

# Bristol Farms

## THE GRAPEVINE GAZETTE

We have finally segued into Spring as the seasonal temperature warms us, reinvigorating our emotions and sense of place. It's a nice thought as April offers up Easter with its cornucopia of egg hunts and chocolate bunnies – a sense of normalcy about to awaken our spirits. Thus, to celebrate better times ahead, we offer these particular libations below to rekindle your optimism for the future. And as always enjoy responsibly, and drink outside the box.



MONTHLY SELECTIONS

APRIL 2021

### DOMAINE CHANDON NAPA VALLEY BRUT ROSÉ

REGULAR **\$24.99**  
GAZETTE SPECIAL **\$19.99**

Chandon Estate, started in the heart of the Napa Valley in 1973, was the very first wine estate established in the U.S. by a French Champagne house. The estate practices sustainable farming and focuses on growing Chardonnay, Pinot Noir and Pinot Meunier, while strictly following the Methode Champenoise process of wine making. The grapes are grown in a cool climate, only picked at night and gently pressed to retain freshness and liveliness. Stainless-steel tanks are used during fermentation as well as malolactic fermentation, skin maceration and traditional bottle aging. This beautiful sparkling Rosé is aromatic of rose petals and fresh strawberries. Watermelon and cherry notes envelope your taste buds while creamy bubbles lead to a lively and fresh finish.

**ENJOY WITH DUCK-FAT FRIES, A SLICE OF QUICHE OR AUNT SALLY'S WATERMELON, FETA & MINT SALAD.**

Erik Moreno Level 1 Court of Sommeliers;  
Wine Specialist Westchester

### ALLAN SCOTT MARLBOROUGH SAUVIGNON BLANC

REGULAR **\$16.99**  
GAZETTE SPECIAL **\$14.99**

Allan Scott Sauvignon Blanc was just ranked #23 on Wine Spectator's Top 100 wines 2020. Allan Scott family winemakers are one of the first independent wineries in Marlborough, New Zealand and they have produced a supple and succulent Sauvignon Blanc that offers aromas of grapefruit, lime and granny smith apples leading into flavors of passion fruit, key lime on the palate. This lively, bright and expressive wine offers up a strong, enticing finish.

**PAIR THIS WINE WITH CHICKEN BREAST BASTED IN AN HERB SAUCE, CRAB CAKES, SPINACH ENCHILADAS, AND GRILLED PARMESAN CRUSTED SCALLOPS TO NAME A FEW.**

David Rivera Wine Specialist Westwood

### FROG'S LEAP NAPA VALLEY SAUVIGNON BLANC

REGULAR **\$26.99**  
GAZETTE SPECIAL **\$23.99**

After 40 years of producing this bottle of 100% Sauvignon Blanc, it does not disappoint. A true crowd pleaser. Organic farming and natural winemaking techniques keep this offering consistent and bright. In the glass, this is very pale to platinum. At first inhalation, the nose shows grass and damp earth. The latter dissipates quickly and are replaced, surprisingly, by a bit of sweet cream. On the palate, wet stone, salinity and just a touch of bitter lime. Great acid balance and typically dry, dry, dry. Enjoy this bottle during your spring or summer garden reception.

**WILL PAIR WELL WITH FRESH OYSTERS, BUTTER BASTED DAY SCALLOPS, AND SALAD OF MESCLUN GREENS WITH SWEET PEAS, SOFT GOAT OR SHEEP'S MILK CHEESES.**

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

### CHT. DUCASSE BORDEAUX BLANC

REGULAR **\$21.99**  
GAZETTE SPECIAL **\$16.99**

This textbook white from Bordeaux shows classic richness and texture, with the exhilarating racy acidity and mineral notes the region is known for. Primarily Semillon (60%), Sauvignon Blanc makes up the majority of the rest with just a dribble of Muscadelle. Not as lean or focused as Sancerre, this delicious well rounded, lively textured gem is a fantastic food wine, it has ample body to hold up to a wide variety of foods and the balanced acidity keeps it from being heavy or fat. Citrus, green apples, pears, mineral and a lightly chalky, firm, zesty finish.

