

THE GRAPEVINE GAZETTE



MONTHLY SELECTIONS

APRIL 2019

We have finally emerged from our very long winter slumber with springtime temperatures warming the cockles of our hearts (for you Millennials "a warm and fuzzy feeling"). It's a nice thought as April offers up Easter with its cornucopia of egg hunts and chocolate bunnies for the kids, while its a wrecking ball of emotions as taxes (based on new tax laws!) are due mid-month. Thus, to celebrate the Easter Bunny and to damper the dour thoughts of monies possibly owed to Uncle Sam, we offer these particular libations below to rekindle your optimism for the future. As always, enjoy and drink outside the box.

CENTORI MOSCATO DI PAVIA REGULAR 14.99

GAZETTE SPECIAL 10.99

With over 2000 classified grape varietals grown in Italy, Moscato is one of my favorites. It can be used to produce wines ranging from light and delicate to thick and rich with honey-like aromas and flavors. This wine is slightly fizzy, delicately sweet and slightly acidic, but well balanced and low in alcohol. Aromas of peaches and rose petals lead into flavors of fresh orange zest and ripe apricot.

PAIR THIS WITH ANTIPASTI, CROSTINI WITH OLIVE TAPENADE OR PROSCIUTTO WRAPPED MELON. SALUTE!

Erik Moreno Court of Master Sommeliers Level 1; Wine Specialist Newport Beach

NICOLAS FEUILLATTE BRUT PREMIER

REGULAR 39.99

GAZETTE SPECIAL 29.99

The house of Feuillatte isn't the oldest in Champagne, in fact, it is a relatively new brand that utilizes a vast network of small growers, a cooperative that supports smaller farmers. A deliciously fresh and lively house style, the Brut Premier is weighted heavier on the red grapes Pinot Noir and Meunier 40% each, with the remaining 20% being Chardonnay. This deliciously rich sparkler is supple, silky, rich and incredibly well balanced, with a plush roundness that makes it incredibly appealing. Ripe orchard fruits, delicate citrus, creamy and refined with a delicate lingering finish.

PAIR WITH A VARIETY OF FINFISH FROM HALIBUT TO SALMON SMOTHERED IN LEMON AND CAPERS OR A SIMPLY PREPARED POULTRY DISH.

Geoff Nicoll Dir. Beer, Wine & Spirits

MARQUES DE CACERES RIOJA ROSÉ

REGULAR 7.99

GAZETTE SPECIAL 6.99

Here is one of my favorite affordable Rosés, a fresh fruity gem from Spain. Bright coral pink in color, it has notes of white flowers and currant on the nose, ripe flavors of cherries, red berries, and citrus rind, finishing with a bit of pepper. Intensely quaffable and versatile, it pairs well with charcuterie, Bristol Farms' rotisserie chicken, barbecued tri-tip, Mediterranean style salads or saucy pasta dishes.

PAIR WITH A DRINK ON A SHOWERY APRIL WEEKEND WHILST DREAMING OF MAY FLOWERS.

Judi Woods Wine Specialist Rolling Hills

THE PALM BY WHISPERING ANGEL PROVENCE ROSÉ

REGULAR 22.99

GAZETTE SPECIAL 18.99

With warmer weather upon us, The 2018 Palm Rosé in ballet-slipper pink and a fresh spring time nose is ready to help us celebrate the vernal equinox. Primarily Grenache blended with Cinsault and Syrah, this Rosé with its subtle fruit, crispness, and round finish is pleasant and elegant. This classic Provence Rosé by the makers of Whispering Angel is sure to be a crowd pleaser.

PAIR WITH BOTTLE WITH SPRING-TIME SALAD OF MIXED GREENS, FRESH FRUIT, AND GOAT CHEESE AS WELL AS LIGHT PASTA AND SHELLFISH.

Neal Wasserman Wine Specialist La Jolla

RAETIA ALTO ADIGE PINOT GRIGIO

REGULAR 19.99

GAZETTE SPECIAL 11.99

91 Points Vinous.

Northern Italy is home to some superb Pinot Grigio, and the Raetia is no exception. Surprisingly rich and textured for its northern proximity to neighbors Austria and Switzerland, the supple yellow stone fruits, golden apple, pear, and slightly steely flavors offer hints of fresh herbs and subtle savory notes. This surprisingly round white delivers a little more punch than the average, yet does maintain its classic austerity.

