

THE GRAPEVINE GAZETTE



As we welcome a small measure of normality during these odd times, what better timing than to have summer just around the corner upon us with the hopeful water sports, camping trips, picnics, grilling, etc. A wonderful side benefit has been the re-awakening of the daily walk – “have to get those steps in!” – or hike, bike ride that we used to take for granted but has now become a mainstay of our daily lives. Another pleasant side effect has been the discovery of wines we always wanted to try but never gave a second thought to – our daily taste for wine has branched out to include more esoteric elixirs. As such, we offer a plethora of wines to enjoy during the month of June, some recognizable, others a complete and refreshing mystery. Enjoy and remember to drink outside the summer box.

MONTHLY SELECTIONS

JUNE 2022

VIETTI MOSCATO D ASTI 2021

REGULAR \$20.99

GAZETTE SPECIAL \$16.99

A great semi-sparkling wine. A light taste of peach, pear, apple, and mango great for any occasion.

PAIR WELL WITH ANY SALAD OR FRUITY DESSERT OR CHEESE PLATER.

Josh Miler Wine Specialist Mulholland

MOET IMPERIAL BRUT ROSE

NV

REGULAR \$69.99

GAZETTE SPECIAL \$64.99

This lovely Rose has notes of lemon, citrus, wild strawberries, raspberry, and fresh red cherries.

This Methode Champenoise offers a palate that is fresh, radiant and lovely to enjoy anytime in the summer season and for celebrations such as bridal and baby showers, engagement parties, wedding toasts, and sunny outdoor get-togethers.

IT PAIRS WELL WITH PROSCIUTTO, SALMON CARPACCIO, GAZPACHO SOUP, GRILLED SWORDFISH, OR A LIGHT FRESH CEVICHE OFFERING. HAPPY SUMMER!

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

BENVOLIO FRIULI PINOT GRIGIO

REGULAR \$9.99

GAZETTE SPECIAL \$8.99

This enjoyable DOC bottle from Friuli offers an outstanding expression of the Pinot Grigio grape. A nose of stone fruit and petite white flowers is followed by white peach, well-balanced acidity, and a long finish of dried fruit and almond. A first-rate value wine just in time for summer.

PAIR WITH A SALAD OF MESCLUN GREENS AND FRESH HERB VINAIGRETTE, DELICATE, WHITE-FLESHED FISH WITH CITRUS OR GRILLED CHICKEN.

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

JERMANN FRIULI-VENEZIA

GIULIA PINOT GRIGIO

REGULAR \$28.99

GAZETTE SPECIAL \$22.99

Family owned since 1881, Jermann wines are produced in the Friuli-Venezia Giulia region of northeast Italy where Italian, Germanic and Slavic cultures converge. This Pinot Grigio opens with a tropical flourish on the nose and a dry medium body. There are hints of pear, white peach, and green melon. It finishes with some minerality and a tangy, fruity zing.

PAIRS WELL WITH CHARGILLED SEAFOOD, FISH SOUPS AND PASTA DISHES WITH FIELD MUSHROOMS.

JD Buerge Wine Specialist Westwood Village

CONUNDRUM CALIFORNIA WHITE BLEND

REGULAR \$17.99

GAZETTE SPECIAL \$12.99

Conundrum, with grapes sourced from California's premier wine growing regions, is exotic and bright. The blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat, and Viognier, lures you into scents and tastes of apricot, pear, and honeysuckle. The initial sweetness is balanced with acidity and a hint of oak on the finish, making this a well-balanced delicious wine. Enjoy!

PAIRS WELL WITH SPICY FOODS LIKE FRESH FAJITAS, THAI, AND VIETNAMESE FOOD.

Jared Marchant Wine Specialist Palm Desert

DOM DE LA COCHE VAL DE LOIRE SAUVIGNON

REGULAR \$16.99

GAZETTE SPECIAL \$13.99

100% Sauvignon from the Loire Valley where this grape thrives. Harvested from meticulously tended vines grown on a variety of soils, each lending its own signature. Sand, clay, schist and gravel impart roundness, maturity, mineral and richness, all finely integrated into a delicious tightly knit, well-appointed and fine summer sipper. Orchard fruits,

mixed citrus, white blossoms and fresh herbs with a piquant crisp and cleansing slightly mineral finish. **FANTASTIC WITH CEVICHE, SUMMER SALADS, WHITE FISH, CHICKEN SALTIMBOCCA OR OF COURSE, GOAT CHEESE.**

Geoff Nicoll Dir. Beer, Wine & Spirits

SEA PEARL MARLBOROUGH SAUVIGNON BLANC

REGULAR \$14.99

GAZETTE SPECIAL \$12.99

This New Zealand Sauvignon Blanc is full of fresh aromas and flavors of citrus, passion fruit and grassy notes.