**PAIR WITH PRAWNS, WHITE FLESHED FISH, GRILLED POULTRY OR GARLIC STEAMED MUSSELS.**

Geoff Nicoll Dir. Beer, Wine & Spirits

### DOMAINE VOCORET CHABLIS REGULAR **\$34.99**

GAZETTE SPECIAL **\$28.99**

The Vocoret family has been growing wines for over four generations and the family continues in the traditional techniques as they are carried out on the property to this day. The limestone rich soils that run through Chablis create an intense amount of minerality that will pair perfectly with a seafood tower of ceviche. Stainless-steel fermentation and ageing preserve the freshness and vivacity of Chablis. This wine has bright fruit, delectable in textures, crisp tart green apple, with a long lingering finish. Enjoy this gorgeous Chablis outdoors and is perfect for any lazy sun-soaked afternoon!

Jennifer Olivera Level 1 Court of Sommeliers,  
WSET Wine and Spirits II;  
Wine Specialist Newport Beach

### DOMAINES OTT CHATEAU ROMASSAN BANDOL ROSE 2019

REGULAR **\$59.99** 750ML  
GAZETTE SPECIAL **\$46.99** 750ML

REGULAR **\$139.00** 1LT  
GAZETTE SPECIAL **\$99.99** 1LT

**91 Points Wine Advocate 2019**

Hailing from the Bandol region comes a dazzling Rosé that is a dominantly Mourvedre complimented by Grenache and Cinsault. Starting with a pale salmon appearance in the glass with a delightfully fruit forward nose of peach, grapefruit and apricot followed by an evolving display of raspberry, almond, and jasmine on the palate. Complex and well-structured body with balanced acidity allows for a long and satisfying finish.

**PAIRS WELL WITH GRILLED FISH OR TANGY BLUE CHEESES.**

Joe Richard Wine Specialist La Jolla

## MARGERUM M5 LOS OLIVOS ESTATE PROPRIETARY WHITE

REGULAR \$25.99

GAZETTE SPECIAL \$18.99

Doug Margerum has been a staple in Santa Barbara for decades. As the former owner of The Wine Cask, one of California's most respected food and wine venues, Doug's next logical step was venturing into the realm of wine production. His passion for Santa Barbara and the superb vineyards that surround is evident in his stylistic and enchanting creations. M5 is an homage to the classic wines of the Rhone, and consists of 5 chief grapes from the region, Grenache Blanc, Marsanne, Roussanne, Viognier and Picpoul. The marriage of these is quite delicious showing a mélange of stone fruits, brioche, almonds, with a subtle wet stone element that adds just another layer of complexity. Quite a bit of wine, it is truly harmonious and wonderfully food friendly.

**PAIR WITH CRUSTACEANS, MONKFISH, SASHIMI OR GRILLED CHICKEN BREAST; OR PAIR WITH ST. ANDRE OR BRILLAT SAVARIN SOFT RIPENED CHEESES.**

Geoff Nicoll Dir. Beer, Wine & Spirits

## SAN SIMEON MONTEREY CHARDONNAY

REGULAR \$19.99

GAZETTE SPECIAL \$16.99

Along California's Central Coast, the Monterey appellation provides an ideal climate for growing Chardonnay. This cool climate is highly influenced by the maritime influence of the Pacific Ocean. It starts at the Monterey Bay with morning fog and afternoon wind concentrating flavors while preserving the natural acid balance of the grapes. This Chardonnay is a rich, mouth-filling wine with ripe, tropical fruit flavors with complements of citrus and pear. The nose reveals bright fruit and toasty oak with hints of vanilla and spice. Mineral notes express the rocky terroir of the vineyards. This structured and well-balanced wine shows a lengthy finish with potential to age.

