

THE GRAPEVINE GAZETTE



February is a Winter wonderland of ski vacations and powdered snow, mingled with St Valentine's Day and romantic dinners. It's a great time to indulge in those feasts that warm the cockles of our hearts as well as satiate our palates. It's also the month in which these unique celebrations take place that offer both awe and curiosity - Bubble Gum Day; National No Politics Day (good luck on that); Eat Ice Cream for Breakfast Day; Ground Hog Day; And Feed the Birds Day. Of course, no meal would be complete without a wonderful wine pairing. As such, we offer the following suggestions from our wine staff that will hopefully satisfy your palate and keep at bay the chilly climes outside. As always, enjoy and drink outside the box.

MONTHLY SELECTIONS

FEBRUARY 2019

ALLIMANT LAUGNER CREMANT D'ALSACE BRUT ROSÉ

REGULAR **19.99**

GAZETTE SPECIAL **17.99**

88 Points Wine Enthusiast. The month of love is upon us. Now let's make a toast to love with the perfect glass of bubbly. Both tasty and affordable, letting you know that true love doesn't have to break the bank. Tastes of tart strawberry and lemony brightness crossed with fizzy sensations make this frothy little rosé just to die for.

Kyle Ezidro Wine Specialist Westwood

SURPRISE YOUR LOVE AND TRY PAIRING WITH CHOCOLATE COVERED STRAWBERRIES AND WHIPPED CREAM. HAPPY VALENTINE'S DAY!

Kyle Ezidro Wine Specialist Westwood

LAURENT-PERRIER LA CUVÉE BRUT

REGULAR **44.99**

GAZETTE SPECIAL **39.99**

92 Points Wine Spectator. Ready to fall in love again? With Valentine's Day just around the corner... may we introduce 'La Cuvée' by Laurent-Perrier. It's a revamped & updated version of their classic 'Brut' Champagne... but substantially better than previous years. They've added 10% more Chardonnay grapes, which provide an elegant and smooth texture. They let this cuvee age on the lees for an additional 6 months, extracting more flavor, and yet the taste is vibrant, clean and fresh. A well balanced medley of golden delicious apple, lemon zest, shortbread biscuit & hint of spice! -- LP is a Champagne house with a renowned reputation, so it's great as a delicious gift or for that special dinner. **TRY PAIRING IT WITH DECADENT D'AFFINOIS DOUBLE CREAM SOFT BRIE FROM OUR CHEESE DEPARTMENT. SALUTE!**

Drew Murphy Wine Specialist Westwood

NICOLAS FEUILLATTE BRUT RESERVE

REGULAR **39.99**

GAZETTE SPECIAL **29.99**

92 Points Wine Spectator. Nothing says romance for Valentine's Day more than French Champagne. One of the best-selling Champagnes in the world, Feuillette is a blend of all three main Champagne grapes. It is elegant and fruity, with a soft, balanced character that makes it very pleasurable. White fruits are cut with lemon acidity that gives a lively, crisp aftertaste.

PAIR THIS BUBBLY BEAUTY WITH CAVIAR, PATÉ AND LIGHT CHEESES AND IT WILL, OF COURSE, BE SPLENDID AS A TOAST TO ONE'S TRUE LOVE. OKAY, A BIT SAPPY BUT TRUE!

Michael Cristillo Certified Specialist of Wine; Corporate Wine & Spirits Buyer

BODEGAS MUGA RIOJA BLANCO

REGULAR **19.99**

GAZETTE SPECIAL **16.99**

92 Points James Suckling (Both 2016 & 2017)

A full bodied lively white blend from famous family owned Bodegas Muga in Rioja, Spain. This classy blend is made up of traditional white Rioja grapes; 90% Viura, with about 10% Malvasia and Garnacha Blanca, and fermented in new French oak with 3 months on its lees until ready for bottling. A nose of citrus and toasty almonds with clean floral scents and a palate with hints of golden delicious apples and grapefruit on the finish with refreshing acidity. **THIS MUGA BLANCO IS REFRESHING AND PAIRS WELL WITH BRISTOL FARMS SEAFOOD AND SHELLFISH, AS WELL AS ANY CRISP SALAD OR WITH FRESH SALMON. THIS FABULOUS WINE IS READY TO DRINK NOW.**

