

Bristol Farms

SIP & NOSH

Wine. Beer. Spirits. Discover your new fave with carefully distilled picks and pairings from our expert team.

JANUARY 2025



GABRIEL ALLARD CÔTES DU RHÔNE ROUGE, RHÔNE VALLEY

REGULAR \$16.99

SIP SPECIAL \$10.99

Gabriel Allard Côtes du Rhône Rouge is truly one of the best value wines you'll find. Hailing from France's Rhône region, this pure and balanced red is a blend of Syrah, Grenache, Mourvèdre, and Cinsault. Expect a medium body with aromatics of baked strawberry, red fruit, and spices.

PAIRS WELL WITH: Grilled meats or aged cheeses.

Tony Porras, CSW, Director Wine, Beer & Spirits, BF Corporate Office

PRISONER CHARDONNAY, CARNEROS

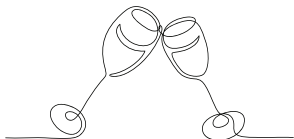
REGULAR \$46.99

SIP SPECIAL \$44.99

Prisoner Chardonnay offers a rich and full-bodied experience with notes of ripe peach, lemon curd, and a hint of vanilla. These flavors are then balanced by crisp acidity and a smooth, creamy finish.

PAIRS WELL WITH: Fettuccine Alfredo or chicken piccata.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II, Wine & Spirits Category Buyer, BF Corporate Office



QUIVIRA SAUVIGNON BLANC, SONOMA

REGULAR \$21.99

SIP SPECIAL \$19.99

Since being founded nearly four decades ago, Quivira's winemaking philosophy has been to embrace the "One Foot Old World, One Foot New World" approach. Aromatically, the wine features a combination of citrus and tropical fruits that are layered with subtle notes of fresh-cut grass. On the palate, the wine is delightfully linear, boasting a certain purity and cleanliness on the finish.

PAIRS WELL WITH: Maryland crab cakes with fresh lemon and a creamy rémoulade.

Hilary Brammer, Assistant Wine & Spirits Buyer, BF Corporate Office

DASHWOOD SAUVIGNON BLANC, NEW ZEALAND

REGULAR \$15.99

SIP SPECIAL \$13.99

Marlborough's Dashwood Wines crafts a clean and flavorful Sauvignon Blanc with wonderfully bright citrus notes and crisp acidity.

PAIRS WELL WITH: Crab cakes, shrimp scampi, or sharp cheeses.

Daniel Kline, Wine & Spirits Merchandiser, BF Corporate Office

DR. LOOSEN RIESLING NA

REGULAR \$26.99

SIP SPECIAL \$23.99

Dr. Loosen's alcohol-free Riesling delivers a delightful blend of bright fruit flavors. Crisp green apple, juicy peach, and a touch of citrus are all wrapped in a refreshing, light-bodied profile with a clean, vibrant finish.

PAIRS WELL WITH: Pork tenderloin, turkey breast, or shrimp tempura.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II, Wine & Spirits Category Buyer, BF Corporate Office

J VINEYARDS PINOT NOIR, TRI CITY

REGULAR \$26.99

SIP SPECIAL \$24.99

J Vineyards Pinot Noir is deep and concentrated with aromas of black plum confit, cardamom, black tea, dried florals, and brûléed orange slices. Flavors of black cherry, cream soda, sarsaparilla, and orange marmalade are interlocked with dried herbs, blood orange zest, and silky tannins.

PAIRS WELL WITH: Garlic-herb pork tenderloin with roasted Brussels sprouts and rice pilaf.

Hilary Brammer, Assistant Wine & Spirits Buyer, BF Corporate Office

THE PARING RED BLEND

REGULAR \$26.99

SIP SPECIAL \$23.99

The Paring Red Blend is medium-to-full-bodied red wine that you won't be able to put down. It is a ripe, rounded, and nicely concentrated blend with lots of currant and blackberry notes. You'll also notice an herbal kick in its earthy tobacco aromas and flavors.

PAIRS WELL WITH: Filet mignon, roast beef, or a hearty stew.

