

THE GRAPEVINE GAZETTE



MONTHLY SELECTIONS

NOVEMBER 2022

The cooler weather is bringing excitement for the upcoming holiday season. The fall colors are alive and well in your neighborhood, take time to enjoy your surroundings and take a brisk walk outdoors. This is the perfect time to get your home ready for the Thanksgiving holiday with all the accoutrements. Enjoy this list of holiday wine selections that our experts have put together to pair perfectly for your holiday meals. Stock up on wine selections you need to add that final touch to your feast, then sit back and enjoy time with your family and friends and genuinely be thankful for this special time of year! Don't forget to stock up on all the essentials that we offer for your Holiday Cocktail needs, make a delicious Old Fashioned or enjoy a Barrel-aged Negroni by the fire after your holiday meal! Enjoy and remember to drink outside the picnic box.

J WINERY CUVÉE BRUT

REGULAR **\$31.99**

GAZETTE SPECIAL **\$24.99**

When celebrating the holidays, look no further than this sparkling beauty. The J Cuvée 20 is hand-harvested and the juice from each lot is fermented and kept separate until blending. A pleasant yeasty/biscuit aroma fades to a nose of wet stone and citrus. On the palate, this brut is bright and acidic with notes of lemon/lime zest and mild pear.

ENJOY THESE PLEASANT BUBBLES AT A HOLIDAY RECEPTION WITH A WIDE VARIETY OF GOURMET CHEESE, ROASTED FOWL OR FISH ENTRÉES, OR A DESSERT OF HONEY-POACHED PEARS.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre, Santa Barbara

BRUNO PAILLARD BRUT

PREMIER CUVÉE

REGULAR **\$69.99**

GAZETTE SPECIAL **\$64.99**

92 Points The Somm Journal NV

This family-owned house now supplies about 70% of its own grapes, from 100 parcels covering over 30 hectares across 17 crus. They farm either organically or biodynamically. Only the first pressing is used and 20% is barrel fermented in seasoned oak barrels. Its delicate hue comes from the use of a high percentage of Chardonnay and of the first pressing only. The first aromas reveal the citrus character of the Chardonnay, such as lime and grapefruits. Red fruit aromas then come out, including redcurrant, raspberry, morello cherry. The Champagne opens to candied fruits, even exotic fruits with nuances of banana and pineapple. The palate is full, quite long, with a very clean finish with notes of citrus, almonds, toasted bread, and brioche.

AN EXCELLENT APERITIF, IT WILL ALSO PAIR WITH CHEESE SUCH AS BRIE DE MEAUX, CAMEMBERT AND OF COURSE POULTRY AND SHELLFISH.

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

VEUVE CLICQUOT ROSE NV

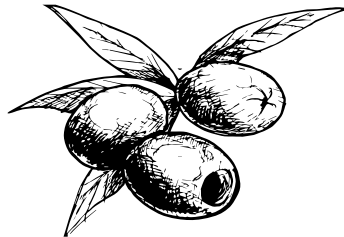
REGULAR **\$89.99**

GAZETTE SPECIAL **\$79.99**

Bubbles, bubbles, and more bubbles...., who doesn't enjoy champagne this time of the year? As we know, good Champagne from the best houses is getting more difficult to get every year. For the upcoming holidays, we have secured a strong allocation for our customers. Veuve Clicquot is one of the majestic houses for Champagne and Madame Clicquot invented the 1st known Rose' blend in 1818. The Rose' is made from 50-60 crus and 30% - 45% reserve wines. The cuvee is 55% Pinot Noir, 28% Chardonnay and 17% Pinot Meunier. The aromas are baked strawberries, raspberries, ripe apples, and fresh bread dough. The palate is full bodied, with red fruits and baked apples, it has a wonderful balance and tiny integrated bubbles to cleanse your palate.

PAIR THIS AMAZING CHAMPAGNE WITH YOUR HOLIDAY TURKEY MEAL OR A ROASTED DUCK.

Tony Porras, CSW, Director of Wine & Spirits



BRANDER SANTA BARBARA

SAUVIGNON BLANC

REGULAR **\$24.99**

GAZETTE SPECIAL **\$19.99**

Brander winery has been in our backyard (Santa Barbara / Santa Ynez) since 1975 and they have always produced great Sauvignon Blancs for the price. The 2021 wine has aromas of melon, tropical fruits, orange blossoms and grassy notes. On the palate, the wine is light, clean, and balanced with good acidity to keep the wine vibrant.