Bert Svensson Certified Sommelier; Wine Specialist Manhattan Beach

DECOY SONOMA COUNTY SAUVIGNON BLANC

REGULAR **19.99**

GAZETTE SPECIAL **17.99**

Duckhorn Vineyards has been crafting Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy Sonoma County Sauvignon Blanc allows winemaking team the opportunity to explore a different expression of this great grape from another prized California appellation. This bright and aromatic wine offers enticing layers of lemon and lime zest, as well as lovely notes of honeydew and nectarine. On the palate, refreshing acidity mingles with a subtle undercurrent of sweet fruit that carries through to a refreshing, vibrant finish.

ENJOY WITH SOUR-ORANGE YUCATÁN CHICKEN, OYSTERS, SHELLFISH, SEAFOOD PASTA AND GOAT CHEESE.

Jose Cortes Wine Specialist South Pasadena

DOMAINE LA CLEF DU RECIT SANCERRE ROSÉ

REGULAR **27.99**

GAZETTE SPECIAL **22.99**

Just because there's a chill in the air, it doesn't mean that a glass of crisp, delicious pink wine is out of season. In fact, I think rosé is the perfect foil for all occasions, whether you're looking for a pick-me-up after a particularly arduous day at the salt mine, or you just want something light and refreshing to go with a fresh salad, and yes, with some grilled shrimp would be awesome. Sancerre, best known for its stylistic Sauvignon Blanc, is also home to Pinot Noir which makes some delicious rouge, and equally as enticing pink. Delicately fruity, its succint strawberry, raspberry and melon flavors are lifted by a brisk acidity and slight piquant salinity that really keeps it fresh. I can't think of a better time for rosé than, well, now.

PAIRS WITH FRESH SEAFOOD, OF COURSE, POULTRY,

MILD GOAT CHEESES AND MY FAVORITE, A MIXED CHARCUTERIE PLATTER.

Geoff Nicoll Dir. Beer, Wine & Spirits

SANS LIEGE COTES DU COAST PASO ROBLES PROPRIETARY WHITE

REGULAR **23.99**

GAZETTE SPECIAL **19.99**

Winemaker Curt Schalchlin has created this marvelously satisfying Rhone style blend produced and bottled in Paso Robles with grapes from Bien Nacido and Santa Barbara Highlands. Looking impressive in the glass with the color of straw to gold and a nose of tiny flowers and vanilla. On the palate, you immediately experience brightness of white stone fruit, great acid balance, minerality, and a touch of salinity. Feel the essence of sweet corn in your cheeks with a long and pleasant finish of light cream and caramel.

ENJOY THIS BOTTLE PAIRED WITH RAW OYSTERS, LIGHT-FLESHED FISH PREPARED WITH CITRUS & CAPERS, OR A CHEESEBOARD OF HARD & SOFT GOAT AND SHEEP CHEESES. FOR BEST ENJOYMENT, DO NOT OVER-CHILL THIS WINE.

Neal Wasserman Wine Specialist La Jolla

MER SOLEIL SILVER UNOAKED CHARDONNAY

REGULAR **22.99**

GAZETTE SPECIAL **18.99**

This beautifully balanced wine from the cool climate of Monterey, California is an extraordinary expression of unoaked Chardonnay. It is fermented and aged in both stainless steel and concrete tanks imported from Burgundy, France. The color is light gold with a clean edge. The nose suggests a soft, gentle mix of fleshy apricot and honey. There is a hint of savory salt, wet stone and a light minerality on the palate providing a subtle roundness that is clean and balanced. The finish is a lush and welcoming invitation to relax and imbibe.

ENJOY THIS VERSATILE WINE WITH FRESH OYSTERS, GRILLED FISH OR JUST POOLSIDE LOUNGING.

Michael Phillips Wine Specialist Westchester

SEAN MINOR SONOMA COAST PINOT NOIR

REGULAR **18.99**

GAZETTE SPECIAL **15.99**

Pinot Noir is a classic choice for any occasion and goes with almost everything. And the rare phrase "it's worth more than we're asking" comes into play here, it's that good. Alluring aromas of wild plums and cloves mingle with flavors of vivid red cherries, blueberry and strawberry with added notes of spice and vanilla. This Sonoma Coast Pinot Noir is medium-bodied with earthy sweet oak notes throughout the mid-palate and segues to a spicy finish framed by fresh fruit and silky round tannins.