ENJOY WITH A NICE FOIL FOR SHELLFISH, GRILLED CHICKEN BREAST, OR AN ANTIPASTI SALAD.

Geoff Nicoll Dir. Beer, Wine & Spirits

CLAIBORNE & CHURCHILL CENTRAL COAST DRY RIESLING

REGULAR 16.99

GAZETTE SPECIAL 14.99

91 Points Wine Enthusiast. Founded in 1983 by former University of Michigan professors, this family-owned winery sits in the Edna Valley of San Luis Obispo. The cool coastal influence in the Edna Valley provides the Alsace-style inspiration for their winemaking, offering that great balance of minerality and fruit in a dry style Riesling. Flowers, grass and a touch of spice in the nose leads you to subtle lemon peel, light stone fruit, and an excellent crisp brightness.

PAIR THIS EXCEEDINGLY PLEASING BOTTLE WITH ORGANIC ROASTED CHICKEN, SEARED SALMON, OR FRESH OYSTERS.

Neal Wasserman Wine Specialist La Jolla

**DR. KONSTANTIN
FRANK FINGER LAKES
GEWURZTRAMINER**

REGULAR **19.99**

GAZETTE SPECIAL **17.99**

Dr. Konstantin Frank ignited the "Vinifera Revolution," a movement that forever changed the course of wine growing in the Finger Lakes and United States. Located on Keuka Lake, these wines feature some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality. Clean and delicate on the nose with white flowers, orange zest, and lychee, with a touch of white pepper and ginger. This off-dry wine is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee with a mouth-coating long finish.

PAIRS WELL WITH ASIAN, THAI, MOROCCAN CUISINES, SPECIFICALLY DISHES WITH SPICY AND AROMATIC INGREDIENTS LIKE PEPPER, GINGER, CURRY, AND SOY. A GREAT MATCH WITH YOUR FAVORITE SPICY BBQ AND WINGS!

Jose Cortes Wine Specialist South Pasadena

**TURNBULL OAKVILLE NAPA
VALLEY SAUVIGNON BLANC**

REGULAR **24.99**

GAZETTE SPECIAL **19.99**

Turnbull's Sauvignon Blanc is truly a labor of love. The process to make this wine is quite extensive - fermentation takes place in five different fermentation vessels (Terracotta, concrete, French oak barrels, and stainless steel tank). The result produces delicate aromatics of grapefruit, guava and melon. It exhibits lively citrus notes with zest of Meyer lemon with bright, focused fruit flavors balanced with medium body and a focused finish.

PAIRS WELL WITH SHELLFISH AND GOAT CHEESE.

Scott Davis Wine Specialist Palm Desert

**ANDREW MURRAY SANTA
BARBARA COUNTY VIOGNIER**

REGULAR **28.99**

GAZETTE SPECIAL **24.99**

Long time Central Coast Winemaker, Andrew Murray, has been using sustainable farming and green business methods since the early 1990's. This Viognier, sourced from Santa Rita Hills, Santa Maria and Santa Ynez Valleys, is a fragrant and delicate expression of the grape. A pale gold of delicately perfumed flowers, honey and nut in the nose. On the palate, white peach, spice and citrus mingle with a luxurious mouthfeel and a long creamy finish.

PAIR WITH FRESH SPRING VEGETABLES, FRENCH TRIPLE-CREAM CHEESE, OR BUTTER

BASTED FRESH SCALLOPS. Neal Wasserman Wine Specialist La Jolla

**HANZELL SONOMA COUNTY
SEBELLA CHARDONNAY**

REGULAR **39.99**

GAZETTE SPECIAL **29.99**

94 Points Wine Enthusiast 2016.

Hanzell "Sebella" is crafted predominately from the younger vines on this estate along with fruit from select growers in the cooler regions of Sonoma County. Fermented in stainless steel and aged in neutral French oak barrels, Sebella captures the classic minerality and bright fruit that allows the grapes to sing. This beautifully-made wine offers crisp acidity with highlights of green apple and wet stone. Its grainy texture is layered and complex while also being deliciously drinkable now.

ENJOY WITH YOUR FAVORITE GRILLED OR BAKED SEAFOOD, SHELLFISH AND POULTRY DISHES SUCH AS BRISTOL FARMS' ROTISSERIE CHICKEN.

