# Bristol Farms

# DISCOVER:

# WINES FOR A BBQ

Beer isn't the only beverage for your summer grilling season. Days are getting warmer and we can't wait to dine outside. Whether you're hosting a casual family gathering or a festive July 4th celebration, nothing complements those smoky flavors like a perfectly paired wine. From zesty whites that perfectly partner with grilled chicken to bold reds that stand up to hearty ribs, join us as we discover the beautiful harmony of wines and BBQ. Not sure where to start? Here are some delicious suggestions from our Bristol Farms family to yours. Happy Independence Day!

Tony Porras, CSW, Director of Wine, Beer & Spirits

### DAOU PESSIMIST RED BLEND

#### REG \$28.99 SPECIAL \$25.99

Daou Pessimist is a gorgeous red blend featuring notes of black cherry and plum followed by hints of vanilla, mocha, and spice. These complex and rich flavors will cut through the marbling of a grilled rib-eye while enhancing the bold flavors of your favorite BBQ ribs.

# WHITEHAVEN SAUVIGNON BLANC

#### REG \$18.99 SPECIAL \$15.99

White Haven Sauvignon Blanc is a vibrant wine that hails from the Marlborough region of New Zealand. It has notes of citrus, pink grapefruit, and fresh herbs along with a crisp and refreshing finish. Savor this zesty white with lime-marinated mahi-mahi—the bright acidity and citrus flavors create a perfect union.

# FOUR GRACES PINOT NOIR

#### REG \$28.99 SPECIAL \$24.99

Thanks to its rich flavors of black cherry, red currant, and baking spice, this elegant Pinot Noir pairs beautifully with grilled carne asada or a lean New York strip. The smooth tannins and balanced acidity complement the savory and smoky notes of these delicious BBQ favorites.

# FESS PARKER SANTA BARBARA COUNTY CHARDONNAY

#### REG \$19.99 SPECIAL \$15.99

This fresh and vibrant Chardonnay hails from Santa Barbara County, boasting lovely notes of tart green apple, pear, and a touch of vanilla with balanced acidity. This Chardonnay pairs perfectly with grilled rosemary chicken breasts or fresh halibut with a citrus beurre blanc.

