

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



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Chateau Vieux Manoir 2016

Bordeaux, France

60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc. This rich wine is full of ripe fruits and some firm tannins that are already integrated. The bouquet is powerful with lightly spiced red fruits aromas. Full, warm and spicy, it has excellent potential. Drink from 2021. ~ 90 Points. Wine Enthusiast (Retail Price \$14.99)

★ Food Pairing: steak, meaty/smoky dishes, grits, tacos, pizza, lasagna

2. Giuliano Rosati Rosso di Toscana 2018

Tuscany, Italy

This red blend of Merlot and Sangiovese comes from the select vineyards throughout the regions of Veneto, Tuscany, and Abruzzo. A rustic red wine with flavors and aromas of ripe cherries, blackberries, and zesty black pepper. Smooth tannins, acidity, and structure make this wine a perfect choice for many of your favorite dishes. (Retail Price \$11.99)

★ Food Pairing: risotto, pasta dishes, roasted meats, mature cheese



3. Gitton Pere & Fils Coteaux du Viennois de la Vigne du Taureau 2015

Loire, France

Pure, elegant Pinot Noir with juicy red fruit balanced with remarkable acidity. A very Burgundian earthiness opens to notes of wild cherry. It's an outburst of freshness on the palate, a body full of momentum and tension ending in a hint of vanilla. (Retail Price \$17.99)

★ Food Pairing: turkey, Thanksgiving dishes, roast chicken, wild mushrooms, duck confit

4. The Seeker Malbec 2019

Mendoza, Argentina

Aromas of fresh red fruit and spice dominate. On the palate, this wine is smooth and robust, with juicy, ripe black cherry flavors culminating in a lingering, spicy finish. (Retail Price \$13.99)

★ Food Pairing: cured or grilled meats, Cajun and Indian style dishes, blue cheese burger, stuffed red peppers



5. Pikasi Barbera 2018

Vipava Valley, Slovenia

This youthful unoaked Barbera is showing lots of depth and expression. Rich aromas of cherry, raspberry and blackberry with white pepper and a touch of fennel lead to a slightly salty and bitter palate with plenty of weight and substance. This is a casual wine meant to be drunk young, but, given some time, it will likely develop and mature into a seriously complex wine in a year or two, even in screwcaps. (Retail Price \$18.99)

★ Food Pairing: sausages, kebabs, pizza, simple burger, baked salmon

6. Tikves Vranec Special Selection 2017

Macedonia

This native variety reveals briery, raspberry, earthy, peppery fruit character, as well as a spice box note mixed with chocolate. Gorgeous fruit, medium to full body, supple tannins. It comes from the 30-60 year old Vranec vines from the oldest winery in Macedonia, Tikveš winery. (Retail Price \$12.99)

★ Food Pairing: veal, pork loins, goulash, spicy dishes, manchego



REGULAR WHITE



1. Jean Vullien & Fils Jacquere 2019

Savoie, France

100% Jacquere grape from dark limestone and black marl soils. White, limpid, crystalline appearance. Nose is delicate and fine, intense or mingle notes of boxwood and white flowers or dominate notes of minerals and lemons. The mouth is light and straight which leaves a pleasant impression. (Retail Price \$15.99)

★ Food Pairing: best as an aperitif, fondue, mountain cheeses, avocado, marcona almonds

2. Bouchon Chardonnay 2018

California

A full-flavored Chardonnay with aromas enhanced by careful aging in oak casks. Delicate hints of citrus with a balanced mouth feel. Rich texture with a long creamy finish. (Retail Price \$11.99)

★ Food Pairing: meaty white fish, shellfish, poultry and pork dishes, cream sauce, mild cheeses



3. Elicio Vermentino 2019

Provence, France

The strikingly clear pale-yellow color builds anticipation for the fulsome saline, herbal, citrus, and tropical fruit nose. Those same flavors explode on the full-bodied palate as fine details such as olive oil, garrigue, and juicy fruit flavors emerge to fill out this refreshing wine with a pleasant acidity and a persistent salty tang. (Retail Price \$13.99)

★ Food Pairing: Mediterranean dishes, Southeast Asian dishes, white beans, pesto, enchilada

4. Zonin Pinot Grigio 2018

Friuli Aquileia, Italy

Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse. Remarkably soft and lightly dry yet extremely fresh. Its light and elegant structure makes this an unusually refined and aristocratic wine. (Retail Price \$10.99)

★ Food Pairing: artichokes, zucchini, light pasta, antipasto, capers, chicken, burrata



5. Pehhcora Pecorino 2018

Abruzzo, Italy

Pecorino is now widely cultivated in Abruzzo as well as Marche and it has been enjoying a resurgence in the last decade, previously was mainly used in blends. Straw-yellow color with some green hints. A refreshing, crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals. On the palate it has a rounded flavor, a creamy texture with peaches and an intense, clean finish. (Retail Price \$15.99)

