

TIFFANY'S WINE & SPIRITS
WINE CLUB
- AUGUST 2020 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Meerlust Red Blend 2016

Stellenbosch, South Africa

67% Merlot, 33% Cabernet Franc. The nose is expressive with powerful cassis, plum, exotic spice and hints of floral aromas. On the palate, the wine is medium-bodied with intense flavors of crushed black fruit, cassis, vanilla and dark chocolate. The tannins are soft and silky, the acidity fresh, the flavor profile focused and linear. (Retail Price \$16.99)

★ Food Pairing: venison, game, pot roast, and noble cheese.

2. Chateau Ksara Reserve du Couvent 2017

Bekaa Valley, Lebanon

Combining the Syrah with equal measures of Cabernet Sauvignon and Cabernet Franc. This distinctive Lebanese blend displays the aromatic leafiness of the cabernet style at the same time bringing an attractive purity and juiciness of texture to the ripe, vanilla-spicy cassis-laden fruit. (Retail Price \$15.99)

★ Food Pairing: Mediterranean cuisine, roasted vegetables, game, tomato sauce



3. Chateau Famaey 2015

Cahors, France

The entry-level wine from this estate, this is all about black-currant fruit and balanced acidity. It has the typical firm Malbec tannins but these are toned down by the bright, fruity nature of the wine. Drink now. (Retail Price \$14.99)

★ Food Pairing: pork tenderloin, polenta, risotto, sticky ribs, BBQ

4. Shannon Ridge High Elevation Petite Sirah 2018

North Coast, California

Picked at the peak of ripeness, this rustic varietal shows off dark fruits of blackberry, blueberry and hints of cranberry, black pepper, cedar, warm spices and toasty vanilla notes come out after aging this wine in a combination of French and American oak for 9 months. (Retail Price \$15.99)

★ Food Pairing: mole sauce, Szechuan eggplants, cassoulet, beef steak with pink peppercorn



5. Chateau Peyrolan 2015

Bordeaux, France

70% Merlot, 15% Cabernet Sauvignon, and 15% Cabernet Franc. 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. (Retail Price \$14.99)

★ Food Pairing: roasted pork, lamb, leaner cuts of red meat, terrines or patés

6. Don Rodolfo Malbec 2017

Mendoza, Argentina

The soils of Lujan de Cuyo are composed predominantly of loose sand over clay and rock which provide excellent free-draining qualities allowing our vines to be stressed. With natural irrigation from the pure water source of the snow melt of the Andes Mountains, our vines produce premium red wines with rich color, full body and true varietal character. This handcrafted Malbec is a burst of dark cherry and blackberry with a rich, plush finish. (Retail Price \$11.99)

★ Food Pairing: Manchego, barbequed meat dishes, black pepper chicken, pot roast



REGULAR WHITE



1. La Capranera Falanghina 2019

Campania, Italy

La Capranera, located in Campania, focuses on producing organic wine from indigenous grape varieties at an accessible price point & this fantastic Falanghina offers incredible value! A lovely white with a hint of body and hints of tropical and stone fruits but without being over the top. (Retail Price \$14.99)

★ Food Pairing: Burrata cheese, mussels, rotisserie chicken, asparagus, dil, green beans

2. Nastl Gruner Veltliner 2019

Niederosterreich, Austria

Primary, fruity peardrop notes dominate this wine's aroma, with zesty lemon accents. The palate, which still has some noticeable spritz, has lovely herbal tones. Light, dry and very refreshing. (Retail Price \$15.99)

★ Food Pairing: sushi, Vietnamese food, fried chicken, fish & chips, young goat cheese



3. Danzante Pinot Grigio 2018

Veneto, Italy

A bouquet of fruity and citrus notes of citron are accompanied by fine floral accents. The nose possesses both the crisp qualities of green apples and the sweetness of ripe apricots. In the mouth, rich and persistent notes of ripe summer fruits lead the way for lingering and fresh citrusy finish. (Retail Price \$10.99)

★ Food Pairing: fennel salad, lemon shrimp, salmon crostini, pecorino

4. Albert Bichot Macon-Villages 2018

Burgundy, France

The nose is beautiful with floral notes (acacia and honeysuckle) against a slightly mineral background. The palate is lively, fruity and floral with a refreshing finish. (Retail Price \$15.99)

★ Food Pairing: shellfish, alfredo pasta, baked chicken, mahon



5. Plaimont Colombelle Colombard-Sauvignon 2019

Gascogne, France

Colombard grape is often blended with Sauvignon Blanc in Gascogne to produce a tart, mouth-watering white. This wine has a pale, bright yellow color, with a very intense and refreshing nose. It displays flavors of citrus fruit and blackcurrant leaf. (Retail Price \$10.99)

