



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

*1714 W Main St. Kalamazoo MI 49006*

# REGULAR RED



## 1. De Martino Estate Carménère 2017

### Maipo Valley, Chile

The 2017 Legado Carmenere was sourced from stony alluvial soils in Isla de Maipo where the variety achieved good ripeness in a warm vintage like this. It's very spicy and has peppery rather than paprika aromas, with an herbal touch, recognizable as Carmenere but not green or alcoholic. In fact, the palate is only medium-bodied and reveals fine tannins. (Retail Price \$13.99)

\* Food Pairing: BBQ meats, cuban sandwich, beef with peppercorn, carne asada, stuffed peppers

## 2. Villa Cardini 2017

### Puglia, 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 \$12.99)

\* Food Pairing: classic Italian fares, vegetarian lasagna, thin crust pizza, charcuterie board



## 3. Bodegas Ramirez de la Piscina Crianza 2015

### Rioja, Spain

Deep ruby red with a pale violet rim. On the nose the characteristic Sónsierra red fruits combine with touches of spicy wood. In the mouth it is tasty, spicy and structured, with hints of vanilla and coffee and a good balance between wine and oak. The finish is long with a pronounced back taste. Drink now. (Retail Price \$14.99)

\* Food Pairing: anything with charred flavour, pork dishes, chorizo and beans, Moroccan tagine

## 4. Field Stone Convivio 2014

### Sonoma, California

A succulent blend of 43% Merlot, 30% Petite Sirah, 27% Sangiovese. This selected blend is serendipitously unique and, as with its predecessors, yields a deliciously smooth, full-fruited wine that, at its incredible value price, is a prime candidate for the most interesting "everyday red wine" you can buy. (Retail Price \$17.99)

\* Food Pairing: spice rubbed salmon or tuna steak, portabello mushroom burgers, grilled quails



## 5. Calmel & Joseph Cotes du Roussillon 2013

### Languedoc-Roussillon, France

Classic blend of Grenache, Syrah, and Carignan. Beautiful effort that has lots of upfront plum, black raspberry, violets and licorice to go with a pure, polished and lengthy feel on the palate. It has some decent tannins lurking under the fruit, but this is already hard to resist. (Retail Price \$13.99)

\* Food Pairing: pizza, roast chicken, braised beef

## 6. Quinta de Cabriz 2017

### Dao, Portugal

A blend of Alfrocheiro Preto, Tinto Roriz, and Touriga Nacional. Simple, fresh strawberry flavors brighten the deeper black raspberry notes, sweet yet savory enough to balance its spicy tannins. In the nose. (Retail Price \$12.99)

\* Food Pairing: prosciutto, red beans and rice, pork chops



# REGULAR WHITE



## 1. Daumas Bassac Moulin de Gassac Chardonnay 2018

### Languedoc, France

A bright yellow gold hue and seductive scents of blossom and cinnamon spice. A remarkable melange of pears, peach, honey, toffee, cream and vanilla on the palate. (Retail Price \$13.99)

\* Food Pairing: baked fish, shellfish, chicken, mushroom, and cream based dishes

## 2. Marisco Vineyards Fernlands Sauvignon Blanc 2018

### Marlborough, New Zealand

Quintessentially fresh, focused and zippy on the nose with aromas of lime juice, leafy hedge row and ripe yellow citrus. The palate builds on themes established by the aromatics delivering bright, zesty citrus based flavours with a long palate neatly framed by mouth-watering acidity. (Retail Price \$15.99)

\* Food Pairing: fresh seafood, arugula, asparagus, spring roll, Thai green papaya salad



## 3. Las Perdices Torrontes 2017

### Mendoza, Argentina

Pale yellow color with golden tones. Intense aromas of white flowers, roses, and jasmines, with gentle touches of citric fruits and white peach. Very good intensity and aromatic persistence. On the palate it has vibrant acidity and a silky, long finish. (Retail Price \$13.99)

\* Food Pairing: Asian / Indian cuisine, ceviche, foie gras with fig chutney

## 4. Roccafiore Bianco 2018

### Umbria, Italy

100% Grechetto di Todi, which is originated in Greece. Bouquets of white flowers, its fragrance has pleasant pink grapefruit and green apple notes. It is very dry white but very fresh and crispy. Think Chardonnay meets Pinot Grigio. (Retail Price \$10.99)

\* Food Pairing: zucchini pasta, crab cake, sole fish with almond, sautéed green beans



