

THE GRAPEVINE GAZETTE



"May, more than any other month of the year, wants us to feel most alive." -Fennel Hudson. As we are approaching the inviting summer months, it is time to stop and enjoy the wonderful benefits of Spring. The month of May comes with longer days, more sunlight, and more time to enjoy the outdoors. This month also celebrates National Truffle Day, Chocolate Chip Day, Cinco De Mayo, and National Eat What You Want Day (yes, that's a thing) are all packed into this month, you have every reason to treat yourself. May is the official kickoff of Wedding Season and all the celebrations that come with this life changing occasion. Enjoy your time outdoors with a picnic and your favorite wine from our fresh selections this month. Take time to smell the blooming Lily of the Flower, Peony, or the gorgeous Irises. Please peruse our fresh offerings that we have recommended and spend time with family and friends outdoors and don't forget to stop and smell the flowers!!

Jennifer Olivera Wine and Spirits Category Buyer

MONTHLY SELECTIONS

MAY 2023

LA CAÑA, ALBARIÑO, RIAS BAIXAS, SPAIN

REGULAR **\$21.99**

GAZETTE SPECIAL **\$19.99**

In the classic Rias Baixas style, the nose conceals a tight, crisp wine with great acidity. Mild apple and peach with a lingering tropical note. Great balance between fruit and minerality.

THIS BOTTLE WILL STAND ALONE AS A RECEPTION WINE OR PAIR WELL WITH SHELLFISH, CRUSTACEANS, WHITE-FLESHED FISH, AND PASTA WITH WHITE SAUCE.

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

LALO BLANCO TEQUILA, JALISCO, MEXICO

REGULAR **\$54.99**

GAZETTE SPECIAL **\$49.99**

LALO tequila is named after maestro tequilero Eduardo "Lalo" González, grandson of Don Julio González of the iconic Don Julio tequila brand. "Lalo" grew up with tequila running through his veins and always knew he wanted to keep his family's legacy alive and thriving. Bright platinum hues, rich, oily and viscous textures with earthy aromas. I picked up aromas that reminded me of sweet potato, cinnamon and fresh mushrooms.

Tons of citrus, mango and pineapple-guava flavors.

PAIR WITH FRESH FRUIT, PEAR AND PROSCIUTTO OR YOUR FAVORITE SHRIMP SCAMPI RECIPE.

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

PIEROPAN SOAVE CLASSICO

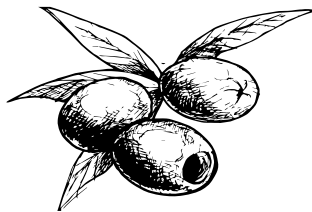
REGULAR **\$24.99**

GAZETTE SPECIAL **\$18.99**

Made from Garganega and Trebbiano grapes, this pale lemon colored wine opens with aromas of citrus and tropical fruit leading into notes of same with hints of stone fruit and wild herbs. This soave is medium bodied with bright acidity and a mineral finish, this wine is well balanced.

PAIRS WELL WITH AN ARRAY OF SEAFOOD, INCLUDING FRESHWATER FISH, AND LIGHT VEGETABLE DISHES INCLUDING SOUPS. IT ALSO STANDS WELL ON ITS OWN AS AN APERITIF.

Christopher Liu, WSET II; Wine Specialist, Rolling Hills



JUSTIN VINEYARDS ROSÉ, NAPA VALLEY

REGULAR **\$24.99**

GAZETTE SPECIAL **\$21.99**

May day! May day! It's the perfect time for Rosé all day. Justin rose is made primarily from Syrah grapes that are whole cluster pressed and fermented in stainless steel like white wine. This gives the wine bright and crisp flavors and notes. Red berry fruit, red apple, rounded out by floral and herbal notes give this wine a crisp yet complex characteristic.

PERFECT COMPLEMENT TO ANY FRESH GREENS SALAD. CHEERS TO ROSÉ EVERY DAY.

Jared Marchant, Wine Specialist, Palm Desert

TIEFENBRUNNER PINOT

GRIGIO, VENETO

REGULAR **\$18.99**

GAZETTE SPECIAL **\$16.99**

The Duality of German and Italian culture is found in the Alto-Adige region. The wines are typically German varietals made in an Italian style. The wines of Trentino show the Italian influence in that they wines are ultimately drinkable. Straw yellow in color with lemon reflexes, this Pinot Grigio is youthful and lively. This wine has aromas of citrus, white blossoms, pears, apples and meadow grass.