★ Food Pairing: best as an aperitif, sushi, fresh seafood, light salad

6. Benziger Sauvignon Blanc 2018

North Coast, California

A clean, crisp, and lively white, with a bouquet of grapefruit and freshly mowed grass that's followed by flavors of pineapple, gardenia, and honeyed cashew as well as floral, fragrant notes of white tea leaves. Hightoned acidity and a line of minerality offer a salty finish of stone fruit. (Retail Price \$14.99)

★ Food Pairing: zucchini pasta, fresh peas, artichokes, herbal/briny sauce, creme de fraiche



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★ Food Pairing: fennel salad, lemon shrimp, salmon crostini, pecorino



PREMIUM RED



1. Domaine de L'Espigouette Rasteau 2016

Rhone, France

Red blend of Grenache and Mourvedre. A very deep crimson color. A very complex nose of small blackberries with spice notes. Very powerful in mouth with an excellent lingering, tannins are there but they are rounded, harmoniously woody, good aromatic persistence of sloe and licorice. (Retail Price \$22.99)

★ Food Pairing: duck confit, chicken and olives, quiche, Chinese cuisine

2. Bernard Magrez Kahina 2017

Maroc, Morocco

60% Syrah, 30% Grenache noir and 10% Tempranillo made by Bordeaux winemaker. The Meknes region produces the most famous wines in Morocco. Dense, garnet color with mauve tinges. Nose of red fruits. In the mouth, concentrated matter but smooth and suave, with a good persistent finish. A forthright, generous wine. (Retail Price \$21.99)

★ Food Pairing: Mediterranean cuisine, chickpeas, lamb, eggplant



3. Haden Fig Pinot Noir 2017

Willamette Valley, Oregon

2017 was another in a string of growing seasons with warm summers. Fortunately, at the end they had a bit of a cool down which helped preserve acidity and structure. Unlike in 2016 the cooling spell lasted around three weeks. The resulting wines are significantly more focused than the 2016's and show very nice structure and ageability, with a core of ripe, plump fruit. (Retail Price \$29.99)

★ Food Pairing: salmon, duck, roasted mushrooms with herbs, coq au vin, roasted beets

4. Poderi Luigi Einaudi Dolcetto di Dogliani 2019

Piedmont, Italy

In the Dogliani area this traditional wine reaches its maximal tipicity of a ruby red colour, which tends toward violet with a rich fruity bouquet, full bodied with an intense aroma of undergrowth and a pleasantly tannic taste, with a slight final almond notes. Of a dry and moderately acidic taste, after a year of ageing, it has a good body and full taste. (Retail Price \$24.99)

★ Food Pairing: sausages, pasta with mushrooms, salami, anchovies, ragu



5. Bodegas Ramon Bilbao Gran Reserva 2009

Rioja, Spain

Delicious treat, the 2009 Ramón Bilbao Gran Reserva displays expansive aromas and flavors of black fruit and sweet oak. Maroon in colour, bright with ripe fruit aromas; blackberries, plums and hints of cherry. Notable presence of barrel. In mouth, it has volume and is long and lingering. (Retail Price \$33.99)

★ Food Pairing: steak, grilled quails, truffle, chorizo, roast pork, pecking duck, sheep's milk cheese

6. Le Roc La Folle Noire d'Ambat 2018

Fronton, France

Folle Noire is another name for the Négrette, the signature grape of Fronton. This wine comes from a clay and ironstone vineyard that has produced an intensely perfumed wine. It balances a smooth structure and vivid black fruits. The tannins are light and rounded. (Retail Price \$21.99)

★ Food Pairing: ravioli, venison, cassoulet, mushrooms, duck, roast chicken



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4. Parparoussis The Gift of Dionysos Sideritis 2017

Achaia, Greece

This is a very rare 100% Sideritis, a thick pink skinned, late-ripening variety grown on 25-year-old vines, on calcareous soils in Movri Achaïas with medium size stones and trace metals. The climate is mild and influenced by sea breezes and cool mountain air. On the palate minerality is expressed with chamomile and pink grapefruit. (Retail Price \$20.99)

* Food Pairing: fresh seafood, branzini, halloumi, beet, olives



5. Vignoble du Reveur Pierres Sauvages Sec 2017

Alsace, France

50% Pinot Blanc, 25% Pinot Gris, 25% Pinot Noir. The palate is supple though precise, making you want to pour another glass. Alcoholic fermentation in large oak barrels, without any sugar additions, acidification, or commercial yeast. The wine ages for one year on fine lees before being bottled with a very low level of sulfites. (Retail Price \$25.99)

* Food Pairing: onion tart, smoked fish, quiche, salmon tartare, fresh onion soup, flatbread

6. Cave De La Petite Fontaine Sancerre Prestige 2018

Loire, France

Expressive, with aromas of peach, pear and grape. Once the wine has had time to breathe, the aromas take on floral notes of violet and acacia. The finish is long and generous. Enjoy the crispness of white peach, along with rose and violet notes, citrus flavors and apricot. (Retail Price \$29.99)

* Food Pairing: fresh oysters, ricotta, fennel, goat cheese, celery, yogurt

