

THE GRAPEVINE GAZETTE



March is the month we start to notice a sense of change. The days and sunsets get longer, we spring forward in time and the weather starts getting warmer. For us wine enthusiasts, March is the beginning of a new vintage, as the vines wake up from their winter hibernation and start budbreak. This is an exciting time for all of us as we look forward to the numerous sensory transformations all around us.

MONTHLY SELECTIONS

MARCH 2023

DISCOVERY WINERY – JAFFURS WINE CELLARS

This is the inaugural month where we will feature a new discovery winery, brewery or distillery. Our discovery for this month is Jaffurs Winery and their State Street Syrah. The winery was established in 1994 by Craig Jaffurs and they specialize in Rhone varietals along with Chardonnay and Pinot Noirs. They are a boutique winery producing approximately 5000 cs a year. Their winery / tasting room is 5 blocks from the beach in downtown Santa Barbara. They source exceptional fruit from famed vineyards sites where they have complete control on the blocks of their fruit that are grown. Their fruit comes from Santa Ynez, Ballard Canyon, Santa Rita Hills, Los Alamos and Santa Maria.

Tony Porras, CSW, Director of Wine & Spirit

JAFFURS STATE STREET SYRAH SANTA BARBARA

REGULAR **\$24.99**

GAZETTE SPECIAL **\$19.99**

Wine Enthusiast - 93 Points

The State Street Syrah is their newest project where they blend the fruit from their different Syrah projects. This is what Wine Enthusiasts said about this project. "This new value-priced label from longtime Syrah master Jaffurs is a stunner, with loads of energy, alongside ample complexity. Smashed plum, lilac, roasted meat and pepper aromas make for an elegant nose. Young tannins grip the sip, framing penetrating flavors of purple fruit and peppery spice, with zippy acidity from front to finish".

**ENJOY THIS WINE WITH YOUR FAVORITE
STEAK OR RACK OF LAMB.**

Tony Porras, CSW, Director of
Wine & Spirits

KING ESTATE PINOT GRIS WILLAMETTE VALLEY

REGULAR **\$24.99**

GAZETTE SPECIAL **\$19.99**

The mainstay of King Estate, the Pinot Gris is created from grapes that are certified Biodynamic and organically farmed. Late harvesting encouraged the best expression of the fruit. The color is pale straw almost platinum. Aromas of citrus zest, ripe pear and a vaguely yeasty quality due to some sur lie aging prior to bottling. On the palate, wet stone, melon, ripe apricot, and aromatic blossoms are in harmonic balance with the crisp acidity and slightly viscous mouthfeel making this bottle lush and full-bodied.

**ENJOY THIS WINE WITH RAW OYSTERS,
SEARED FATTY SALMON, OR ROASTED
ORGANIC CHICKEN.**

Neal Wasserman, Court of Sommeliers Level
1, La Cumbre, Santa Barbara

VIETTI ARNEIS, DOCG, ITALY

REGULAR **\$28.99**

GAZETTE SPECIAL **\$24.99**

The Vietti Winery is one of the top producers in the Piedmonte. This elegant Arneis is produced in the Roero hills, Northwest of Alba and Barolo. This grape was almost lost to obscurity but is now making a comeback. In the glass, the pale straw color gives way to a floral and citrus nose. On the palate, this wine is crisp with a great balance of acidity and fruit. Dry, with notes of lemongrass, almond, and fig lead to a pleasingly long finish.

**ENJOY THIS EXCELLENT DRY WHITE WITH
SIMPLE PREPARATIONS OF POULTRY OR PORK,
RAW OYSTERS, WHITE-FLESHED FISH, OR A
NICE CREAMY BLEU CHEESE.**

Neal Wasserman, Court of Sommeliers Level
1, La Cumbre, Santa Barbara

AMICI CABERNET SAUVIGNON NAPA VALLEY

REGULAR **\$55.99**

GAZETTE SPECIAL **\$47.99**

Amici story begins in 1991 when wine maker Jeff Hansen and his friends crushed a few tons of wine. The winery is located outside of Calistoga in Napa Valley where it remains family owned by John Harris. The wine offers a rich opaque purple; followed with aromas of blackberries, black currant, spices giving the wine a bold texture. It finishes with vanilla-bittersweet chocolate later revealing a greater spice.

**PAIRS WELL WITH BEEF, LAMB OR WITH
MATURE CHEESES.**

Miguel Barbarena, Wine Specialist,
Manhattan Beach



SAN FELICE BELL' AJA BOLGHERI DOCG

REGULAR **\$39.99**

GAZETTE SPECIAL **\$34.99**

Bell' Aja is the clear testimony of how a Bordeaux cut meets harmoniously with the terroir of Bolgheri. A real second vin that combines immediate pleasantness with complexity, demonstrating a character deeply linked to its area of origin. Purple in appearance, it exhibits a bouquet redolent of wild berry preserves, lifted by smooth notes of spice. On the palate, it is beautifully balanced and delicious, with supple, velvety tannin.