**ENJOY WITH SHELLFISH, PORK, CHICKEN SALADS THAT INCLUDE PEACH, MANGO**

Jose Cortes Wine Specialist South Pasadena

## PEAKE RANCH SANTA BARBARA COUNTY CHARDONNAY

REGULAR \$39.99

GAZETTE SPECIAL \$35.99

**94 Points Jeb Dunnock 2018**

Aged 18 months in 78% new French oak, this classy Chardonnay is a winner. Sourced from throughout the Santa Barbara County, it offers a big bouquet of tropical fruits, pineapple, apple blossom, white flowers, and hints of spice. It's pure, silky and elegant on the palate, with nicely integrated acidity as well as a big finish. It's well worth seeking out.

**PAIR WITH SEAFOOD, SHELLFISH AND LIGHT, CREAMY CHEESES.**

Roy Millholland Wine Manager Yorba Linda

## DOMAINE FAIVELEY MEURSAULT 2018

REGULAR \$79.99

GAZETTE SPECIAL \$74.99

In 1825, Pierre Faiveley founded the firm that now bears the name Domaine Faiveley. At that time, the firm was a classic négociant, one who buys and sells wine. From generation to generation, the Faiveley family has purchased vineyards and is today among the largest owners of classified vineyards in the Côte de Nuits, Côte de Beaune and Côte Chalonnaise of which 30 acres are grands crus and 67 acres are premiers crus. For the Meursault, mildly exotic aromas are comprised by notes of both white and yellow peach, lychee and a whisper of jasmine tea. Exhibits flavors of citrus, crisp green pear and white flowers, followed by a medium to full-bodied, supple and charming palate that's elegantly textural and rounded. This beauty ends with a vivacious mineral finish.

**PAIR WITH BRISTOL'S OWN CRAB CAKES, SEARED SCALLOPS, POULTRY AND SOFT CHEESES SUCH AS BRIE.**

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

## DOMAINES DOMINIQUE PIRON BEAUJOLAIS BROUILLY

REGULAR \$21.99

GAZETTE SPECIAL \$18.99

Brouilly is a Cru in Beaujolais that is famous for its fruit-forward red wines made with 100% Gamay grapes. Dominique Piron's heritage in Beaujolais dates back to the 1500's. Combining sustainable farming with traditional winemaking, the classic traits remain true. This Brouilly is dark, but medium-bodied red wine with soft tannins. Cherry, bubble gum and dark plums abound. Lively and elegant. Enjoy slightly chilled.

**PAIRS WELL WITH CHICKEN, DUCK, AND WHITE FISH.**

Peter Johnson WSET Level III;  
Wine Specialist Rolling Hills

## HAHN MONTEREY PINOT NOIR

REGULAR \$16.99

GAZETTE SPECIAL \$14.99

Hahn has spent decades immersed in the windswept terroir of Monterey County's Santa Lucia Highlands. Their grapes are sustainably farmed and the winery is also SIP certified. Hahn Pinot Noir is a full-bodied, multi-faceted wine offering aromas of red and dark cherry, dried raspberry and rhubarb pie leading to notes of black cherry, and subtle touches of spice and toasty oak on the palate. This Pinot offers complex layers with a great balance of ripeness, acidity, silky tannins and a long, lingering finish with every sip.

**PAIR THIS WINE WITH GRILLED SALMON, DUCK BREAST AND PASTA DISHES.**

Chanel Johnson WSET II Wine & Spirits;  
Wine Specialist Santa Monica

## JUGGERNAUT RUSSIAN RIVER VALLEY PINOT NOIR

REGULAR \$24.99

GAZETTE SPECIAL \$19.99

The Juggernaut Winery's slogan is "Harnessing the power of nature." With this wine they have created a wonderful expression of one of the greatest Pinot growing regions in the world, the Russian River Valley. Juggernaut Pinot Noir is a beautifully complex wine. Medium bodied with good acidity and elegantly light smooth tannins. On the nose red fruit, oak, and earth. On the palate is again red fruit, but an added dimension of tobacco smoke, leather, and black cherry. This is probably the best value you can find in the California Pinot category.