IT'S MEDIUM BODY AND CRISP ACIDITY ALLOWS IT TO PAIR WITH A VARIETY OF DISHES INCLUDING SUMMER SALADS, SPICY ASIAN CUISINE OR GRILLED FISH AND SEAFOOD.

Michael Contreras Wine Specialist Beverly Hills

CADRE STONE BLOSSOM SAUVIGNON BLANC

REGULAR \$26.99

GAZETTE SPECIAL \$22.99

Aromatically this wine bursts with citrus, spicy herbaceous and passionfruit notes. In the background, there are hints of a green apple, cucumber, and melon with floral aromas of exotic spice and coriander. There is definitely an attractive earthiness on the nose with bright citrus and green herbal notes, rounded out by melon and peach and framed by mouthwatering minerality.

PAIR WITH OUR CRAB CAKES, SCALLOPS, WHITE FLESHED SEAFOOD AND OF COURSE, GOAT CHEESE RECIPES.

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

DRY CREEK VINEYARDS FUME BLANC

REGULAR **\$16.99**

GAZETTE SPECIAL **\$12.99**

Since 1972, Dry Creek vineyard has produced Fume Blanc – a wine at the heart and soul of their family winery. Modeled after the classic wines from the Loire Valley in France, their stainless-steel fermented Fume Blanc is crisp, balanced, and immediately drinkable. The 50TH Anniversary Edition of Fume Blanc emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lime, lemon, white peach, and grapefruit leap forward from glass with nuances of honeydew, lemongrass, and white tea. On the palate, the wine is intense and bright with tangerine, passionfruit, and cucumber. Underlying minerality and hints of hibiscus and lemon verbena contribute to this wine's refreshing, crisp finish.

ENJOY WITH FISH, SEAFOOD, PASTA, WHITE MEAT DISHES.

Jose Cortes Wine Specialist South Pasadena

BRANDER LOS OLIVOS SAUVIGNON BLANC

REGULAR **\$24.99**

GAZETTE SPECIAL **\$19.99**

50% of Brander's Los Olivos estate production goes toward this crisp and refreshing white wine. Lemon, melon, stone, and floral notes on the nose lead to strong grapefruit and nectarine notes on the palate. Pale lemon in color with only about 5% of the wine finished in oak, this wine is closer to what one might expect of a Sancerre as opposed to a typical California offering.

PAIR THIS WITH SOME FRESH POKE, GRILLED WHITEFISH, OR A NICE MIXED GREEN SALAD.

Christopher Liu, WSET II; Wine Specialist, Rolling Hills

DOMAINE DE LE MEULIERE CHABLIS AC

REGULAR **\$32.99**

GAZETTE SPECIAL **\$27.99**

Classic Chablis, one of the purist and stylistic iterations of the versatile Chardonnay grape, Le Meuliere is textbook and traditional Chablis with a bit of modern flair. The domaine has been in the Laroche family since the 18th century and through generations of experience the wine continues to excel. 25yr old vines grown on limestone and clay rich beds convey the soils composition through the grapes. Citrusy and crisp with mixed orchard fruits of peach, green apple, delicate honeyed notes finishing with a bright, saline, mineral infused finish.

VERY WELL BALANCED AND REFINED, THIS GEM IS IDEAL WITH PRAWNS, GRILLED FISH, FRUTTI DE MARE OR GRILLED POULTRY.

Geoff Nicoll Dir. Beer, Wine & Spirits

DOMAINE DES MARRANS TRIMBACH ALSACE GEWURZTRAMINER

REGULAR **\$39.99**

GAZETTE SPECIAL **\$32.99**

This dry example of Gewurztraminer is made by the Trimbach family who have been making incredible wines in the Alsace region of France for over three centuries. This wine is made from 100% Gewurztraminer and the vineyards soil is a mix of calcareous limestone, dolomite, sandstone, and seashell fossils which have bio-degraded over thousands of years and date back to the Jurassic period. This mineral rich soil produces crisp, bright wines with fresh, zippy acidity, aromas of citrus and rose petals and flavors of lychee fruit and spicy notes of kumquat. The wine is made in stainless steel tanks and concrete vats with no malolactic fermentation to ensure the freshness is prominent.

