

# Bristol Farms

## THE GRAPEVINE GAZETTE



American Independence celebrations, picnics, ocean sports and road trips are the mainstay of this mid-summer month - the perfect time to take a deep breath, find the sunscreen, throw on the swim wear, fire up the barbeque, take in a sporting event or find that secluded camp site somewhere and convene with Mother Nature. The color of the wines enjoyed during this very warm sojourn tends to be white, but zesty sparklers, rosy Rosés and a variety of summer clime Reds will cater to all types of cuisine and palate profiles. There is something here for everyone to take pleasure in, much like this month's ability to gratify all types of activity. Enjoy and remember to drink outside the picnic box.

MONTHLY SELECTIONS

**JULY 2022**

### **FOXEN ROSÉ OF PINOT NOIR** REGULAR \$26.99

#### GAZETTE SPECIAL \$23.99

Foxen Vineyard and Winery was founded in 1985 in Northern Santa Barbara County by Bill Wathen and Dick Dore with the intent of creating small production, sustainably farmed wines. The winery is named after William Benjamin Foxen, grandfather of co-founder Dick Dore, who purchased the historic Rancho Tinaquaic in 1837, most of which is now known as Foxen Canyon. In 2009, they completed the new solar powered winery and tasting room. This California Rosé has flavors of strawberry, watermelon, and peach with a lively acidity and crispness. Perfect for a hot summer day and will pair well with shellfish, spicy food, sushi, appetizers, as well as fruity desserts!

Ray Moniz Wine Specialist Yorba Linda

### **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

### **J. LOHR ARROYO SECO** **MONTEREY**

#### **SAUVIGNON BLANC**

#### REGULAR \$16.99

#### GAZETTE SPECIAL \$13.99

This Sauvignon Blanc is straw like in color and blooming with beautiful floral aromas of sweet honeysuckle and daffodil with tart key lime and grapefruit mid palate. This wine is finished in lightly toasted French acacia barrels to bring through luscious fruit on the palate and floral on the nose, as well as long rich finish. This Sauvignon Blanc is refreshing on a warm summer day and perfect to pair with a tuna salad or a bowl of fruit. It pairs best with a white fish. Perfect for a light summertime dinner.

Laurie Francis Wine Specialist Irvine

### **ANCIENT PEAKS** **SAUVIGNON BLANC**

#### REGULAR \$16.99

#### GAZETTE SPECIAL \$14.99

A dry yet refreshing white wine and light citrus and melon taste that would pair well with a good Filet or seafood platter or even Goat cheese.

Josh Miler Wine Specialist Mulholland

### **MARGERUM SYBARITE** **SAUVIGNON BLANC**

#### REGULAR \$24.99

#### GAZETTE SPECIAL \$21.99

92 Points Wine Enthusiast

If you're looking for a wonderfully complex Sauvignon Blanc that is still crisp and bright look no further. Wine genius Doug Margerum delivers again. Beautiful golden hues with a tinge of green highlights in the glass. Super complex nose with floral and vegetal notes, mixed with subtle notes of citrus and tropical fruit. Stone fruit, flint, and lemon pie on the palate. Overall, an exquisite example of Californian (Santa Barbara) Sauvignon Blanc. Pairs perfect with shrimp cocktail, oysters, or an herb rubbed Bristol Farms goat cheese log. Also pairs perfect with Summer, Enjoy!

Jared Marchant Wine Specialist Palm Desert

### **MATANZAS CREEK SONOMA** **COUNTY SAUVIGNON BLANC**

#### REGULAR \$24.99

#### GAZETTE SPECIAL \$20.99

Fresh aromas of ruby grapefruit, white peach, white lily, jasmine, and passion fruit. Fresh flavors of quince, honeydew melon, succulent pear, jasmine, and honey suckle. Exuberant featuring dense flavors, this wine shows opulence and dances across the palate prompting the desire to take another sip. One of the rare white wines that pairs deliciously with green vegetables, bonus if the dish includes sauces with citrus notes. Try Brussel sprouts, asparagus, cucumbers, and broccoli, among others. For main courses, seafood, chicken, and herb-forward sauces like pesto, chimichurri, and mojo sauce are wonderful.