Jose Cortes, Wine Specialist, BF South Pasadena

CAYMUS CABERNET SAUVIGNON, NAPA, CALIFORNIA

REGULAR \$99.99

SIP SPECIAL \$79.99

For more than 50 years, Caymus Cabernet Sauvignon has been a standout for those who enjoy bold and luxurious reds. This wine offers rich aromas of blackberry, black cherry, and plum, which are then complemented by hints of mocha, tobacco, and vanilla from oak aging.

PAIRS WELL WITH: Grilled steak and braised meats.

Ray Moniz, Wine Specialist, BF Newport Beach

BANSHEE CHARDONNAY, SONOMA COAST

REGULAR \$18.99

SIP SPECIAL \$16.99

Wonderfully complex, Banshee Chardonnay has aromatics of lemon curd, honeysuckle, and soft buttercream. On the palate, this wine is moderate in weight but packs extraordinary depth with flavors of lemon, rich crème brûlée, caramel, and a hint of minerality. Round yet delicate, this white finishes with bright acidity and a creamy texture.

PAIRS WELL WITH: Roasted chicken, salmon, or halibut.

Michael Contreras, Wine Specialist, BF West Hollywood

BUMBU THE ORIGINAL RUM

REGULAR \$35.99

SIP SPECIAL \$31.99

This authentic Caribbean legend is blended with Barbados rum and hand-selected spices. Distilled in small batches and blended by hand, Bumbu reveals its craftsmanship with every sip. It's an excellent option when you're in the mood for a sweet drink.

PAIRS WELL WITH: Steak or lamb chops.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

Prices valid January 1 through February 4, 2025. 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.

JERMANN PINOT GRIGIO

REGULAR \$29.99

SIP SPECIAL \$26.99

Family owned since 1881, Jermann wines are produced in the Friuli-Venezia Giulia region of Italy, where Italian, Germanic, and Slavic cultures converge. This Pinot Grigio opens with a tropical flourish on the nose and a dry, medium body. It then finishes with subtle minerality and a tangy, fruity zing.

PAIRS WELL WITH: Raw oysters, grilled seafood, or pasta with chicken and wild mushrooms.

JD Buerge, Wine Specialist, BF Westwood

**ANCIENT PEAKS RENEGADE,
PASO ROBLES**

REGULAR \$22.99

SIP SPECIAL \$18.99

Hailing from Santa Margarita Ranch, the southernmost vineyard in Paso Robles, Ancient Peaks Renegade is a varietal blend of Syrah, Malbec, Petit Verdot, Zinfandel, and Petite Sirah. This wine appears deep purple in the glass and features aromas of tobacco, toast, and a subtle earthiness. On the palate, expect black cherry and jammy, ripe berry flavors with a pinch of spice and a hint of cream.

PAIRS WELL WITH: House-made sausages, roasted lamb, or ribeye.

Neal Wasserman, Court of Sommeliers Level 1, Wine Specialist, BF Santa Barbara

THREE WEAVERS NA IPA 6-PACK

REGULAR 11.99

SIP SPECIAL \$9.99

Dry January is here, but there is no reason to sacrifice taste and quality while skipping alcohol. Three Weavers NA IPA is an excellent choice for those craving IPA hoppiness and flavor without the alcohol and calories. Three Weavers proves that non-alcoholic beer doesn't have to be bad beer, and this is the perfect example of a classic West Coast IPA—clean, balanced, and full of citrusy hops.

PAIRS WELL WITH: Poultry, mushroom risotto, or pork tenderloin.

Jared Marchant, Wine Specialist, BF Palm Desert

**DR. KONSTANTIN
GEWURZTRAMINER,
FINGER LAKES**

REGULAR \$ 21.99

SIP SPECIAL \$19.99

This 100% Gewurztraminer is grown in shallow shale-based soils and is one of the purest examples of a terroir-driven wine from New York's Finger Lake region. The grapes are de-stemmed and fermented in stainless steel tanks for at least 12 hours with skin contact and zero malolactic fermentation. This classic winemaking style helps showcase its bright acidity and brisk minerality. On the nose, aromas of lychee, orange zest, and ginger are followed by flavors of apricot, rose petal, tropical fruit, and a hint of pink peppercorn.

PAIRS WELL WITH: Spicy Thai food or BBQ chicken pizza.

Erik Moreno CMS LI, Cicerone LI, Wine Specialist, BF Santa Monica