PAIR WITH INDIAN GREEN LAMB CURRY, SWEET AND TANGY PAD THAI, OR SOME SPICY POKE FROM OUR SUSHI COUNTER.

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

CAMBRIA PINOT NOIR JULIA'S VINEYARD

REGULAR **\$26.99**

GAZETTE SPECIAL **\$21.99**

This translucent and bright red colored Pinot Noir opens with a cranberry and pomegranate bouquet with a hint of wild strawberry. On the palate, this wine is medium bodied with bright medium acidity and a mouthfeel of pomegranate and strawberry with notes of minerality. The finish is dry, its flavors and mild tannins stick around for a little with a note of red cherry and a touch of oak.

PAIR THIS GOOD VALUE PINOT WITH A PORK TENDERLOIN OR OUR NORDIC WILD CAUGHT SALMON.

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

LA FOLLETTE SONOMA COUNTY PINOT NOIR LOS PRIMEROS

REGULAR **\$27.99**

GAZETTE SPECIAL **\$21.99**

La Follette, synonymous with Pinot Noir, specializes in hand crafted wines focused on place. Grapes are adept at expressing the personality of both winemaker and vineyard and can be as dramatically different a block away as a mile away. Los Primeros is primarily Sonoma Coast fruit showing the true balance and elegance of the grape. Bright and fragrant with unfolding flavors crushed red fruit, dark cherry, cola and orange rind with baking spices and a savory mushroom note.

PAIR WITH TERIYAKI GLAZED SALMON, PORK CHOPS OR A WELL MARBLED NEW YORK STRIP.

Geoff Nicoll Dir. Beer, Wine & Spirits

TOLOSA EDNA VALLEY HERITAGE PINOT NOIR

REGULAR **\$36.99**

GAZETTE SPECIAL **\$29.99**

93 Points Wine Enthusiast 2018

Tolosa's estate vineyard, Edna Ranch, is sustainably farmed and spread among 6 vineyard sections that encompass the special terroir that is Edna Valley. The appellation itself is defined by the unique geographical feature of a transverse valley, which pulls in the coastal fog and wind into the vineyards, creating a cool climate that produces fresh acidity and red fruit aromatics. The soils derive from an ancient ocean floor and volcanic history revealing over 60 soil types, shaping Edna Valley into a flawless location for terroir driven wine. Layered red fruit aromatics of pomegranate, ripe raspberry, and black cherry lead to a vibrant acidity featuring notes of cherry on the palate before highlighting juicy mineral notes.

ENJOY WITH ROASTED LAMB, RED MEATS, BARBECUES, LARGE GAME, SPICY FISH CASSEROLES, SMOKED AND AGED CHEESES.

Jose Cortes Wine Specialist South Pasadena

DOM. GRANGETTE ST. JOSEPH COTES DU RHONE ROUGE

REGULAR **\$18.99**

GAZETTE SPECIAL **\$13.99**

When it's time for gilling, what better than a rich, delicious, spicy Rhone?! Domaine Grangette St. Joseph has done it again with this lavishly fruity easy-going gem. Primarily Grenache, it is at once juicy yet firm and lively with brilliant bramble and raspberry fruit seasoned with cedar and black pepper notes.

A WONDERFUL COMPLEMENT TO GRILLED MEATS AND POULTRY ALIKE, BARBECUE RIBS, GAME MEATS AND SAVORY SAUSAGES.

Geoff Nicoll Dir. Beer, Wine & Spirits



MARGERUM SANTA BARBARA COUNTY M5 RED

REGULAR \$29.99

GAZETTE SPECIAL \$25.99

A Rhone blend of five grapes sourced from 8 great Santa Barbara vineyards makes the M5 worth obtaining whenever it is available. Consider the effort it takes to source and harvest multiple varietals from multiple vineyards, then ferment each varietal separately prior to blending. In the glass, a whimsical crimson with a nose that suggests red berries, light oak, and a touch of Crème Brûlée. The dark berry fruit is balanced by earthiness and a surprising amount of tannin.

