

# THE GRAPEVINE GAZETTE



It's full speed ahead on the holiday season! Enjoy your last couple weeks of summer and get ready for the weather to finally cool down. Take time to spend time with your friends and family and really take advantage of the gorgeous weather! Head down to the beach with one of your favorite Sauvignon Blancs or simply sit by the pool and enjoy a crisp Pinot Grigio or a light, fruit forward Pinot Noir. Start stocking up on some great wines for the upcoming holiday season, prepare to take down your summer decorations and pull out your spooky garlands. We have assembled some domestic and international offerings for you to enjoy with your favorite shellfish, charcuterie plate, or light pasta dishes. Enjoy and remember to drink outside the picnic box.

## MONTHLY SELECTIONS

## SEPTEMBER 2022

### FLOWERS SONOMA COUNTY ROSE

REGULAR **\$36.99**

GAZETTE SPECIAL **\$31.99**

Flowers was started in 1991 after founders Joan and Walk Flowers saw a small ad in Wine Spectator that simply said, "321 acres Sonoma Coast, vineyard potential.". They visited the property and found the climate and land structure to be very similar to Burgundy. They decided to focus on Chardonnay and Pinot varietals as well as organic and biodynamic farming practices. This rose is made from 100% Pinot Noir which was grown at high-altitude, just a few miles from the Pacific Ocean - very aromatic of watermelon and peaches with nectarine and citrus flavors and hints of ripe strawberry. The wine is bright and refreshing in the mouth with vibrant, but balances acidity.

**PAIR WITH BEET AND GOAT CHEESE SALAD, PERUVIAN CEVICHE, OR TRUFFLE POPCORN.**

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

### LIVIO FELLUGA FRIULI-VENEZIA GIULIA PINOT GRIGIO

REGULAR **\$27.99**

GAZETTE SPECIAL **\$24.99**

This winery was set up in 1956 and his determination to create the best Pinot Grigio in the world is what you taste in the bottle. Wine making is Livio's passion, and he lives and breathes his wine selections. The wine is kept on its lees for six months and then is stored for two months until it is bottled and ready for consumption. This cool climate Pinot Grigio is a complex and immersive wine with orange blossom, floral notes, apricots, white melon, and fresh peaches.

**PAIRS GRILLED VEGETABLES, FRESH OYSTERS ON THE HALF SHELL, GRILLED SEABASS, AND SHRIMP CEVICHE.**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

### CHÂTEAU LA CHEVILLARDIÈRE MUSCADET

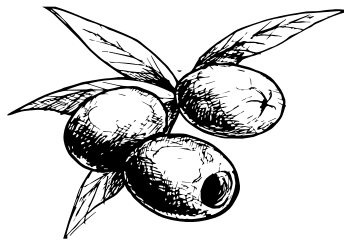
REGULAR **\$14.99**

GAZETTE SPECIAL **\$8.99**

Muscadet is ideal with warmer weather's fresher fare. Brisk and bracing acidity are the hallmarks of this scintillating grape. Hailing from the Loire Valley in western France, the Atlantic influence not only cools the vines, but lends a saline note that results in the mineral and seashell character that are the benchmarks of this fun and easy drinking white. Prominent lemon, lime, green apple, pear, white blossoms segue to a green peach note.

**PAIR WITH MUSSELS, CLAMS, OYSTERS, AND A FRESH SHRIMP CEVICHE.**

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



### PIEROPAN VENETO SOAVE

REGULAR **\$23.99**

GAZETTE SPECIAL **\$17.99**

The vineyard "La Rocca" is situated on the Monte Rocchetta hill, just below the medieval castle built by the Scaligeri family in the town of Soave. This wine has hints of orange blossom, almond essence, and tart green apple with loads of acidity. This Soave is lean and dry and has notes of peach, melon, pear, and chamomile.

