

THE GRAPEVINE GAZETTE



Hello, 2023! As we reminisce and say farewell, sayonara, adieu and arrivederci to 2022, the new year brings a sense of exhilaration, excitement, and adventure to 2023. We would like to dedicate this January Gazette to the retirement of Geoff Nicoll and Michael Cristillo. Together, they brought 60 years of experience to our department. With tremendous dedication, they handcrafted an amazing Wine / Liquor and Beer Division.

From your Bristol Farms Team: Jennifer, all the Wine & Spirits Department Managers and I are looking forward to a new era for 2023 and beyond. We will take the amazing foundation that has been cemented and we will take it to the next level. We are working on new innovations and programs, making for an invigorating and exciting year.

Happy New Year, Tony Porras, Wine Director

MONTHLY SELECTIONS

JANUARY 2023

MACCROSTIE CHARDONNAY SONOMA COAST

REGULAR **\$30.99**

GAZETTE SPECIAL **\$27.99**

Sourced from several vineyards along the cool climate of the Sonoma Coast. This pleasant Chardonnay opens with guava, pineapple, and tropical notes in the nose. On the palette, good crisp acidity with subtle vanilla and sweet cream touches. Fermenting in a blend of French oak and stainless steel helps this bottle maintain a lovely balance of fruit, crisp acidity, and butter cream.

ENJOY WITH SEARED SALMON, MIXED SEAFOOD, ROAST POULTRY, OR A RICH TRIPLE-CREAM.

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

TREFETHEN CHARDONNAY NAPA VALLEY

REGULAR **\$34.99**

GAZETTE SPECIAL **\$29.99**

This Chardonnay was the first international success, helping to put not only Trefethen but Napa Valley on the map. Defined in the vineyard and refined in the cellar. This wine reflects the cool climate of the state in the Oak Knoll District. This wine has fresh and vibrant aromas of sliced green apple, white peach, and complex with refreshing acidity that bleeds to a full and lengthy finish.

ENJOY WITH ROAST CHICKEN, BAKED FISH OR POULTRY BUTTER HERBS, RISOTTOS AND CREAM ENHANCED SOUPS, SAUCES, AND PASTAS.

Jose Cortes Wine Specialist South Pasadena

TRUE MYTH CABERNET SAUVIGNON PASO ROBLES

REGULAR **\$28.99**

GAZETTE SPECIAL **\$19.99**

This Cabernet Sauvignon is pure Paso Robles, full of polished aromas of black cherry, cinnamon, and vanilla bean, leading to flavors of dark red fruits, cocoa powder and hints of black pepper and caramelized oak. Rich yet smooth, this wine is very approachable now, and will continue to mature for years to come. Coming from hand-selected vineyard site, this wine showcases the power and lushness of Cabernet from Paso Robles.

ENJOY WITH NEW YORK STRIP AND FILET MIGNON, LAMB, PEPPER-CRUSTED AHI TUNA, AGED CHEESES.

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

SANS LIEGE COTES WHITE BLEND BIEN NACIDO

REGULAR **\$28.99**

GAZETTE SPECIAL **\$24.99**

Winemaker Curt Schalchlin has created this marvelous Rhone blend produced and bottled in Paso Robles with grapes from Bien Nacido and Santa Barbara Highlands. Looking impressive in the glass with color of straw to gold and a nose of tiny flowers and vanilla. On the palate, you immediately experience brightness of white stone fruit, great acid balance, minerality, and a touch of salinity. Feel the essence of sweet corn in your cheeks with a long and pleasant finish of light cream and caramel.

ENJOY THIS BOTTLE PAIRED WITH RAW OYSTERS, LIGHT-FLESHED FISH PREPARED WITH CITRUS & CAPERS, OR A CHEESEBOARD OF HARD & SOFT GOAT AND SHEEP CHEESE. FOR BEST ENJOYMENT, DO NOT OVER-CHILL THIS WINE.

Neal Wasserman, Court of Sommeliers Level 1, Santa Barbara

GREENBAR MALT WHISKEY

REGULAR **\$59.99**

GAZETTE SPECIAL **\$54.99**

Greenbar distillery is the original distillery in Los Angeles. We are constantly changing things or bringing back historical techniques. At other times, it means inventing new methods, like a whole new production system to scale up old-world infusions to make flavorful spirits using food, not fake flavors, no matter how big our batches get. Lately, we've been making a new kind of whiskey using more of the forest than any other distillery by treating wood like an ingredient, not just a barrel. This has a Dark amber look with a red hickory oak and maple taste with butter toffee sweet resin aroma.