PAIR WITH WINTER RECIPES SUCH AS BEEF BOURGUIGNON AND OTHER HEARTY STEWS, STUFFED CHICKEN BREAST AND GRILLED SALMON OR FRESH STEELHEAD TROUT.

Michael Cristillo Certified Specialist of Wine; Corporate Wine & Spirits Buyer

FOSSIL POINT EDNA VALLEY PINOT NOIR

REGULAR **17.99**

GAZETTE SPECIAL **14.99**

The Central Coast is home to some terrific vineyards, and Edna Valley boasts a perfect environment that has an ideally unique situation. Just east of Pismo Beach, it lies on the backside of a small range that allows the coastal breeze to keep temperatures moderate, but allow the warmth of the valley to deliver the appropriate ripeness. Bright cherry and Bramble flavors abound in this classic Edna Valley Pinot Noir. Neutral and once-used French oak barrels provide notes of new leather and vanilla.

ENJOY WITH SLOW-COOKED PORK BELLY, ROASTED DUCK OR MISO-GLAZED BLACK COD.

Michael Contreras Wine Specialist Beverly Hills

VIETTI BARBERA D'ASTI TRE VIGNE

REGULAR **18.99**

GAZETTE SPECIAL **16.99**

Piemonte, Italy's northeastern territory, is historic and glorious, and is a place that should be on your itinerary. Best known for the noble Barbaresco and Barolo wines, it is also home to some more approachable varieties that are highly worthy of praise. As it is quite temperate, it is known for thinner skinned varieties that are less overtly extracted and dense, but still display ample power. In fact, Barolo is one of the longer-lived reds so wimpy I am not implying, just less chunky. So Nebbiolo is king, that is not in dispute, but Barbera, a truly delightful varietal, has plenty of charisma and flair, so is not to be ignored. The flavors are bright and racy, with ample cherry, plum, slightly dusty tannins and a crisp, almost crunchy finish. Zesty comes to mind, but not angular or sharp, just pure enjoyment, and versatility.

PAIR WITH A SEASONED PORK LOIN, VEAL, HOME FIRED PIZZA, OR GRILLED BREAD, A SLAB OF TALEGGIO AND SMALL BOULDER OF PECORINO.

Geoff Nicoll Dir. Beer, Wine & Spiritst

BOEKENHOUTSKLOOF THE WOLFTRAP SYRAH-MOURVEDRE -VIOGNIER

REGULAR **9.99**

GAZETTE SPECIAL **8.99**

I remember first tasting this wine while working at a small wine shop in Venice, CA. a few years ago, and without a doubt it remains a favorite. An intriguing blend of Syrah, Mourvedre and Viognier from Cape of Good Hope South Africa, it is filled with a subtle balance of spice and smoke both on the nose and palate. The finish is soft with a hint of oak and earth. This wine is a great value making it an easy introduction to the wines of South Africa. Highly recommended for anybody looking to expand their wine experience.

PAIR IT WITH ROAST BEEF, PRIME RIB OR A JUICY GRILLED STEAK.

Michael Phillips Wine Specialist Westchester

TENUTA DE NOZZOLE CHIANTI CLASSICO RISERVA

REGULAR **24.99**

GAZETTE SPECIAL **21.99**

94 Points James Suckling 2015. Chiantis are dry red wines coming from the Chianti region of central Tuscany. The 2015 was awarded 92 points from Wine Advocate and 93 points from Wine Spectator. Sour cherries and sandalwood on the nose followed by earthy under tones. Maturation in oak barrels for 16 months give Nozzle its firm elegant tannins.

A GREAT PAIRING FOR GRILLED VEGETABLES OF MEATS, AND A GREAT MATCH WITH ANY TOMATO BASED DISH OR HARD CHEESES LIKE GRANA PADANA. Dorothy Sagebiel Wine Specialist Westchester

SASSETTI PERTIMALI ROSSO DI MONTALCINO

REGULAR **29.99**

GAZETTE SPECIAL **26.99**

92 Pts James Suckling 2014.

Pertimali wines are renowned for representing the perfect balance between the fruit forward wines of the south and the structured mineral wines of the north. Rosso Di Montalcino "Baby Brunello" uses the characteristics of the region to produce a rich and earthy full body Rosso. The deep heady fruit, refined spice, soft velvety tannins and long finish make the wine enjoyable now.