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

**CANTELE SALICE
SALENTINO RISERVA**

REGULAR **12.99**

GAZETTE SPECIAL **10.99**

89 Points Robert Parker 2014.

Every student of geography knows that Italy on the world map looks like a big boot, right? Find the back heel of the boot, and you have found the region of Puglia. Puglia (or Apulia) is a sun drenched land, with cool breezes off the Mediterranean Sea. Half of Italy's olive oil is produced in this dry region. The local grape is Negroamaro, a full-bodied red, rich and rustic; not too tannic, nor too acidic, which allows for a smooth and juicy finish. The taste is well-balanced with bright cherry, dark plum, and hints of licorice and pepper. Negroamaro from Salice Salentino is one of the great values in the wine world today.

ENJOY WITH LASAGNA, SPAGHETTI BOLOGNESE, OR ON AN EASY-GOING PIZZA NIGHT! SALUTE!

Drew Murphy Wine Specialist Westwood

**AVERAEN WILLAMETTE
VALLEY PINOT NOIR**

REGULAR **21.99**

GAZETTE SPECIAL **17.99**

91 Points Vinous 2017.

Oregon has cemented its place as a premier source of Pinot, and with that often comes a degree of sticker shock. It isn't mandated however, that really good wines cost an arm or a leg, and Averaen proves that. Sourced from some choice vineyards in the Willamette Valley, this classic Pinot Noir is pure and expressive with sumptuous red fruits, a delicate forest floor note, hints of spice and a fleeting smoke note.

PAIR IT WITH TURKEY BREAST TO PORK CHOPS.

Geoff Nicoll Dir. Beer, Wine & Spirits

**WILDEKRANS WALKER
BAY PINOTAGE**

REGULAR **15.99**

GAZETTE SPECIAL **13.99**

Gold Medal International Wine & Spirits Completion 2016.

Wildeckrans Estate is a boutique winery nestled in the serene Bot River Valley of South Africa. Wildeckrans has been one of the leaders in establishing Walker Bay as a prime red wine-growing region, with award

winning Cabernets and Pinotage. Its mission statement is to produce wines that can compete with the world's top premium white and red regions, while being easy to enjoy, good with food, and represented in all price categories. This Pinotage is an example of a wine that over delivers for its price! It is plush and plummy with light vanilla, pepper and clove on the nose, and has a deep cherry to purple color. On the palate, flavors of bright red berries mixed with some blackberries along with soft tannins linger on the tongue.

PAIR WITH YOUR FAVORITE MEATY PIZZA, SPICY PULLED PORK OR A DISH SUCH AS SMOKED DUCK.

Jose Cortes Wine Specialist South Pasadena

**MADDALENA PASO
ROBLES MERLOT**

REGULAR **16.99**

GAZETTE SPECIAL **14.99**

The careful blending of grapes from several of the Riboli family's prized Paso Robles vineyards produces complex aromas and exhilarating flavors in this Merlot. Radiant blueberry and boysenberry fruit, soft tannins and refreshing acids overlay nuances of tobacco, leather, licorice and vanilla.

PAIR WITH A RANGE OF ITALIAN DISHES, ESPECIALLY TOMATO-BASED RECIPES, RICH SAUCY MEATS AND CARAMELIZED, ROASTED VEGETABLES.

Michael Contreras Wine Specialist Beverly Hills

ALAMOS MENDOZA MALBEC

REGULAR **11.99**

GAZETTE SPECIAL **9.99**

Dark purple color with violet highlights. The nose offers bright black cherry aromas with light floral notes and a touch of toast. The mouthfeel is full and rich with ripe, concentrated cassis and black cherry fruit interwoven with a touch of chocolate and sweet spice from light oak aging.

PAIR WITH YOUR FAVORITE CUT OF WAGYU BEEF OR OUR HANDMADE PORK SAUSAGES.

Dennis Jensen Court of Master Sommeliers Level 1; Wine Specialist Hollywood



APPELLATION CATENA LA CONSULTA MALBEC

REGULAR **24.99**

GAZETTE SPECIAL **21.99**

91 Points Robert Parker 2016.

I love this time of year because when Spring arrives it's the perfect time for a light-bodied red wine. The obvious choice is this great Malbec. Appellation La Consulta Malbec is the perfect medium-body red that pairs with everything from grilled meats to aged cheddar or manchego cheese. With notes of blackberries, vanilla and it's slightly earthy aromas of tobacco and leather, Argentine Malbec are the perfect match for our year-round climate and should please any novice or wine enthusiast alike.

