

THE GRAPEVINE GAZETTE



The wonderful chaos of the 'Holidaze' is over. I, for one, am sad to see them grow distant in my mental rear view mirror and wave a fond goodbye. Now is the time to prepare for your winter vacations, be they on the slopes of Mammoth or on the warm sandy beaches of Maui. January, named after the Latin word for door, "ianua", is literally the door to the New Year and an opening to fresh beginnings, be they New Year's Eve resolutions, or simply some much needed downtime. Below is a smattering of our libations to peruse and quaff during the month, from bright, refreshing Roses - which we So Cal folks love to consume year round - to mouth-watering whites and full bodied reds. So kick up your feet, try to remember what that dang resolution was, and enjoy the blissful and momentary slow pace...until we do it all over again! As always, enjoy and drink outside the box.

MONTHLY SELECTIONS

JANUARY 2019

BACON CALIFORNIA PROPRIETARY RED BLEND

REGULAR **19.99**

GAZETTE SPECIAL **16.99**

It's been said that there are two types of people in the world, those who love bacon, and those who are wrong. I agree, and that same philosophy now applies to this delicious red blend of the same name. Inspired by the great wines of the Rhône Valley, with the untraditional addition of Merlot and Petite Sirah, you get a robust and full-bodied wine that over-delivers at this price. Ripe, jammy berry fruit, peppery spice and hints of smoked meats are well balanced with ripe tannins throughout the long finish. **PAIRS WELL WITH GRILLED OR ROASTED MEATS, SEMI-HARD CHEESES OR SIMPLY ENJOY A GLASS WITH GOOD COMPANY.**

Fernando Damasco Wine Specialist Mulholland

PERRIER JOUET GRAND BRUT CHAMPAGNE MV

REGULAR **59.99**

GAZETTE SPECIAL **49.99**

90 Points Wine Spectator. It's that time of year again, as 2018 comes to an end Champagne is the only way to ring in the New Year! Perrier Jouet is the best choice with notes of crisp apple, a hint of pear on the palate and a mild zest of lemon/lime on the nose it's going to make your NYE toast complete.

PAIRS WELL WITH FRUITS LIKE STRAWBERRIES, RASPBERRIES, SMOKED MEATS AND ANY AGED CHEESES LIKE A MANCHEGO AND CHEDDARS.

Chanel Johnson Wine Specialist Santa Monica

MACCROSTIE SONOMA COAST CHARDONNAY

REGULAR **22.99**

GAZETTE SPECIAL **19.99**

Sourced from several vineyards along the cool climate of the Sonoma Coast. This pleasant Chardonnay opens up with guava, pineapple and tropical notes in the nose. On the palette, good crisp acidity with subtle vanilla and sweet cream touches. Fermenting in a blend of French oak and stainless steel helps this bottle maintain a lovely balance of fruit, crisp acidity and butter cream. **PAIRS WELL WITH SEARED SALMON, MIXED SEAFOOD, ROAST POULTRY, OR A RICH TRIPLE-CREAM.**

Neal Wasserman Wine Specialist La Jolla

CAMPUGET ROSÉ DE NIMES

REGULAR **12.99**

GAZETTE SPECIAL **9.99**

Yes, the warmer days are behind us, but a good rosé is welcome year round. What once was a passing seasonal category has caught on and is enjoyed year round. Nimes, South of the Rhone Valley, is known for their delicious and user friendly reds, but rosé is a contender in popularity. As it is Syrah dominant, it has a bit of body and structure to marry with some heartier fare, like pork, game fowl, or even a stuffed turkey breast, or other seasoned or marinated dishes.

PAIRS WELL WITH VEGETABLES WITH A MEDITERRANEAN FLAIR OR EARTHIER CHEESES.

