

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



# REGULAR RED



## 1. Medievo Reserva 2014

### Rioja, Spain

A great Reserva wine made from selected, hand-picked Tempranillo 80%, Garnacha 10%, Mazuelo 5% and Graciano 5%. Aged 2 years in new American (20%) and French (80%) oak casks and 2 years in bottle. Intense, black cherry colour. Complex aromas of ripe berries, herbs, leather and toasted vanilla tones achieved by the high quality oak used in the ageing process. (Retail Price \$19.99)

\* Food Pairing: grilled meats, smoky dishes, grits, tacos, pizza, lasagna

## 2. Entwine Merlot 2018

### California

This Merlot is harvested from select vineyards in California whose topography, soils, and climate provide optimal grape-growing conditions to develop ripe, round fruit flavors. The wine was aged for 12 months in American, French and Eastern European oak barrels. The resulting wine is perfectly ripe and juicy, like summer plums and cherries. (Retail Price \$10.99)

\* Food Pairing: grilled pork, salmon, meatloafs, salami, burger



## 3. Grifo Nero di Troia 2019

### Puglia, Italy

This wine comes from the ancient variety, Nero di Troia. A straightforward nose of warm spices and violets carries to the silky palate. Creamy cherry meets vanilla and clove flavors, supported by light tannins and balanced acidity. (Retail Price \$13.99)

\* Food Pairing: risotto, pasta dishes, roasted game meats, mature cheese

## 4. Chante Cigale Cicada 2019

### Rhone, France

The Cicada takes its name from the emblem of the Domaine – Chante Cigale – the famed ‘singing cicadas’ of Provence. Fresh raspberry fruits on the nose, flavours are more ripe cherry with a touch of spice. The Carignan adds a bit of soul to the vibrant Grenache, nicely balanced acidity with supple tannins. (Retail Price \$13.99)

\* Food Pairing: stuffed red pepper, chicken with olives, French lentils, mushrooms



## 5. Delas Ventoux 2018

### Rhone, France

The Ventoux red from Delas is a lighter bodied Rhone made predominantly from Grenache with a bit of Syrah for body and structure. Soft red fruits dominate this easy drinking red. Soft tannins and an easy finish make it very drinkable. (Retail Price \$13.99)

\* Food Pairing: artichokes, duck, chicken, rosemary, potatoes, bean cassoulet

## 6. Chateau du Pin 2018

### Bordeaux, France

60% Merlot, 20% Cabernet Sauvignon, and 20% Cabernet Franc. Light purple color. Complex flavors that blend gooseberry, raspberry and blackberry. The soft attack reveals a broad and structured palate. The balance between the rich material and the ripe tannins offers a lingering finale. (Retail Price \$14.99)

\* Food Pairing: roast lamb with garlic, pork loins, veal, steak with fries



# REGULAR WHITE



## 1. Le Clos Sainte-Eugenie Blanc 2017

### Languedoc-Roussillon, France

Domaine Sainte Eugénie says it is 'where Burgundian know-how meets Languedoc terroir', and the winemaker José Ratero, who made wine in Meursault for twenty-five years, seeks to preserve fruit, use oak only in moderation, and make versatile food-friendly wines. This is fresh and aromatic Chardonnay with well-balanced minerality, citrus fruit, subtle oak notes, a touch of spice and a long finish. (Retail Price \$12.99)

★ Food Pairing: bouillabaisse, preserved lemon, halibut, cod, brie

## 2. Corte del Sole Soave 2018

### Veneto, Italy

Sourced only from grapes - Garganega grown in the chalky soils of Corte del Sole's finest vineyard at the very heart of Soave, their Classico has very focused, mineral fruit. It is beautifully elegant, complex and very stylish indeed. (Retail Price \$12.99)

★ Food Pairing: clams, scallops, gnocchi, zucchini, pine nuts, leeks



## 3. Mesta Verdejo 2018

### Rueda, Spain

Verdejo is a real chameleon of a grape, having some characteristics of Sauvignon Blanc (grassy, high acidity), but also some richer, rounder tones. Look out for complex flavours of bay leaf, almond and lemon. This wine strikes the perfect balance of richness with refreshment. It's crisp, medium in body and packed with flavour; green melon, fennel, grass, and a zing of lime zest. (Retail Price \$10.99)

★ Food Pairing: prawns, calamari, Greek salad, capers, fennel, chicken

## 4. Le Coeur de La Reine 2018

### Loire, France

The nose offers an intense fruit basket dominated by citrus scents with a note of blackcurrant bud. In the mouth, all is suppleness and elegance. The final spicy note emphasizes the freshness and the generous length of this Touraine Sauvignon. (Retail Price \$15.99)

★ Food Pairing: oysters, avocado, ceviche, salad with lemon vinaigrette, chèvre



## 5. Matetic EQ Coastal Sauvignon Blanc 2019

### Casablanca Valley, Chile

The 2019 Matetic EQ Coastal Sauvignon Blanc is a pale yellow color with delicate green hues. The complex nose is dominated by citrus and tropical aromas like mango, papaya and grapefruit peel, with nuances of light herbal notes and the typical crispness that this variety shows in coastal cool climates. The palate is fresh and vivid, crisp and concentrated. Very fruity, with a salty mineral dimension leading to a lingering finish. (Retail Price \$13.99)

