

Bristol Farms

# SIP & NOSH

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

JULY 2024



July is the perfect time for sun, fun, grilling, and refreshing beverages by the pool or at the beach. Whether you're hosting a backyard barbecue or al fresco meals during longer days and warmer nights, there's nothing like the perfect wine, cocktail, or beer to enhance your summer festivities. Cheers to making the most of the season with delicious drinks and loved ones!

Mark your calendars for these fun days to celebrate:

July 4th - Independence Day

July 11th - National Mojito Day

July 25th - National Wine and Cheese Day

July 27th - National Scotch Day

At Bristol Farms, our teams are ready to help make it a sensational summer! Enjoy...and remember to drink outside the picnic box!

**JENNIFER OLIVERA, WINE AND SPIRITS CATEGORY BUYER**

## ZACA MESA Z CUVÉE 2018, SANTA YNEZ VALLEY

REGULAR \$22.99

SIP SPECIAL \$20.99

Zaca Mesa Z Cuvée is a Southern Rhône-style wine that's suitable for just about any occasion. Zaca Mesa is a family-owned winery dedicated to crafting high-quality estate-grown wines that truly reflect the vineyard and appellation. This elegant blend of Grenache and Syrah is aged in neutral barrels, expressing the fruit forwardness and complexity of the juice. Expect a bouquet of plums, raspberries, black fruit, dried roses, and dusty cider.

**PAIRS WELL WITH:** Grilled pork chops, smoked salmon, or aged Gouda with Dalmatia Fig Spread.

Ricardo Coronado, Wine Manager, Westchester

## ANDREW MURRAY VIOGNIER 2021

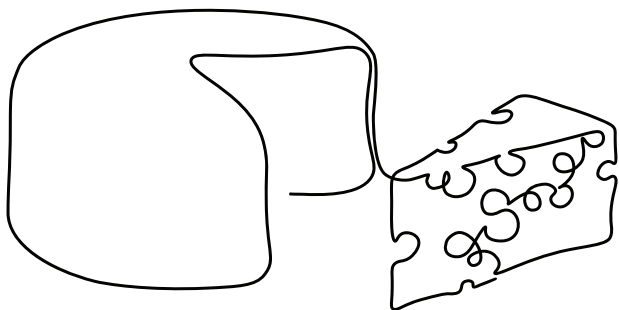
REGULAR \$32.99

SIP SPECIAL \$29.99

Vintner Andrew Murray returns to cool-climate sites within the Santa Maria Valley with this 2021 Viognier. Composed of about 50% White Hawk and 50% Gravel Pit — both sites are hilly, with soils composed of ancient seabed sands. Andrew Murray Viognier is fermented in stainless steel to avoid any external influences and is then aged for eight months in neutral Burgundy barrels. This process fleshes the wine out while contributing grace and elegance. The dominant flavors and aromas are apricot, peach, honey, and a subtle citrus edge. In the mouth, the white wine is lush and rich, featuring an incredibly long finish.

**PAIRS WELL WITH:** Roasted chicken, turkey, poached salmon, lobster, and Indian food.

Kyle Ezidro, Wine Specialist, Manhattan Beach



**SANTA MARGHERITA PINOT GRIGIO**  
REGULAR 24.99 SIP SPECIAL \$20.99

Since the mid-90s, this Pinot Grigio has remained popular due to its consistency in every vintage. It has a clean intense aroma, beautiful straw yellow color, and dry golden apple taste.

**PAIRS WELL WITH:** Light pasta dishes and fresh fish.

Eric Moreno CMS LI, Cicerone CBS LI, Wine Specialist, Santa Monica

**JAFFURS SYRAH**  
REGULAR \$30.99 SIP SPECIAL \$27.99

July is grilling season — and the best meats call for a wonderful Syrah! You need a dark, full-bodied Syrah to stand up to smoky meats like brisket, making Jaffurs the perfect wine to compliment your favorite BBQ spread. Mouthwatering flavors of blackberry, black currant, and subtle pepper create a perfect union with hearty meats. Jaffurs Wine Cellars has been an expert in growing and creating Rhône varietals for 30 years, and as a result, this is an age-worthy wine that will be great for years to come. If you don't drink it on the 4th, simply save it for a future occasion!

**PAIRS WELL WITH:** Smoked brisket, ribs, and steak.

Jared Marchant, Wine Specialist, Palm Desert

**CAMPUGET ROSÉ, FRANCE**  
REGULAR \$14.99 SIP SPECIAL \$10.99

Campuguet Rosé is a beautiful blend known for its crisp acidity and light body, making it perfect for summer sipping. This wine features notes of strawberry and citrus while floral hints add complexity before concluding with a refreshing finish. Campuguet Rosé is a great choice for any occasion.

**PAIRS WELL WITH:** Seafood, salads, and mild cheeses.

Ray Moniz, Wine Specialist, Newport Beach

**J. LOHR SAUVIGNON BLANC**  
REGULAR \$ 16.99 SIP SPECIAL \$15.99

J. Lohr Sauvignon Blanc is straw-like in color and blooming with floral aromas of sweet honeysuckle and daffodil. On the palate, tart key lime and grapefruit tantalize your taste buds. This white wine is finished in lightly toasted French acacia barrels to bring out luscious fruit flavors and a long, rich finish. It is refreshing and light, perfect for a summertime dinner.