**ENJOY WITH RAVIOLI WITH DUCK RAGOUT,
GRILLED LAMB CHOPS, ROASTED PORK.**

Jose Cortes Wine Specialist South
Pasadena

BANSHEE CHARDONNAY 2019 SONOMA COAST

REGULAR **\$26.99**

GAZETTE SPECIAL **\$19.99**

This wonderfully complex Sonoma Coast Chardonnay has aromatics of lemon curd, honeysuckle and soft butter cream. In the mouth, the wine is moderate weight but packs extraordinary depth of flavor ripe with lemon, rich crème brulee and caramel and hint of minerality. This round delicate wine finished with bright acidity and creamy finish.

**ENJOY WITH ROASTED CHICKEN, SALMON,
HALIBUT AND A CITRUS VINAIGRETTE FIELD
GREEN SALAD WITH ROASTED PEACHES.**

Jose Cortes Wine Specialist South
Pasadena

LAPOSTOLLE CABERNET SAUVIGNON CHILE

REGULAR **\$18.99**

GAZETTE SPECIAL **\$15.99**

Lapostolle was founded in 1994 when a sheltered vineyard with 100-year-old, pre-phyloxera vines, was discovered. The growing season in this area is warm but balanced by cool breezes from the Andes. The grapes are hand harvested, fermented in stainless steel, and aged in French Oak. This cabernet is full of strawberries and cherries with a touch of spiced plum. It is fresh, bright, and elegant.

**PAIR WITH GRILLED SKIRT STEAK OR YOUR
FAVORITE PASTA WITH RAGU SAUCE.**

Erik Moreno Level 1 Court of Sommeliers 1,
Wine Specialist, Santa Monica

GRGICH HILLS NAPA VALLEY ZINFANDEL

REGULAR **\$42.99**

GAZETTE SPECIAL **\$37.99**

Since its founding in 1977, the team at Grgich Hills Estates has produced some of the finest examples of California winemaking know-how. Crafted from biodynamically farmed fruit, this rich and complex Zinfandel shows copious amounts of red and dark fruit with notes of oak and vanilla and a touch of spice on the finish. Full-bodied and well-structured, drink now or hold for a few years for even greater

enjoyment!

**PAIRS WITH A WIDE ARRAY OF DISHES FROM
GRILLED MEATS AND STEWS TO PASTAS
AND PIZZA, TO CHARCUTERIE AND CHEESE
BOARDS.**

Christopher Liu, WSET II; Wine Specialist,
Rolling Hills



THE FOUR GRACES PINOT NOIR WILLAMETTE VALLEY

REGULAR **\$34.99**

GAZETTE SPECIAL **\$29.99**

Spring would be incomplete without a delicious Pinot. The Four Graces is a lovely example of Willamette Valley Pinot that will add a dash of elegance and flavor to your spring table. Four Graces is a light bodied wine with smooth tannins and good acidity. This wine is big on red fruit but balanced nicely by earthy and oak influenced notes.

**HEAVENLY WITH GAME MEATS OR TO
COMPLETE YOUR SPRING HAM DINNER.
ENJOY!**

Jared Marchant, Wine Specialist,
Palm Desert

HAKUTSURU PLUM WINE

REGULAR **\$16.99**

GAZETTE SPECIAL **\$14.99**

Hakutsuru is located in the famed Nada district of Kobe, a leading sake production area. The name Hakutsuru means "white crane". The cranes reserved character and graceful appearance makes the crane an ideal symbol to represent the excellent quality of Hakutsuru's sake. A pleasing fruity plum aroma characterizes this semi-sweet wine with a slightly tar. Bright and tangy notes. A perfect aperitif or dessert wine.

**PAIRS WITH PUNGENT, CREAMY CHEESE LIKE
ROQUEFORT OR STILTON.**

Calvin Hosokawa, Wine Specialist,
Yorba Linda

BANSHEE SAUVIGNON BLANC SONOMA COUNTY

REGULAR **\$26.99**

GAZETTE SPECIAL **\$16.99**

Banshee Wines was founded in 2009 in San Francisco and later migrated to Healdsburg in

the heart of Sonoma County. Banshee Sauvignon Blanc is a blend of 94% Sauvignon Blanc, 3% Muscat Canelli and 3% Muscat Gallo grapes. This Sauvignon Blanc is a dry, medium bodied wine with fragrant citrus notes of lemon zest, green apple and lychee. There is a slight wet rock minerality and medium acidity with juicy flavors of tropical fruit and a touch of apricot.