PAIR WITH OUR AGED BEEF, LAMB MERGUEZ SAUSAGE OR OUR LEAN GROUND SIRLOIN BURGERS.

Chanel Johnson Wine Specialist Santa Monica

SAN FELICE IL GRIGIO CHIANTI CLASSICO RISERVA

REGULAR **21.99**

GAZETTE SPECIAL **18.99**

Spring has sprung, and now that the cold days of winter are gone vacation season begins for many. Being able to escape to far off lands isn't quite as easy or affordable as it once was, so why not bring a little taste of Europe home this year? This is textbook Tuscany, reflecting the awe-inspiring beauty and deserving of the admiration the region is world renowned for. Picked from select vineyards and aged for 2 years (80% Slovenian Oak - 20% French Barriques) it opens with intense aromas of red berries, rose petals and spice notes. Medium to full-bodied with ripe red fruit flavors, succulent, well-integrated tannins and crisp acidity that keeps it fresh and clean through the finish.

ENJOY WITH A HEARTY MEAT SAUCES, ROASTED FOWL OR GRILLED MEATS.

Fernando Damasco Wine Specialist Mulholland

SANS LIEGE THE OFFERING SANTA BARBARA PROPRIETARY RED

REGULAR **27.99**

GAZETTE SPECIAL **21.99**

Curt Schalchlin is the alchemist that creates some pretty dynamic wines, off the beaten path thankfully, but quite delicious and inspiring. His passion lies in Rhone varietals, and with them he excels in crafting satisfying and savory creations that dazzle. The Offering, a classic Rhone style blend of Grenache, Syrah, Mourvedre and a dribble of Viognier, is a complex and concentrated mélange of black fruits, leather, spice, tapenade, and restrained oak. It is an interesting alternative to the big and beefy Cabernets that we tend to flock to, its rounded edges and layers of fruit make this a fantastic wine for grilling.

SERVE WITH SANTA MARIA SEASONED BEEF, HERBED LEG OF LAMB, OR A PLATTER OF CHARCUTERIE GOODNESS.

Geoff Nicoll Dir. Beer, Wine & Spirits

LINNE CALODO SLACKER STEREOTYPE PASO ROBLES PROPRIETARY RED

REGULAR **47.99**

GAZETTE SPECIAL **41.99**

Slacker is a red blend sourced from Linne Calodo's Slacker Ranch and Oakdale Ranch in westside Paso Robles. Winemaker Matt Trevisan's goal was to make a "wine representing not only the winemaker, but the idea that wines should be fun and relaxed". And yes, it is fun. The label is creatively fun and this Paso Robles blend of a number of grapes that the winemaker changes up annually, including Tempranillo, Grenache, Mourvedre, Syrah and Tannat, and is rich and very enjoyable. It has a dark ruby color and opens up nicely with a smooth palate and jammy red fruits with a hint of boysenberry.

ENJOY AND DRINK ON ITS OWN OR PAIR IT WITH BRISTOL FARMS CHICKEN, PORK OR LIGHT MEATS OR PERHAPS AS SIMPLE AS A GOUDA OR HAVARTI CHEESE WITH CRACKERS.

Bert Svensson Court of Master Sommeliers Level 1; Wine Specialist Manhattan Beach

SAN SIMEON STORMWATCH PASO ROBLES PROPRIETARY RED

REGULAR **69.99**

GAZETTE SPECIAL **59.99**

93 Points Wine Enthusiast 2015.

Steep hillsides and rocky soils of the Paso Robles appellation produce the intense flavors and aromas of this Bordeaux-style blend. This artisan wine is hand-crafted in small lots and aged in French oak barrels for a minimum of 18 months. Dark, rich and mouth filling, ripe flavors of blackberry and raspberry with touches of spice and vanilla abound. French oak barrels contribute spice and vanilla while the structured tannins provide texture and depth on the lengthy finish.

PAIR WITH A PERFECTLY BALANCED BETWEEN POWER AND FINESSE.

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

THE PARING SANTA YNEZ VALLEY SYRAH

REGULAR **24.99**

GAZETTE SPECIAL **21.99**

From the Santa Ynez Valley AVA and one of my favorite winemakers Matt Dees, this sophisticated beauty is crafted from 100% Syrah. Aromas of violets, black pepper and blackberries lift gently from the glass that is wrapped in deep, dark purple hues. This wine is well structured with a powerful balance of dark fruit sweetness and savory earthiness. With only 350 cases produced this is a great value delivering everything the Syrah grape is known for and then some.