THIS BOTTLE HOLDS UP TO MEAT DISHES SUCH AS ROAST PORK, PAN-SEARED RIBEYE, AND TANGY BBQ.

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

FINCA TORREMILANOS RIBEIRA DEL DUERO CRIANZA

REGULAR \$24.99

GAZETTE SPECIAL \$21.99

91 Points Vinous 2016

This biodynamically farmed estate is a leader in ecological and regenerative farming. As great stewards of the earth, their techniques are both low impact and produce delicious wines. The Crianza, crafted from 95% Tempranillo with a dollop of Cabernet Sauvignon, shows classic balanced and refined fruit character that this region is known for. Ripe deep berry fruits are augmented by brown spices and mocha leading into a firm yet rounded finish.

IDEAL WITH WELL-SEASONED BEEF, LAMB, CHARCUTERIE OR EVEN A WOOD-FIRED PIZZA.

Geoff Nicoll Dir. Beer, Wine & Spirits

AUSTIN HOPE PASO ROBLES CABERNET SAUVIGNON

REGULAR \$24.99

GAZETTE SPECIAL \$21.99

The Hope family has been farming in Paso Robles for more than 30 years and produce many fine wines such as this Cabernet Sauvignon. Aromas abound with dark berries and chocolate, nice oaky vanilla notes, subtle tannins, and a long finish. Tastes like a much more expensive bottle and it will make you want to stock up on this while you can.

PAIRS WELL WITH BEEF, LAMB, VENISON, AND POULTRY.

Ray Moniz Wine Specialist Yorba Linda

LEVIATHAN CALIFORNIA PROPRIETARY RED BLEND

REGULAR \$49.99

GAZETTE SPECIAL \$44.99

A beautiful blend of Cabernet Sauvignon, Syrah, Merlot, and Cabernet Franc. Sourced from some of the best vineyards in California, this wine is rich and velvety with a medium to long finish. Tasting notes are intense mix of berries, black cherry and finishes with notes of cedar, and sage that comes from the terroir of the rocky northern California hillsides. Rich

balanced tannins make it very drinkable now, but as any good red wine, it will only get better as it ages.

THIS WINE PAIRS WELL WITH A MEDIUM RARE STEAK HOT OF THE GRILL PERFECT FOR AN EARLY EVENING CHARCUTERIE PLATE WITH SALTY MEATS AND RICH CHEESES.

Laurie Francis Wine Specialist Irvine

CHÂTEAU LILIAN LADOUYS ST. ESTEPHE

REGULAR \$39.99

GAZETTE SPECIAL \$34.99

94 Points James Suckling 2018

The 2018 vintage is marked by the elegance and power of Cabernet Sauvignon enhanced by a dash of Petit Verdot. Merlot has the smallest share in blending since the Lorenzetti family took over the estate, but the great wine of Château Lilian Ladouys retains its characteristic delicacy. An intense nose of red fruits such as raspberry, currant and cherry, and notes of peppermint and mint are complemented by the spices brought by the Petit Verdot. It possesses an alluring volume and a length unknown in this style of wine. The finish is supported by a delicious note of salted butter caramel, a gluttonous final touch.

ENJOY WITH BEEF, LAMB, PORK OR GAME DISHES AND CURED BEEF WITH PARMESAN AND ARUGULA. YOU CAN ALSO USE TO BRAISE BEEF SHORT RIBS!

David Rivera Wine Specialist Westchester

TREFETHEN NAPA VALLEY CABERNET FRANC

REGULAR \$46.99

GAZETTE SPECIAL \$36.99

Cabernet Franc may be one of the major black grape varieties worldwide, but it tends to take a back seat to its more well-known "son", Cabernet Sauvignon. Yep, Cab Franc is the daddy to Cab Sauv with Sauvignon Blanc being the maternal influence. Now it is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone, as in the Loire's Chinon region – fun fact, Cab Franc was grown in the Loire region a century before it made its way to Bordeaux. Attractively fragrant with spicy, dark cherry and blackberry fruit aromas. The mouth feel is full bodied and nicely balanced with red and black fruit flavors with bright acidity and a hint of mocha. Enjoyable now, it will benefit from several more years of aging.

