



**TIFFANY'S WINE & SPIRITS**  
**WINE CLUB**  
**- APRIL 2020 -**

*1714 W Main St. Kalamazoo MI 49006*

# REGULAR RED



## 1. Lupo Meraviglia Tre di Tre 2018

### Puglia, Italy

This wine is a blend of Negroamaro, Aglianico and Primitivo, whose carefully selected and treated grapes come from terroirs located in the Salento area. These grapes are vinified together and pressed to maximum extraction. This process results in a deeper colour, more intense fruity nose scents and a higher concentration of the extracted parts. The nose has scents of red fruit and jam which merge on the palate with sweet and spicy notes of wood. (Retail Price \$15.99)

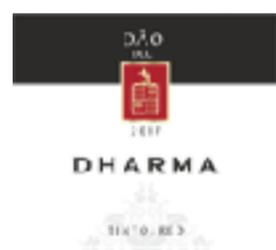
\* Food Pairing: grilled octopus, Margherita pizza, eggplant parmesan, lighter tomato sauce pasta

## 2. Castello di Monsanto Moroso 2017

### Tuscany, Italy

This is an extraordinary value for an estate-bottled Super Tuscan with a very high pedigree. Bursts with ripe cherry, blackberry and floral aromas and flavors, driven by lively acidity and an elegant frame. Balanced, yet firmly supported by dense tannins. Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot and Sangiovese. Best from 2021 through 2033 (Retail Price \$15.99)

\* Food Pairing: mushroom lasagna, ratatouille, white bean soup with bacon, sage and almond pasta



## 3. Parras Dharma 2016

### Dão, Portugal

With a dominance of Touriga Nacional, this ripe and structured wine also has a fine, perfumed character. Tannins are certainly there but so are the black currant and red-berry fruits and a fresh edge of acidity. Drink this wine from 2020. (Retail Price \$10.99)

\* Food Pairing: paella, grilled pork chops, prosciutto with mozzarella, gouda

## 4. Robert Hall Cabernet Sauvignon 2016

### Paso Robles, California

From an established, and well-known property in Paso Robles comes this concentrated and well-balanced cabernet sauvignon. Plenty of dark fruit and berry notes, with balanced spice on the nose and palate. (Retail Price \$16.99)

\* Food Pairing: stuffed Portabello mushrooms, classic burger, roast lamb, beef short ribs



## 5. Domaine de Coste Chaude Florilege Cotes du Rhone Rouge 2016

### Rhone, France

There are earthshaking wines on the upper tier and fantastic bargains like this fresh, unoaked blend of 80% Grenache and 20% Syrah on the entry end of the scale. This red-fruited, grainy and peppery red will work for just about any occasion and pair with just about anything. (Retail Price \$14.99)

\* Food Pairing: pizza, roast chicken, grilled tuna, braised beef with olives

## 6. Cofrade Crianza 2018

### Rioja, Spain

In the nose it is surprisingly aromatic specially emphasized the red fruits and licorice in balance with the aromas of vanilla and cocoa with some caramel. Its smooth entry into the mouth takes us to a round step with a long, fruity finish. (Retail Price \$11.99)

\* Food Pairing: jambalaya, chicken satay, tapas, beef burritos, grilled sausage



# REGULAR WHITE



## 1. Cuvee Jean Paul Gascogne Blanc 2018

### Pays d'Oc, France

2016 vintage produced from quality Colombard and Ugni Blanc grapes. This is a deliciously fresh wine with a fragrant nose, zesty flavours and invigorating finish. Characters of crisp green fruit on the palate and lively acidity, it is quite dry but exuberantly fruity with a very clean finish. A real easy drinker with character. (Retail Price \$13.99)

\* Food Pairing: fresh seafood, sashimi, arugula salad, asparagus risotto, avocado toast

## 2. Thomas Stopfer Grüner Veltliner 2017 \*1L

### Niederosterreich, Austria

Medium-bodied dry wine with a firm mineral backbone, crisp acidity on the finish. On the nose, this wine is fruit forward with a touch of apple, peach and apricot with a slight spice. Fresh and tangy, fine spices, white pepper and round body. (Retail Price \$14.99)

\* Food Pairing: artichokes, asparagus, chicken with a herb crust, vegetable quiche, smoked salmon



## 3. Castle Rock Chardonnay 2018

### Central Coast, California

Aromas of apple blossom, oak, smoke and cream show on the nose of this bottling. There is a lightly taut texture on the front of the palate before waves of ripe pear and applesauce grow slightly sweet on the finish. (Retail Price \$11.99)

\* Food Pairing: pear and candied pecan salad, risotto, alfredo pasta, smoked cheddar

## 4. Fairview Goats Do Roam 2018

### Western Cape, South Africa

Viognier, Roussanne, Marsanne and Grenache Blanc sourced from the Fairview farm on the slopes of Paarl Mountain, grown on decomposed granite soils. Layered aromas of lemon, peach and floral notes. Palate is medium bodied with stone fruits and citrus flavours, with fresh lingering acidity. (Retail Price \$13.99)

\* Food Pairing: lemongrass and ginger fish, cauliflower, cream based chicken



## 5. Marlborough Estate Reserve Sauvignon Blanc 2018

### Marlborough, New Zealand

This Sauvignon is more textural and medium bodied than the usual light, crisp styles. Pale lemon in color, there's soft honey-roasted nut and salty seashell characters woven into the zesty lemon and peach skin aromas. The palate is creamy in texture with elevated acidity. Citrus and herbs carry onto the finish. (Retail Price \$15.99)

\* Food Pairing: fresh oysters, sole, salad with mild vinaigrettes, shaved fennel salad