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

## ALLAN SCOTT MARLBOROUGH SAUVIGNON BLANC 2021

REGULAR **\$19.99**

GAZETTE SPECIAL **\$16.99**

Wine Spectator selected this wine as their #1 Wine Value for 2021. They scored it 93 points and said it "strikes a terrific balance between mouthwatering acidity, fresh herbal notes of lemon verbena, thyme and core flavors of key lime, meyer lemon, pineapple and tangerine. Gains momentum on the finish, where the flavors sing in harmony and complexity. Celebrate July 4th with a glass or two of the Allan Scott Sauvignon Blanc and pair this wine with chicken breast based in an herb sauce, crab cakes, spinach enchiladas or grilled parmesan crusted scallops. JD Buerge Wine Specialist Westwood Village



## CLOUDY BAY MARLBOROUGH SAUVIGNON BLANC

REGULAR **\$39.99**

GAZETTE SPECIAL **\$36.99**

The name Cloudy Bay has become synonymous with outstanding New Zealand Sauvignon Blanc. Captain Cook coined the phrase on his voyage to New Zealand in 1770, giving the name to the bay at the east end of Wairu Valley. This unique cool climate wine enjoys the maritime climate with the longest hours of sunshine of any place in New Zealand. The wine has fresh green apple, dried pineapple, candied ginger, and lemon curd flavors. This wine also has hints of ripe melon and lots of fresh citrus notes. This Sauvignon Blanc will pair well with chicken skewers, smoked crab, Mambau smoked lamb, and herb crusted salmon.

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

## CHATEAU DUCASSE BORDEAUX BLANC

REGULAR **\$23.99**

GAZETTE SPECIAL **\$17.99**

This white Bordeaux is ripe with minerality and is a perfect wine for the long summer days! It boasts Semillon, Muscadelle and Sauvignon Blanc creating a rich, full, aromatic mid-palate to complement the clean finish. This palate pleaser pairs well with grilled halibut, oysters on the half shell, Alaskan cod fish and chips, or a lovely Gorgonzola

pear salad. Enjoy this wine on a relaxing summer picnic or any fun filled summer day!

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

## 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

## BON ANNO LOS CARNEROS CHARDONNAY

REGULAR **\$25.99**

GAZETTE SPECIAL **\$18.99**

Bon Anno, meaning "good year" in Italian, heralds in the celebration of good times, and is a fortuitous play on Vintner Matthew Bonanno's last name. Sourced from the Los Carneros AVA located just north of the San Pablo Bay and includes parts of both Napa and Sonoma, the cool fog and breezes off the bay make the climate cooler and ideal area to grow Chardonnay. Winemaker Matt Bonanno works closely with several vineyard managers throughout the Napa Valley to ensure the quality of his fruit and maximize the potential of each vintage. Medium straw in color and bursting with white flowers, apple blossom, and fresh peach on the nose. The palate is layered with ripe lemon, crisp green apple, and white peaches. The finish is clean yet long with the slightest hints of vanilla and fresh brioche. Pair with our handmade crab cakes, grilled scallops or our chicken K-bobs.

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

## MELVILLE SANTA RITA HILLS CHARDONNAY

REGULAR **\$44.99**

GAZETTE SPECIAL **\$39.99**

93 Points Robert Parker 2020

Melville is owned by father and son Ron and Chad Melville, with Greg Brewer as their winemaker. After owning several vineyards in Napa, Ron Melville came to Santa Rita and never looked back. The microclimate of the Santa Rita Hills appellation, which is characterized by cool temperatures, prominent coastal winds, and foggy mornings, is well suited to growing the grapes of Burgundy. This Chardonnay, made from grapes grown without synthetic pesticides, fertilizers

and herbicides in the vineyard, offers aromas of toast, white peaches, and grapefruit. Fresh impressions of Meyer lemon, gala apple, and jasmine frame a rich and smooth mouthfeel on the mid-palate, while a crisp streak of acidity and minerality anchors the wine's bright and vibrant finish. Pair with grilled salmon cakes or scallops, and crab legs.

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

## LIQUID FARMS STA RITA HILLS WHITE HILL CHARDONNAY

REGULAR **\$49.99**

GAZETTE SPECIAL **\$39.99**

95 Points Robert Parker 2019

Liquid farms was created by Jeff Nelson in 2009 with the help of Brandon Sparks-Gillis of Dragonette cellars, where they created only four barrels, and two of the barrels came out with similar structures of Premier Cru Chablis. Not a big surprise since Nelson worked with some champagne and burgundy houses. White Hills Is a Chardonnay inspired from Chablis that sits in French oak for 10 months where the minerals blend perfectly with apple and pear notes leading into a textured pear finish. A great chardonnay to pair with halibut slightly drizzled in butter with dill and lemon.