THIS WINE WOULD PAIR WELL WITH SOFT CHEESES, LINGUINI AND CLAMS AND OTHER WHITE SAUCE DISHES.

Tony Porras, CSW, Director of Wine & Spirits

VELVET DEVIL

WASHINGTON MERLOT

REGULAR **\$16.99**

GAZETTE SPECIAL **\$13.99**

Charles Smith, founder, and winemaker of Charles Smith Wineries knowledge of and respect for old world winemaking techniques coupled with his commitment to how people actually drink wine are what makes his wines so unique. This is a smooth Merlot that offers pure velvet, deep and delicious black fruit, cedar, tobacco, and cassis. It conveys concentrated richness and yet purity and focus this smooth taste.

THE GORGEOUS RED WILL PAIR WELL WITH A GRILLED RIB EYE, PORTOBELLO RISOTTO, OR A HEARTY SHEPHERD'S PIE.

Josh Miller, Wine Specialist, Mulholland

JADOT POUILLY

FUISSE CHARDONNAY

REGULAR **\$34.99**

GAZETTE SPECIAL **\$29.99**

90 Points International Wine Report 2020

Produced in the Mâconnais region of Burgundy, this famous wine is partially barrel fermented

with 6 months of aging in French oak casks. Many different aromas make up the bouquet of minerality, hazelnut, Meyer's lemon, and fresh citrus fruits.

PAIRS WITH THIS CHARDONNAY WILL PAIR WELL WITH ROASTED PUMPKIN RISOTTO, HERB-CRUSTED PORK LOIN, OR A CHILLED SEAFOOD TOWER.

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

HAHN MONTEREY COUNTY PINOT NOIR

REGULAR **\$16.99**

GAZETTE SPECIAL **\$13.99**

Nicky Hahn's legacy and commitment to sustainable land management and quality wine is carried on by his son Philip, Winemaker Paul Clifton, and Director of Viticulture Patrick Headley. Utilizing fruit sourced from Arroyo Seco, which is affected by the coolness of Monterey Bay allows for a long and gradual ripening that encourages maximum development of the grapes. Ripe red fruit, cherries, and a hint of oak. Soft on the palette, with mild tannin. Eminently drinkable with great balance and vibrant fruit.

EXCELLENT AS A RECEPTION WINE OR PAIR WITH CREAMY MILD BLEU CHEESE, SEARED SALMON, OR ROASTED TURKEY.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre, Santa Barbara

RON RUBIN RUSSIAN RIVER VALLEY PINOT NOIR

REGULAR **\$19.99**

GAZETTE SPECIAL **\$16.99**

Since studying viticulture and enology at UC Davis in 1971, Ron Rubin dreamed of producing exceptional wines at a great value to create a beautiful experience for you. The vineyards for this wine are located in the heart of the Russian River Valley, the coolest foggiest growing region in Sonoma County, California. Bright ripe red cherry, cranberry, and warm silky berry aromas with hints of allspice. The bouquet is rounded out with sweet vanilla and berry flavors, with balanced and elegant finish. This very approachable wine offers mouth-filling, yet soft and silky tannins.

ENJOY WITH CHICKEN BREAST WITH ROSEMARY AND THYME, DUCK BREAST, LENTIL AND PARSNIP SALAD, AND SALMON WITH ROASTED SHIITAKES AND MUSHROOM SAUCE.

Jose Cortes Wine Specialist South Pasadena

DAOU SANTA BARBARA PINOT NOIR

REGULAR **\$29.99**

GAZETTE SPECIAL **\$26.99**

Daou Vineyards Pinot Noir Wine is an elegant, authentic, and accessible wine made from his favorite coastal vineyards. Enticing aromas of cherry, rhubarb and rose petal, with notes of African violet, cloves, and toasty oak. Silky and lush on the palate, this wine delivers rich flavors of ripe strawberry, cherry, and black raspberries. Subtle

hints of black olive and earthy tones add complexity and sophistication to this elegant and ethereal wine.

PAIRS WELL WITH YOUR PILGRIM GUESTS AND THE THANKSGIVING FEAST!