ENJOY THIS WHISKEY WITH A CIGAR AND DARK CHOCOLATE OR PERHAPS A FRENCH VANILLA BEAN ICE CREAM WITH AN APRICOT REDUCTION!

Joshua Miller, Wine Specialist, Mulholland

TAYLOR FLADGATE 20 YR TAWNY PORT

REGULAR **\$64.99**

GAZETTE SPECIAL **\$59.99**

Family owned and managed, this British Port house has been producing consistently excellent Ports for over 300 years. This offering was bottled in 2015 and is big and concentrated as one would expect of the brand. Notes of fig and dried apricot lead into a long, complex, and buttery, finish. This 20 Year shows fine complexity and well balanced.

A CLASSIC DESSERT WINE, THIS PAIRS WELL WITH ANY NUMBER OF CHOCOLATE DISHES, YET WILL ALSO STAND WELL ON ITS OWN OR WITH A FINE CIGAR.

Christopher Liu, WSET II; Wine Specialist, Rolling Hills

PEJU SAUVIGNON BLANC NAPA VALLEY

REGULAR \$31.99

GAZETTE SPECIAL \$25.99

Peju winery is in the Rutherford district of Napa Valley. Peju has six vineyard estates located throughout Napa Valley. Although they are known for their Bordeaux varietals, they offer beautiful white wine varietals as well all from their estates in the Carneros region of Napa Valley. Winemaker Sara Fowler has been named Best Local Winemaker by Napa Valley Life Magazine in 2016, 2017, 2018. Peju Sauvignon Blanc will not disappoint. This wine offers a fun tropical palate and a nice balanced acidity. Tasting notes are passion fruit, guava, and fresh pineapple and hints of mango and grapefruit perfect for a California cuisine.

THIS WINE IS A PERFECT FIT FOR A CALIFORNIA LIFESTYLE BECAUSE IT PAIRS BEAUTIFULLY WITH MANY FRUITS AND VEGETABLES. ALSO IDEAL ALONGSIDE A CHEESE PLATTER. THIS IS A PERFECT WINE FOR A FRESH FISH DINNER OR AS AN APERITIF.

Laurie Francis Wine, Specialist, Irvine

SUNNY WITH A CHANCE OF FLOWERS SAUVIGNON BLANC MONTEREY COUNTY

REGULAR \$15.99

GAZETTE SPECIAL \$11.99

Sustainably made, zero sugar, low calories, and Low alcohol. Yep, It's the perfect wine for those of us with the resolution to stay in good health throughout the new year. Though this Sauvignon Blanc cuts out the sugar and calories the flavor and liveliness remain. Flavors of grapefruit and mineral are offset nicely by tropical fruit. Beautiful light wine that won't weigh you down.

PAIRS PERFECTLY WITH LIGHT AND HEALTHY SEAFOOD DISHES.

Jared Marchant, Wine Specialist,
Palm Desert

FONSECA 20 YR TAWNY PORT

REGULAR \$64.99

GAZETTE SPECIAL \$59.99

Deep amber in color with russet highlights. Its superb bouquet is a marriage of ripe, plummy, mature fruit, warm spices of cinnamon and butterscotch, and subtle oak nuances. Full bodied on the palate with a smooth velvety texture leads to an elegant clean finish. Serve at room temperature or barely cool.

PAIR WITH NUTS OR NOT OVERLY SWEET DESSERTS.

Calvin Hosozawa, Wine Specialist
Yorba Linda

GRASSINI SAUVIGNON BLANC SANTA BARBARA

REGULAR \$31.99

GAZETTE SPECIAL \$29.99

The Happy Canyon of Santa Barbara is blessed with

both warm and cool climates, allowing a multitude of grape varieties to thrive. The vineyard located in the Santa Ynez Valley has perfect weather patterns for developing complex flavors. This Sauvignon Blanc opens with fresh aromas of pineapple, coconut and candied lemon. Flavors of mango and honeydew melon greet the palate, with hints of tart pear. This wine has a lovely softness and roundness to the finish.