WONDERFUL AS AN APERITIF AS WELL AS A WINE THAT PAIRS WELL WITH BUTTER-POACHED FISH, SCAMPI'S, AND PASTA DISHES AS PASTA PRIMAVERA.

Laurie Francis Wine Specialist, Irvine

BODYGUARD CHARDONNAY, BY DAOU, PASO ROBLES

REGULAR **\$28.99**

GAZETTE SPECIAL **\$26.99**

The Bodyguard Chardonnay from Daou Vineyards uses grapes from the famous Santa Barbara appellation that benefits from the proximity of Pacific Ocean. Cold fermentations are performed to maintain the aromatic. The Bodyguard Chardonnay embodies the quintessential style of a California chardonnay - ripe fruit, vanilla-laced oak notes and an all-around rich and buttery mouthfeel.

ENJOY THIS WINE WITH SEAFOOD RISOTTO, LOBSTER RAVIOLI, OR A PARMESAN ENCRUSTED HALIBUT FROM THE GRILL!

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

**WILDERTON
BOTANICAL SPIRITS**

REGULAR **\$37.99**

GAZETTE SPECIAL **\$34.99**

Wilderton Botanical Spirits brings new life to non-alcoholic spirits by focusing on creating bold, complex and layered flavors. All three Wilderton spirits are hand crafted and produced in small batches using up to 20x more botanicals than traditional spirits like gin.

HAVE FUN CREATING YOUR FAVORITE NON-ALCOHOLIC OR ALCOHOLIC SPIRITS TO ENJOY WITH A WIDE VARIETY OF FOODS FROM VEGGIE OR SEAFOOD PASTAS, GRILLED POULTRY, BURGERS, AND MEAT DISHES.

JD Buerge, Wine Specialist,
Westwood Village

**TERLATO PINOT GRIGIO,
VENETO**

REGULAR **\$25.99**

GAZETTE SPECIAL **\$22.99**

The grapes for our highly rated Terlato Vineyards Pinot Grigio are grown in the Friuli Colli Orientali DOC region of Italy. Nestled in the foothills of the Austrian and Slovenian Alps, the appellation creates a growing region ideal for this varietal. This wine has bright notes of citrus, white peach pear and spring flowers.

PAIR THIS WINE WITH A QUINOA AND FETA CHEESE SALAD, RISOTTO PRIMAVERA WITH A LEMON GRASS VINAIGRETTE, OR PAN SEARED HALIBUT WITH A ROSEMARY GLAZE!

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

**DRY CREEK ZINFANDEL
OLD VINE, SONOMA**

REGULAR **\$37.99**

GAZETTE SPECIAL **\$34.99**

This is what defines the family-owned winery in the heart of Dry Creek Valley, Sonoma County. With each passing year, the Wallace family finds themselves one of the few remaining truly private, family-owned wineries driven to create appellation-focused, varietal-defining wines that rival the best in the world. This red has strong blueberry, cherry, and plum aromas with notes of pepper and spice on the finish.

THIS RED PAIRS WELL WITH LAMB ROAST, GRILLED TRI TIP, OR ROASTED ASPARAGUS!

Joshua Miller, Wine Specialist, Mulholland

**LOVEBLOCK SAUVIGNON
BLANC, MARLBOROUGH**

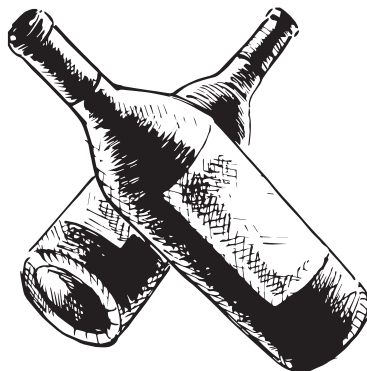
REGULAR **\$26.99**

GAZETTE SPECIAL **\$23.99**

The Loveblock Winery is perched high on the hills overlooking Marlborough's Awatere Valley. They are passionate about creating the best wines they can express to represent the extraordinary place and its unique sense of place. They truly believe in low intervention farming which enables the wine to show its true terroir. The aromatics are citrus blossom and wildflowers, surrounded by crushed ripe herbs and pineapple. The palate reveals a juicy melon, white peach, ripe herbs, with crushed gravel and finishes with amazing acidity.