**PAIRS GREAT WITH A ROASTED DUCK IN A HONEY-BALSAMIC GLAZE.**

Jared Marchant Wine Specialist Palm Desert

## THE OJAI VINEYARD SANTA BARBARA COUNTY PINOT NOIR

REGULAR \$41.99

GAZETTE SPECIAL \$36.99

**92 Points Robert Parker 2018**

Adam Tolmach, one of the original "Central Coast Wine Slingers" studied viticulture and enology at UC Davis and after graduating in 1976 he settled down on the property his grandfather had purchased in the Ojai Valley. With degree in hand he found work at Zaca Mesa in Santa Barbara County. Before long he decided to follow his own vision and started a winery with fellow employee Jim Clendenen in 1982.

The winery, Au Bon Climat, was an overnight success, but after nine years together Jim and Adam realized they had to follow separate paths and thus began The Ojai Vineyard. The grapes come from many well maintained regional vineyards; the wines are hand-crafted in small lots, with a true old world expression of the individual terroir and the grape clone variety. This Pinot offers a nose of red fruit, spiced tea and flowers. It's pliant and silky on the palate, with swelling sweet red notes of berries and cherry, spice, smoky cedar and cola.

**PAIR WITH AHI, SALMON, STEELHEAD TROUT OR GRILLED TURKEY BURGERS.**

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



**JADOT SAVIGNY-LÈS-BEAUNE  
1ER CRU CLOS DES GUETTES  
REGULAR \$54.99  
GAZETTE SPECIAL \$49.99**

**91 Points Robert Parker 2018**

Jadot's Premier Cru Pinot Noir offers an appealing ripeness on the nose with lush red plum and redcurrant jam scents that are nicely defined. The palate is medium-bodied with fine tannins and plenty of red fruit laced with orange rind and a dash of black pepper. Finishes with some vanillin oak and a suggestion of exotic fruits.

**THIS WINE WILL PAIR WELL WITH WHITE MEAT COURSES, GRILLED SALMON, PÂTÉ AND MILD CHEESES.**

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

**OBVIOUS WINES NO.1 DARK &  
BOLD PASO ROBLES RED**

**REGULAR \$17.99  
GAZETTE SPECIAL \$15.99**

This one could be classified as a California Bordeaux. The grape varieties are there and they did a great job of bringing them together. Notes of black cherry and other dark red fruits, with a palate to match. Mild tannins and a medium body. Very easy drinking.

**PAIRED QUITE WELL WITH CARNE ASADA TACOS.**

Michael Contreras Wine Specialist Beverly Hills

**TENUTA DE TAVIGNANO  
CERVIDONI ROSSO PICENO  
REGULAR \$17.99**

**GAZETTE SPECIAL \$14.99**

The Marche, a region largely comprised of a network of hills and valleys, is home to a wide variety of agricultural interests. Known for truffles, olives and of course grapes, each deserves their place at the table. The principal red from the region is Montepulciano and is the primary component of Rosso Piceno. It is a deep, dense, earthy and slightly smoky wine, with ample tannic structure but plenty of fruit to soften the edges. Tons of cherries, black currants, notes of tar and dried herbs.

**PAIR WITH SAVORY DISHES, GRILLED SAUSAGE, CURED MEATS OR A LEG OF LAMB.**

Geoff Nicoll Dir. Beer, Wine & Spirits

**MADDALENA VINEYARDS  
PASO ROBLES MERLOT  
REGULAR \$16.99  
GAZETTE SPECIAL \$14.99**

Quality begins in the vineyards. The Riboli Family established estate vineyards in Paso Robles in order to ensure the ultimate level of grapes quality. The Paso Robles appellation of San Luis Obispo County provides a dry climate with warm days and cool nights. Fully mature grapes concentrate ripe flavors aromas. This Merlot offers aromas of ripe fruit and oak spice with hints of vanilla and anise. Ripe fruit flavors include bright plum and raspberry that greet the palate and soft tannins frame the fresh texture that coats the mouth.