Geoff Nicoll Dir. Beer, Wine & Spirits

CASTELLER BRUT CAVA

REGULAR **16.99**

GAZETTE SPECIAL **12.99**

Cava is Spain's gift to we fans of the fizzy wine world, and Casteller is a fine example of how these deliciously affordable wines can really over-deliver. Hailing from Penedes, ideally situated on the Mediterranean coast, Casteller (translated to "tower" representing the traditional competition of erecting the tallest human tower) is actually bottle fermented, in the Method Tradicional or Champagne Method. Many in this price tier are not, they are Charmat method where they are tank fermented and transferred to the bottle. This affords 12 months of ageing on the lees which is where the richness and depth is derived. The flavors are still bright and refreshing with apple, citrus, hazelnut and floral tones, but with a supple roundness that really completes the package.

PAIRS WELL WITH FRESH SEAFOOD, ESPECIALLY SHELLFISH, POULTRY, AND ALL THINGS BRUNCH.

Geoff Nicoll Dir. Beer, Wine & Spirits

MORGAN SANTA LUCIA HIGHLANDS TWELVE CLONES PINOT NOIR

REGULAR **29.99**

GAZETTE SPECIAL **26.99**

Morgan Winery focuses on small production terroir-driven wines from the best vineyards the Santa Lucia Highlands has to offer. Twelve Clones comes mostly from their estate Double L Vineyards as well as a selection of neighboring vineyards. This wine shows the powerful elegance that is classic of the Santa Lucia Highlands. Black fruit aromas on the nose and hints of anise and tobacco are complemented on the palate by cranberries, cherries, and spice. The bright acidity completely balances out the full bodied fruit on the palate. The wine has a velvety texture and long enjoyable finish. **PAIRS WELL WITH VARIETY OF FOODS, DUCK, RACK OF LAMB, SALMON, FILET MIGNON, AND OF COURSE PRIME RIB.**

Mike Pagh Wine Specialist Rolling Hills

GRAND SERES LULLABY VENTOUX ROUGE

REGULAR **14.99**

GAZETTE SPECIAL **9.99**

Cotes-du-Rhone has become a household name and rightfully so. The wines of the Rhone are incredibly utilitarian and outright delicious. Rich in fruit, juicy texture, and harmonious. Ventoux, former one of the Rhone "Villages," was upgraded and classified as its own AOC or now AOP, and also for good reason. The wines are a bit more statuesque, a bit more intense, and still quite affordable. Formerly Cotes-du-Ventoux, it is a large growing area just east of Avignon and abuts several other superb AOP's such as Gigondas. The wine is voluptuously rich and supple, but with a firm structure and the characteristic spice found in the finest of the Southern Rhone. Loads of strawberry, raspberry, plack plum, notes of leather and a subdued peppery note, firm yet fleshy.

PAIRS WELL WITH ROASTED OR SMOKED MEATS, CROWN ROAST OF PORK OR WITH MILD BLUE OR GOAT CHEESE.

Geoff Nicoll Dir. Beer, Wine & Spirits

PELISSERO BARBERA D'ALBA PIANI

REGULAR **28.99**

GAZETTE SPECIAL **24.99**

One of the famous wines of the Piemont region of Italy, the aromatics boast rich blackberry and plum notes in the beginning. A few moments on your palate and the flavors open up with layers of blue and black fruit, while the intense spice notes with hints of violets and lavender add nuance on the opulent, racy finish.

PAIRS WELL WITH HEARTY RED PASTA SAUCE DISHES, PIZZA AND FIRM CHEESES.

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

DURBAN BEAUME DE VENISE ROUGE

REGULAR **24.99**

GAZETTE SPECIAL **18.99**

The town of Beaumes-de-Venise, in the heart of the southern Rhône, is best known for its ravishing dessert Muscat, a local specialty famously praised by Pliny the Elder – the famous historian, not the famous IPA - But this is Grenache territory, and Beaumes-de-Venise also produces delicious reds. Ripe raspberry and candied flowers on the perfumed nose segues to the juicy, concentrated and supple mid palate, with added flavors of cherry compote, plum and lavender. Smooth and expansive on the impressive finish, this shows excellent clarity and supple tannins.

PAIRS WELL WITH RATATOUILLE, WOOD FIRED PIZZA OR GRILLED MEATS.