PAIR THIS WITH OYSTERS, SEAFOOD PASTA AND CHICKEN.

Tony Porras, CSW, Director of
Wine & Spirits



**RED THUMB
TEMPRANILLO, SPAIN**

REGULAR **\$23.99**

GAZETTE SPECIAL **\$18.99**

Dave Schavone and Diego Vasquez met in college and began careers separately in the wine industry. Diego and Dave reconnected several years later with the same vision to make natural wines that tasted incredible and were kind to the environment. This classic grape from Spain has fresh berries, subtle spice and has a touch of smokiness and velvety tannins.

PAIR THIS RED WITH GRILLED VEGETABLE WITH OLIVE OILY AND ROSEMARY, BIRRIA TACOS OR SLOW COOKED CHILE RELLENOS.

Daniel Kline, Wine & Spirits Specialist

POEMA CAVA BRUT, SPAIN

REGULAR **\$14.99**

GAZETTE SPECIAL **\$11.99**

Poema's top-quality, small production Cava (Spain's answer to French Champagne) uses the traditional Champagne production method incorporating grapes grown in the limestone hills that surround Barcelona. The wine reveals a clean, minerally nose with hints of toasted bread and citrus.

A PERFECT BOTTLE FOR YOUR MOTHER'S DAY MIMOSAS! (OR PAIR WITH TRADITIONAL TAPAS OR FRESH OYSTERS).

Miguel Barberena, Wine Specialist,
Manhattan Beach

TRIENNES ROSÉ, PROVENCE

REGULAR **\$18.99**

GAZETTE SPECIAL **\$16.99**

Triennes Vineyards make their wines like they like to drink them, a constant search for freshness and aromas. This Rose has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned world-wide appreciation of the Rosés of Provence. Triennes Rosé is the perfect accompaniment to a sunny summer afternoon!

THIS WINE WILL PAIR PERFECTLY WITH A SPICY CRUNCH ROLL, ALMOND ENCRUSTED COD, OR A LIGHT THAI CHICKEN SALAD!

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

**CLOS HENRI PINOT
NOIR, MARLBOROUGH**

REGULAR **\$26.99**

GAZETTE SPECIAL **\$21.99**

Nestled under the southern foothills of Marlborough's Wairau Valley, Clos Henri is the wine estate meticulously established and organically run by the famous Sancerre wine growing family of Henri Bourgeois. Pinot Noir grapes from their youngest blocks and deliver vibrant, youthful wine that are fruit driven and lively yet elegant with supple tannins and lovely balance.

PAIRS PERFECTLY WITH A BEET AND GOAT CHEESE SALAD, GRILLED LAMB SHOPS OR POACHED SALMON WITH A LEMON BUTTER REDUCTION!

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

OCCIDENTAL PINOT NOIR, FREESTONE VALLEY

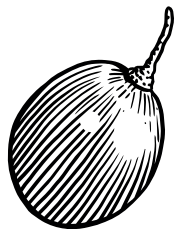
REGULAR **\$79.99**

GAZETTE SPECIAL **\$69.99**

The Occidental wines are produced from vineyards on a southwest-facing ridge overlooking the Pacific Ocean, just outside the town of Bodega. This ridge and the surrounding headlands mark the western edge of the Freestone-Occidental area and are among the coldest and latest ripening sites where Pinot Noir is grown in western Sonoma. A stunning bouquet of purple fruit, cassis, and boysenberry that leaps from the glass. A very precise wine, framed by its firm acidity and grounded in its gravelly minerality.

THIS RED GOES PERFECTLY WITH BB-QUE PORK RIBS, MUSHROOM RISOTTO, OR ASPARAGUS WRAPPED IN BACON.

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



BODYGUARD RED BLEND, BY DAOU, PASO ROBLES

REGULAR **\$36.99**

GAZETTE SPECIAL **\$33.99**

The Bodyguard wines are the next masterwork by Winemaker Daniel Daou. This wine opens with a vibrant, fragrant nose of blueberry cobbler, cherry pipe tobacco, dark chocolate and espresso laced with hints of sandalwood, licorice, and pencil lead. **THIS RED SHOULD BE PAIRED WITH BRAISED SHORT RIBS, BEEF CARPACCIO WITH CAPERS AND A LEMON REDUCTION, OR SLOW ROASTED BIRRIA TACOS!**

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

HAHN PINOT NOIR, CENTRAL COAST

REGULAR **\$16.99**

GAZETTE SPECIAL **\$13.99**

Subtle notes of vanilla and oak peek through aromas of cherry, strawberry, and raspberry. Predominantly sourced from Arroyo Secco this moderately bodied wine delivers wonderful berry flavor reined-in by healthy acidity, smooth tannins, and minerality from the Monterey soil.