**ENJOY A GLASS WITH PAN SEARED
SCALLOPS, SALAD WITH GRILLED SHRIMP OR
A VEGGIE QUICHE.**

JD Buerge, Wine Specialist,
Westwood Village

FOUR ROSES BOURBON KENTUCKY

REGULAR **\$28.99**

GAZETTE SPECIAL **\$25.99**

Founded in 1888, Four Roses has been producing great bourbon with a smooth mellow taste. The nose is gentle with notes of dried apricot, light peach, citrus blossom, and lavender. Spice settles in and mellows as the finish progresses and floral flavors continue as the highlight of the sip. It's a friendly-priced bourbon and one that can sip neat, on the rocks, or used in a cocktail.

Ray Moniz, Wine Specialist, Newport Beach

VERMILLION RED BLEND NAPA VALLEY

REGULAR **\$34.99**

GAZETTE SPECIAL **\$29.99**

Someone asked me to try, and now I'm a fan. This Rhone style California red blend did not disappoint. Light ruby in color with a nose of cherry, licorice, and raspberry. Medium mouth feels with flavors of dark berries, herbs, and tobacco.

PAIRED WELL WITH GRILLED PORK CHOPS.

Michael Contreras, Wine Specialist,
Beverly Hills

GRAFTED PINOT NOIR SAN DIEGO

REGULAR **\$29.99**

GAZETTE SPECIAL **\$14.99**

This is one those spectacular value driven Pinot Noirs that you need to buy a 6 pk. A Willamette Valley Pinot at this price is usually unheard of. This wine is sourced from several famous Willamette Valley winery's which we can't name. The bouquet offers up fresh and baked strawberries, lavender, cinnamon, and cedar. This wine spent 3 years in oak which gives it a soft, rich, and round mouthfeel but it still maintains its freshness with amazing acidity. **PAIR THIS WINE WITH A PAN-FRIED SALMON AND SCALLOPED POTATOES OR ANY CHICKEN DISH WITH A HEARTY RED SAUCE.**

Tony Porras, CSW, Director of
Wine & Spirits

NOVELTY HILL SAUVIGNON BLANC WASHINGTON

REGULAR **\$30.99**

GAZETTE SPECIAL **\$24.99**

This winery is nestled in the Woodinville and is under the direction of Mike Januik, one of Washington State's most acclaimed winemakers. This wine is fresh and vibrant, with ripe pear, melons, and hints tart green apple.

PAIR THIS WINE WITH A GREEK CHICKEN WITH OLIVES, FETA CHEESE AND YOGURT, THAI YELLOW CURRY, OR A SWEET AND SILKY BUTTER CAKE.

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

CUVELIER MALBEC LOS ANDES

REGULAR **\$23.99**

GAZETTE SPECIAL **\$21.99**

With their emphasis towards the production of exception blends, this Malbec from Cuvelier Los Andes can "stand alone" as a wonderful example of the classic Bordeaux grape. The liquid's deep violet and red hue give way to bright hints of plums nestled inside a buttery mouthfeel.

IT'S LONG FINISH AND 14.9% ABV MAKE THIS BOTTLE A WONDERFUL ACCOMPANIMENT FOR YOU FILET AND CREAMED SPINACH WITH SHAVED IRISH CHEDDAR.

Daniel Kline, Wine & Beer Merchandising Manager

TAVIGNANO CERVIDONI ROSSO

REGULAR **\$19.99**

GAZETTE SPECIAL **\$16.99**

In between the Apennine mountains and the Adriatic Sea stands Tenuta Di Tavignano. This Rosso Appellation has sandy and stony soils. The wine has 70% Montepulciano and 30% Sangiovese which is macerated for 12-14 days in stainless steel tanks. This wine fills your mouth with plum and cherry and lovely black cassis notes on the long, lingering finish.

PAIR THIS GORGEOUS ROSSO MUSHROOM RISOTTO, BRAISED SHORT RIBS WITH CARMELIZED ONIONS, OR A SLOW COOKED TRI TIP WITH A BALSAMIC REDUCTION.

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirit Category Buyer

BLACKBIRD ARISE RED NAPA VALLEY

REGULAR **\$59.99**

GAZETTE SPECIAL **\$49.99**

Under the guidance of "Winemaker of the Year" Aaron Pott crafts Bordeaux style wine in the Napa Valley. Blackbird has accrued a cult following over the last 20 years and his flock is continuing to grow. The plum, cherry, pomegranate, tobacco and has gorgeous blackberry jam, blood orange zest and finishes plush and rich.

THIS RED WILL PAIR WELL WITH ROASTED DUCK, GRILLED ROSEMARY ENCRUSTED LAMB CHOPS, OR A SPICY SEAFOOD CIOPPINO.