PAIRS WITH COLD WEATHER AND A CURED MEAT AND CHEESE PLATTER.

Scott Davis Wine Specialist Palm Desert

VIÑA COBOS EL FELINO MENDOZA MALBEC

REGULAR **19.99**

GAZETTE SPECIAL **16.99**

Viña Cobos is a visionary project created by one of the first "travelling winemakers" from the United States.

The legendary Paul Hobbs on a venture to South America fell in love with the vineyards and people of Argentina.

That was back in the late 90's, and the rest is history.

He introduced a range of "critter" wines, Felino, LaGarto and Cocodrillo, (Feline, Lizard and Crocodile, each represented a different varietal) and the Felino got its claws out and stuck. The wines back then substantially over-delivered, and have only gotten better since. His passion and his minimal interventionist mindset lets the vines do the talking, he just coaxes them in a direction that makes them great. Tremendous purity (redolent of all his award winning wines) and elegance, but with a definite voice, these wines are excellent examples of their region. Choc full of deep cherry, berry, some dried fruits, spice and judicious use of oak. A fantastic yet affordable rendition of Argentine Malbec, with a little California flair.

A WONDERFUL MATCH WITH MUSTARD AND HERB RUBBED LEG OF LAMB, SANTA MARIA STEAK OR SIMPLY A LIGHTLY SEASONED AGED NEW YORK.

Geoff Nicoll Dir. Beer, Wine & Spirits

LE MACCHIOLE BOLGHERI ROSSO

REGULAR **32.99**

GAZETTE SPECIAL **28.99**

92 Points Wine Spectator, (2015 & 2016)

Bolgheri, not on the tip of anyone's tongue, in fact, most are unaware of what / where Bolgheri is. What is ironic is, one of Italy's most iconic wines is from Bolgheri, and once was considered *Vino da Tavola*, or "Table Wine", a bottom tier designation. But after a decade or so of producing some staggeringly good wines, it was elevated to DOC status, and not without merit. Today, Ornellaia, Sassicaia and Tignanello, among others, have cemented the zones viability as world class. Sandy soils, temperate climate, and Tuscan roots meld with Bordeaux varietals to create a wine of place and uniqueness. Merlot is exceptionally well adapted here, the purity and freshness of the fruit reflects some of the sea, but just a touch, with some warmer influence of the offshore winds and sloping hillsides. Le Macchiole is a bold yet refreshing gem that really treats the senses. It is all about freshness with concrete and steel being the primary vessels for ageing, but also sees refill barrels for modest seasoning. While it's about half Merlot, there are ample percentages of Franc, Sauvignon and Syrah. What a classy, and classic meld, it is just truly a beautiful and graceful wine.

MATCH WITH A WELL-MARbled STEAK OR A JUICY LAMB CHOP, OR SOME CLASSIC PROSCIUTTO AND SHEEP'S MILK CHEESES.

Geoff Nicoll Dir. Beer, Wine & Spirits

DANCING CROW VINEYARDS LAKE COUNTY CABERNET SAUVIGNON

REGULAR **19.99**

GAZETTE SPECIAL **16.99**

2016 Dancing Crow Vineyards Cabernet Sauvignon is 75% Red Hills and High Valley Cabernet 14% High Valley Malbec, and 6% and 5% respectively of High Valley Petit Verdot and Tempranillo. This wine highlights how the power of Lake County's Red Hills seamlessly compliments the elegance and aromatic freshness of the High Valley. Aromas of plum, allspice and clove develop in flavors of fresh dark cherry and cedar on the palate. The Red Hills fine tannins provide a smoothly textured palate sensation from start to finish. Fresh acidity from the High Valley culminates in a bright finish of cherry with a gentle note of French oak.

ENJOY WITH STEAK, BEEF SHORT RIBS, ROAST OR GRILLED LAMB AND HARD CHEESES SUCH AS AN AGED CHEDDAR OR GOUDA.