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

FRANK FAMILY NAPA VALLEY PINOT NOIR

REGULAR **\$44.99**

GAZETTE SPECIAL **\$39.99**

The Frank Family Winery is considered one of Napa Valley's premier wineries. Dollar for dollar, they are arguably one of the best wines made in Napa Valley/Carneros. They have been making their Carneros Pinot Noir since 2012, and it is sourced from the famed Sangiacomo Vineyard. Their winemaker Todd Graff has crafted a very good, well-balanced expression of a Carneros Pinot Noir. The bouquet is Chambord liqueur, black cherry, ripe strawberry, new suede, and baking spices. The palate is lush, juicy, a full body mouthfeel and with good acidity for freshness.

THIS WINE PAIRS PERFECTLY WITH YOUR THANKSGIVING TURKEY MEAL. ALSO, THIS WINE HAS ENOUGH STRUCTURE AND BALANCE TO PAIR WITH YOUR HOLIDAY PRIME RIB.

Tony Porras, CSW, Director of Wine & Spirits

CAKEBREAD ANDERSON VALLEY PINOT NOIR

REGULAR **\$59.99**

GAZETTE SPECIAL **\$49.99**

Jack and Dolores Cakebread bought the Sturdivant Ranch in Rutherford in 1972. This gorgeous Pinot Noir has complex flavors that include cherry, raspberry, mushroom, and forest floor, plus vanilla and baking spices.

ENJOY THIS WINE WITH A WILD MUSHROOM TRI TIP STEW, BEEF STROGANOFF, OR CRISPY DUCK PANCAKES.

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

BELLE GLOS CLARK & TELEPHONE SANTA MARIA PINOT NOIR

REGULAR **\$56.99**

GAZETTE SPECIAL **\$49.99**

Family owned and run for 5 generations by the famous Wagner family. Belle Glos started in Napa Valley and though the wines being produced were good, the family began searching for coastal locations in hopes of cooler vineyard sites to really showcase the elegant Pinot Noir varietal. They planted 10 acres near the tiny town of Occidental in Sonoma. Since then, they have produced wines a various area and although all can be described as coastal, they vary in climate and terroir. Clark & Telephone showcases Santa Marias rich and fertile soil. Aromas of vanilla bean, cocoa nibs and candied plums lead into flavors of raspberry jam and

cranberry with hints of oak. Bold and rich textures hold up through a long finish.

PAIR WITH ROASTED TURKEY, SMOKED GOOSE, OR GRANDMAS HERBED STUFFING.

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

EN ROUTE WINERY LES POMMIERS PINOT NOIR

REGULAR **\$69.99**

GAZETTE SPECIAL **\$62.99**

Established in the Russian River Valley by the partners of Far Niente Winery in 2007, "Les Pommiers" is named after the apple orchards that once flourished in the region. Ripe red fruit dominates the nose, balanced on the palate with subtle spice and oak notes. This wine is smooth and velvety with a long and earthy finish.

THIS WINE PAIRS WELL WITH A WIDE ARRAY OF DISHES FROM CHARCUTERIE PLATES TO GRILLED SALMON AND FILET MIGNON.

Christopher Liu, WSET II; Wine Specialist, Rolling Hills

FRANCIS COPPOLA DIAMOND COLLECTION CLARET

REGULAR **\$19.99**

GAZETTE SPECIAL **\$16.99**

Claret is a British term that implies that wine is made in the same style as Bordeaux's finest Medoc style wines. Claret is a blend with a Cabernet Sauvignon base blended into a true Bordeaux style. This wine will not disappoint, on the nose comes scents of tobacco and sweet toffee. On the palate, this wine starts with spicy dark fruit and moves into hints of seasonal spices e.g., anise, vanilla and slight chocolate notes followed with velvety lush blackberry and other dark spicy fruits. On the medium to long finish, you get bits of toasty oak with an herbaceous twist.

THIS BEAUTIFUL CLARET WINE PAIRS WELL WITH ALL THOSE AUTUMN FAVORITES.

Laurie Francis Wine Specialist Irvine

DOMAINE LAFOND COTES DU RHONE

REGULAR **\$18.99**

GAZETTE SPECIAL **\$15.99**

The Cotes du Rhone Reds were made for the holidays, due to the great Grenache and Syrah grapes. They truly are the "wines for all seasons". Pascal Lafond's beautifully made wines from Tavel, Lirac and Chateau Neuf-du-Pape are among the finest values the region has to offer. This family-run estate, located in the Rosé-only appellation of Tavel, does offer a Chateau Neuf-du-Pape, and two different Liracs, but it's this CDR that really shines in this season. Impressively concentrated aromas and flavors of ripe dark fruit, black cherry, blackcurrant, and earth abound on the mid palate. Soft and round on the finish with mouthwatering concentration.