Miguel Barberena

Wine Specialist Manhattan Beach



## ZACA MESA CENTRAL COAST VIOGNIER

REGULAR **\$24.99**

GAZETTE SPECIAL **\$20.99**

This family run winery has been making Rhone-style wines in Santa Barbara since 1973 and is credited with planting the oldest Syrah vines in our Central Coast. This estate is located in Santa Barbara's San Rafael Mountains, a unique terroir which mimics grape growing areas of southern France. General manager and winemaker, Kristin Bryden has wine flowing through her veins. She focuses on showcasing the elegant and distinctive personalities of the grapes that are grown on this estate. Zaca Mesa Viognier is very aromatic of ripe peach blossoms and tangerine zest. Flavors of fresh cut apricots and lemon-curd with bright acidity feel complex, but not overly complicated. The wine is quite balanced with enough minerality on the finish to make the wine refreshing without losing any length on the mouthfeel. Pair with summer salad, fresh poke from our sushi department or some Thai yellow curry with plenty of lemongrass.

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

**STAG'S LEAP WINERY**  
**NAPA VALLEY VIOGNIER**  
REGULAR **\$39.99**

GAZETTE SPECIAL **\$29.99**

Sourced from vineyards in the Oak Knoll and Carneros AVAs in the southern part of Napa Valley and pale lemon in color, this refreshing white has a medium nose of stone fruits including peach and apricot, with light citrus lemon notes on a crisp mineral finish. This will pair well with grilled fish and chicken, curry dishes and other spicy foods like Thai and Szechwan, and also with creamy or piquant cheeses like triple cream brie and gorgonzola.  
Christopher Liu, WSET II;  
Wine Specialist, Rolling Hills

**CANTELE SALICE**  
**SALENTINO RISERVA DOC**  
REGULAR **\$18.99**

GAZETTE SPECIAL **\$12.99**

Negroamaro literally translates to "black-bitter" in Italian and is the key grape in Salice Salentino, one of the best wines from Puglia. Cantele deftly cultivates this late-ripening, native varietal to ensure that the final wine is balanced without a high alcohol level, a peril of winemaking in hot climates. While this wine can be enjoyed immediately, it also has the structure and depth to age 3-4 years. Ruby red color with garnet streaks. The nose is intense and complex, with notes of candied fruits and spices that evolve into clean underbrush, tea and amber hints. Enhanced by notes of red flowers, the aromas return on the palate transported by confident but not overbearing alcohol. Firm tannins and fresh acidity work in counterpoint to create a balanced, smooth wine. Enjoy with roast veal and beef, game, lamb, and ripe aged cheeses.  
Jose Cortes Wine Specialist South Pasadena



**ELIZABETH ROSE**  
**NAPA VALLEY PINOT NOIR**  
REGULAR **\$24.99**

GAZETTE SPECIAL **\$18.99**

Burgundian in style, this Yountville Pinot Noir is bursting with flavor. A vibrant, but elegant and feminine wine with a beautiful balance between earth and red fruits. On the palate, ripe strawberry with spicy undertone, bright mouthfeel with notes of mushroom and forest floor qualities. A mid-weight wine with the pure expression of the Pinot Noir. Slight oak for smoky finish to frame and outline the wine.

Enjoy with roasted chicken, veal, fish such as Ahi, salmon, steelhead trout and mild cheeses.  
Jose Cortes Wine Specialist South Pasadena

**PLANET OREGON PINOT NOIR**  
REGULAR **\$26.99**

GAZETTE SPECIAL **\$22.99**

A beautiful Pinot Noir made with certified sustainable grapes. Bright red fruit like cranberry and cherry. Slightly earthy, leather and tobacco on the palate. Paired well with grilled chicken and a light salad.  
Michael Contreras Wine Specialist Beverly Hills

**BACHELET-MONNOT**  
**MARANGES LA FUSSIÈRE**  
1ER CRU

REGULAR **\$55.99**

GAZETTE SPECIAL **\$47.99**

Hailing from the highest elevation in Maranges, this 1er Cru of 100% Pinot Noir grapes does not disappoint. Utilizing old-vine fruit, indigenous yeast, sustainable farming practices and careful hand-harvesting, La Fussièrre is a well-balanced winner. In the glass, light ruby with orange edges. A nose of ripe fruit and a hint of limestone salinity. On the palate, a great acid/fruit balance. Ripe berries and cherries in the forefront, likely from partial whole cluster fermentation. Soft, medium-bodied with unintrusive wood and a saline/mineral finish. Overall, a delicious Burgundy that would be enjoyed with sharp cheeses and dried meats, herb-roasted lamb, or glazed pork loin.  
Neal Wasserman Level 1 Court of Sommeliers;  
Wine Specialist La Cumbre