## 6. Stemmari Dalila 2016

### Sicily, Italy

80% Grillo, a grape from southern Italy and often used in Marsala, plus 20% Viognier. Intense nose of tropical fruit and jasmine unites with delicate notes of peach, apricot and citrus, accented by hints of wildflowers and fresh honey. (Retail Price \$16.99)

\* Food Pairing: green curry, tandoori chicken, sautéed prawns, caper salad



# REGULAR MIX



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\* Food Pairing: pear and candied pecan salad, risotto, alfredo pasta, smoked cheddar



# PREMIUM RED



## 1. El Enemigo Cabernet Franc 2016

### Mendoza, California

This Cabernet Franc is ruby red in color with soft violet tones. The nose has intense aromas and concentrated notes of cassis, ripe currants, and sweet spices including black pepper and cloves. His tenure provides integrated oak notes of cedar and vanilla. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper. This wine has an excellent balance and elegance with a well-structured, persistent finish. (Retail Price \$29.99)

★ Food Pairing: grilled quail, stir fried beef with pepper and onion, sausage and bean casserole

## 2. Ancient Peaks Cabernet Sauvignon 2018

### Paso Robles, California

The 2017 Cabernet Sauvignon presents an enticing bouquet of black olive, leather, caramel and coffee. The palate is smooth and layered, revealing prodigious flavors of cherry, plum, blueberry and cassis with trailing hits of mint and toasted oak. Juicy acidity and sumptuous tannins add length to a resoundingly elegant finish.. (Retail Price \$21.99)

★ Food Pairing: veal roast with mushrooms, rack of lamb with rosemary, steak with black olive sauce



## 3. Daou Pinot Noir 2018

### Central Coast, California

The long hang time yielded deep color and concentration with dense wines. The tannins are silky and beautifully integrated. As a result, 2018 was an exceptional vintage that really highlights the aromatics and acidity of the wines. (Retail Price \$23.99)

★Food Pairing: salmon or other fatty fish, roasted chicken, duck, pasta

## 4. Domaine Jamet Collines Rhodaniennes Syrah 2016

### Rhone, France

Ripe cherry, black raspberry and violet on the perfumed nose. Round and fleshy in the mouth, offering juicy dark fruit, smoked meat and cracked pepper flavors that pick up a sweetening hint of cola on the back half. Finishes smooth and long, showing fine-grained tannins that come in late. (Retail Price \$24.99)

★ Food Pairing: burger, grilled meats with Provence herbs, Camembert, cheese with truffle



## 5. Brunn Blauer Zweigelt 2017

### Niederosterreich, Austria

Brunn practices traditional fermentation in small tanks using native yeasts to enhance the beautiful typicity of its vineyards. A spicy nose with nuances of pepper. Mature and full-bodied mouth that delivers notes of morello cherry. (Retail Price \$18.99)

★Food Pairing: pasta salad, sticky chicken wings, Mahon

## 6. Kellerei-Cantina Andrian Pinot Noir 2018

### Trentino-Alto Adige, Italy

The wine is a ruby-red color with aromas of berries and dried fruit. It is dry and medium-bodied on the palate with a perfect balance of acidity and fruit and traces of tannins making this wine complex, elegant, and perfect with food or even better to drink on its own to fully appreciate the pure clean Pinot Noir character. (Retail Price \$29.99)

★ Food Pairing: mushroom risotto, p ate, tuna steak, Comt 



# PREMIUM MIX



## 1. El Enemigo Cabernet Franc 2016

### Mendoza, California

This Cabernet Franc is ruby red in color with soft violet tones. The nose has intense aromas and concentrated notes of cassis, ripe currants, and sweet spices including black pepper and cloves. His tenure provides integrated oak notes of cedar and vanilla. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper. (Retail Price \$29.99)

\* Food Pairing: grilled quail, stir fried beef with pepper and onion, sausage and bean casserole

## 2. Ancient Peaks Cabernet Sauvignon 2018

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Enticing bouquet of black olive, leather, caramel and coffee. The palate is smooth and layered, revealing prodigious flavors of cherry, plum, blueberry and cassis with trailing hits of mint and toasted oak. Juicy acidity and sumptuous tannins add length to a resoundingly elegant finish.. (Retail Price \$21.99)

\* Food Pairing: veal roast with mushrooms, rack of lamb with rosemary, steak with black olive sauce



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\*Food Pairing: salmon or other fatty fish, roasted chicken, duck, pasta

## 4. Albert Bichot Chablis 2018

### Burgundy, France

Very pure nose that is typical of Chablis (white flowers, flint) opening up to a palate that boasts an elegant combination of almond notes and lovely vivacity. Keep it classic with this Chablis! Enjoy its freshness as an aperitif or, with a meal, pair it with seafood or fish in order to appreciate its richness. (Retail Price \$21.99)

\* Food Pairing: fresh oysters, seafood platters, smoked trout, Chèvre



## 5. Marisco Vineyards The Ned Sauvignon Blanc 2018

### Marlborough, New Zealand

Peppy peach, guava and citrus nuances are backed by greener ones: nettles, jalapeño peppers and dried herbs. Powdery textured and buoyed by bright fruit and crunchy acidity, this is a refreshing and balanced drop. (Retail Price \$19.99)

\*Food Pairing: fresh spring rolls, grilled squid, mussels, scallion pancake, parsley cheese ball

## 6. Morgadio Albariño 2017

### Rias Baixas, Spain

Intense and elegant with tropical fruit and kiwi complementing granitic minerality. This white shows purity and polish, with wet stone and sea breeze notes framing pear, quince and blanched almond flavors. Made from free-run juice, a well structured, dry Albariño with a long finish. (Retail Price \$24.99)

\* Food Pairing: fish tacos, spaghetti with clams and garlic, burrata, Manchego

