

Bristol Farms

# SIP & NOSH

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

MARCH 2025



## BRANDER SAUVIGNON BLANC, LOS OLIVOS

REGULAR \$24.99

SIP SPECIAL \$21.99

Brander Winery was one of the first wineries to debut in Santa Barbara County. Created with a vision of crafting the best Sauvignon Blanc in the state, their first harvest was in 1977. This particular vintage features aromas of passion fruit, melon, and peach. On the palate, expect bright and crisp acidity with notes of honeysuckle, kiwi, and nectarine.

**PAIRS WELL WITH:** Soft cheeses or a creamy, white sauce pasta.

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

## BROADLEY PINOT NOIR, WILLAMETTE VALLEY

REGULAR \$27.99

SIP SPECIAL \$19.99

Hailing from Oregon's Willamette Valley, Broadley Vineyards has been making great wines using eco-friendly methods since 1986. Their Pinot Noir boasts a lovely mix of cherry and blackberry flavors with a hint of herbaceousness, making it a versatile and elegant choice for any meal.

**PAIRS WELL WITH:** Roasted duck, grilled salmon, or mushroom risotto.

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

## CAMIGLIANO BRUNELLO DI MONTALCINO 2018, TUSCANY

REGULAR \$62.99

SIP SPECIAL \$54.99

Made from 100% Sangiovese Grosso, Camigliano Brunello di Montalcino comes from a historic estate in Tuscany. It is a full-bodied wine with elegant tannins and flavors of cherry, blackberry, and plum. You'll also notice a hint of minerality and herbs followed by a long, warm finish with subtle notes of chocolate.

**PAIRS WELL WITH:** Beef Wellington with truffle sauce.

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

## ANGEL'S ENVY BOURBON

REGULAR \$59.99

SIP SPECIAL \$54.99

If you're new to bourbon, a bottle finished in a Port cask is a great way to experience the natural richness of Whiskey. Angel's Envy Bourbon is a low-proof Whiskey that features flavors of nutmeg and cinnamon, leading to a smoother palate.

**PAIRS WELL WITH:** BBQ, smoked meats, or dark chocolate desserts.

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Marco, Brunone, Wine Specialist, BF Rolling Hills

## OBSIDIAN CABERNET SAUVIGNON 2021, LAKE COUNTY

REGULAR \$37.99

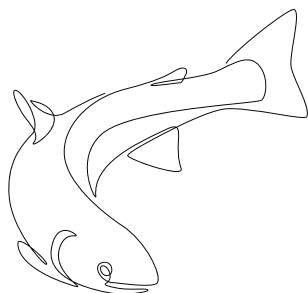
SIP SPECIAL \$35.99

For this price, you'll be hard-pressed to find a better example of a darkly powerful Cabernet Sauvignon in California. The volcanic soils of Peter Molnar's Alien Vineyard are riddled with chunks of glassy black obsidian, giving rise to a unique and appetizing strain of Cabernet Sauvignon. The palate is dense with blackberry, broken rock, cedar spice, and a long persistent fruity finish.

**PAIRS WELL WITH:** Lamb, beef, gamey meats, or hard cheeses.

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Jose Cortes, Wine Specialist, BF South Pasadena



## WHISPERING ANGEL ROSÉ, PROVENCE

REGULAR \$29.99

SIP SPECIAL \$27.99

Elegant and versatile, Whispering Angel Rosé is a renowned wine from Provence. It has a crisp, dry palate with delicate notes of strawberry, peach, and citrus, followed by a smooth, refreshing finish.

**PAIRS WELL WITH:** Seafood, salads, and light pasta dishes.

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Ray Moniz, Wine Specialist, BF Newport Beach

## FRANCISCAN CABERNET SAUVIGNON, CALIFORNIA

REGULAR \$24.99

SIP SPECIAL \$19.99

Franciscan Cabernet Sauvignon offers red fruit flavors of cherry and strawberry. This wine offers a supple mouthfeel, moderate structure, and well-knit tannins, seamlessly layered with vanilla, clove, and tobacco. You'll also notice a touch of oak and a hint of vanilla on the finish.

**PAIRS WELL WITH:** Blue cheese or steak with mashed potatoes.

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Ygnacio Curiel, Wine Specialist, BF Hollywood

## BURGANS ALBARIÑO

REGULAR \$21.99

SIP SPECIAL \$18.99

Burgans Albariño hails from Spain's Rías Baixas region. It has a fruity aroma with a unique complexity, but on the palate, expect lush and juicy flavors.

**PAIRS WELL WITH:** Sushi or spicy Thai food.

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Calvin Hosozawa, Wine Specialist, BF Yorba Linda

## ORIN SWIFT ABSTRACT, CALIFORNIA

REGULAR \$44.99

SIP SPECIAL \$40.99

The California Red Blend from Orin Swift Abstract has a nose strawberry and cherry aromas. On the dense mid-palate, berry flavors meet chocolate, coffee, black currant, cedar, and a hint of plum on the finish.