PAIRS WELL WITH SHELLFISH, VEGETARIAN DISHES, AS WELL AS GOAT CHEESE.

Calvin Hosozawa, Wine Specialist,
Yorba Linda



CANTELE SALICE SALENTINO RISERVA

REGULAR \$18.99

GAZETTE SPECIAL \$14.99

The Cantele estate is a third-generation family-owned and run winery founded by the current generation's grandparents, immigrants from the north who settled in Puglia after WWII. Puglia is a sun-drenched land with cool breezes coming from the Mediterranean Sea. Cantele Salice Salentino Riserva is 100% Negroamaro from Cantele's top parcels and is one of their most critically acclaimed wines. Rich red fruit flavors of bright cherry and dark plum are balanced with hints of pepper, fresh acidity and lively minerality which results in a well-balanced, smooth, and juicy wine.

ENJOY WITH SPAGHETTI BOLOGNESE, ROASTS MEATS, RIPE AGED CHEESES, OR AN EASY-GOING PIZZA NIGHT!

JD Buerge, Wine Specialist,
Westwood Village

NOLET'S GIN SCHIEDAM, HOLLAND

REGULAR \$44.99

GAZETTE SPECIAL \$36.99

Distilled in Schiedam, South Holland. It is produced by the Nolets family, who have been distilling gin for over 300 years. Their Schiedam distillery was founded in 1691, and the 10th and 11th generations now run the family business. Today, this distillery may be better known worldwide as the home of the very popular Ketel One Vodka. There is a definite Dutch influence in this dry gin that has a fruity and floral profile dominated by rose, peach, and raspberry. This is a gin that can appeal to gin enthusiasts as well as vodka drinkers and those that shy away from the piney flavor customarily

associated with gin. You can drink it on the rocks and in simple mixed drinks like the gin and tonic or use it to create some delicious gin cocktails.

PAIRS WELL WITH DESSERTS SUCH AS ORANGE, PEACH OR RASPBERRY SORBET BUT IS ALSO DELICIOUS ON ITS OWN!

Ray Moniz, Wine Specialist, Newport Beach

FOXEN PINOT NOIR BLOCK 8 SANTA MARIA

REGULAR \$64.99

GAZETTE SPECIAL \$59.99

Jeb Dunnick 94 Points

Foxen's first vintage was in 1985, made in the old blacksmith shop on the ranch. This building, now known fondly as "The Shack", and the accompanying barn were Foxen's winery and tasting room for over 20 years. A medium body, bright ruby plum color and it's loaded with marionberry, blueberry, dehydrated cherry flavor, There's just a light whiff of cider, smoke, and forest floor on the nose. Well-balanced herbal notes contribute to the flavors also, the balance, pull-through and length are impressive, as are the polished tannins.

PAIR WITH BARBEQUE RIBS, LOW N' SLOW LAMB RAGU OR SEARED AHI TUNA WITH BLACK A SESAME SEED CRUST.

Ricardo Coronado, Wine Assistant,
Westchester

MATUA SAUVIGNON BLANC MARLBOROUGH

REGULAR \$16.99

GAZETTE SPECIAL \$14.99

Matua was the first winery to release New Zealand Sauvignon Blanc, 10 years later, they started making the wine in Marlborough. Now, Marlborough is famous for its Sauvignon Blanc. The wine is fresh and crisp with tropical flavors.

ENJOY THIS WINE WITH A LEMON AND PRAWN RISOTTO OR A GORGEOUS CHEESE PLATTER.

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

PALOMA MUSE PROSECCO SPUMANTE VENETO

REGULAR \$19.99

GAZETTE SPECIAL \$16.99

Lose yourself in beauty, splendour and the arts, just like the muses of ancient mythology used to do. Get inspired and immerse yourself in a world of shiny glitter and cheerful organic bubbles! This wine has aromas of almonds, lemon chiffon, ripe apples, and summer peach. This medium bodied wine is crisp and light with hints of kiwi and Meyer's lemon.

THIS WINE WILL PAIR PERFECTLY WITH A CHARCUTERIE PLATE AND LIGHT DESSERTS. THIS WINE WILL COINCIDE BEAUTIFULLY WITH CHOCOLATE COVERED STRAWBERRIES, WHITE CHOCOLATE MOUSSE, AND CREME BRULEE!

