

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



1714 W Main St. Kalamazoo MI 49006

# REGULAR RED



## 1. Altos Las Hormigas Clasico Malbec 2018

### Mendoza, Argentina

On the nose, the variety fully unfolds, with its characteristic notes of fresh red plums, but also displaying aromas of strawberries and a subtle note of peppermint. The palate presents great intensity, character and a silky texture, highlighted by juicy red fruit flavors with an interesting note of pepper. This is a pleasure wine that lingers in the mouth. ~ **92 Pts. Decanter** (Retail Price \$13.99)

★ Food Pairing: lamb shanks, braised beef stews, pot roast, sausage and bean cassoulet, full-flavored hotdog

## 2. Miller & Lux Cabernet Sauvignon 2018

### Central Coast, California

This wine opens with alluring aromas of black cherry, black plum and a touch of allspice. On the palate, this luscious Cabernet Sauvignon presents rich flavors of baked blackberry pie, black currants, and elderberry. Soft and round tannins that lead to a long, lingering finish. (Retail Price \$16.99)

★ Food Pairing: a good burger, steak, sticky meatballs, beef stir-fry, chorizo



## 3. Yalumba The Y Series Shiraz Viognier 2018

### South Australia

A bright crimson wine with a luscious and exotic aroma of Turkish delight, ripe red cherries and boysenberry and hints of white pepper. The full bodied palate is framed by flavors of sweet Turkish delight, cherries and boysenberry. Pleasing velvety tannins provide a perfect complement to the cherry ripe finish which shows the synergy between these two varieties. Drink/served chilled. (Retail Price \$14.99)

★ Food Pairing: Middle Eastern dishes, Moroccan tagine, pomegranate salad,

## 4. Anthony & Dominic Pinot Noir 2018

### North Coast, California

An extremely dark color and pronounced oak notes in both the aroma and the flavor make this a dramatic and rather simple wine. It has a sense of sweetness, like caramel and chocolate and a rich mouthfeel. (Retail Price \$15.99)

★ Food Pairing: grilled chicken, salmon with soy ginger glaze, roasted vegetables



## 5. Arcos Iris Rainbow Tempranillo 2018 \*1L

### Castilla y Leon, Spain

Smoked cherries and dark chocolate on the nose. Medium bodied and lush. The tannins are soft and young. Blueberry compote, caramel, spiced plums, and tart Michigan cherries round this out nicely.

(Retail Price \$14.99)

★ Food Pairing: paella, tacos, BBQ meats, lasagna, polenta

## 6. Domaine Sainte-Anne Côtes du Rhône 2017

### Rhone, France

Grenache, Syrah, and Mourvèdre. Cherry red color. Expressive nose with stewed cherry and red fruit aromas. On the palate, it is harmonious and rich, with round tannins and a lively, fruit-forward character.

(Retail Price \$15.99)

★ Food Pairing: Provençale-style cuisine, stuffed tomatoes and eggplant, mixed grills and barbecue



# REGULAR WHITE



## 1. Anthony & Dominic Chardonnay 2018

### North Coast, California

Combination of spicy, fruity and savory flavors, as well as a suave texture, make this wine quite impressive. Subtle nutmeg and vanilla aromas lead to fresh pear and white peach flavors, with a touch of minerality for a tasty but not extreme personality. ~ **91 Pts. Wine Enthusiast** (Retail Price \$15.99)

★ Food Pairing: pear and candied pecan salad, risotto, cream pasta, smoked cheddar

## 2. Cantine Massimo Ronca Bianco di Custoza 2016

### Veneto, Italy

Blend of Garganega, Trebbianello, and Trebbiano. Aromas of green apple and white spring flower lead the nose on this light-bodied white. The bright simple palate offers Anjou pear and citrus alongside fresh acidity. (Retail Price \$13.99)

★ Food Pairing: grilled poultry with chives butter, seared scallops, pesto, mussels



## 3. Twin Islands Sauvignon Blanc 2019

### Marlborough, New Zealand

Marlborough Sauvignon Blancs are characterized by aromatic intensity derived from the cool climate, high sunlight intensity and free draining soils. With a lively fragrance and crisp palate, citrus flavors and hints of fresh herbs lead to a zesty, mouth-watering finish. (Retail Price \$14.99)

★ Food Pairing: ideal on its own or with seafood, Asian flavors and anything fresh, zingy or bold.