## 5. Les Volets Pinot Noir Rosé 2017

### Pays d'Oc, France

A beautiful strawberry color gives an immediate indication of what to expect with the wine - a vibrant, summer fruit nose with a palate full of ripe cherries and strawberries and a finish that is both juicy and beautifully clean with a dry fresh finish. (Retail Price \$10.99)

\* Food Pairing: watermelon salad, bruschetta, salmon, shrimp

## 6. Domaine de Bachellery Chardonnay 2016

### Pays d'Oc, France

Expressive nose dominated by notes of pear and pineapple. Fresh and balanced palate, with notes of exotic fruits, banana, and ginger. (Retail Price \$14.99)

\* Food Pairing: bouillabaisse, roast chicken, couscous, marinated olives



# REGULAR MIX



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# PREMIUM RED



## 1. Don David Malbec 2018

### Mendoza, Argentina

This wine offers aromas of plum jam and raisin combined with pipe tobacco, vanilla and toasted notes. On the palate, it is well-balanced and fruity with sweet and soft tannins, as well as plum and chocolate notes.

(Retail Price \$20.99)

★ Food Pairing: ribeye steak, braised beef, lamb shanks, sausages, pork and beans

## 2. Paydirt Zinfandel 2017

### Paso Robles, California

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. (Retail Price \$26.99)

★ Food Pairing: pulled pork, ribs, baked beans, Chinese takeout, burger



## 3. Bordeaux de Gloria 2016

### Bordeaux, France

A blend of Merlot, Cabernet Sauvignon and Cabernet Franc. The expressive nose displays a subtle blend of black fruits (Morello cherry, black currant) with a roasted touch (notes of toast and vanilla). The wine is wide and fleshy, with a nice hint of fruit enhanced by elegant woody notes and pleasant tannins. (Retail Price \$19.99)

★ Food Pairing: duck confit, duck breast, steak and fries, aged cheeses

## 4. Bodegas Muga Reserva 2015

### Rioja, Spain

Complex nose with ripe black cherries, deeply integrated cedary oak, baking spices, dried flowers, leather, fresh tobacco and earthy notes. This is silky and mellow with long, laid-back tannins that deliver ripe dark plum flavors into a spicy and earthy finish. (Retail Price \$31.99)

★ Food Pairing: burger, roast lamb, black pudding, jamon, paprika rubbed chicken, Manchego



## 5. Routestock Pinot Noir 2016

### Willamette Valley, Oregon

This is a screaming deal for a wine of this quality: a light, delicate and earthy expression of the grape that's stemmy and spicy. Forest floor, bark and dark brooding fruit meet a tangle of tight-woven acidity dipped in orange zest. This wine is medium bodied on the palate with supple tannins complimented by juicy red fruit, black fruit and savory notes. (Retail Price \$21.99)

★ Food Pairing: salmon, trout, pork tenderloin, roasted mushrooms with herbs, patés

## 6. Tolaini Al Passo 2016

### Tuscany, Italy

Spicy notes of oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the Cabernet Sauvignon. The fruit purity and varietal signatures are testament to the meticulous care given to the vines. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered. (Retail Price \$26.99)

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



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★ Food Pairing: duck confit, duck breast, steak and fries, aged cheeses

## 4. Giannikos At Sea Roditis 2018

### Peloponnese, Greece

Pale lemon tint, intensely aromatic with fresh hints of grapefruit and melon, combined with a crisp acidity. Fresh everyday wines from Roditis match perfectly with most of the light olive oil-rich dishes of Mediterranean cuisine. (Retail Price \$26.99)

★ Food Pairing: sushi, grilled shrimp, savory dips, grape leaves



## 5. Gitton Pere & Fils Sancerre 2018

### Loire, France

Tight, flinty and steely, this is full of crisp green fruits and herbal flavors shot through with minerality. The texture and acidity give an immediate freshness that will soften as the wine ages. (Retail Price \$27.99)

★ Food Pairing: fresh oysters, sea bass, fennel salad, goat cheese



## 6. Guilbaud Frères Demi-Sec La Lanterne Vouvray 2018

### Loire, France

The nice amber-colored yellow announces a complex nose, revealing a nice floral smell. The expression in mouth is full because of the body and good balance between residual sugars and acidity. Slightly sweet, with flavors of smokey peach, pears and quince. (Retail Price \$24.99)

★ Food Pairing: turkey, veal, skate wings, Asian cuisine, ricotta, triple cream Brie