Jose Cortes Wine Specialist South Pasadena

THE FABLEIST PASO ROBLES CABERNET SAUVIGNON

REGULAR **19.99**

GAZETTE SPECIAL **16.99**

Simply one of the more fun wine collaborations in California, making some great wines at affordable prices. When Curt Schalchlin from Sans Liege and Andrew Jones from Field Recordings get together my

expectations go up. And this wine delivers! This is a very enjoyable Paso Robles Cabernet Sauvignon with notes and flavors of ripe black fruits, sweet plums, with the right earthiness and mild spices. Enjoy now.

DRINKS NICELY ON ITS OWN AND PAIRS VERY WELL WITH BRISTOL FARMS MEATS, INCLUDING BBQ RIBS, OR A SIMPLE DISH SUCH AS MEATLOAF WITH BUTTERY POTATOES, GRILLED SAUSAGES OR ENJOY WITH SOME OF BRISTOL'S AGED CHEESES.

Bert Svensson Certified Sommelier; Wine Specialist Manhattan Beach

BON ANNO NAPA VALLEY CABERNET SAUVIGNON

REGULAR **25.99**

GAZETTE SPECIAL **21.99**

This seductive wine shows classic Cabernet Sauvignon aromas of spice and sage followed by a mix of blueberries and blackberries with fresh raspberry notes. With a nice balance of acid and well integrated tannins, this wine is smooth, supple and sleek in the mouth: it is well balanced across the palate showcasing flavors of dark fruit, currants and hints of mineral and anise.

PAIR WITH ALL ROAST MEATS, STEWS, BURGERS AND OUR VERY OWN BRISTOL FARMS MEATLOAF.

Michael Cristillo Certified Specialist of Wine; Corporate Wine & Spirits Buyer

NOTARY PUBLIC SANTA YNEZ VALLEY CABERNET SAUVIGNON

REGULAR **26.99**

GAZETTE SPECIAL **23.99**

Set in the Santa Ynez Valley of the Santa Barbara growing region, Notary Public is producing some enticing and delicious Cabernet. A soft, dusty purple in the glass with a nose of ripe cherry and plum. Good ripe fruit, modest alcohol content, and refined tannins make this very approachable Cabernet an extremely pleasing choice.

GREAT BALANCE MAKES THIS BOTTLE IDEAL FOR RECEPTIONS OR PAIRED WITH A DINNER OF ROASTED PRIME RIB, RACK OF LAMB, OR EVEN TURKEY. THIS CABERNET IS SURE TO BE A CROWD PLEASER.

Neal Wasserman Wine Specialist La Jolla

CHATEAU COUFRA HAUT MEDOC 2005

REGULAR **39.99**

GAZETTE SPECIAL **29.99**

92 Points Wine Enthusiast. After your initial enjoyment of Champagne, pour this bold yet elegant beauty with your romantic dinner. The 2005 Coufran, produced primarily with Merlot, is concentrated and rich with black cherry, blueberry and an earthy, spicy mouthfeel. Medium-bodied, with a long, heady power and richness, this is seriously endowed Bordeaux to enjoy now. *Tres magnifique!*

PAIR WITH ANY CUT OF MEAT AND PUSHING THE ENVELOPE HERE, SHEPARD'S PIE.

Michael Cristillo Certified Specialist of Wine; Corporate Wine & Spirits Buyer

FAUST NAPA VALLEY CABERNET SAUVIGNON

REGULAR **59.99**

GAZETTE SPECIAL **49.99**

92 Points Wine Advocate 2016

Bright smooth and rich ruby with captivating aromas of black currant, red cherry and spice are lifted out of the glass. The wine is inviting with a supple mouth-feel and notes of cassis, dark chocolate and ripe berries. The layers of complexity continue to develop throughout a silky finish. **THIS IS A FINE EXAMPLE OF NAPA CAB, AT A REASONABLE PRICE, AND IS A WONDERFUL PARTNER TO OUR AGED BEEF AND EXCEPTIONAL SELECTION OF AGED CHEESES.**