**PAIRS WELL WITH:** Lemon pepper chicken with fresh pasta.

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Joshua Miller, Wine Specialist, BF Woodland Hills

**VIE VITE CÔTES DE PROVENCE  
ROSÉ**

REGULAR 24.99

SIP SPECIAL \$22.99

Made from certified organic grapes, Domaine Sainte Marie produces this lovely Rosé only 13 miles west of Saint Tropez. A beautiful blend of Grenache, Syrah, Cinsault, and Carignan yields the lightest of pink colors along with aromas of fresh strawberry, white peach, and minerality. This fruit-forward Rosé displays wonderful acidity with red currant and white flower notes on the palate.

**PAIRS WELL WITH:** Mediterranean chopped salad, crab cakes, or Thai chicken satay.

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JD Buerge, Wine Specialist, BF Westwood

**FLOWERS CHARDONNAY,  
SONOMA**

REGULAR \$59.99

SIP SPECIAL \$55.99

Established by Walt and Joan Flowers on the cool Sonoma Coast in 1989, Flowers Chardonnay is the perfect wine for celebrating spring. Bright golden hue in the glass, you'll find aromas of stone fruit, citrus blossoms, and minerality. Ripe fruit and a soft mouthfeel hit the palate with just the right amount of creaminess for a long, elegant finish.

**PAIRS WELL WITH:** Seared salmon or a triple-crème cheese.

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

**BRICK BARN CHARDONNAY,  
SANTA YNEZ VALLEY**

REGULAR \$29.99

SIP SPECIAL \$17.99

The Brick Barn Wine Estate motto is to “make wines we love and grow the grapes that inspire us.” When opening this Chardonnay, pleasant floral aromas give way to bright minerality on the palate. On the finish, crisp and refreshing stone fruit flavors bring this wonderful wine home.

**PAIRS WELL WITH:** Seared scallops with a lemon butter sauce.

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Jared Marchant, Wine Specialist, BF Palm Desert

**SUNTORY “HAKU” VODKA,  
JAPAN**

REGULAR \$36.99

SIP SPECIAL \$31.99

Suntory has been famously making Japanese whisky since 1899. However, few people know about their ultra-smooth vodka, which they've made since 1956. Crafted using 100% Japanese rice, this Vodka is filtered through bamboo charcoal to achieve a smooth and clean texture. Aromas of citrus and violet lead into fruity and floral flavors, while a soft and round texture yields a subtly sweet finish.

**PAIRS WELL WITH:** Bristol Farms poke or fresh oysters.

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Erik Moreno CMS L1, Cicerone L1, Wine Specialist,  
BF Santa Monica



# DISCOVER:

BRISTOL FARMS DIRECTOR OF WINE & SPIRITS SHARES HIS MONTHLY FEATURED BRAND

Hailing from the highlands of Jalisco, Mijenta Tequila is inspired by centuries-old myths and legends from the region. The rabbit on their logo is a tribute to the legend of Centzon Tōtōchtin, a traditional Mexican folklore that celebrates the union of Mayahuel, goddess of the agave plant, and Patecatl, God of pulque. Mijenta, which launched in 2020, was built around this myth, and the signature rabbit finds its way onto everything they create. The name Mijenta was inspired by “mi gente” or “my people,” referring to a collective of like-minded people who come together to celebrate life.

Mijenta’s Maestra Tequilera, Ana María Romero, brings over 25 years of industry experience as one of the first official “Catadores of Tequila.” Ana María has done extensive research to understand how each element of the production process impacts the spirit’s flavor profile. By combining the artistry of tequila with a scientific approach, Ana María curated a vision of what tequila should be—complex, balanced, and gastronomic. This resulted in an additive-free, 100% Blue Weber agave tequila crafted by a certified B-Corp distillery with carbon-neutral status.

Mijenta Blanco features intense aromas of cooked agave, vanilla, and caramel that are enhanced by the slow cooking process, but you’ll also find floral and fruity notes of cantaloupe and peach. The Reposado, which is aged eight months in barrels, has a more delicate and inviting vanilla nose with notes of bergamot, honey, preserved fruit, and orange blossom flowers.

Though you can easily enjoy it neat, Mijenta Blanco makes a terrific Margarita or Paloma, and the Reposado is perfect for an Old Fashioned or Espresso Martini. Enjoy in the company of friends and family who come together as “mi gente,” because life is better shared.

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

## **MIJENTA REPOSADO**

REG \$74.99 SPECIAL \$68.99

## **MIJENTA BLANCO**

REG \$54.99 SPECIAL \$48.99

## **MIJENTA AÑEJO**

REG \$154.00