**PAIR WITH LINGUINE WITH CLAMS, SEARED SCALLOPS, OR PORCINI RISOTTO, AND IS THE PERFECT WINE TO SIP BY THE POOL OR AT BRUNCH.**

Christopher Liu, WSET II; Wine Specialist, Rolling Hills

### WEIL KABINETT RHEINGAU RIESLING

REGULAR **\$35.99**

GAZETTE SPECIAL **\$30.99**

One of the region's younger estates is in the heart of Kiedrich, a village first documented in 950 but, the winery was founded in 1875. The estate cultivates vineyards planted with 100% Riesling grapes.

Wilhelm Weil, the great-grandson of the estates founder, carries on the tradition and practices in the vineyards and in the cellars. The nose is full of citrus, mango and passionfruit and features a great balance of sweet and dry flavors, pleasantly acidic, and with a long finish.

**PAIR WITH PORK, SPICY FOOD, SHELLFISH AND POULTRY.**

Ray Moniz, Wine Specialist, Newport Beach

### DRY CREEK VINEYARD FUME BLANC

REGULAR **\$16.99**

GAZETTE SPECIAL **\$14.99**

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, lemon verbena, and jalapeno contribute to this wine's refreshing, crisp finish.

**PAIRS WITH FISH, SEAFOOD, PASTA, AND WHITE MEAT DISHES.**

Jose Cortes Wine Specialist South Pasadena

## GRGICH HILLS NAPA VALLEY FUME BLANC

REGULAR **\$29.99**

GAZETTE SPECIAL **\$26.99**

Grgich has been my go to Fume Blanc for over two decades. Lime zest, honeyed green tea, and tangy green apple flavors are just the beginning of this classy Fume Blanc. A tart lemony acidity laced with distinctively floral and grassy characteristics spreads out on the palate. Melon, herbs, vanilla and spice form a seamless wine. One that is consistently tops in California garnering stars in the connoisseurs guide.

**PAIR WITH SHELLFISH, SEAFOOD, CHICKEN, AND OF COURSE GOAT CHEESE.**

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

## LA CANA RÍAS BAIXAS ALBARINO

REGULAR **\$21.99**

GAZETTE SPECIAL **\$18.99**

**92 Points James Suckling 2021**

La Cana is a beautiful wine that Jorge Ordóñez and his team crafted with sur lie aging in the fermentation for 8 months in both barrels and tanks. Jorge was the first to explore this variety and has a tremendous passion for this Albarino and his company was the first to introduce a more unique brand of Spanish wines into the United States. The Vitis Vinifera was cultivated over 2700 years ago and is one of the most ancient growing regions in Western Europe. The wine is straw in color with golden hints and has notes of lime and grapefruit.

**PAIRS WITH PAN SEARED GROUPEL, GRILLED TUNA BURGER WITH SWEET AIOLI AND A TROPICAL SLAW.**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II: Wine & Spirits Category Buyer

## REVERDY SANCERRE

REGULAR **\$39.99**

GAZETTE SPECIAL **\$36.99**

In the small village of Verdigny, a commune of Sancerre in the eastern Hippolyte Reverdy's Loire the family has been making wine for generations. In 1971 Michel Hippolyte joined his father and soon after in 1983 he started working with Kermit Lynch Imports. In true Kermit Lynch fashion, the vineyards of Hippolyte Reverdy see no pesticides, the yeasts are of indigenous nature and no extra sulfites added. Very pure and fresh, this wine broadens itself once on the palate and you literally taste it from the moment it hits your lips until it trails off the back of your tongue.

**PAIRS WELL WITH OYSTERS, CLAMS OR LOBSTER.**

David Rivera, Wine Specialist, Westchester

## MERRY EDWARDS RUSSIAN RIVER VALLEY SAUVIGNON BLANC

REGULAR **\$59.99**

GAZETTE SPECIAL **\$47.99**

**94 Points James Suckling 2020**

The founder Merry Edwards graduated from UC Davis and worked for Matanzas Creek and Mount Eden before she founded her own winery in 1997. Even though this winery is known for their single vineyard Pinot Noirs, they also produce an elegant barrel aged Sauvignon Blanc from the Russian River. This winery is now a Certified California Sustainable Winery. This beauty has notes of guava, honeydew, cantaloupe, white blossoms, and marzipan.