★ Food Pairing: fresh seafood, asparagus, herbs, olives, pecorino cheese

6. Altanza Blanco 2018

Rioja, Spain

Sauvignon Blanc from Rioja! Its fruity character stands out both in the nose and in the mouth, finding tropical aromas such as pineapple and banana. Then more citrus notes like lemon or grapefruit and floral aromas like jasmine. In its final phase it has a slight point of stone fruit. (Retail Price \$13.99)

★ Food Pairing: Valencian paella, oysters, pulo a la gallega, seafood tapas



REGULAR MIX



1. Chateau Vieux Manoir 2016

Bordeaux, France

60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc. This rich wine is full of ripe fruits and some firm tannins that are already integrated. The bouquet is powerful with lightly spiced red fruits aromas. Full, warm and spicy, it has excellent potential. Drink from 2021. ~ 90 Points. Wine Enthusiast (Retail Price \$14.99)

★ Food Pairing: steak, meaty/smoky dishes, grits, tacos, pizza, lasagna

2. Giuliano Rosati Rosso di Toscana 2018

Tuscany, Italy

This red blend of Merlot and Sangiovese comes from the select vineyards throughout the regions of Veneto, Tuscany, and Abruzzo. A rustic red wine with flavors and aromas of ripe cherries, blackberries, and zesty black pepper. Smooth tannins, acidity, and structure make this wine a perfect choice for many of your favorite dishes. (Retail Price \$11.99)

★ Food Pairing: risotto, pasta dishes, roasted meats, mature cheese



3. Gitton Pere & Fils Coteaux du Viennois de la Vigne du Taureau 2015

Loire, France

Pure, elegant Pinot Noir with juicy red fruit balanced with remarkable acidity. A very Burgundian earthiness opens to notes of wild cherry. It's an outburst of freshness on the palate, a body full of momentum and tension ending in a hint of vanilla. (Retail Price \$17.99)

★ Food Pairing: turkey, Thanksgiving dishes, roast chicken, wild mushrooms, duck confit

4. Jean Vullien & Fils Jacquere 2019

Savoie, France

100% Jacquere grape from dark limestone and black marl soils. White, limpid, crystalline appearance. Nose is delicate and fine, intense or mingle notes of boxwood and white flowers or dominate notes of minerals and lemons. The mouth is light and straight which leaves a pleasant impression. (Retail Price \$15.99)

★ Food Pairing: best as an aperitif, fondue, mountain cheeses, avocado, marcona almonds



5. Bouchon Chardonnay 2018

California

A full-flavored Chardonnay with aromas enhanced by careful aging in oak casks. Delicate hints of citrus with a balanced mouth feel. Rich texture with a long creamy finish. (Retail Price \$11.99)

★ Food Pairing: meaty white fish, shellfish, poultry and pork dishes, cream sauce, mild cheeses

6. Elicio Vermentino 2019

Provence, France

The strikingly clear pale-yellow color builds anticipation for the fulsome saline, herbal, citrus, and tropical fruit nose. Those same flavors explode on the full-bodied palate as fine details such as olive oil, garrigue, and juicy fruit flavors emerge to fill out this refreshing wine with a pleasant acidity and a persistent salty tang. (Retail Price \$13.99)

★ Food Pairing: Mediterranean dishes, Southeast Asian dishes, white beans, pesto, enchilada



PREMIUM RED



1. Terra Noble Gran Reserva Carmenere 2017

Maule Valley, Chile

The wine shows a purple-red color with bluish shadings. Highly complex on the nose, it stands out for its ripe black fruits, spicy notes and soft touches of bitter chocolate. It feels concentrated on the palate, with sweet and round tannins, a balanced acidity tension and a touch of chocolate in its ending, which comes from its aging process in French oak barrels. (Retail Price \$19.99)

★ Food Pairing: Mexican dishes, brisket, lamb stew, black beans, hearty rice dishes

2. Zeni Marogne Valpolicella Ripasso 2017

Veneto, Italy

It has an intense purple-red color with purplish highlights. On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste.