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

ETUDE PINOT NOIR CARNEROS
REGULAR \$49.99
GAZETTE SPECIAL \$39.99

Etude is in the Carneros Region, which is the only American Viticultural Area located at the crossroads of two major regions: Napa and Sonoma. The cool climate leads to the elegance of the Pinot Noir and the long finish. This Pinot Noir has aromas of black cherry, Asian Spice, and is complimented with a fresh fruit core. This medium bodied Pinot Noir has ripe tannins, bright acidity, and generous mouth feel, with a long lingering finish.

THIS PINOT NOIR WILL PAIR PERFECTLY WITH FILET MIGNON TOPPED WITH GRILLED MUSHROOMS TO BALANCE OUT THE ACIDITY OF THE WINE. THIS PINOT NOIR WILL ALSO PAIR WELL WITH GERMAN CHOCOLATE CAKE AND TIRAMISU! BON APPETIT!

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

TRIMBACH RIESLING ALSACE
REGULAR \$29.99

GAZETTE SPECIAL \$26.99
This old-world style wine is from Alsace, France and is one of the most popular wineries in the Alsace region of France. This wine has green apples, petroleum, citrus, honeydew melon, and cantaloupe on the tasting notes.

THIS WINE PAIRS PERFECTLY WITH CURRY DISHES, DIM SUM, VIETNAMESE SEAFOOD DISHES, ROAST PORK BELLY, CARNITAS, AND YOUR FAVORITE SPICY PHO DISHES. THIS LOVELY WINE PAIRS WELL WITH LOTS OF INTERESTING SPICY DISHES AND WILL ALSO GO WELL WITH YOUR TRADITIONAL SEAFOOD, PORK, AND POULTRY DISHES.

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

DR. LOOSEN RIESLING
NA ALSACE

REGULAR \$25.99
GAZETTE SPECIAL \$23.99

Dr. Loosen is a superior-quality, non-alcoholic wine that captures the vibrant character of Riesling from Germany's Mosel valley. It is produced by the same team of brothers, Ernie and Thomas Loosen of the renowned Dr. Loosen estate — who make the top-selling Loosen Brothers Riesling. To craft a superior-quality alcohol-removed wine, we start with high-quality Mosel valley fruit and ferment it the same way we do our regular wines. The wine then undergoes a state-of-the-art alcohol removal process called vacuum distillation. Because it's Riesling from the Mosel, the finished wine is already "Lo" in alcohol, so there's hardly any to remove! The result is a perfect balance of fruitiness and crisp acidity, with a brisk and lively finish.

WILL PAIR WELL WITH A LIGHT OCTOPUS CEVICHE, BEEF CARPACCIO OR A TOMATO GAZPACHO SOUP.

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

LYRE'S BOTANICAL SPIRITS
NON-ALCOHOLIC
REGULAR \$29.99

GAZETTE SPECIAL \$27.99
Embrace Dry January with some of these intoxicating offerings. Lyre's many years in the making, Lyre's exquisite range of lovingly crafted non-alcoholic spirits was borne from a quest to make the impossible possible — giving the freedom to drink your drink, your way. The Lyre's spirit looks and tastes like the real thing. Yet the absence of alcohol enables revelers to remain clear-headed, of good cheer and in fine condition to pursue whatever they need to accomplish the following day." Lyre's — the finest range of non-alcoholic classic spirits the world has ever seen." Fin Jennifer Olivera, Level 1 Court of Sommeliers, WSET Wine and Spirits II; Wine & Spirit Category Buyer



NIKKA TAKETSURU PURE MALT
REGULAR \$89.99

GAZETTE SPECIAL \$79.99
Nikka's signature bottling honors founder Masataka Taketsuru, who brought his whisky making skills back from Scotland to Japan in 1920. Taketsuru's successors have reformulated this blended malt, which fully complies with the latest definitions of Japanese whisky. The aromas create an oasis of calm with layers of gentle wood spices, smoke, vanilla, and lemon biscuits, while the palate carries a distinctive and luscious flavor of star fruit, lemon, Asian pear, peach syrup, and aromatic spice.