**PAIR WITH BABY SPINACH SALAD WITH WARM GOAT CHEESE, BEET SALAD WITH CHARRED RED ONION, OR ASIAN-STYLE PAN-FRIED BLACK SEA BASS WITH LEEKS AND MUSHROOMS.**

Miguel Barberena, Wine Specialist, Manhattan Beach

## PINE RIDGE CHENIN BLANC-VIOGNIER

REGULAR **\$16.99**

GAZETTE SPECIAL **\$11.99**

**92 Points James Suckling 2021**

Crisp, bright, and sassy is a perfect description for this white blend. This wine is a very aromatic white blend, bursting with floral notes of honeysuckle and orange blossom. Flavorful fruit comes across mid palate, slightly tart notes come from nectarine and white peaches, and the sass comes from ginger spice. The finish is tart lime and bright citrus.

**PAIR WITH DELICIOUS SUMMER FOODS SUCH AS GOAT CHEESE WITH FRUIT AND PROSCIUTTO, OR A SEAFOOD AND AVOCADO TOSTADA.**

Laurie Francis Wine Specialist Irvine

## MICHELE CHIARLO MOSCATO D'ASTI NIVOLE

REGULAR **\$15.99**

GAZETTE SPECIAL **\$13.99**

This Moscato is a gorgeous straw yellow, with green reflections. The wine has intense aromatics, with hints of sage, peach, grapefruit and meringue. The juice is delicate, light, and supported by excellent acidity.

**PAIR WITH BLEU OR CHEDDAR CHEESE, BISCOTTI, FOIE GRAS, NUTS, PANETTONE, MERINGUES, SOUFFLES, BERRIES OR LUSCIOUS CHOCOLATE.**

Michael Contreras, Wine Specialist, Beverly Hills

## BODYGUARD BY DAOU VINEYARDS CHARDONNAY

REGULAR **\$44.99**

GAZETTE SPECIAL **\$39.99**

Bodyguard Chardonnay is a tribute to Marie Daou, the mother of the owners of Daou Vineyards. In her honor they partnered globally with women artists and each limited edition and custom bottle is inspired by these pioneers from around the world. This wine benefits from the proximity to the Pacific Ocean and has notes of mango, banana, papaya, and vanilla.

**PAIRS WELL DUNGENESS CRAB CEVICHE, HONEY-CRISP APPLE PIZZA WITH BALSAMIC ONIONS AND BAKED RICOTTA WITH LEMON, GARLIC AND CHIVES.**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II: Wine & Spirits Category Buyer

## EBERLE MILL ROAD PASO ROBLES VIOGNIER

REGULAR **\$29.99**

GAZETTE SPECIAL **\$26.99**

I love Viognier due to its unique flavor profile and the fact that it can match up with many cuisines as does Chardonnay, if not more so. This Viognier, created by Gary Eberle and his winemaking team in Paso Robles, displays aromas of fresh honeydew and ripe tangerines with a hint of jasmine blossoms. The sweet kiwi and lychee flavors join briny acidity to create a balanced wine.

**PAIR WITH SEAFOOD DISHES SUCH AS SUSHI, GRILLED SCALLOPS, PAD THAI OR CARROT AND PARSNIP BISQUE.**

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

## CANEPA KOCH THE DUDE PINOT NOIR

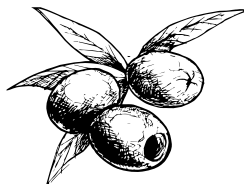
REGULAR **\$24.99**

GAZETTE SPECIAL **\$21.99**

This Pinot Noir has rich and dark fruit aromas on the nose. The big juicy red fruit has French oak influence on the palate, this medium-bodied wine has elegant and smooth tannins. The finish is long and complex, with notes of cocoa, leather, earth, and spice and is a beautifully complex balanced wine. If you're looking for a high-quality wine at a reasonable price point "The Dude abides"

**LAMB TIKKA MASALA, PASTA ALLA CARBONARA, OR BUTTERNUT SQUASH AND SHITAKE ENCHILADAS FOR A VEGETARIAN OPTION.**

Jared Marchant, Wine Specialist, Palm Desert



## MERRY EDWARDS SONOMA COUNTY PINOT NOIR

REGULAR **\$73.99**

GAZETTE SPECIAL **\$59.99**

Merry Edwards Winery was founded by Merry Edwards and is now led by winemaker Heidi von Mehden. Heidi's love of the challenging Pinot Noir grape and her commitment to Merry Edwards's wine growing techniques have ensured the consistency of their wines. This wine possesses a deep ruby color with notes of red cherries, licorice, rose petals, vanilla and forest floor. This wine has dark cherries, blackberries, and black currant in every sip. This wine has a long lingering finish and a creamy mouth feel.