PAIR WITH GRILLED BURGERS, PORK LOIN OR A SAVORY STEAK FROM OUR BUTCHER SHOP AND YOU WILL BE ON YOUR WAY TO BECOMING THE NEXT MATT DEES DEVOTEE.

Michael Phillips Wine Specialist Westchester

HOURLASS HGIII NAPA VALLEY PROPRIETARY RED

REGULAR **54.99**

GAZETTE SPECIAL **39.99**

92 Points Wine Advocate.

Boasting a history of accolades and impressive scores for more than a decade, the team at Hourglass continues to deliver some stunning wines. While not everybody can enjoy the fruits of their labor considering the hefty prices they garner, all is not lost. Tony Biagi (of Cade, Duckhorn, & Plumpjack fame among others) is at the helm and the wines have never shown better. The 2016 HGIII is a marriage of Napa Valley Merlot, Cabernet Sauvignon and Petite Sirah, and the blend is terrific. The flavors are expressive and concentrated with mixed black berry fruits, black plum, dark chocolate, mocha, notes of chaparral and judicious oak. This is a true value buy from Napa, considering the pedigree and the quality of this dynamic red.

PAIR WITH A WELL MARBLED RIB-EYE SMOTHERED IN MUSHROOMS OR A SEARED MEDALLION OF VENISON IN DEMIGLACE.

Geoff Nicoll Dir. Beer, Wine & Spirits

SEGHESSIO FAMILY SONOMA COUNTY ZINFANDEL

REGULAR **28.99**

GAZETTE SPECIAL **24.99**

93 Points Wine Spectator 2016.

An all-time favorite of mine and a certain crowd pleaser the Seghesio Vineyards Zinfandel from Sonoma County is crafted from a collection of sustainably farmed vineyards. Each vintage, diverse lots of Zinfandel that span all of Sonoma County are harvested and blended with a small amount of Petite Sirah. The result is a wine that is balanced and full of gusto. Bold flavors of blueberry, cinnamon and spice abound. The structure is a rich combination of plump, jammy fruit and soft tannin that glides to a luxurious and enticing finish. It's no wonder the Seghesio name has been synonymous with Zinfandel for such a long time.

PAIR WITH PIZZA, BARBECUE BEEF OF CURED SALAMI FROM OUR DELI DEPARTMENT.

Michael Phillips Wine Specialist Westchester

CLOS DES BRUSQUIÈRES CHATEAUNEUF DU PAPE ROUGE

REGULAR **49.99**

GAZETTE SPECIAL **43.99**

94 Points Wine Spectator 2016.

What I love most about Chateauneuf du Pape, beyond its flavor profile and history, is its ability to match with most cuisines regardless of the season. This Rhone beauty is as classic as it gets, with white pepper, kirsch, blackberry and red berry liqueur aromas complemented by a smoky mineral aspect and a hint of baking spice. Full bodied and focused in the mouth, the mid palate to finish is a cornucopia of

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juicy blackberry and floral pastille flavors that become sweeter with air. Delivers a suave blend of power and finesse and closes on a gently tannic note, displaying impressive focus and weight.

PAIR WITH RATATOUILLE, MEDITERRANEAN MEAT AND VEGGIE DISHES OR SHEPARD'S PIE.

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

**ALDO CONTERNO
BAROLO BUSSIA**

REGULAR **89.99**

GAZETTE SPECIAL **79.99**

95 Points Wine Spectator 2014.

From the Piedmont region of Italy, the roots of the family vineyard go back to the 19th Century, in the "Bussia" hamlet of Montforte. When you decant this wonderfully rich deep purple colored wine you will be entranced by the aroma of roses, fresh cut herbs and baking spices. Tannins give an almost chewy feel to a full mouth with a bright acidity for an impressive finish. If just beginning to try more robust reds, this wine is a very friendly introduction on your journey.

A PERFECT ACCOMPANIMENT TO BRASATO AL BAROLO, PIEDMONT STYLE POT ROAST MADE WITH ONION, CARROT, ROSEMARY, THYME, SAGE, CLOVES AND JUNIPER BERRIES FOR A GOOD LONG SLOW RICHNESS ON THE PLATE.

Dorothy Sagebiel Wine Specialist Westchester



MONTHLY SELECTIONS

APRIL 2019

Prices valid April 2 through April 30

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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