## 4. Château La Freynelle Blanc 2018

### Bordeaux, France

This estate, owned by the same family since 1789, has made an attractive, openly fruity wine. With the Muscadelle in the blend, it is lightly perfumed and instantly refreshing. Lovely fruity nose of white peaches, citrus fruits, and beeswax. (Retail Price \$15.99)

★ Food Pairing: shellfish, sushi, ceviche, tabbouleh, salad



## 5. Capçanes Mas Donis Rosat 2018

### Montsant, Spain

The Mas Donis Rosat is a saignée from tanks of Garnatxa and Syrah bled after a few days in the skins. Fresh and aromatic, vibrant red fruit flavors of strawberry and raspberry with a hint of spiciness. Medium to full-bodied and complex. Ripe and fresh, long fruity finish. (Retail Price \$14.99)

★ Food Pairing: gammas al ajillo, jamón, olive tapenade, bruschetta, calamari, poached salmon

## 6. Pullus Sauvignon Blanc 2016

### Stajerska, Slovenia

Pullus Sauvignon belongs to a line of fresh wines that impress with intense varietal aromatics, pleasant freshness, juiciness and nicely rounded body. In the foreground intense pure varietal aromatics of Sauvignon is expressed uncovered by the smell of elder flowers, herbs, citrus, mowed grass and grapefruit. (Retail Price \$16.99)

★ Food Pairing: can be enjoyed in a glass alone or together with gastronomic experience, especially with light dishes in spring and summer days.



# REGULAR MIX



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★ Food Pairing: ideal on its own or with seafood, Asian flavors and anything fresh, zingy or bold.



# PREMIUM RED



## 1. Catena Vista Flores Malbec 2017

### Mendoza, Argentina

The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. 30-year-old vines gives red and black fresh fruits flavors, sweet texture and character. (Retail Price \$23.99)

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

## 2. Diodoros 2017

### Sicily, Italy

90% Nero d'Avola, 10% Nerello Mascalese and Nerello Cappuccio. A highly aromatic, muscular yet soulful wine from one of Sicily's most distinctive vineyards. Inky in color. The aromas of the wine bring to mind purple fruit, walnuts, black flowers, peppercorns and savory traits similar to cured meats. On the palate, the wine is a true shapeshifter: flexing its muscles at first sip, then showing grace and elegance on the finish. (Retail Price \$23.99)

★ Food Pairing: rich meaty dishes, burger, ox cheek ragu, braised short ribs, Osso Buco



## 3. Buglioni Il Bugiardo Valpolicella Ripasso Classico Superiore 2016

### Veneto, Italy

60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta. Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with hints of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious. Open the bottle at least 1 hour before serving. ~ 93 Pts. James Suckling (Retail Price \$32.99)

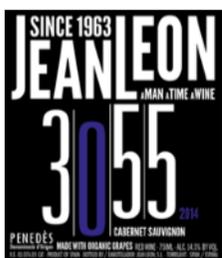
★ Food Pairing: mushroom risotto with Parmigiano Reggiano, meatloaf, beef kebab, Bolognese

## 4. Gaspard Cabernet Franc 2015

### Loire Valley, France

The wine is bottled lightly filtered with a small addition of sulfur. Light and fun Cabernet Franc with fresh berries and herb notes. Bright red wine with a great effervescent you can drink chilled on a hot day. (Retail Price \$22.99)

★ Food Pairing: very food friendly, roast chicken, pork, hearty fish dishes, quiche



## 5. Jean Leon 3055 Cabernet Sauvignon 2014

### Penedes, Spain

Fresh and fruity wine characterized by an elegant, intense nose. Aromas of ripe red fruits, hints of toasted and soft spicy notes from the oak. (Retail Price \$21.99)

★ Food Pairing: roast beef sliders, mushroom medley, butternut squash ravioli, pizza

## 6. Pala i Fiori Cannonau 2018

### Sardinia, Italy

Intense ruby red color with violet hints, very clear. Very intense, fresh and immediate aroma with notes of ripe red fruits and vegetables. Dry and smooth to the palate, good structure and nose-palate persistence. You just can't go wrong with a totally down-to-earth and unassuming wine like this. (Retail Price \$19.99)

★ Food Pairing: pancetta, beef briskets, pulled pork, lasagna, smoked paprika chicken



# PREMIUM MIX



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★ Food Pairing: mushroom risotto with Parmigiano Reggiano, meatloaf, beef kebab, Bolognese

## 4. Gaierhof Pinot Grigio 2018

### Trentino Alto-Adige, Italy

This complex white reveals flavors of citrus and tree fruits with nuances of mineral, all showcased by a lengthy finish. Elegant and complex with white peach, hints of jasmine and crisp minerality on the finish. (Retail Price \$22.99)

★ Food Pairing: Asian dishes, white fishes, burrata, shrimp and lemon



## 5. Kumeu River Village Chardonnay 2017

### North Island, New Zealand

Combined with the tank fermentation this allows the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach. The weighty mid-palate also shows peachy ripeness along with crisp acid minerality that gives the wine a refreshing cleansing quality. Screw cap. ~ **90 Pts. James Suckling** (Retail Price \$29.99)

★ Food Pairing: this is a wine where we always have a bottle in the fridge. The perfect aperitif.

## 5. Beurer Trocken Riesling 2018

### Württemberg, Germany

Jochen Beurer's family has been growing grapes for generations in Kernen, just outside of Stuttgart. Jochen Beurer reflects his personality in his wines, they are full of pure, racy mineral, fruit and energy. Strikingly intense wines that are long, structured and saturated in minerality. (Retail Price \$24.99)

★ Food Pairing: Korean and Japanese, curries, Tex-Mex, spicy food, Cajun