ENJOY WITH STEAMED GOOSENECKS CLAMS OR A CARAMELIZED ONION MAC & CHEESE.

Daniel Kline, Wine & Spirits Specialist

CHATEAU DE BERNE INSPIRATION ROSÉ, PROVENCE 22

REGULAR **\$24.99**

GAZETTE SPECIAL **\$21.99**

Wine Enthusiast 92 pts.

As our weather starts changing and it starts getting warmer, we start looking for more refreshing styles of wines and Rose's offer what the thirsty palate is looking for. The Berne Inspiration comes from Provence, France and it's made from Grenache Noir, Cinsault and Syrah. This wine offers aromas of ripe strawberries and baked cherry pie. On the palate, this wine has baked red fruits and white nectarines with great acidity to keep it all very fresh and lively. **PAIR THIS WITH A CLASSIC ROASTED CHICKEN WITH LEMON AND HERBS DE PROVENCE, SEAFOOD PASTA OR A CIOPPINO.**

Tony Porras, CSW, Director of Wine & Spirits

ZOTOVICH ZOTO CHARDONNAY, SRH

REGULAR **\$24.99**

GAZETTE SPECIAL **\$22.99**

Zotovich Vineyards is one of the most sought-after Pinot Noir and Chardonnay's in Santa Rita Hills AVA. A list of the most prestigious winemakers source fruit from this vineyard. This is a tremendous bargain for a wine of this caliber. The aromatics are ripe pear, lemon curd, and both red and green apples. The palate reveals a balanced wine with baked apples, citrus, mineral notes and a crisp and clean finish from the acidity.

PAIR THIS WINE WITH ANY BAKED SEAFOOD DISHES OR A GRILLED CHICKEN WITH A CREAMY WHITE SAUCE.

Tony Porras, CSW, Director of Wine & Spirits

CHATEAU DE BERNE ROMANCE ROSÉ, PROVENCE

REGULAR **\$18.99**

GAZETTE SPECIAL **\$15.99**

We have been waiting all winter and spring for the new Rose' vintage to arrive. Well, the 2022 Roses are finally here. This Rose' is made from a blend of Grenache Noir, Cinsault, Syrah and Merlot. The aromatics are amazing with ripe watermelon, cherry blossoms, and ripe strawberries. On the palate, the wine is fresh and clean with baked strawberries and stone fruits.

THIS PAIRS WELL WITH SPICY ASIAN CUISINE, SHELLFISH, A TACO NIGHT, AND ANY WHITE SAUCE DISHES.

Tony Porras, CWS, Director of Wine and Spirits

FLOWERS ROSÉ, SONOMA COAST

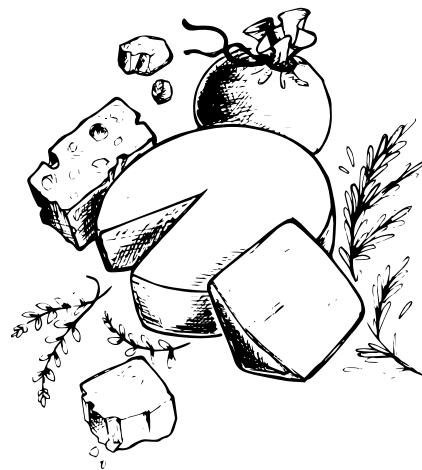
REGULAR **\$36.99**

GAZETTE SPECIAL **\$31.99**

Made from Sonoma Coast Pinot Noir's. This is one of my favorite domestic Rose's. This wine has a pink / salmon hue, and it has amazing freshness and vibrancy. Aromas of rose petal, grapefruit zest and hints of wild strawberry echo from the glass. On the palate, layers of juicy pink grapefruit, fresh watermelon and a stony minerality is supported with juicy acidity.

PAIR THIS WITH ANY SEAFOOD, LOBSTER BISQUE AND WHITE SAUCE DISHES.

Tony Porras, CSW, Director of Wine & Spirits





MONTHLY SELECTIONS

MAY 2023

Prices valid May 3 through June 6, 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.

Bristol Farms
GOOD • FOOD • MARKET