**PAIR WITH BABY SPINACH SALAD WITH WARM SONOMA GOAT CHEESE, PORCINI RISOTTO, ANGEL HAIR PASTA WITH SMOKED SALMON AND LEEKS, OR A LOVELY SEAFOOD TOWER.**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

## FINLAYSON STELLENBOSCH CABERNET SAUVIGNON

REGULAR **\$24.99**

GAZETTE SPECIAL **\$19.99**

**93 Points Decanter 2019**

Unlike many New World Cabernets that don't seem to gain much with bottle age, David Finlayson's Stellenbosch Cabernet Sauvignon starts with a lot of stuffing and keeps on giving the longer one lets it air or allows it to rest a year to two longer in bottle. Produced from several exceptional clones of Cabernet Sauvignon, this bold South African beauty is deep in color, hauntingly aromatic, and intense in flavor with plenty of tannin to hold court with the wine's rich blackberry fruit, tobacco, and exotic spice flavors. Immensely pure, bold and taut on the lengthy finish.

**PAIRS WITH OSSOBUCO, BRAISED VENISON SERVED WITH CARAMELIZED ONIONS, AND DRY AGED BEEF, PREFERABLY IN THE FORM OF A RIB-EYE, PORTERHOUSE, OR TOMAHAWK STEAK, TOPPED WITH PORTABELLA MUSHROOMS AND A RICH, HERB-INFUSED SAUCE.**

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

## LEVO TEARING AT THE SEAMS SANTA BARBARA RED WINE

REGULAR **\$39.99**

GAZETTE SPECIAL **\$29.99**

This is an iconoclastic urban winery in Santa Barbara founded by up-and-coming young winemaker Brett Urness, who has made a name for himself with small production releases from tiny plots of land in California's Central Coast. This wine has a beautiful nose of black and blue fruits, ground pepper, and lots of Rhone-like notes of character.

**MARINATED FLANK STEAK, CALIFORNIA-STYLE GAZPACHO, OR ROASTED CHICKEN WITH LEMON, TOMATO, AND CAPERS.**

Josh Miler, Wine Specialist, Mulholland

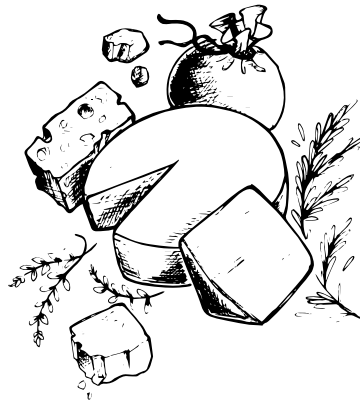
## DAMILANO BARBERA D'ASTI REGULAR **\$23.99**

GAZETTE SPECIAL **\$18.99**

This is a 100% Barbera wine from the famous Piedmont region of Italy. Damilano is one of the oldest family-owned wineries in Barolo and its family dates to 1890. This Barbera offers aromas of red-skinned berries and a light, spicy bouquet. It's silky on the palate with flavors of currant, black cherry, and a touch of vanilla paired with a fresh acidity. The result is a full body, rich Barbera with a long, flavorful finish.