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

BODEGAS BRECA CALATAYUD GARNACHA

REGULAR **16.99**

GAZETTE SPECIAL **14.99**

Breca is made from the most ancient and genetically untouched clone Garnacha in the world. The vineyards were planted as far back as 1900, all of which are hand trained and dry farmed. Grown at high altitudes and rooted in black slate (as in Priorat), gray slate, iron rich red slate, limestone and red clay. The grapes are hand-picked, macerated/fermented using indigenous yeast and slow pressed to reduce bitterness. Flavors and aromas of plum and blackberry with a hint of white peppercorn. Round and smooth textures with firm tannins and bright acidity. **PAIRS WELL WITH SLOW BRAISED BEEF CHEEKS OR BEEF SPARERIBS.**

Erik Moreno Wine Specialist Newport Beach

DOMAINE LA BONNELIERE SAUMUR ROSÉ

REGULAR **15.99**

GAZETTE SPECIAL **12.99**

This convivial Rose' of Cabernet Franc is a welcome change from the usual suspects of Provence. From a lovely pink to salmon in the glass, enjoy the ripe cherry, currant, spice, and a hint of citrus. From its limestone soil, this Rose' has a refreshing crispness not usually found in other Rose's.

PAIRS WELL WITH LIGHTER FARE SUCH AS PIZZA, COLD CUTS, AND GRILLED CHICKEN.

Neal Wasserman Wine Specialist La Jolla

QUERCIABELLA MONGRANA TOSCANA ROSSO

REGULAR **24.99**

GAZETTE SPECIAL **18.99**

Classic, or textbook in every sense, the Querciabella Mongrana is a delicious foray into the Maremma, a costal IGT just south of Siena on the coast of the Tyrrhenian Sea. Once malaria infested swamp lands were revitalized and now harbor some of the most beautiful beaches in the region, as well as some incredible vineyard sites. Sharing the main ingredient as the rest of Tuscany, Sangiovese is still king, but Merlot and Cabernet also flourish, and actually contribute quite a bit to bolster the potential astringency of the noble Sangio. It is hand harvested and sorted, biodynamically farmed, and vegan. It possesses brilliant purity and elegance, the hallmarks of the Maremma, with clean unadulterated cherry, currants, notes of mineral (almost saline) restrained yet firm tannins and a lingering quite vibrant finish.

PAIRS WELL WITH WITH SUITED TO LAMB CHOPS, AN AGED NEW YORK STRIP OR OSSO BUCCO. OR WITH ASIAGO, FONTINA OR PIAVE.

Geoff Nicoll Dir. Beer, Wine & Spirits

BARTER AND TRADE FIRST ANNUAL EDITION VOLUME 2 MERLOT

REGULAR **18.99**

GAZETTE SPECIAL **16.99**

The small dollop of Syrah brings a full mouth of flavor to your palate and a rich sparkling plum hue to any glass. The grapes are grown in Washington state and then travel 970 miles south to age in new French oak. There is a hint of anise followed by the richness of blackberries and ripe plums with medium tannins. **PAIRS WELL WITH MEDIUM RARE RIB-EYE BUT FOR ENTERTAINING; A PLATE OF SAINT ANGEL TRIPLE CREAM BRIE, DELICE LINCET CRANBERRY OR PAPAIA AND SLICES OF PAN DE PATE CON NUECES WILL PLEASE ANY HOLIDAY GUEST.**

Dorothy Sagebiel Wine Specialist Westchester



**BODEGAS ALTANZA
LEALTANZA RIOJA
RESERVA 2012**

REGULAR **24.99**

GAZETTE SPECIAL **21.99**

97 Points Decanter Magazine. Tempranillo is a grape for all seasons and for that matter all reasons. It is a grape with a generous fruit profile, substantial yet restrained tannins, a great potential for longevity, but most importantly, is just outright delicious.