Dennis Johnson Wine Specialist Hollywood

AMICI NAPA VALLEY CABERNET SAUVIGNON

REGULAR **49.99**

GAZETTE SPECIAL **44.99**

92 Points Wine Advocate 2016

It's officially 2019 and this time of year is about friends and family gathering together and enjoying the memories of 2018. Amici is the perfect wine for this, as Amici means "friends" in Italian. It was created by friends for friends to enjoy and share good times. This Cabernet comes with a balanced expression of bright fruit, mild oakiness, firm tannins with a rich, velvety texture that lingers throughout. **IT'S A MEDIUM TO FULL-BODIED WINE THAT COMPLIMENTS AGED AND FIRM CHEESES AND PAIRS WELL WITH A HEARTY SELECTION OF MEAT AND POULTRY.**

Chanel Johnson Wine Specialist Santa Monica

GROTH VINEYARD OAKVILLE CABERNET SAUVIGNON

REGULAR **59.99**

GAZETTE SPECIAL **54.99**

92 Points Wine Advocate 2016

In my opinion, the folks at Groth don't get enough recognition or praise for the consistently well-made offerings they've produced since 1982. Concentrating on only 3 sustainably farmed, estate grown varietals (Sauvignon Blanc, Chardonnay and Cabernet Sauvignon) allows for the attention to detail that results in amazing releases year after year. This 80% Cabernet Sauvignon/20% Merlot blend results in a big and lush wine packed with gobs of ripe, fleshy fruit, supple tannins and finishes with crisp acidity that rounds it out nicely.

I'M THINKING A BIG JUICY PORK CHOP OR A NICE CUT OF BEEF (FILET MIGNON, NEW YORK STRIP OR A NICELY MARBLED RIB-EYE) WOULD DO THIS WINE JUSTICE.

Fernando Damasco Wine Specialist Mulholland

Bristol Farms

GOOD • FOOD • MARKET

GLAETZER WALLACE BAROSSA VALLEY SHIRAZ/GRENACHE

REGULAR **29.99**

GAZETTE SPECIAL **24.99**

91 Points James Suckling 2015

Glaetzer winery is one of the gems of the Barossa Valley of Australia and the name Wallace comes from the ancestral name of Colin's wife, Judith – that family hails from the old market town of Cupar in Fife, Scotland and one suspects is related to the great Braveheart. Judith's Celtic heritage is reflected in the three elements of the Wallace symbol - the Celtic cross, thistle and the Celtic knot pattern. Glaetzer Wallace takes on the traditional Barossa Valley blend of Shiraz and Grenache in a modern way. The Shiraz brings backbone, flesh and body to the wine with the Grenache adding a soft, vibrant juiciness. An enticing nose of dark plum, raspberry and lavender with hints of anise and ground spice segues to black fruit with touches of pepper and blackcurrant. Firm, savory yet rounded tannins balance with brightness and lift.

PAIR WITH OUR CHOICE MEATS LIKE A PORTERHOUSE OR A RIBEYE AT THE FOREFRONT.

Michael Cristillo Certified Specialist of Wine; Corporate Wine & Spirits Buyer

VALDICAVA BRUNELLO DI MONTALCINO

REGULAR **139.00**

GAZETTE SPECIAL **109.00**

98 Points James Suckling 2013

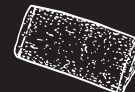
There are few things in life worthy of being called life-changing, but personally, trying this amazing Italian wine for the first time over 15 years ago created that eye-opening moment for me and established my love affair with vino. Valdicava is consistently one of, if not the best producer of Sangiovese in all of Tuscany. Their 2013 offering is one of the best in recent memory, the texture is rich and complex yet velvety smooth, saturated with layers of dark cherry and red berry fruit, supported with balanced earthy nuances of herbs, leather and subtle oak. Showing nice balance early on, this beauty will drink well now with a little patience but will age and develop gracefully over the next 10-20 years.

A MATCH MADE IN HEAVEN WITH HARD CHEESES, HEARTY TOMATO BASED CUISINE OR DISHES FEATURING ROASTED OR GRILLED MEATS.

Fernando Damasco Wine Specialist Mulholland



MONTHLY SELECTIONS



FEBRUARY 2019

Prices valid February 6 - March 5

All wines assort for 10% discount when 6 or more bottles are purchased. All selections are 750 ml unless otherwise noted. No rain checks. While Bristol Farms takes every effort to ensure adequate supply, all offerings are subject to availability.

Bristol Farms

GOOD • FOOD • MARKET