(Retail Price \$29.99)

★ Food Pairing: braised meats, steak, meatloaf, Parmigiano Reggiano, aged bold cheeses



3. Carpe Diem Cabernet Sauvignon 2016

Napa Valley, California

Grapes were vinified under the strict supervision of Christian Moueix's winemaking team at Dominus in Yountville. The wine embodies the essence of classic Napa Valley Cabernet Sauvignon - fruit forward, elegant, and exhibits soft tannins. Oak is used sparingly to keep Carpe Diem fresh and vibrant. Look for aromas and flavors of wild strawberries, vanilla and cherries. (Retail Price \$34.99)

★ Food Pairing: lamb shanks, slow roasted beef tenderloins with grilled seasonal vegetables, Moussaka

4. Chateau Mont-Redon Lirac 2016

Rhone, California

70% Grenache, 20% Syrah, 10% Mourvedre. Red-cherry and blackberry notes are shaded by tones of anise and forest floor in this full-bodied. Red-currant acidity lends crispness to the midpalate, accented by fine but drying, grippy tannins on the finish. Enjoy this elegantly structured but easy-drinking wine now through 2026. (Retail Price \$26.99)

★ Food Pairing: Moroccan dishes, duck breast, ratatouille, calzone, hearty soup



5. Caruso e Minini Perricone 2017

Sicily, Italy

Pungently perfume and nose offers violet, lavender, Szechuan pepper, lemongrass, blood orange and small red berries. Then juicy and very fresh flavors similar to the aromas, plus a building licorice nose, linger impressively on the medium-bodied mouthfeel. Closes with magical, persistent inner-mouth perfume and truly exceptional clarity and cut. (Retail Price \$21.99)

★ Food Pairing: swordfish, tuna steaks, legumes, eggplant parmesan, ragu, mushroom

6. Grochau Cellars Commuter Cuvee Pinot Noir 2018

Willamette Valley, Oregon

This wine is all about the bright fresh purity of Willamette Valley Pinot Noir. Fragrant, spiced-biscuits and floral aromas with light, bright red berries and cherries. The palate has a crunchy, lithe and juicy feel with a sleek, succulent and elegant, pure finish. Drink in the next five years. (Retail Price \$31.99)

★ Food Pairing: baked salmon, pork loins, curry, teriyaki chicken, carpaccio



PREMIUM MIX



1. Terra Noble Gran Reserva Carmenere 2017

Maule Valley, Chile

The wine shows a purple-red color with bluish shadings. Highly complex on the nose, it stands out for its ripe black fruits, spicy notes and soft touches of bitter chocolate. It feels concentrated on the palate, with sweet and round tannins, a balanced acidity tension and a touch of chocolate in its ending, which comes from its aging process in French oak barrels. (Retail Price \$19.99)

★ Food Pairing: Mexican dishes, brisket, lamb stew, black beans, hearty rice dishes

2. Zeni Marogne Valpolicella Ripasso 2017

Veneto, Italy

It has an intense purple-red color with purplish highlights. On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste.

(Retail Price \$29.99)

★ Food Pairing: braised meats, steak, meatloaf, Parmigiano Reggiano, aged bold cheeses



3. Carpe Diem Cabernet Sauvignon 2016

Napa Valley, California

Grapes were vinified under the strict supervision of Christian Moueix's winemaking team at Dominus in Yountville. The wine embodies the essence of classic Napa Valley Cabernet Sauvignon - fruit forward, elegant, and exhibits soft tannins. Oak is used sparingly to keep Carpe Diem fresh and vibrant. Look for aromas and flavors of wild strawberries, vanilla and cherries. (Retail Price \$34.99)

★ Food Pairing: lamb shanks, slow roasted beef tenderloins with grilled seasonal vegetables, Moussaka

4. Marques Casa Concha Chardonnay 2016

Limari Valley, Chile

Light yellow in color. Combining richness with elegance and vibrancy this ripe, delicious wine serves up tasty white pear, mineral notes, and toasty hazelnut. Deeply concentrated with a silky texture and layers of pears and ripe figs and mineral flavors with a long and vibrant finish. (Retail Price \$25.99)

★ Food Pairing: grilled prawns, chicken potpie, fish with citrus butter, salad with apple and pecans



5. Gradis'Ciutta Collio Pinot Grigio 2017

Friuli-Venezia Giulia, Italy

Brilliant straw yellow with reflections tending to a copper color. Delicate and elegant, calling to mind flavors of vegetables, such as tomato leaf; peach and ripe apples. Savory and gentle, it has balance amidst its power, leaving a pleasing, friendly aftertaste that invites another sip. (Retail Price \$25.99)

★ Food Pairing: artichokes, zucchini, light pasta, antipasto, capers, chicken, burrata

6. Granbazan Etiqueta Verde Albarino 2019

Rias Baixas, Spain

This Albariño offers its fresh coastal richness with the kind of naked joy delivered in a freshly shucked scallop. That clean depth of flavor carries the sunny feel of the Atlantic coast in summer. The wine spends three months on the lees, in tank, developing white flower notes but no toastiness or excess weight. It's a fresh, bold beauty. (Retail Price \$23.99)

★ Food Pairing: ceviche, fish tacos, scallops, shellfish, sushi