Altanza's Lealtanza is sourced from 50yr old vines meticulously selected and aged in both French and American cooperage. The finished wine a pretty enticing bottle of Rioja, where it offers up a complex array of spicy black cherry, raspberry, some dried fruit character, licorice, restrained smoke and a savory brushy note in the lingering finish. Its difficult to find a more harmonious and delicious red for a well-marbled steak or country stew. **PAIRS WELL WITH CURED MEATS AND AGED SPANISH CHEESES, WHAT A DELICIOUS EASY TO PREPARE TREAT.**
Geoff Nicoll Dir. Beer, Wine & Spirits

**BON ANNO CABERNET
SAUVIGNON**

REGULAR **25.99**

GAZETTE SPECIAL **19.99**

A dark ruby red blend of 77% Cabernet Sauvignon, 20% Merlot, and 3% Malbec, this Napa Valley wine starts out in the glass with delicate aromas of dark berries and sage. It is supple, smooth, and balanced, with juicy flavors of raspberries and blackberries, hints of spicy anise, and earthy minerals. Nice acidity and soft tannins finish it out. A wonderful wine to sip with weeknight dinners. **PAIRS WELL WITH GRILLED RIBEYE STEAKS OR BRISTOL'S OWN CHEDDAR BACON OR BLACK AND BLUE BURGERS.**

Judi Woods Wine Specialist Rolling Hills

**JORDAN ALEXANDER VALLEY
CABERNET SAUVIGNON**

REGULAR **64.99**

GAZETTE SPECIAL **58.99**

Aromas of blackberry, black cherry and cassis with subtle hints of baking spice and vanilla. The mouth feel is soft and silky and with a long, near endless finish. Decant prior to serving to further accentuate the aromas and flavors.

PAIRS WELL WITH RIB-EYE, FILET MIGNON, GRILLED, BRAISED OR ROASTED, LAMB, VENISON, PORK, CHICKEN OR DUCK.

Michael Contreras Wine Specialist Beverly Hills

**CHT. LABEGORCE
MARGAUX 2014**

REGULAR **32.99**

GAZETTE SPECIAL **28.99**

93 Points Wine Advocate. Labegorce has a long history of cultivation and ownership dating back to the 14th century. It was one of the largest parcels in the Medoc, which has subsequently been split up. The Chateau itself was built in 1821 and was most recently purchased and revitalized in 1989.

The vineyards are half Cabernet Sauvignon, 45% Merlot and a few points each Franc and Verdot, but the 2014 is nearly 60% Merlot. The wine is stringently selected and fermented in concrete and tank, and aged in French oak for 12-15 months, about a third of it new. The wine is silky and even handed with currents, dark cherry, violets, notes of coffee and a sweetness that makes this quite alluring in its youth. Textbook Margaux, its refined personality delivers a ton of pleasure for the near to mid term consumption.

PAIRS WELL A FILET, TEA-SMOKED DUCK, OR A BUTTERFLIED LEG OF LAMB. OR PAIR WITH A MILD GORGONZOLA, PECORINO OR SAINT NECTAIRE.

Geoff Nicoll Dir. Beer, Wine & Spirits

**GALLO SIGNATURE NAPA
VALLEY CABERNET
SAUVIGNON**

REGULAR **49.99**

GAZETTE SPECIAL **38.99**

93 points R Parker 2014. This is one of the best wines produced by Gina Gallo and it never fails to impress. A vivid and complex wine, this bold yet elegant Cab displays currant, cassis, dark fruit, chocolate and cherry on the palate. Velvety tannins meld with hints of warm oak to create a long, supple finish. Blended with a touch of Petit Verdot to enhance the overall structure of the wine and add a deep richness to the mouthfeel.

PAIRS WELL WITH ALL WINTER STEWS, ROASTED MEATS AND VEGETABLES.

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

**TURNBULL NAPA VALLEY
CABERNET SAUVIGNON 2016**

REGULAR **49.99**

GAZETTE SPECIAL **44.99**

Turnbull is a small family operated winery which has been in Napa Valley for more than 35 years. This Cabernet Sauvignon is a deep burgundy color and fruit forward on the nose with spices and honey. On the palate you will discover brown sugar and dark fruits and medium tannins leading to a great finish.

PAIRS WELL WITH GOUDA CHEESE PLATE.