**PAIRS WITH CURED MEATS, CHEESES, AND FIRST COURSES. PERFECT FOR YOUR LABOR DAY CELEBRATIONS!**

JD Buerge, Wine Specialist, Westwood Village



## BLACKBIRD ARISE NAPA VALLEY RED BLEND

REGULAR **\$59.99**

GAZETTE SPECIAL **\$49.99**

This winery purchased by Michael Polenske was a former walnut orchard first planted with Merlot vines in 1997 (The word 'Merlot' in French patois translates to "little blackbird"). Blackbird's inaugural bottling came from a small crush of grapes that was awarded 98 points by Vinfolio. This gorgeous red blend is comprised of Cabernet Sauvignon, Merlot and Cabernet Franc. This red has notes of plum, cherry, pomegranate, nutmeg and blood orange. This has a rich mid-palate with blackberry, jam, cherry and tobacco. The tannins are plush and rich with a long lingering finish.

**PAIRS WELL WITH ROAST LAMB, VENISON, DUCK BREAST OR BEEF-BASED DISHES.**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

## SAN FELICE CAMPOGIOVANNI BRUNELLO DI MONTALCINO

DOCG

REGULAR **\$61.99**

GAZETTE SPECIAL **\$56.99**

The Campogiovanni Estate of Agricola San Felice lies in Montalcino, just south of the Medieval City of Siena (the Agricola San Felice is in the Chianti Classico region north of Siena.) Using 100% Sangiovese grapes that are fermented in stainless, then aged in French and Slavonian oak for 36 months, followed by another 1 year in the bottle prior to release. After decanting for one hour, the wine shows hues from ruby to rust to brown. There are aromas of barnyard, leather, cedar and cherry. On the palate, there is earthy forest floor, clove, dark ripe berries, a bit of tobacco, and moderate tannin.

**PAIR WITH LAMB CHOPS, GRASS-FED STEAK, OR AGED DRY CHEESE.**

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

## RENATO FENOCCHIO STARDERI BARBARESCO DOCG

REGULAR **\$69.99**

GAZETTE SPECIAL **\$64.99**

The Fenocchio family has been involved in winemaking since the early decades of the 19th century, when they moved to Neive from Monforte d'Alba. The estate has about 28 acres spread amongst the major crus of Barbaresco, Neive and Treiso. Renato had been cellar master in a major estate in Barbaresco until 1993 when he and his wife Milva decided to take care of the family vineyards and start bottling their own wines. Dark cherry, cedar, tobacco and spice fill out the layers and there is good depth and sturdy tannin as well.

**PAIR WITH BRAISED SHORT RIBS, PRIME RIB ROAST, LAMB CHOPS OR VEAL PARMESAN.**

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



*Bristol Farms*

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**HENDRY RANCH NAPA VALLEY  
PRIMITIVO**

REGULAR **\$38.99**

GAZETTE SPECIAL **\$34.99**

The historic Hendry Ranch has been owned by the Hendry family since 1939 but there has been a vineyard there since 1859. The wine making team continues to farm their land ethically and environmentally, and rarely apply pesticides to their vineyards – the aim is to use a natural diverse cover crop to foster healthy and aerated soil. This medium ruby-red in color Primitivo has fragrant blackberries, black pepper, and dark black currant.

**LET THIS WINE OPEN AND BREATHE WHILE YOU ARE ENJOYING A CHARCUTERIE PLATE FILLED WITH PROSCIUTTO, BLEU CHEESE, DRIED DATES, AND WARM BRIE CHEESE!**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer

**NOLET'S SILVER GIN**

REGULAR **\$44.99**

GAZETTE SPECIAL **\$36.99**

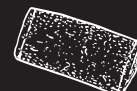
The history of the Nolet's family, also famous for their Ketel One Vodka, goes back 325 years and their original offering was a Genever which is a Gin spirit. Eleventh generation sons, Carl Jr. and Bob Nolet collaborated with their father Carl Nolet Sr. to create this gorgeous Gin. This Gin has notes of fresh peaches, Turkish rose, and raspberries botanicals. Appreciate this gin with one of your flavored tonics, fresh citrus juices, or enjoy simply on the rocks with a twist.

**PAIRS WELL WITH PEACH AND VERBENA SORBET, RASPBERRY AND ROSE COMPOTE ON TOP OF A JUNIPER POUND CAKE, AND OF COURSE, TO ENJOY THE LAST DAYS OF SUMMER!**

Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer



MONTHLY SELECTIONS



**SEPTEMBER 2022**

Prices valid August 31 through September 30, 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.

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