|5| VIGNETI MASSA TERRA BIANCO 2017 PIEDMONT, ITALY

\$28.99

Light gold in colour with aromas of lemon, apple, honey, nuts and crushed rock minerality. Lemon bars, red apple, clover honey and a trace of lemongrass are glossed with fresh acidity. Grapefruit, almond and chalky minerality linger on the crisp, dry finish.

|6| UNION SACRE BELLE DE NUIT GEWURZTRAMINER 2018 CENTRAL COAST, CALIFORNIA

\$19.99

Fruit was 100% destemmed and cold soaked on skins for 30 hours to retain color and capture spice. Sent to tank after pressing and cold settled. Racked of gross lees and returned to tank. Fermentation occurred naturally, wine was kept at 52F throughout ferment and aging to preserve freshness. Peach blossom, Anjou pear, fresh snowfall, lime sorbet, and distant sage.



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