

REGULAR RED

|1| TENUTA ARBETA LANGHE NEBBIOLO 2014 PIEDMONT, ITALY

\$15.99



Cherry and licorice are the main flavor themes here, accented by earth and tobacco notes. Tightens up on the finish, clamping down with dusty tannins. Try with charcuterie and ripe cheese, pasta and sausage, mushroom risotto.

|2| CRETA ROBLE 2013 RIBERA DEL DUERO, SPAIN

\$13.99



This Tempranillo is opaque purple in color and offers up a bouquet of candied fruit, espresso, creamy spices, incense, and assorted black fruits. It is structured on the palate with layers of concentrated fruit and sweet tannins.

|3| TOASTED BARREL CABERNET SAUVIGNON 2017 PASO ROBLES, CALIFORNIA

\$14.99



Aged in Kentucky bourbon barrel for 4 months, this classic Paso Robles Cabernet is enhanced with flavors of vanilla, caramel, and spice from the barrel wood's natural reaction to the charring. Serve this with bourbon glazed BBQ ribs and steak fajitas.

|4| STATTI GAGLIOPPO 2015 CALABRIA, ITALY

\$17.99



Ruby red with intense aromas of cherry and spices. The palate has generous flavors of almonds, figs and pears. Pairs perfectly with grilled meat and medium-aged cheeses or served lightly chilled, with fish soup or rich seafood dishes.

|5| JE DETESTE MERLOT 2017 IGP GARD, FRANCE

\$15.99



Fruity aromas of strawberry, raspberry, gooseberry and red cherry with hints of prune, violet, sweet spices and leather. This is a strong, well-structured wine with smooth tannins. It is the perfect match for grilled meats, game and red meats.

|6| TERRAZAS DE LOS ANDES ALTOS DEL PLATA MALBEC 2017 MENDOZA, ARGENTINA

\$12.99



Fruity, complex and expressive character. Reveals plum, blackberry and violet notes will be integrated with subtle tobacco and vanilla aromas coming from its oak aging. Silky, crisp and rounded. Its sweet tannins provide good structure on the palate. Elegant finish with black fruits and chocolate notes.

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

REGULAR WHITE



**[1] BABICH UNOAKED CHARDONNAY 2016
HAWKES BAY, NEW ZEALAND**

\$11.99

Aromas of apple and melon with stone fruit a little lime blossom. Soft and silken texture on the palate with apples again and a building peachy weight. A hint of nectarine/apricot lingers pleasingly.



**[2] BLOEM CHENIN BLANC VIOGNIER 2018
WESTERN CAPE, SOUTH AFRICA**

\$13.99

A blend of Chenin Blanc and Viognier, combining the fruitiness of the former with the weight and earthiness of the latter; citrus blossom and stone fruit aromas are followed by creamy peach flavors and a crisp finish.



**[3] EVESHAM WOOD BLANC DU PUIITS SEC 2017
EOLA-AMITY HILLS, OREGON**

\$17.99

A blend of Pinot Gris, Gewürztraminer, Pinot Blanc, Traminer, Rieslaner and Kerner and co-fermented them in stainless steel. You are greeted by an intoxicating nose of rose petal with hints of lime and other floral notes. On the palate more lime with lime zest coming in and hints of spice on the finish.



**[4] LALANDE ROSE 2017
BORDEAUX, FRANCE**

\$10.99

70% Cabernet Franc and 30% Merlot
The nose, intense and generous, spreads aromas of wild strawberries, cherries and english sweets. The palate is harmonious, has a long and fresh finish embellish edby grapefruit aromas. Served chilled, this rosé will fit perfectly with grilled meats, salads and even desserts. It can be also enjoyed as an aperitif.



**[5] MATTHIAS HILD ELBLING TROCKEN 2017
MOSEL, GERMANY**

\$16.99

The nose on this dry Riesling is pristine, reminiscent of freshly laundered linen and apple blossoms. On the palate, it's medium bodied but lusciously textured, offering flavors of plump grapefruit and yellow apple tinged by bramble and spice.



**[6] IL PORA PINOT GRIGIO 2018
LOIRE, FRANCE**

\$13.99

Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet.

REGULAR MIX



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

PREMIUM RED



**|1| RAISINS GAULOIS MARCEL LAPIERE 2018
BEAUJOLAIS, FRANCE**

\$19.99

Joyous, refreshing, and lively Gamay. Lean with a dusty tannin that manages to stay light on it's feet with a brilliant acidity that caresses the back of your palate. Cherry blossoms, blood orange peel with a touch of baking spice.



**|2| FOSSACOLLE ROSSO DI MONTALCINO 2014
TUSCANY, ITALY**

\$24.99

You'll find aromas of red-skinned berry, aromatic herb and a whiff of exotic spice on this youthful red. Made to be enjoyed young, the palate offers sour cherry, unripe raspberry, sage and a hint of anise alongside racy acidity.



**|3| LICENSE IV GRENACHE 2017 *1L
RHONE, FRANCE**

\$25.99

85% Grenache and 15% Syrah
Don't be fooled by the deep, dark garnet color—this wine is ever so drinkable and light with a silky softness that glides down easy. Notes of lavender, brambling blackberry and savory sage complement its liveliness enticing you to have another glass.



**|4| FINCA DECERO REMOLINOS VINEYARD MALBEC 2017
MENDOZA, ARGENTINA**

\$23.99

A quite complex nose with good purity of redder toned fruit, as well as earthy nuances. The palate has a long, lithe and succulent feel with fresh red-berry flavors, as well as plums to close.



**|5| DESERT WIND RUAH PROPRIETARY RED 2015
COLUMBIA VALLEY, WASHINGTON**

\$29.99

A blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Syrah, this offers high-toned aromas, with notes of green herb, cocoa and green pepper. The palate is chalky in feel, with the tannins seeming bunched up and dry. Cocoa notes linger on the finish. The greenness on the aromas is hard to get around.



**|6| GUIMARO RIBEIRA SACRA TINTO MENCIA 2017
GALICIA, SPAIN**

\$24.99

Guimaro was founded in 1991 by Pedro Rodriguez, a practicing organic farmer in Galicia. The winery's Mencia grows on old vines, keeping yields naturally low, giving way to concentrated, juicy fruit. The 2017 Ribeira Sacra Tinto is savory and silky, oozing with luscious red fruit flavors noted with spice. Great with tacos or roast pork!

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

PREMIUM MIX

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|4| LOUIS METAIREAU MUSCADET BLACK LABEL SUR LIE 2017 LOIRE, FRANCE

\$26.99



This brisk, super-dry white is made in the region of France where the Loire river meets the Atlantic. Its acidity, balanced by an attractively modest amount of fruit, is designed to cut through the richness of its classic companion, the oyster.

|5| QU'EST-CE QUE C'EST ALIGOTE 2017 BURGUNDY, FRANCE

\$22.99



The grapes are harvested by hand, gently pressed into stainless steel tanks and fermented spontaneously followed by 8 months of lees contact. The wine is crisp, not tart, with notes of stone fruits and minerality. Pair with lemon and garlic line caught sea bass or a slightly salty goat cheese

|6| CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2016 MARGARET RIVER, AUSTRALIA

\$20.99



This is Cape Mentelle's biggest selling wine in the U.S., and one taste makes it clear why. It's got some of the herbal and passion fruit notes of Sauvignon Blanc, balanced by the strong citrus of Semillon. It's clean, crisp and long on the finish, with a lightly silky texture that lingers.

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