**PAIRS WELL WITH:** Tuna salad, fruit, or white fish.

Michael Contreras, Wine Specialist, Beverly Hills

**NOBILO MARLBOROUGH SAUVIGNON BLANC**  
REGULAR \$16.99 SIP SPECIAL \$13.99

In the 1930s, Croatian Nikola Nobile moved to New Zealand and became a pioneer in viticulture and winemaking. Inspired by his family's 300 years of experience, Nikola helped move Kiwis away from bulk and fortified wines and sought to share his amazing wines with the rest of the world. His namesake wine, Nobile Marlborough Sauvignon Blanc, opens with notes of guava, passion fruit, and a touch of candied grapefruit on the nose. A hint of fresh jalapeño also complements the bright and refreshing fruit flavors.

**PAIRS WELL WITH:** Shrimp ceviche, veggie quiche, scallop crudo, or a beet and goat cheese salad.

Hilary Brammer, Assistant Wine and Spirits Buyer, Bristol Farms HQ

**RUMOR ROSÉ, PROVENCE**  
REGULAR \$31.99 SIP SPECIAL \$29.99

Founder Barry Bayat had grown tired of uninspiring Rosé wines before deciding to leave his career in finance and travel to Provence in 2019. There, Barry met up with Pierre, a winemaker who used the finest Provençal grapes around. Shortly after the duo teamed up, Rumor Rosé became a favorite among tastemakers and wine enthusiasts alike. A combination of sophistication and lightness, and a beautiful shade of blush pink, Rumor Rosé is an easy-to-drink, high-quality bottle. This wine has delicate citrus notes and fruit aromas with a well-rounded and crisp finish.

**PAIRS WELL WITH:** Spinach and goat cheese salad.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II; Wine & Spirits Category Buyer

## LOUIS JADOT CHARDONNAY, POUILLY FUISSÉ

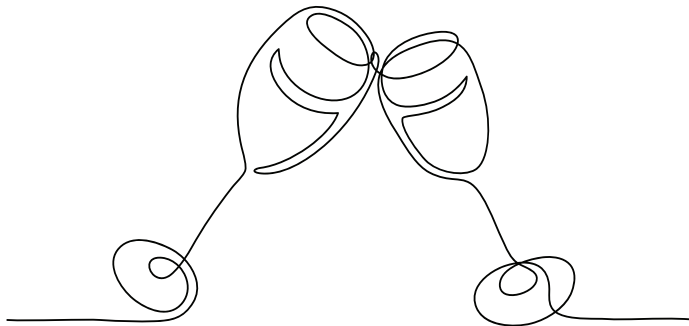
REGULAR \$34.99

SIP SPECIAL \$30.99

Maison Louis Jadot only purchases grapes from the highest quality producers who vinify the wines on-site, rather than buying ready-made wines. This Chardonnay has aromas of fresh red apple, honey, and white flowers with elegant and rich flavors of toasted nuts and citrus. It is one of the purest expressions of this Burgundian grape.

**PAIRS WELL WITH:** Quinoa salad, seared salmon with a lemon Dijon vinaigrette, or grilled chicken breast with fresh vegetables.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II; Wine & Spirits Category Buyer



## ANCIENT PEAKS RENEGADE 2021

REGULAR \$22.99

SIP SPECIAL \$19.99

Ancient Peaks Renegade is a Syrah blend that presents complex aromas of violet, blueberry, and pomegranate along with notes of cinnamon and toasted oak. The palate is rich and racy, boasting flavors of cherry, currant, raspberry, cranberry, and smoked meat.

**PAIRS WELL WITH:** Steak, lamb, and grilled vegetables.

Tony Porras, CSW, Director of Wine & Spirits

## DUCKHORN CHARDONNAY, NAPA VALLEY

REGULAR \$30.99

SIP SPECIAL \$28.99

Duckhorn Chardonnay is lovely, bright, and complex. On the nose, cream and vanilla lead to a layered palate of stone fruit, wildflower, and spice with a velvety mouthfeel. This white wine is rich, elegant, and sure to please, as hints of oak are understated with a long and creamy finish.

**PAIRS WELL WITH:** Rich cheeses, shrimp scampi, or buttery escargot with French bread.

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



## JERMANN PINOT GRIGIO, VENETO

REGULAR \$29.99

SIP SPECIAL \$27.99

Despite having vineyards dedicated to his Austrian roots, Silvio Jermann is also passionate about the Italian terroir and the marriage of both winemaking styles. Jermann Pinot Grigio has an intense straw-yellow color and aroma that is full, fruity, and persistent. The palate is dry, velvety, and fragrant.

**PAIRS WELL WITH:** Shrimp ceviche, oysters on the half shell, or a spinach salad with apricots and feta cheese.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II; Wine & Spirits Category Buyer

Prices valid June 1 through August 6, 2024. 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.