

Bristol Farms

THE GRAPEVINE GAZETTE



The symbolism of September focuses on fine tuning our energies, which at this stage of the game is most welcome. In the Northern Hemisphere, it signals the beginning of autumn, while it kicks off the spring season in the Southern. Like the other months, its name comes from the ancient Romans Latin word septem, meaning “seven” – it actually was, at one time in antiquity, the seventh month of the year. While Labor Day is the most well-known holiday in September, a few other intriguing dates are Native American Day, Grandparent’s Day and Constitution Day. Something for everyone...which takes us to our eclectic list of libations below? There is, literally, a wine for everyone and every occasion. And did we mention it’s good for one’s “constitution”? So enjoy and remember to drink outside the box.

MONTHLY SELECTIONS

SEPTEMBER 2020

DOMAINE DE CALA PROVENCE ROSÉ

REGULAR \$17.99

GAZETTE SPECIAL \$14.99

Rosés have become a staple during the warmer months, and the selection has become more and more complex and varied. From super pale to deep and dark, the choices are expansive. I’ve personally tended toward the lighter, brighter leaner style, more crisp and refreshing, and less voluptuous. Domaine de Cala is a recent project from Joachim Splichal of the Patina group, one of the most respected chefs in California if not the country. After retiring from his enterprise, he chased his other passion, Rosé de Provence, by purchasing a 600 acre estate in Brignoles, the heart of Provence. Not content with anything but the finest, he brought on world renowned consultant Stéphane Derenoncourt as well as accredited regional specialist in Rosé production Bruno Tringali. The remote newly refurbished winery boasts modern materials but ancient methods, exercising gravity flow, and minimal mechanization, it’s still a hand-made artisan product. Brisk stone fruits, strawberry, watermelon and a tinge of citrus keep this lively pink hued gem fresh and satisfying, very elegant and racy.

PAIR WITH SHELLFISH, CEVICHE, TUNA TARTAR OR ANY MILD FLAVORED FISH.

Geoff Nicoll Dir. Beer, Wine & Spirits

MARTIN CODAX RIAS BAIXAS ALBARIÑO

REGULAR \$16.99

GAZETTE SPECIAL \$14.99

Albariño is another of those delightful “off the beaten” wines that continue to deliver pure unabashed summer sipping pleasure. Hailing from Rias Baixas in Galicia along Spain’s Atlantic coast, the conditions are ideal for cultivation of this vivacious grape. The wines delicate peach, apple, green fig tinged fruit is both cleansing yet rounded with an energy that never disappoints.

THIS IS THE PERFECT FOIL FOR CHICKEN BREAST SMOTHERED IN TROPICAL SALSA, TERIYAKI KABOBS OR ANYTHING FROM THE SEA.

Geoff Nicoll Dir. Beer, Wine & Spirits

LA SCOLCA GAVI

REGULAR \$23.99

GAZETTE SPECIAL \$19.99

A bright and shiny white with a vibrant lemon-yellow color augmented by delicate green hues make it look like a crisp and vibrant wine. The nose is floral with subtle aromas of honeysuckle and elderflower with zesty notes of citrus, lime, fleshly squeezed lemon and grapefruit. The palate reveals a bone-dry white with a crisp and refreshing acidity well balanced by a delicately creamy texture and an rounded body. Layers of a rather long finish include flavors of almond whipped cream, while the wine explodes with dominant citrus fruit and pear characters.

ENJOY WITH SEAFOOD DISHES, DELICATE ENTREES, ANTIPASTI, OYSTERS AND GARLICKY MUSSELS.

Jose Cortes Wine Specialist South Pasadena

SEA PEARL MARLBOROUGH SAUVIGNON BLANC

REGULAR \$12.99

GAZETTE SPECIAL \$10.99

From the famed Marlborough region of New Zealand comes this refreshing and easy drinking Sauvignon Blanc. This light bodied wine offers a dry yet fruit forward flavors of lime zest, pineapple, grapefruit and passion fruit on the palate and herbal melon aromas on the nose.

DELICIOUS AND SATISFYING WITH A LONG AND LINGERING FINISH, SEA PEARL SAUVIGNON BLANC CAN BE ENJOYED WITH OYSTERS, SHRIMP, SCALLOPS AND SALMON, A GRILLED CHICKEN SALAD, GOATS AND SHEEP’S MILK CHEESES; OR AS AN APERITIF.