NORMALLY A PERFECT MATCH WITH MEDITERRANEAN CUISINE. MAKE SURE YOU QUAFF THIS BOLD BEAUTY WITH YOUR DARK TURKEY MEAT, STUFFING, HAM AND EVEN A

MINCEMEAT PIE.

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

CHATEAU LAFFITTE-CARCASSET SAINT-ESTEPHE

REGULAR \$31.99

GAZETTE SPECIAL \$28.99

92 points Wine Enthusiasts 2016

Chateau Lafitte-Carcasset is located on the gravel plateau of Saint-Estephe in the Haut-Medoc of Bordeaux. This soil lends itself well to the creation of deliciously complex wines and Lafitte-Carcasset is a prime example. This wine is an inky deep, purple-tinged ruby color in the glass. Though very approachable now, another five years in the bottle will only add to the drinker's pleasure. Blackberry, cherry, plum, raspberry, and funky mushrooms, violet, potpourri, and herbaceous spices all come into play on the nose. Black fruit and red fruit intermingle on the palate accompanied by yeasty bread qualities. This is an excitingly complex wine that will only improve over the next decade.

PERFECT COMPANION TO A NICE BEEF WELLINGTON.

Jared Marchant, Wine Specialist, Palm Desert

TENUTA SCUOTTO AGLIANICO

REGULAR \$21.99

GAZETTE SPECIAL \$18.99

The Irpinia based Tenuta Scuotto is run by father and son duo Eduardo and Adolfo Scuotto. Together with winemaker Angelo Valentino they consistently produce high quality wines. The winery is situated in Lapio city near Avellino and is 480 meters above sea level. Unique soil, excellent exposure and a great climate make it an ideal place to produce great wines. Intense ruby red in color with a fruit bouquet and persistent flavors.

BEST WITH ROASTED RED MEATS, TOMATO SAUCES AND SOUP.

Calvin Hosokawa, Wine Specialist, Yorba Linda

FONTODI CHIANTI CLASSICO

REGULAR \$49.99

GAZETTE SPECIAL \$39.99

95 Points James Suckling 2018

In the heart of Chianti, in the valley of the town Panzano you'll find the Fontodi winery, the passion for the grapes and the ground they grow on can be felt throughout every glass. This wine offer notes of preserved sour cherries, dried oregano, balsamic reduction, dry salami, espresso, and sweet tobacco.

THIS CHIANTI PAIRS WELL WITH ROASTED LAMB WITH ROSEMARY AND GARLIC, BAKED VEAL PARMESAN, OR BISTECA ALLA FLORENTINA!

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

ALTO MONCAYO VERATON

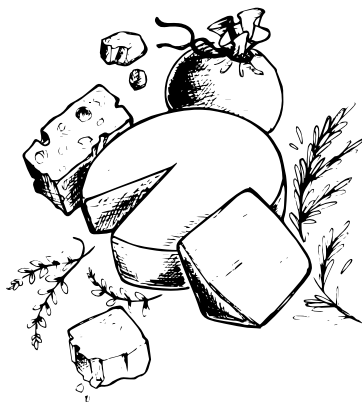
REGULAR \$39.99

GAZETTE SPECIAL \$36.99

The wines of Alto Moncayo are crafted to express the unique terroir of the high windswept elevation in the district of Campo de Borja DO in northern Spain. It serves as a benchmark for world class Old Vine Garnacha (Grenache). Alto Moncayo comes from vines that are 30 to 50 years old and offers aromas of dark cherries, plums, raisin, and sweet spices. On the palate, it's full-bodied with chewy tannins and flavors of juicy cherry cola, blueberry and mocha flavors sharpened by a jolt of spicy white pepper. This Spanish gem is rich, ripe, and velvety with a flavorful, spicy finish that is warm in the mouth. Its notes of spice, herbs and sweet fruit will warm you right up in the autumn chill!

PAIR A GLASS WITH LAMB, BEEF, PORK, AND PASTA DISHES AS WELL AS GRILLED VEGGIES AND STEWS.