**FAIVELEY GEVREY-**  
**CHAMBERTIN VIEILLES VIGNES**  
REGULAR **\$79.99**

GAZETTE SPECIAL **\$69.99**

The 2018 Gevrey-Chambertin Vieilles Vignes offers up aromas of sweet berry fruit, black truffle and spices, framed by a discreet touch of oak. It is medium to full-bodied, fleshy and enveloping, with a concentrated, rich and youthfully reserved core built around velvety tannins and lively acids. Pair this with a beef rib roast marinated in thyme, a platter of cold cuts, soft cheeses such as reblochon.  
David Rivera Wine Specialist Westchester

**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

**FINCA TORREMILANOS**  
**RIBEIRA DEL DUERO CRIANZA**  
91 POINTS VINOUS 2016

REGULAR **\$24.99**

GAZETTE SPECIAL **\$21.99**

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

**TARRAWATTA**  
**AMBERVALE SHIRAZ**  
REGULAR **\$44.99**

GAZETTE SPECIAL **\$39.99**

95 Points Jeb Dunnuck 2018  
This is classic Shiraz done with elegance and purity as well as richness. Wild fermented, basket pressed then matured 23 months in new and seasoned French oak. Impressive hue of deep, vibrant purple, heralding an all-new Barossa Shiraz of presence and distinction. Ticking all the boxes of impact of ripe black berry fruit, licorice, mint, coffee bean and dark chocolate oak. It holds integrity and poise, harmonized by an even acid line; brilliantly balanced, with ripe tannins and notable freshness fine, and a taut frame of impeccable tannins. It's a gem of a wine to enjoy over the coming 7-8 years. Pair with barbecue spareribs, braised beef, grilled meats and vegetables and roast leg of lamb. A great match with aged hard cheeses such as Gouda.  
Michael Cristillo Certified Specialist of Wine;  
Corporate Wine & Spirits Buyer

**FRANK FAMILY**  
**NAPA VALLEY ZINFANDEL**  
REGULAR **\$44.99**

GAZETTE SPECIAL **\$39.99**

It's the month of the 4th of July and your patriotic duty demands that you enjoy this all-American wine! This beautifully balanced and deeply concentrated Zinfandel boasts elegant, complex layers of crushed clove, fresh blackberry, and creamy mocha on the nose. A velvety texture of fine-grained tannins provides structural weight to the ripe fruit flavors of plum compote as well as violet, thyme, and black pepper. Pair with anything grilled, from French garlic sausage and lamb merguez to spicy meatloaf and Wagyu burgers.  
Michael Cristillo Certified Specialist of Wine;  
Corporate Wine & Spirits Buyer

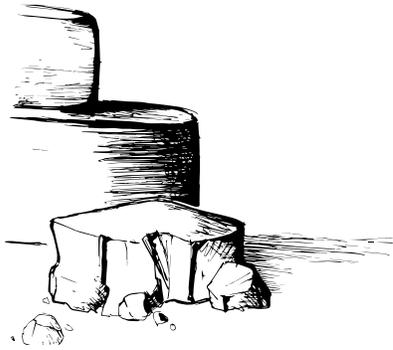
## GRAY WHALE GIN

REGULAR **\$48.99**

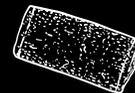
GAZETTE SPECIAL **\$39.99**

Gray Whales have been making their journey between their winter calving lagoons in the warm waters of Mexico and their summer feeding grounds in the cold Arctic seas for more than 30 million years, long before humans stood up on two legs. Now, we celebrate their 12,000 mile journey, with a beautiful gin made of botanicals foraged along the migratory path of that majestic creature, from Temecula limes to sea kelp in Mendocino; as well as a few stops in between. Every bottle of Gray Whale Gin supports Oceana, protecting and restoring the world's oceans, so that Gray Whales will continue to make that epic journey for another 30 million years. Here's a go to recipe fondly called The Whale Hello There - 2 ounces Gray Whale Gin + 1/2 ounce fresh lime juice + 1/2 ounce fresh lemon juice + 1/2 ounce agave syrup. Fill a cocktail shaker with ice and pour in the gin, lime juice, lemon juice and agave. Shake vigorously and strain into a chilled coupe or martini glass, or strain over a rocks glass filled with ice, depending on preference. Garnish with a lemon twist and serve immediately.

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



MONTHLY SELECTIONS



# JULY 2022

Prices valid July 6 through August 2, 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

GOOD • FOOD • MARKET