David Rivera Wine Specialist Westwood

ALMA CATTLEYA SONOMA SAUVIGNON BLANC

REGULAR \$19.99

GAZETTE SPECIAL \$16.99

As a devout fan of Sauvignon Blanc and a follower of the uber-talented Bibiana González Rave, this pairing is a wonderful rendition of one of my favorite grapes. With experience in the world’s great wine regions, including Cht. Haut Brion in Bordeaux, Cote Rotie, and currently the consulting at Pahlmeyer, her talents are vast and well noted. The Cattleya (the national flower of her native Columbia) is brilliant, juicy and bright with classic gooseberry, lime zest, pink grapefruit, blossom and fleeting piquant notes, finishing with a delicate mineral note.

WELL SUITED TO SEABASS, GOAT CHEESE OR OUR ASADA MARINATED CHICKEN BREAST.

Geoff Nicoll Dir. Beer, Wine & Spirits

SCARLETT RUTHERFORD SAUVIGNON BLANC

REGULAR **\$21.99**
GAZETTE SPECIAL **\$18.99**

A fresh, juicy wine loaded with vibrant acidity. Honeyed apple notes on the nose come together with bright fruit, lemongrass, citrus, and candied orange marmalade with round polished poached pear. Zesty concentration and slight tropical notes fill the palate.

ITS SAILING FINISH OF FLINTY MINERALS AND CRISP GRANNY SMITH APPLE MAKE THIS A PERFECT SUMMER SIPPER AND A GREAT PAIRING FOR LIGHT SUMMER FARE.

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

DUCKHORN NAPA VALLEY SAUVIGNON BLANC

REGULAR **\$29.99**
GAZETTE SPECIAL **\$25.99**

This vibrant Sauvignon Blanc offers enticing aromas of lemongrass, lychee, passionfruit, melon and pineapple, followed by hints of nectarine and lime. On the palate, a subtle viscosity is perfectly balanced by acidity that adds precision to the citrus and tropical fruit flavors, while driving the wine to a bright, zesty finish. A blend of Sauvignon Blanc and Semillon.

PAIR WITH GRILLED SWORDFISH, COCONUT RICE AND SPICED SLIVERED ALMONDS.

Roy Milholland Wine Specialist Yorba Linda

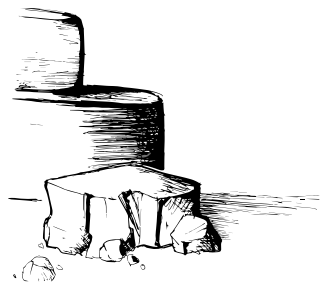
ALPHONSE MELLOTT LA MOUSSIÈRE SANCERRE BLANC 2018

REGULAR **\$39.99**
GAZETTE SPECIAL **\$29.99**

For nineteen generations of winemakers bearing the name, Alphonse Mellot has been synonymous with the great wines produced in the Sancerre region of the Loire valley in France. The 2018 La Moussière Sancerre is a beautifully crafted wine that is the perfect remedy to the hot summer weather. Full of grapefruit, lime, and citrus. This wine has great depth. The Sauvignon grassiness and bell pepper tastes are there but in check. Underlying flavors of minerals and wet river stone hold this masterpiece together nicely. Alphonse Mellot is definitely the "King of Sancerre". If anyone wants to experience what a Sancerre is all about steer them toward this wine.

PAIRS GREAT WITH SEAFOOD AND LIGHT SUMMER VEGETABLE DISHES. A PERFECT COMPANION TO A SUSHI LUNCH OR A LEAN FISH LIKE TROUT. ALSO MAKES A GREAT WINE TO COOK WITH; ADD A DASH TO GARLIC HERB BUTTER AND LEMON FOR A WONDERFUL WHITE WINE SAUCE.

Jared Marchant Wine Specialist Palm Desert



MERRY EDWARDS RUSSIAN RIVER SAUVIGNON BLANC

REGULAR **\$59.99** GAZETTE
SPECIAL **\$49.99**

When I think of Summer this is the wine that offers that fresh crisp citrus aromas on the nose that remind me of a blooming orange blossom, lemon or green apple tree. Layers of peach, melon, tropical fruits like mango and pineapple as well are present on the palate. An underlying minerality and acidity add to the complexity of this amazing Sauvignon Blanc.

FROM THE FIRST SIP THIS WINE HAS LOVELY TEXTURE YET IS BRIGHT AND REFRESHING, LIGHT TO MEDIUM BODY WITH A LONG, LINGERING FINISH THAT MAKES THIS A GREAT WINE TO PAIR WITH HEARTY GRILLED VEGETABLES, GRILLED MEATS AND CHEVRE (GOAT) CHEESE.