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirit Category Buyer

ACACIA PINOT NOIR CARNEROS

REGULAR **\$24.99**

GAZETTE SPECIAL **\$20.99**

Acacia Carneros Estates is one of the most diverse vineyards in Carneros. The hot days and to cool nights are the perfect climate for growing the finicky and delicate Pinto Noir Grapes. This gorgeous Pinot Noir has fresh red raspberries, blackberry curd, spicy flavors and has a silky mouth feel with a long red cherry finish.

SERVE THIS WINE WITH GRILLED SALMON WITH CAPERS AND A LEMON CREAM SAUCE, LIGHTLY BREADED VEAL PARMESAN OVER A BED OF ANGEL HAIR PASTA, OR SEAFOOD CREPES.

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirit Category Buyer

MATHEW'S SAUVIGNON BLANC COLUMBIA VALLEY

REGULAR **\$27.99**

GAZETTE SPECIAL **\$22.99**

Out of the Columbia Valley in Washington state, this 100% Sauvignon Blanc boasts aromas of ripe pineapple and pear. These esters translate to a bright, stone fruit and tropical flavors with savory pepper and an herbal finish.

A GOOD CHILL AND A BREATH OF AIR WILL TEMPER THIS "HOT" (ALMOST 14%ABV) WINE AND MAKE IT A PERFECT PAIRING FOR A LIGHT PEAR SALAD WITH STILTON OR A WARM AFTERNOON.

Daniel Kline, Wine & Beer Merchandising Manager

NOVELTY HILL CHARDONNAY WASHINGTON

REGULAR **\$30.99**

GAZETTE SPECIAL **\$24.99**

This is a complex Columbia Valley chardonnay bursting with notes of pear and crisp apple highlighted by warm, zesty notes of spice. Basalt, found extensively in this part of the valley, imbue a wonderful minerality that melodiously interacts with this wines rich and toasty finish.

PERFECT FOR YOUR ROAST CHICKEN DINNER WITH HIMALAYAN-SALT CRUSTED FINGERLING POTATOES.

Daniel Kline, Wine & Beer Merchandising Manager

HENRI BOURGEOIS POUILLY FUME

REGULAR **\$29.99**

GAZETTE SPECIAL **\$26.99**

This Pouilly Fume (Sauvignon Blanc) comes from the chalky-clay hills of Saint-Andelain, peak of the AVA where winegrowing dates back to the Roman era. This terroir driven wine boasts aromas of white stone

fruit, citrus and wet river stones. The flavor profile is clean, crisp, with amazing freshness from the acidity, has a core of white stone fruits and high tone citrus. **PAIR THIS WITH ANY SOFT CHEESES, GRILLED FISH, CHICKEN DISHES WITH WHITE SAUCE OR A GRILLED OCTOPUS WITH A LITTLE SALT AND EVO.**

Tony Porras, CSW, Director of Wine & Spirits

ALKKEMIST GIN SPAIN

REGULAR **\$59.99**

GAZETTE SPECIAL **\$47.99**

Finally!!! A Spanish Gin that is curious in its origins and satisfying in its presentation. This beautifully produced bottle boasts 21 botanicals including Sea Fennel, Rock Tea, Muscatel Grapes to name a scant few. This elixir is distilled three times but only once every Full Moon to imbue this spirit with the mysteries of the natural world. Fresh and mouthwatering, the flavors found in this gin are perfect for a standard Gin & Tonic, would soar when combined with any and of its engaging botanicals in a chilled cocktail, or charm in a cold martini. As the name implies, Alkkemist gin might just transmute your palate from the ordinary to the extraordinary.

Daniel Kline, Wine & Beer Merchandising Manager

BAILEY'S VANILLA MINT IRISH CREAM IRELAND

REGULAR **\$59.99**

GAZETTE SPECIAL **\$47.99**

This is a delicious twist to a classic favorite. The flavors of vanilla, mint, and a hint of chocolate for a delicious treat. The luck of the Irish will be with you when you make a Irish Martini or a delicious vanilla mint shake. Bailey's uses real cream from their own dairy and Irish whiskey from the Bushmill's Distillery. Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

ESPOLON BLANCO TEQUILA JALISCO

REGULAR **\$35.99**

GAZETTE SPECIAL **\$32.99**

ESPOLON is from Jalisco Mexico is a tribute to Mexican culture and handcrafted with 100% Blue weber Agave. This smooth Blanco tequila has notes of citrus, acid and fresh lemon notes. Enjoy this by itself with an orange wedge with cinnamon on it or in a Paloma!

Joshua Miller, Wine Specialist, Mulholland

Bristol Farms

GOOD • FOOD • MARKET



MONTHLY SELECTIONS

MARCH 2023

Prices valid March 1 through April 4, 2023

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.

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