JD Buerge, Wine Specialist, Westwood Village



VINA ROBLES PASO ROBLES CABERNET SAUVIGNON

REGULAR \$29.99

GAZETTE SPECIAL \$26.99

Vina Robles is family owned with six Certified SIP sustainable vineyards. This red is dark garnet in color with hints of tobacco and spice. This elegant red is full bodied with dark cherry and rich tannins that last into a long lingering finish.

THIS CABERNET PAIRS WELL WITH BEEF, LAMB, AND POULTRY.

Ray Moniz, Wine Specialist, Newport Beach

DUCKHORN MERLOT NAPA VALLEY

REGULAR \$55.99

GAZETTE SPECIAL \$49.99

92 Points James Suckling 2019

Duckhorn started in 1976 by Dan and Margaret Duckhorn in Napa Valley and have been creating phenomenal wine for forty years. Predominantly made from Merlot, there is an addition of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and

Malbec. It is barreled in one hundred percent French oak giving the wine a smooth, full body that allows the black berries and plums to give a great tannic level that does not overpower the vanilla chocolate blend. The finish wonderful smoke that compliments the forwardness of the fruit. Duckhorn Merlot is a great way to start off the year.

PPAIRS WELL WITH MEDIUM COOKED LAMB TOPPED WITH DARK CHOCOLATE PEPPER SAUCE.

Miguel Barberena, Wine Specialist, Manhattan Beach

BELLA UNION NAPA VALLEY CABERNET SAUVIGNON

REGULAR \$94.99

GAZETTE SPECIAL \$74.99

92 Points Wine Enthusiast 2019

Bella Union was started by the owners of Far Niente, Nickel & Nickel and En Route. The original winery, Far Niente, was founded in Oakville in 1885 and was closed due to prohibition. After 60 years of being abandoned, it was purchased by Gil and Beth Nickel in 1979. A blend of Cabernet Sauvignon, Merlot, Malbec, Petit Verdot and Cabernet Franc combine to bring aromas of anise, black cherries, cinnamon, and nutmeg with a broad full and a little dry palate with hints of black cherry and blueberry. A smooth, yet bold full finish of black pepper and espresso makes it a well-rounded and delicious wine to be shared at the holidays.

PAIRS WELL WITH GRILLED STEAK, PRIME RIB, AND CHARCUTERIE.

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

BRAIDA VIGNA SENZA NOME MOSCATO D' ASTI

REGULAR \$25.99

GAZETTE SPECIAL \$19.99

Bright straw yellow, gentle and persistent foam. An extraordinary fresh bouquet, delicate notes of grapes, orange blossoms, jasmine, and elderflowers.

PAIR WITH FRUIT DESSERTS, FRUIT PASTRY, PANETTONE, AND PARTICULAR CHEESES SUCH AS CASTELMAGNO.

Michael Contreras, Wine Specialist, Beverly Hills



Bristol Farms

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CHÂTEAU LARIBOTTE SAUTERNE

REGULAR \$24.99

GAZETTE SPECIAL \$20.99

This small producer on the Left Bank of the Garonne River produces an excellent botrytis affected dessert wine from Sauternes. This bottle of primarily Semillon along with some Sauvignon Blanc and Muscadelle is deliciously sweet and complex. Beautifully golden honey colored with a nose of petit white flowers, honey, and very ripe white stone fruit. A complex palate of candied fruit, jasmine, almond, apricot, and nectarine.

AS WE APPROACH THE HOLIDAYS, PUT THIS BOTTLE INTO PLAY AS A PAIRING WITH YOUR CHEESE COURSE THAT INCLUDES POINT REYES BLEU AND SHARP HARD CHEESES.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre, Santa Barbara

NOBLE OAK BOURBON

REGULAR \$44.99

GAZETTE SPECIAL \$40.99

Their motto is "A Great Whiskey with a Noble Heart" the goal is to offer plant a tree for every bottle that is sold. They use the finest wood to offer the best quality whiskey in the bottle. This gorgeous liquid has baking spices, dried fruit, vanilla, and golden honey. Enjoy an Oakspresso Martini, Old Fashioned, or a Barrel Aged Negroni for your holiday party celebrations. Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirits Category Buyer



MONTHLY SELECTIONS



NOVEMBER 2022

Prices valid November 2 through November 29, 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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