Chanel Johnson Wine Specialist Santa Monica

SANS LIEGE PASO ROBLES COTES DU COAST BLANC

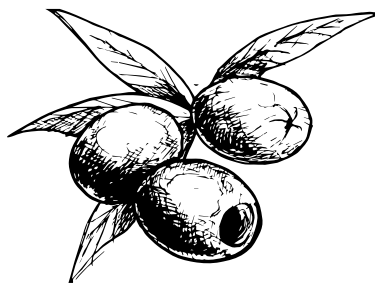
REGULAR **\$26.99**
GAZETTE SPECIAL **\$24.99**

91 Points Wine Enthusiast 2018

Made up of the great Rhone Valley varietals, Viognier, Roussanne, Grenache Blanc and Marsanne, this Paso white blend is vivaciously scented of melon, lychee, honeysuckle, warm peach cobbler with nuances of pineapple, lime peel, stone and a yeasty note. Medium to full-bodied, it has tons of perfumed fruits, with juicy acidity to counter and a long, textured finish.

PAIR WITH ASIAN/CURRY DISHES, OUR HANDMADE FRENCH GARLIC PORK SAUSAGE OR SIMPLY ON ITS OWN.

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



DAOU PASO ROBLES CHARDONNAY RESERVE

REGULAR **\$41.99**
GAZETTE SPECIAL **\$37.99**

Daou is grown in Paso Robles and is made with a hundred percent Chardonnay grapes. It has qualities of creamy rich butter, tropical fruits, and green apples. Daou has a well-proportioned lemon and mineral fusion that makes you wonder how they managed to sneak in vanilla textures to this beauty.

PAIRS WELL WITH A WEDGE OF BRILLAT SAVARIN TOPPED WITH MARMALADE AND GRILLED RED SNAPPER.

Miguel Barberena Wine Specialist Hollywood

BEE'S BOX CALIFORNIA PINOT NOIR

REGULAR **\$22.99**
GAZETTE SPECIAL **\$17.99**

Created by the Coppola Family as a way to help our little friends, Bee's Box Pinot Noir is a great way to support bee sustainability as well as enjoy a delicious glass of wine. Aromas of cranberries, nutmeg, and oak lead to bursting flavors of raspberry, cherries and dark plum and a subtle silky finish with a light natural acidity.

PAIRS WELL WITH HERB ROASTED CHICKEN AND TENDER PORK LOIN.

Joe Richard Wine Specialist La Jolla

BELLE GLOS CLARK AND TELEPHONE SANTA MARIA PINOT NOIR

REGULAR **\$56.99**
GAZETTE SPECIAL **\$49.99**

This bright ruby red wine has fresh vibrant aromas of blackberries and raspberry jam. This wine is generous on the palate and has sweet cherry notes, ripened strawberries, cranberries, and allspice. This gorgeous Pinot Noir will pair perfectly with your slow cooked pulled pork or short ribs with a sweet and savory sauce.

ENJOY THIS WINE WITH FAMILY AND FRIENDS FOR A BEAUTIFUL AUTUMN CELEBRATION!

Jennifer Olivera Wine Specialist,
Level 1 Court of Sommeliers, Level 2 WSET

NICOLAS-JAY WILLAMETTE VALLEY PINOT NOIR

REGULAR **\$64.99**
GAZETTE SPECIAL **\$44.99**

Oregon's Willamette Valley is host to some spectacular vineyards, and it is here where Pinot Noir thrives. Similar in latitude as Burgundy France, it seems natural that this cooler climate would be beneficial for this finicky grape. The warmer summers and cooling fog allow for complete ripening, with sourcing coming from various estate parcels allowing a more complete wine than a single place. The partners, Jean-Nicolas Meo of the impeccable Meo-Camuzet, and entertainment mogul turned Burgundy aficionado Jay Boberg. It is harmonious and well apportioned, with deep, powerful, bold cherry, plum, black tea and cola flavors with a savory note of tapenade and rounded integrated tannins. The team clearly has harnessed the magic of the Willamette, and the wines continue to improve.

PAIR WITH A WELL MARBLED RIB-EYE, HERBED CROWN ROAST OF PORK OR EVEN A GARLIC RUBBED LAMB CHOP.