★ Food Pairing: sushi, tuna carpaccio, asparagus, labneh, cucumber, dill

## 6. Chateau Fonfroide 2018

### Bordeaux, France

Bright white, blend of Sauvignon Blanc and Semillon. The aromas are expressive with notes of citrus, exotic fruits and white flowers. Lively, round and well structured with a refreshing finish. (Retail Price \$16.99)

★ Food Pairing: mussels, shell fish, basil, lime, broad beans, tabbouleh



# REGULAR MIX



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# PREMIUM RED



## 1. Arbalest Rouge 2015

### Rhone, France

Mostly Merlot blended with 14% Cabernet Sauvignon and 4% Petit Verdot, the 2015 Arbalest was brought up 16 months in tank and 30% new oak. It offers a perfumed, gorgeous bouquet of plums, incense, spice and hints of forest floor. Full-bodied, ripe and rounded, with a sexy, opulent style, lots of mid-palate depth, and a great finish, (Retail Price \$33.99)

★ Food Pairing: fillet mignon, burger with blue cheese, lamb kebab, braised beef

## 2. Two Hands Hopes and Dreams 2016

### Barossa, Australia

A blend of 43% Grenache, 32% Shiraz, 12% Cabernet Sauvignon, 11% Mourvèdre and the rest Carignan. Deep dark red in the glass with lifted aromas of red currant, raspberry, spice and lavender. Layers of red fruit laced with notes of crushed flowers and spice. Hitting the palate with freshness and vibrancy, this red blend is made buoyant with crisp acidity. (Retail Price \$26.99)

★ Food Pairing: BBQ ribs, ox cheek, mole sauce, steak with peppercorn, Chinese dishes



## 3. St. Francis Old Vine Zinfandel 2017

### Sonoma, California

A classic old vines Zinfandel that pays tribute to its heritage, this wine offers aromas of cigar box, pepper and spice. Flavors of ripe black cherry and vanilla bean are followed by a long, luscious finish. (Retail Price \$25.99)

★ Food Pairing: leg of lamb, quail, bacon, ham, blue cheese

## 4. Folk Machine Film & Camera Valdiguie 2018

### Mendocino, California

This wine, consistent with the last few vintages, has the brightness of Gamay, maybe even the seriousness of Cru Beaujolais, but also an earthy grounded feeling that reminds me of Trousseau Noirs. When the cork is popped, it is very bright cranberry, but with time, opens to more blueberry, still a little high-toned, but fleshed out ever so slightly (Retail Price \$26.99)

★ Food Pairing: Thanksgiving meals, pan seared tuna, paella, smoked paprika, cranberries



## 5. Hoopla Cabernet Sauvignon 2016

### California

This wine's dense, dark garnet hue beckons you to dive deep into the nose as it opens with hints of Peruvian peppercorn and pencil shavings. Upon taking time to breathe in the glass, notes of raspberry, graphite, and hot Earth are revealed. On the palate, the raspberry aromatic evolves first into bramble and secondarily into framboise liqueur, filling the mouth with its dense body. (Retail Price \$24.99)

★ Food Pairing: ragu, foraged mushrooms, eggplant moussaka, chicken parmesan

## 6. Domaine Haute Marone Gigondas 2015

### Rhone, France

Intense aromas of ripe raspberries and black cherries, then a wisp of smoke creeps in along with some hints of toasted cocoa beans. Deep and intense, this wine slowly reveals its secrets - black cherries, dark chocolate, a hint of clove and nutmeg - hugely rich and enveloping but with elegance. (Retail Price \$31.99)

★ Food Pairing: sausages, stews, lamb shanks, casseroles, gouda



# PREMIUM MIX



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\* Food Pairing: leg of lamb, quail, bacon, ham, blue cheese

## 4. License IV Blanc 2018 (1L)

### Loire, France

100% Melon de Bourgogne. Drinking this dry white wine is a sea breeze! Aromas of white peach and lemon rind shimmer like gold in your glass. Subtle, refreshing, and thirst quenching with a saline finish— perfect for seaside sipping. (Retail Price \$25.99)

\* Food Pairing: oysters, mussels, scallops, shrimp, salmon, chicken



## 5. Finca Arantei Albarino 2018

### Rias Baixas, Spain

The wine has bright and clean green golden tones. On the nose it is complex, mineral, fruity and floral with harmonious notes of fresh herbs and citrus. In the mouth it is rich, with abundant fruit and great acidity, rounded with a creamy character coming from its aging on the fine lees. It has a long, persistent and fresh finish. (Retail Price \$22.99)

\* Food Pairing: rice and beans, seafood risotto, fish tacos, kale, fresh cheeses

## 6. Bucci Verdicchio Classico dei Castelli di Jesi 2018

### Piedmont, Italy

Delicately scented, this offers aromas of spring blossom and white stone fruit. Round and medium-bodied, the palate doles out ripe Bartlett pear, white peach and a hint of baking spice, alongside tangy acidity. (Retail Price \$23.99)

\* Food Pairing: pesto, green tomatoes, lime, marcona almonds, smoked trout