**ENJOY WITH BEEF, PORK LOIN, ROAST CHICKEN, PASTA DISHES SUCH AS LASAGNA.**

Jose Cortes Wine Specialist South Pasadena

**GRGICH HILLS ESTATE  
NAPA VALLEY MERLOT 2017  
REGULAR \$44.99  
GAZETTE SPECIAL \$39.99**

This exquisite Merlot opens with plum, rose hip, blood orange, fresh peach and cherry in the nose, with undertones of laurel and dried orange peel. Flavors of juicy red fruit explode on the palate, and an uplifting freshness carries the mid-palate with complex and dense tannins, plenty of fruit and a soft transition to a lush lingering aftertaste. Well balanced acidity and silky tannin structure on this young wine leaves plenty of room for many years of aging.

**PAIRING: SMOKED AND BRAISED RED MEATS, RACK OF LAMB, OR BISON STEAKS.**

Jonathan Baldwin Wine Specialist  
Manhattan Beach

**CASTELLO ROMITORIO  
BRUNELLO DI MONTALCINO  
2015  
REGULAR \$69.99  
GAZETTE SPECIAL \$59.99**

**95 Points Wine Advocate**

Brunello, the noble red of Tuscany, is both seductive and powerful, and is absolutely capable of producing world class show stopping wines. Crafted from a specific clone of Sangiovese, which seems to thrive in the varied soils and exposures that exist in this warmer zone south of Siena. Surprisingly opulent and well-structured for its northern situation on the hill, this well developed, expressive, chewy charmer is just gorgeous. Deep dark cherry fruit is interlaced with black currants, tobacco, violets and balsamic notes finishing pure and powerful with finely integrated tannins. This is a keeper but is also rather difficult to leave alone.

**PAIR WITH A WELL MARBLED RIB-EYE, OSSO BUCCO, RACK OF LAMB AND A BLOCK OF AGED PECORINO.**

Geoff Nicoll Dir. Beer, Wine & Spirits

**FESS PARKER  
SANTA BARBARA COUNTY  
SYRAH  
REGULAR \$29.99  
GAZETTE SPECIAL \$24.99**

**96 Points Vinous, 94 Points Wine Spectator**

My wife and I had the great pleasure of meeting Fess Parker on a visit to his winery some years ago - A giant of a man with a warm heart and good natured sense of humor to boot. And since Syrah is possibly my favorite varietal (I do allow for seasonal changes to alter that remark). The fruit comes from the Rodney's Vineyard in Santa Barbara County and was aged 16 months in a mix of French and American oak. Its saturated purple color is followed by notes of vanilla-laced blackberries, black cherries, plum, dried herbs and dark chocolate. It's ripe, medium to full-bodied, offers good acidity, and stays fresh and focused on the palate.

**PAIR WITH GRILLED MEATS AND VEGGIES, COUNTRY STYLE MEAT LOAF, BURGERS AND HEARTY CHEESES SUCH AS MANCHEGO.**

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

**TURNBULL OAKVILLE  
CABERNET SAUVIGNON  
REGULAR \$52.99  
GAZETTE SPECIAL \$42.99**

Turnbull is about as classic as Napa Cabs get, rich, opulent, round and supple, but with a firm structure that frames all the fruit and keeps it from being flabby. As we witness extreme price escalations over the years, thankfully, Turnbull seems behind the curve. Yet they still maintain the same impressive quality and dedication to making great wine. Blueberry, blackberry, currant and plum flavors segue to aged tobacco, herbs and notes of cedar in the well-rounded, balanced, polished finish.