Geoff Nicoll Dir. Beer, Wine & Spirits

THE FABLEIST PASO ROBLES MERLOT

REGULAR **\$22.99**
GAZETTE SPECIAL **\$18.99**

If ever there were a horror movie made about Merlot, it would be called "Return of the Dead", as this much maligned grape has indeed risen from the vineyard grave. This gorgeous Merlot – with an added dollop of Cabernet Sauvignon, Petit Verdot and Tempranillo - has the classic claret nose of black tea and blueberries. The silky texture slides gracefully across the palate leaving behind hints of sweet plums, cedar and freshly ground spices. As the wine glides toward the finish, you're grateful for friends and excited for the future, which we could all use right about now. Only 100 barrels produced.

PAIR WITH GRILLED LAMB CHOPS, ROASTED RACK OF LAMB AND MUSHROOM BLUE CHEESE TURKEY BURGERS.

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

MADDALENA VINEYARDS PASO ROBLES CABERNET SAUVIGNON

REGULAR **\$22.99**
GAZETTE SPECIAL **\$16.99**

This wine never fails. Deep Ruby in color, with a nose of dark berries and black currants with hints of vanilla bean. The palate is velvet smooth with a touch of black cherry, very balanced.

PAIR WITH RED MEATS, PIZZA AND RED PASTA SAUCE.

Michael Contreras Wine Specialist Beverly Hills

BONANNO NAPA VALLEY CABERNET SAUVIGNON

REGULAR **\$25.99**
GAZETTE SPECIAL **\$21.99**

A solidly crafted and delicious red wine with a taste of mixed fruits and a smoky flavor, it's ripe but not jammy. Matt Bonanno started his company to create delicious wines at affordable prices. This is another solid performance and should be shared with friends and family.

I WOULD HAVE THIS WITH PIZZA TOPPED OFF WITH MUSHROOMS AND SPINACH.

Joshua Miller Wine Specialist Mulholland

FATTORIA DEI BARBI BRUNELLO DI MONTALCINO

REGULAR **\$74.99**
GAZETTE SPECIAL **\$64.99**

Sourced from the estate's forty-one hectares in the southwest area of Montalcino, I recommend Barbi's "Blue Label" Brunello. The family associated with the vineyard has been producing Brunello since 1892. Enjoy this delicious Brunello during the National Italian Cheese month of September with family and great wine loving friends!

PAIR WITH SHAVED PECORINO OR PARMIGIANO REGGIANO, AGED IMPORTED GOUDA, OR FOR SOMETHING MORE SUBSTANTIAL, A ROAST LEG OF LAMB OR A POT ROAST OF PHEASANT.

Jonathan Baldwin Wine Specialist
Manhattan Beach

CAMPOGIOVANNI BRUNELLO DI MONTALCINO

REGULAR **\$59.99**
GAZETTE SPECIAL **\$53.99**

94 Points James Sucking 2013

This classic example of Brunello is produced with grapes that are grown on the southern slope of Montalcino Hill in picturesque Tuscany, near Siena. The soil is a combination of silt, sand and clay over sandstone and calcareous marl. The soil and sun exposure produces amazing examples of the Sangiovese Grosso grape. The San Felice winery is known for its intense research and experimental practices while always staying true to tradition. This wine is made from 100% Sangiovese Grosso grapes that are macerated for at least 20 days with malolactic fermentation in stainless steel tanks, then aged for no less than 36 months in French and Slovenian barrels before aging an additional 12 months in bottle before being released. The finished product is lush, rich and flavorful. Garnet hues, aromas of blackberry jam and leather are balanced by soft, velvety tannins and flavors of tobacco, rose petal and pomegranate.

AGE THIS WINE OR DECANT AND ENJOY WITH BRAISED SHORT RIBS, GRILLED TRI-TIP OR A BON FIRE AND GOOD FRIENDS.

Erik Moreno Level 1 Court of Sommeliers,
Wine Specialist Bristol Farms Westchester

DOMAINE SANTA DUC CHATEAUNEUF DU PAPE HABEMUS PAPAM

REGULAR **\$59.99**
GAZETTE SPECIAL **\$44.99**

The name of the wine can be translated into "We Have a Pope." This was done as an homage to Pope Jean XXII, a native from the Northern Rhone Valley town of Cahors and who became the first Pope to reside in Avignon (during the period when the papacy left Rome and resided in France). The wine is a blend of Grenache, Syrah, Mourvedre and Counoise. Deep, smoke-accented dark berry and violet scents are energized by a jolt of peppery spice. Smoky, sweet and broad in the mouth, offering concentrated boysenberry and cherry liqueur flavors and a hint of licorice. Shows very good power and energy and finishes with excellent persistence, featuring velvety tannins and a discreet touch of spice.

