

Bristol Farms

SIP & NOSH

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

OCTOBER 2026



CAMUS-BRUCHON & FILS
BOURGOGNE PINOT NOIR, BURGUNDY
REGULAR \$35.99 SIP SPECIAL \$32.99

A family-owned estate in Savigny-lès-Beaune, Domaine Camus-Bruchon has a long history of farming old vines and focusing on vineyard-driven winemaking. At first sip, the palate shows red cherry and raspberry notes accompanied by subtle spice, beautifully reflecting the Burgundy region where it is grown.

PAIRS WELL WITH: Coq au vin, roasted turkey and root veggies, or cacio a pepe.

Tony Porras, CSW, Bristol Farms Director Wine, Beer & Spirits

SHAHER "RELENTLESS" RED BLEND,
NAPA VALLEY
REGULAR \$120.00 SIP SPECIAL \$99.99

Grown in Napa's Stags Leap District, this red blend combines Syrah and Petite Sirah to create a profile bursting with blackberry, dark plum, black pepper, and savory spice. Expect solid concentration, layered fruit flavors, and firm tannins.

PAIRS WELL WITH: Grilled lamb chops, braised short ribs, or beef bourguignon.

Jennifer Olivera, Master Sommelier 1, Bristol Farms Category Buyer Wine & Spirits

LA GIOIOSA PROSECCO, VENETO
REGULAR \$14.99 SIP SPECIAL \$10.99

A highly awarded and vegan Prosecco from Italy's Veneto region. It's fresh and fruit-forward, delivering green apple, pear, white peach, and citrus in every sip.

PAIRS WELL WITH: Sushi or crispy calamari.

Calvin Hosozawa, Wine Specialist, **BF Yorba Linda**

MARGERUM SYBARITE SAUVIGNON
BLANC, SANTA BARBARA COUNTY
REGULAR \$28.99 SIP SPECIAL \$22.99

Crafted from grapes grown in Santa Barbara's Happy Canyon, this pale-colored Sauvignon Blanc opens with bright citrus notes of grapefruit and lemon zest. On the palate, enjoy delicate apple and pear flavors with a hint of minerality.

PAIRS WELL WITH: Freshly shucked oysters from our Seafood Department.

Michael Contreras, Wine and Spirits Merchandiser

FOUR GRACES PINOT NOIR,
WILLAMETTE VALLEY
REGULAR \$28.99 SIP SPECIAL \$25.99

Soft tannins complement flavors of pomegranate and tart strawberry. A persistent, balanced acidity carries this Pinot through to the finish, mingling with hints of clove, cinnamon, mocha, and dried orange peel.

PAIRS WELL WITH: Roasted chicken, pork tenderloin, or mushroom risotto.

Amy Spain, Wine Specialist, **BF Rolling Hills**

SHAHER "RED SHOULDER RANCH"
CHARDONNAY, CARNEROS
REGULAR \$89.99 SIP SPECIAL \$83.99

Sourced from Shafer's Red Shoulder Ranch vineyard, this Chardonnay delivers ripe pear, apple, citrus, and peach, all supported by balanced acidity. The cool Carneros climate helps preserve freshness while allowing the fruit to develop concentration and depth, resulting in a rich Chardonnay with plenty of structure.

PAIRS WELL WITH: Lobster risotto, herb-roasted chicken, or pan-seared halibut.

Daniel Kline, Wine Specialist, **BF Newport Beach**

**BANSHEE SAUVIGNON BLANC,
SONOMA COUNTY****REGULAR \$19.99****SIP SPECIAL \$17.99**

A vibrant, stainless steel-fermented Sauvignon Blanc characterized by a bright, tropical, and citrusy profile. Refreshing acidity and a smooth mineral finish meet a palate dominated by mango, papaya, grapefruit, lychee, and a whisper of herbs in the background.

PAIRS WELL WITH: Grilled halibut, sautéed veggies, or goat cheese salads.

Jose Cortes, Wine Specialist, **BF South Pasadena**

ZUCCARDI MALBEC, MENDOZA**REGULAR \$19.99****SIP SPECIAL \$16.99**

Produced in Argentina's Uco Valley, Zuccardi's medium-bodied Malbec delivers blackberry, plum, and dark cherry notes with hints of violet and spice. The region's high elevation vineyards at the foot of the Andes help create a balance of concentration and freshness in the fruit.

