

Bristol Farms

SIP & NOSH

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

DECEMBER 2024



LA SPINETTA VERMENTINO, PIEDMONT

REGULAR \$25.99

SIP SPECIAL \$21.99

The Tyrrhenian Sea breeze bathes the Terricciola vineyards of La Spinetta, giving this white wine a distinct and enticing aroma. The region's sandy and ocean sediment-rich soil provides wonderful minerality with light, fleshy fruit flavors and hints of Mediterranean vegetation.

PAIRS WELL WITH: Linguine with clams, scallops, artichokes, or sheep's milk cheese.

Daniel Kline, Wine & Spirits Merchandiser, BF Corporate Office

CROSSBARN CHARDONNAY, SONOMA COAST

REGULAR \$36.99

SIP SPECIAL \$33.99

In 2000, Paul Hobbs founded Crossbarn Winery to honor his family's farming heritage with a commitment to sustainability. Boasting a 91-point rating from Wine Spectator, Crossbarn Chardonnay has gentle aromas of fresh-cut white flowers and crème brûlée wafting from the glass. On the palate, it displays bright Meyer lemon acidity and fresh pear flavors in a framework of toasty baking spice.

PAIRS WELL WITH: Lemon and herb-roasted salmon with balsamic Brussels sprouts.

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

LA MARCA PROSECCO, ITALY

REGULAR \$25.99

SIP SPECIAL \$17.99

La Marca Prosecco sparkles with lively effervescence. Featuring a pale, golden straw color, the bottle opens with aromas of fresh-picked citrus and honeysuckle blossom. The palate is clean with fruity flavors of green apple, juicy peach, and ripe lemon are framed by hints of minerality. Expect a light and refreshing finish with a tantalizing hint of sweetness.

PAIRS WELL WITH: Caramel apple cheesecake.

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

BLUE ICE DOUBLE ESPRESSO VODKA

REGULAR \$24.99

SIP SPECIAL \$19.99

Awarded "Vodka of the Year" by USA Spirits Ratings, Blue Ice Double Espresso Vodka is created with the finest brewed Arabica beans and Idaho Russet potatoes. Boasting a rich, freshly-brewed coffee aroma with hints of chocolate and vanilla, this vodka is smooth and velvety. It also features a robust espresso flavor that is bold and balanced with creamy caramel notes and a touch of sweetness. Enjoy it at Sunday brunch or during a Friday date night!

PAIRS WELL WITH: Chocolate chip scones or French vanilla ice cream.

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

POST & BEAM CABERNET SAUVIGNON, NAPA VALLEY

REGULAR \$61.99

SIP SPECIAL \$57.99

Looking for an amazing Napa Valley Cabernet that is of true value? I suggest you pick up a bottle of Post & Beam Cabernet Sauvignon. This wine offers notes of blue and black fruit, new leather, and sweet vanilla. The mouthfeel is full, lush, and concentrated without feeling heavy-handed. It is also very well-balanced with sweet, ripe tannins and wonderful acidity.

PAIRS WELL WITH: Grilled ribeye, hearty stews, or aged cheeses.

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

BOOKER WINERY “MY FAVORITE NEIGHBOR” CABERNET SAUVIGNON, PASO ROBLES

REGULAR \$65.99

SIP SPECIAL \$61.99

Booker Vineyard is one of the original cult wineries from the famed Willow Creek AVA. This Cabernet Sauvignon pays homage to their favorite French neighbor, mentor, and L'Aventure Winery owner—Stephan Asseo. Enjoy notes of blackberry, black cherry, blueberry, cocoa, and coffee alongside a rich, full-bodied, and round palate. Ripe tannins and acidity keep this wine fresh and vibrant.

PAIRS WELL WITH: Venison, lamb, or bacon-wrapped dates.

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

SAINT COSME CHÂTEAUNEUF-DU- PAPE ROUGE, RHÔNE VALLEY

REGULAR \$73.99

SIP SPECIAL \$67.99

This regional blend is a value Châteauneuf-Du-Pape that avoids sacrificing historic standards. It is light and easy to drink, boasting subtle red berry hints with a floral bouquet.

PAIRS WELL WITH: A slow-baked roast with new potatoes in a dijon glaze.