PAIR WITH ANY MEDITERRANEAN DISH SUCH AS RATATOUILLE, BOUILLABAISSE, FRENCH ONION SOUP, OR COQ AU VIN.

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



KAESLER BAROSSA VALLEY CABERNET SAUVIGNON

REGULAR **\$29.99**
GAZETTE SPECIAL **\$19.99**

92 points James Suckling 2012

Kaesler is one of my favorite wineries on the planet. It's a combination of producing great wines and the care they take to nurture the vineyards. The own just over 92 acres of vineyards in the Barossa Valley, the majority of which is old vine material planted in 1893, 1899, 1930 and in the 1960's. Fruit is hand-picked and hand pruned with irrigation kept to a minimum. Crop thinning is done in most years to reduce yields and maximize flavor with blocks kept separate until final blending. Who does this anymore!?! Bright, well-defined blackberry and blackcurrant fruit characters, studded with spices and dark chocolate. Chewy and densely layered on the palate with fruit-cake spices and black licorice, the super-ripe tannins and ample acidity drive through to the mouthwatering finish.

PAIR WITH ANY GRILLED MEATS, VEGGIES, MEATLOAF, WAGYU BURGERS AND HEARTY CHEESES.

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



**THE WALLS RED MOUNTAIN
CABERNET SAUVIGNON CURIOSITAS**
REGULAR **\$64.99**
GAZETTE SPECIAL **\$57.99**

97 Points Jeb Dunnuck 2017

Another impressive offering from Washington State's Red Hills AVA, The Walls Curiositas Cabernet is a firm and gripping red that deserves some attention. The vineyards of Red Mountain receive exposure unlike anywhere in the state, scorching sun coupled with drying winds, keeps vine pests away, and reduce yields concentrating the berries. While it seems inhospitable, it's actually quite beneficial to certain wine grapes. Winemaker Todd Alexander cut his teeth at notables such as Cade and Plumpjack, well earning a post as winemaker at Bryant Family. He also crafted the illustrious wines at Force Majeure where scores routinely hover in the mid to high 90's. The wine is opulent yet solidly structured with a vein of black and blue fruits, grilled bread, tobacco, coffee, roasted herbs, and a superb lingering fruit driven finish. While this is pretty tasty now, it will continue to develop another decade or more.

PAIR WITH A COFFEE RUBBED FILET, GRILLED MARINATED PORTABELLAS, OR A SLATHERED RACK OF RIBS.

Geoff Nicoll Dir. Beer, Wine & Spirits

**CHATEAU LARIBOTTE
SAUTERNES 375 ML**
REGULAR **\$19.99**
GAZETTE SPECIAL **\$17.99**

Located 25 miles south of Bordeaux on the Left Bank of the Garonne, lies Château Laribotte in Preignac. Meticulous manual harvesting of botrytis affected Semillon, Sauvignon Blanc, and Muscadelle are fermented, then aged in concrete tanks and oak barrels resulting in a warm honey/gold nectar. A nose of almond, apricot, and flowers opens long on the palate with candy, petit white flowers, marzipan, and a touch of honey.

THIS LOVELY BOTTLE WILL COMPLIMENT AGED SHARP CHEDDARS, TANGY BLEU CHEESE, REGGIANO, OR BAKED FRUIT AND PASTRY DESSERT.

Neal Wasserman Level 1 Court of Sommeliers,
Wine Specialist La Cumbre

**FAR NIENTE NAPA VALLEY
CABERNET SAUVIGNON**
REGULAR **\$159.00**
GAZETTE SPECIAL **\$139.99**

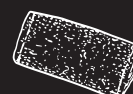
Far Niente is a true icon of the Napa valley and if you want to splurge on a great Cab, this is one of a handful to choose from. Vibrant aromas of boysenberry and dark cherry with bright floral notes and hints of sweet toasted oak jump from the glass at the very first swirl. A silky and lush entry with boysenberry and cherry flavors, light hint of dusty earth and spiced oak, refined and smooth tannins for a long, bold finish.

PAIR WITH BRAISED SHORT RIBS, ROSEMARY BRAISED LAMB SHANKS OR A FILET MIGNON WITH RICH BALSAMIC GLAZE.

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



MONTHLY SELECTIONS



SEPTEMBER 2020

Prices valid September 2 through September 29 2020

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