PAIR THIS VERSATILE WINE WITH SPICED LAMB BURGERS WITH A ROASTED GARLIC SPREAD OR THE CLASSIC BEEF BURGER SMOTHERED IN JACK OR CHEDDAR CHEESE AND A GOOD THICK SLICE OF MAUI SWEET ONION ON TOP.

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

LARIA NAPA VALLEY MALBEC

REGULAR \$39.99

GAZETTE SPECIAL \$34.99

92 Points Jeb Dunnock 2018

Made by the talented Anna Monticelli, the 2018 Malbec comes mostly from the cool Coombsville appellation, in the southern part of Napa Valley. It includes 15% Cabernet Sauvignon and was brought up in 60% new French oak. A medium bodied French wine that is a light and dry with juicy strawberry and raspberry fruity aromas.

PAIRS WELL WITH PORK CHOPS OR A SMOKY SALMON.

Miguel Barberena Wine Specialist Manhattan Beach

SHAFER TD-9 NAPA VALLEY PROPRIETARY RED BLEND

REGULAR \$64.99

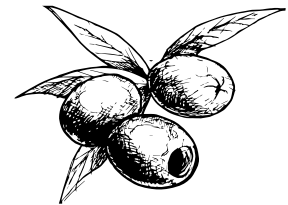
GAZETTE SPECIAL \$59.99

93 Points Jeb Dunnock 2018

CD-9 is a proprietary blend that celebrates a bold move. In 1973, in the space of a few months, John Shafer went from riding morning commuter trains in Chicago to teaching himself to drive a TD-9 tractor in their Napa Valley vineyard. He'd never grown grapes or made wine in his life. That spirit of risk-taking and adventure still guides Shafer today and inspired the creation of this new wine. The 2018 2019 is an aromatic feast of summer berries, rose petal, rhubarb, raspberry, and black cherry jam. In the mouth this racy red blend is all juicy, briary red and black berry fruit that's spicy and energetic with a structure of ripe tannins and a long, plush finish. 55% Cabernet Sauvignon, 33% Merlot, 8% Malbec, 4% Petit Verdot.

PAIR WITH PORTERHOUSE STEAK OR FILET MIGNON, LAMB AND OF COURSE, BY ITSELF.

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



Bristol Farms

GOOD • FOOD • MARKET

VIETTI BAROLO CASTIGLIONE

REGULAR **\$64.99**

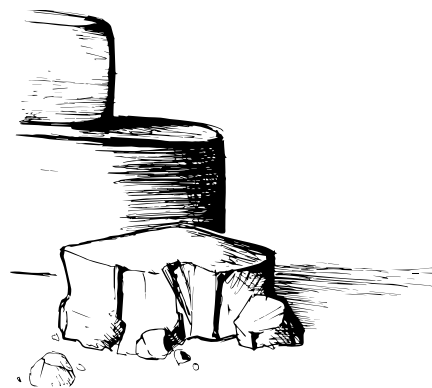
GAZETTE SPECIAL **\$59.99**

92 points Vinous 2018

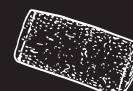
Located in the heart of the Langhe hills, at the top of the village of Castiglione Falletto, the Vietti wine cellar was founded in the late 1800s by Carlo Vietti. Although they have been making wine for 4 generations, the turning point came in the 1960s when Luciana Vietti married winemaker and art connoisseur Alfredo Currado, making Vietti universally recognized today as being one of the very finest Italian wine labels. The grapes for producing the Barolo Castiglione are sourced from very small and important single vineyards. The wine is then aged for 30 months in large oak casks and, a small amount, also in barriques; after this all parcels are carefully blended and then bottled without filtration. On the nose explosive, elegant and charming aromas of plums, red and black ripe cherry, blackberry, rose petals and tobacco abound. Crushed red berry fruit, white pepper, chalk, mint and rose petal all run through this gorgeous, sculpted Barolo. The purity of the fruit and overall energy here are captivating. If you can be patient, cellar this brooding beauty for at least a few years. If not, decant for at least an hour prior to drinking. It's a gorgeous wine in the making.

PAIR WITH WILD GAME, RED MEATS, AND SEASONED CHEESES.

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



MONTHLY SELECTIONS



JUNE 2022

Prices valid June 1 through June 28, 2022

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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