Scott Davis Wine Specialist Palm Desert

**EBERLE PASO ROBLES
VINEYARD SELECTION
CABERNET SAUVIGNON**

REGULAR **28.99**

GAZETTE SPECIAL **24.99**

A name of German descent. Eberle translates to "small boar" and has served as the winery's symbol since its inception. This is a home run wine for the value. It's lighter than a Napa variety but still packs a punch as its blended from several distinguished Paso Robles vineyards, including the Eberle Estate Vineyard. This well balanced Cabernet has silky mouthfeel with flavors and aromas of blackberry jam, ripe plums, and toasty oak with a dry lingering finish.

PAIRS WELL WITH BRAISED LAMB SHANK WITH ROSEMARY, A STEAK SANDWICH WITH GOAT CHEESE BUTTER OR A JUICY RIB-EYE STEAK WITH A DOLLOP OF BLUE CHEESE.

Jose Cortes Wine Specialist South Pasadena

**THE PARING SANTA YNEZ
VALLEY SYRAH**

REGULAR **24.99**

GAZETTE SPECIAL **21.99**

Syrah is caught between a rock and a hard place – really between a Cab and a Pinot Noir. This classic varietal that creates such great Rhone wines is slowly climbing back into the spotlight. Classic Syrah aromas of violets, blackberries and cracked black pepper abound with the perfect balance between dark fruit sweetness and savory earthiness. Plush and soft then structured and powerful, but refined enough to enjoy right now.

PAIRS WELL WITH ALL RED MEATS, BRISTOL FARMS HANDMADE SAUSAGE AND SAVORY DISHES WHERE VEGETABLES ARE THE STAR.

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

**CHATEAU STE. MICHELLE CABERNET
SAUVIGNON COLD CREEK VYD**

REGULAR **33.99**

GAZETTE SPECIAL **28.99**

93 Points James Suckling 2014. Rich and delicious! This Cold Creek Vineyard Cabernet is a classic example of how good a Columbia Valley iconic Cabernet can be. Aromas and a palate with loads of dark fruit, black cherry, vanilla and dark chocolate. Barrel aged for 22 months in a combination of new French oak, new American oak and neutral oak. Flavorful with easy soft tannins. Drinks nicely right now and can be stored for a few years. **PAIRS WELL WITH BRISTOL FARMS RIB EYE AND FILETS WITH BUTTERY POTATOES AS WELL AS OUR RICH AGED CHEESES SUCH AS CHEDDAR AND SMOKED GOUDA.**

Bert Svensson Certified Sommelier; Wine Specialist
Manhattan Beach

ALTO MONCAYO VERATON GRENACHE

REGULAR **31.99**

GAZETTE SPECIAL **27.99**

90 Points Wine Enthusiast 2014. Let's take the new year to Spain and introduce an amazing Grenache from Espana. Some may be deterred by its heavy application of charred oak, but if that's what strikes your fancy you will love this cross of smoky and spice it brings to the nose. In terms of this wines palate, its full bodied and full of toasty oak with a perfect balance of acidity, as it gives off flavors of roasted berry fruits and spice. Winters still in full affect, so grab a bottle and get toasty.

PAIRS WELL WITH SPIRAL HAM, GARLIC MASHED POTATOES AND STEAMED VEGGIE DINNER. HAPPY NEW YEAR!

Kyle Ezidro Wine Specialist Westwood

**BON ANNO CHARDONNAY
CARNEROS NAPA VALLEY**

REGULAR **19.99**

GAZETTE SECIAL **14.99**

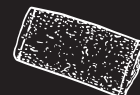
100% Chardonnay sourced only from the prestigious Carneros region in famous Napa Valley. Winemaker Matt Bonanno consistently produces solid quality wines from quality grapes. This Chardonnay has 10 months aging in French oak barrels, allowing for light oak in a balanced, bright, clean and still rich wine. It is a beautiful fruit forward Chardonnay with aromas and a palate of ripe fruit, green apple, stone fruit, light pear and honeysuckle. Drinks well on its own and it is a good food wine.

PAIRS WELL WITH BRISTOL FARMS FRESH SEAFOOD, OVEN BAKED CHICKEN PARMESAN, OR A POKE BOWL FROM OUR SUSHI BAR.

Bert Svensson Certified Sommelier; Wine Specialist
Manhattan Beach



MONTHLY SELECTIONS



JANUARY 2019

Prices valid January 9, 2019 through February 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

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