Daniel Kline, Wine & Spirits Merchandiser, BF Corporate Office

RUINART ROSÉ CHAMPAGNE, REIMS

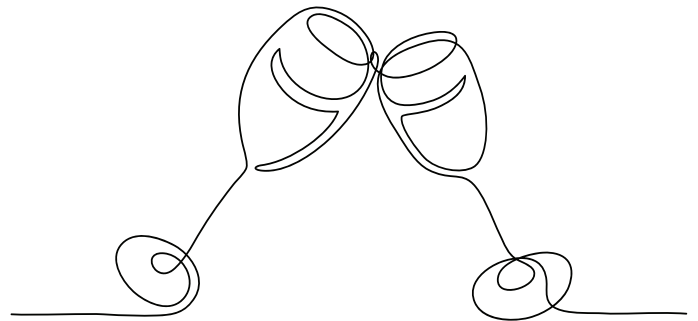
REGULAR \$129.00

SIP SPECIAL \$125.00

Ruinart Rosé Champagne is a delicate and elegant Champagne, offering vibrant flavors of strawberry and raspberry along with subtle notes of rose petal and a touch of brioche. This bottle of bubbles also boasts refreshing acidity and a creamy texture.

PAIRS WELL WITH: Linguine with clams, a seafood boil, or classic crème brûlée.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits Category Buyer, BF Corporate Office



FAR NIENTE CHARDONNAY, NAPA VALLEY

REGULAR \$79.99

SIP SPECIAL \$74.99

Far Niente Chardonnay is a luxurious white wine from Napa Valley. Known for its creamy texture and balanced acidity, expect vibrant flavors of ripe apple, pear, and citrus followed by a touch of vanilla and toasted oak.

PAIRS WELL WITH: Lobster, Fettuccine Alfredo, or a roasted duck with a citrus glaze.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits
Category Buyer, BF Corporate Office



JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY

REGULAR \$82.99

SIP SPECIAL \$75.99

Jordan Cabernet Sauvignon offers rich flavors of black cherry, blackberry, and subtle hints of dark chocolate. This red wine has a silky mouthfeel with dark, rich tannins, making it a great option to enjoy during the holidays.

PAIRS WELL WITH: Slow-roasted prime rib or grilled ribeye.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits
Category Buyer, BF Corporate Office

FRANK FAMILY VINEYARDS PINOT NOIR, CARNEROS

REGULAR 46.99

SIP SPECIAL \$43.99

Hailing from Napa's Carneros appellation, this Pinot Noir is lively, focused, and well-balanced. A nose of raspberry, juicy black cherry, earthy tones, and clove are met with bright acidity and ripe tannins on the palate.

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

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

DOMAINE DU VIEUX TÉLÉGRAPHE CHÂTEAUNEUF- DU-PAPE "LA CRAU", RHÔNE VALLEY

REGULAR \$ 114.00

SIP SPECIAL \$97.99

The 2020 Domaine du Vieux Télégraphe Châteauneuf-du-Pape "La Crau" is celebrated for its rich and complex flavor profile. On the palate, notes of dark berry, garrigue, and a hint of spice are balanced by fine tannins and a long, elegant finish. This exceptional wine earned the #7 spot in Wine Spectator's Top 100 Wines of 2024, highlighting its outstanding quality and acclaim among wine enthusiasts.

PAIRS WELL WITH: Grilled lamb, quail, or gamey meats.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits
Category Buyer, BF Corporate Office

DISCOVER: LAURENT PERRIER

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

December is the month for celebration and reflection with our family, friends and colleagues. We gather to reminisce how 2024 is about to leave us and all the optimism on what 2025 will bring to us. We have an amazing Champagne House to celebrate all of your December festivities no matter what the occasion is.

Laurent Perrier is truly one of the great house's for bubbles. Andre-Michel Pierlot settled in the town of Tour-sur-Marne (Grand Cru Village) in 1812 as a champagne wine merchant, which he founded and was to become Maison Laurent Perrier. Today, the House is still family owned and has always had a pioneering and innovating role in Champagne.

Michel Fauconnet joined Laurent Perrier in 1973 and is now the House's 3rd Cellar Manager in their illustrious history. Michel is responsible from vinification to bottling. Their vision is not to compromise in any aspect from vineyard to bottle.

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

LA CUVÉE

REG \$73.99 SPECIAL \$64.99

After aging 4 years in a cellar, this vibrant 100% Cru's blend of 50% Chardonnay, 30-35% Pinot Noir, and 10-15% Pinot Meunier delivers refined balance and freshness.

BLANC DE BLANC BRUT NATURE

REG \$112.00 SPECIAL \$99.99

From Grand Cru vineyards and aged 8 years, this 100% Chardonnay delivers baked pear, roasted almonds, and bright citrus with powerful, elegant balance.

CUVÉE ROSÉ

REG \$115.00 SPECIAL \$99.99

Aged 5 years, this Grand Cru Pinot Noir rosé bursts with crushed red fruits, baking spices, and fresh bread dough. Full-bodied with vibrant acidity.

GRAND SIÈCLE

REG \$269.99

A blend of 58% Chardonnay and 42% Pinot Noir, using three distinct vintages and aged 10 years. Ripe apples, fresh bread, and raspberries shine in this rich, impeccably balanced champagne.