PAIR WITH CAMEMBERT CHEESE, CHOCOLATE, SUSHI, STEAK, AND TANDOORI CHICKEN. OF COURSE, ENJOY ON ITS OWN!

Michael Cristillo Wine & Spirits Buyer

MASSOLINO BAROLO DOCG
REGULAR \$59.99

GAZETTE SPECIAL \$54.99
94 points James Suckling 2018
Massolino shines for its bright ruby color, robust and depth on the mid palate and mouthwatering

minerality. Open knit with its wild strawberry and cherry fruits with polished tannins and brilliant integrated acidity. The finish is all sumptuous black cherry and licorice root.

PAIR WITH RED MEATS, PARTICULARLY GAME, AND WITH DISHES DRESSED IN TRUFFLE. IT IS ALSO EXCELLENT WITH FRESH EGG PASTA AND MEAT SAUCE, AND WITH RISOTTO, AS WELL AS MEDIUM-MATURE COW'S MILK AND GOAT'S MILK CHEESES.

Michael Cristillo Wine & Spirits Buyer

MACCARIO LAVIGNONE
BARBERA ASTI

REGULAR \$22.99
GAZETTE SPECIAL \$18.99

Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piedmont's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine. Barbera d'Asti Lavignone is a bright and aromatic wine with aromas and flavors of red cherries, violets and wild herbs. Soft tannins and a moderate level of alcohol and medium weight make this Piemonte red an ideal wine for immediate enjoyment.

IT CAN BE SERVED AT ROOM-TEMPERATURE OR SLIGHTLY CHILLED AND WITH A WIDE RANGE OF FOODS, SUCH AS ROASTED POULTRY AND CHEESES, ANY DISH CONTAINING HERBS AND MUSHROOMS, AND SPICY FOODS SUCH AS BARBEQUE OR INDIAN CURRY.

Michael Cristillo Wine & Spirits Buyer

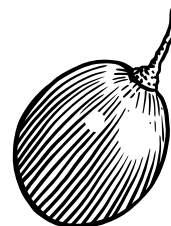
GROTH SAUVIGNON BLANC
REGULAR \$29.99

GAZETTE SPECIAL \$26.99
Wine Spectator 92 Points

Groth has been an iconic and established winery in Napa Valley for several decades and their winery sits in the heart of the Oakville AVA. They are known for their Cabernet's but they also make an outstanding Sauvignon Blanc. It has aromas of tropical fruits, citrus and lemongrass. The palate reals honeysuckle, peach and apricots with mouthwatering acidity.

THIS WINE WOULD PAIR GREAT WITH SOFT CHEESES AND LINGUINE AND CLAMS IN A WHITE SAUCE.

Tony Porras, CSW, Director of Wine & Spirits



Bristol Farms
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**BLIND TIGER NON ALCOHOLIC
CRAFT COCKTAILS**

REGULAR **\$9.99**

GAZETTE SPECIAL **\$6.99**

Welcome back to the Roaring 20's, this brand is linked to Erie, Pennsylvania's Room 33 Speakeasy, where owner, Rebecca Styn, brought her passion for the Prohibition, no alcohol era to life. Rebecca and her Team took on the challenge to deliver top notch, sophisticated, spirit free cocktails. These cocktails are made from all natural flavors, organic cane sugar and honey and they are gluten free. The 3 cocktails we have are Bees Knees, Southside and Sidecar. These are perfect for any occasion.

Tony Porras, CSW, Director of
Wine & Spirits

DOMINIQUE CROCHET SANCERRE

REGULAR **\$29.99**

GAZETTE SPECIAL **\$27.99**

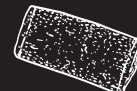
Sancerre is one of my favorite regions for Sauvignon Blanc. Crochet is located in the commune of Crezancy-en-Sancerre, which is 7 km south of Sancerre. The aromatics are citrus, grassy notes and wet river stones. The palate reveals a medium body of lemon / lime, citrus and stone fruits. It is impeccably balanced with great acidity.

**PAIR THIS WINE WITH SOFT CHEESES, WHITE SAUCE
DISHES, SEAFOOD AND SHELLFISH.**

Tony Porras, CSW, Director of
Wine & Spirits



MONTHLY SELECTIONS



JANUARY 2023

Prices valid January 4 through January 31, 2023

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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