**MATCH WITH DUCK BREAST IN SUN-DRIED CHERRY SAUCE, A COFFEE RUBBED FILET, COWGIRL CREAMERY RED HAWK OR BEEMSTER PARADISO.**

Geoff Nicoll Dir. Beer, Wine & Spirits

**FROGS LEAP NAPA VALLEY  
CABERNET SAUVIGNON  
REGULAR \$64.99  
GAZETTE SPECIAL \$58.99**

**95 Points Jeb Dunnock 2018**

This is a great wine with a taste of smoky and berry flavors. **PAIRS WELL WITH A PORK CHOP OR STEAK MASHED POTATOES, BELL PEPPERS OR ANY MEAL OF YOUR CHOICE; EVEN JUST TO HAVE A GLASS OF WINE.**

Joshua Miller Wine Specialist Mulholland



**O'SHAUGHNESSY NAPA VALLEY  
CABERNET SAUVIGNON**

REGULAR **\$89.99**

GAZETTE SPECIAL **\$79.99**

**93 Points Jeb Dunnuck 2017**

Betty O'Shaughnessy Woolls & Paul Woolls are owners and partners of this iconic Napa winery, joined by Sean Capioux as the head winemaker. A true Napa Cab, this full bodied thoroughbred marries fruit from the winery's estate properties on Howell Mountain and Mount Veeder and captures the essence of the vintage with its lively bouquet of violets, sandalwood, wild plum, and kirsch. The palate is dense and focused with integrated tannins and layers of boysenberry, crème de cassis, bittersweet chocolate, and tobacco.

**PAIR WITH FILET MIGNON TOPPED WITH A BÉARNAISE SAUCE.**

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

**RIDGE RUSSIAN RIVER ZINFANDEL  
PONZO VYD**

REGULAR **\$40.99**

GAZETTE SEICIAL **\$36.99**

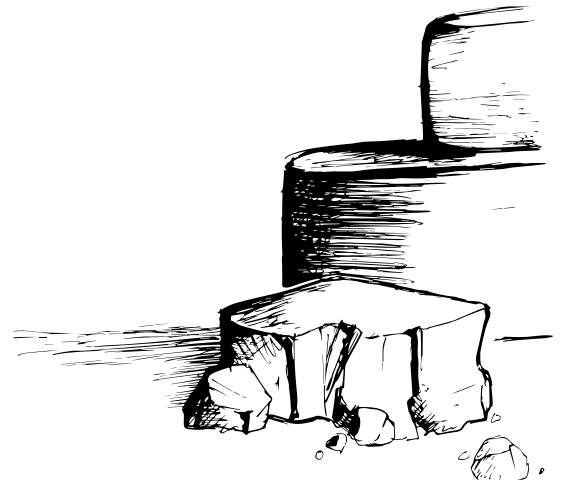
**93 Points James Suckling 2016**

**97% Zinfandel 3% Petite Sirah**

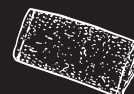
Ridge vineyards began in 1855 when Dr. Osesa Perrone purchased 180 acres in Monte Bello Ridge. Ridge Vineyards began expanding into different varietals that eventually led to the first Zinfandel harvest in 1962 where Bob Ponzo had farmed the vines in the Russian River Valley for over 40 years. There are notes of plum, dark fruit such as boysenberry and raspberries that help coat the tannins in the wine. This provides a suburb jammy peppered texture with an elegant soft finish.

**PAIRS WELL WITH SMOKED BARBEQUE CHICKEN SHREDDED INTO A CRUNCHY TACO TOPPED WITH CHOPPED CABBAGE AND PICO DE GALLO.**

Miguel Barbarena Wine Specialist Hollywood



MONTHLY SELECTIONS



**APRIL 2021**

Prices valid March 31 through May 4 2021

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