PAIRS WELL WITH: Skirt steak, beef empanadas, or braised lamb shanks

Marco Brunone, Wine Specialist, **BF Manhattan Beach**

**MARKHAM VINEYARDS MERLOT,
NAPA VALLEY****REGULAR \$36.99****SIP SPECIAL \$31.99**

With over 45 years of sustainable winemaking experience, Markham focuses on Bordeaux varietals, with Merlot being their star. Fermented in stainless steel vats with 14 days of skin contact, this red boasts bright, zippy, and balanced acidity. Expect tons of ripe plum and cherry pie on the palate.

PAIRS WELL WITH: Roasted turkey, duck confit, or aged cheeses.

Erik Moreno, Court of Sommeliers Level I, Wine Specialist, **BF Westchester**

**STAG'S LEAP WINE CELLARS
"ARTEMIS" CABERNET SAUVIGNON,
NAPA VALLEY****REGULAR \$99.99****SIP SPECIAL \$89.99**

Smooth and polished, this elegant Cabernet offers layers of blackberry and dark cherry with subtle tannins. It is rich yet balanced, showcasing a full-bodied, creamy mouthfeel.

PAIRS WELL WITH: Smoked meats, grilled ribeye, or hearty stews.

Ray Moniz, Wine Specialist, **BF Newport Beach**

**EMMOLO SAUVIGNON BLANC, NAPA
VALLEY****REGULAR \$25.99****SIP SPECIAL \$21.99**

Led by winemaker Jenny Wagner, Emmolo is a California winery with deep family roots in Napa Valley. Citrus, grapefruit, melon, and mineral notes come together in a crisp, refreshing style that's typical of Napa Sauvignon Blanc.

PAIRS WELL WITH: Shrimp scampi, butternut squash ravioli, or herb-roasted chicken.

Ygnacio Curiel, Wine Specialist, **BF Hollywood Sunset**

**HESS COLLECTION "ALLOMI
VINEYARD" CABERNET SAUVIGNON,
NAPA VALLEY****REGULAR \$48.99****SIP SPECIAL \$38.99**

Grown in Napa Valley, where warm days and well-drained soils help Cabernet Sauvignon reach full ripeness, this bottle opens with blackberry, plum, and black cherry notes. You'll also find hints of oak spice and cocoa powder on the palate.

PAIRS WELL WITH: Beef Wellington, lamb shanks, or braised short ribs.

Kirill Tatarinov, Wine Specialist, **BF Beverly Hills**

Prices valid October 7th through November 3rd, 2026. 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.

**IRON + SAND CABERNET SAUVIGNON,
PASO ROBLES**
REGULAR \$27.99 SIP SPECIAL \$24.99

Iron + Sand's Paso Robles Cabernet highlights all of the region's distinct characteristics. Velvety and lush, it offers delicious flavors of black cherry and blackberry with undertones of coffee, mocha, and a hint of vanilla. These notes are complemented by lively acidity and fine tannins, lifting the wine and allowing it to age nicely.

PAIRS WELL WITH: Santa Maria-style tri-tip, slow-braised short ribs, or creamy polenta with roasted mushrooms.

Joshua Miller, Wine Specialist, **BF Woodland Hills**

**STOLPMAN VINEYARDS "LA
CUADRILLA" RED BLEND, SANTA YNEZ
VALLEY**
REGULAR \$27.99 SIP SPECIAL \$24.99

Crafted in the Santa Ynez Valley's Ballard Canyon, La Cuadrilla is a Rhône-style blend made from Syrah, Grenache, Mourvèdre, and Sangiovese. The fruit forward nose features aromas of cherry, black currant, and plum, while soft tannins and a medium body lead to flavors of red berry, fig, and a hint of pepper on the finish.

PAIRS WELL WITH: Pizza, BBQ tri-tip, or roasted turkey breast.

JD Buerge, Wine Specialist, **BF Westwood**

**FERRARI-CARANO CABERNET
SAUVIGNON, ALEXANDER VALLEY**
REGULAR \$36.99 SIP SPECIAL \$33.99

Ferrari-Carano is a family-founded winery in Sonoma County with significant vineyard holdings in Alexander Valley. The region's warm days and cool evenings provide ideal conditions for Cabernet Sauvignon, yielding notes of blackberry, plum, dark cherry, and subtle oak spice.

PAIRS WELL WITH: Grilled filet mignon, beef bourguignon, or a rosemary-crusted rack of lamb.

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

**PARADUX PROPRIETARY RED BLEND,
NAPA VALLEY**
REGULAR \$42.99 SIP SPECIAL \$32.99

As the weather begins to cool, red blends take center stage. Made primarily from Cabernet, this bottle brings juicy black fruit to the table, but manages to stay balanced and nuanced. Expect a medium-to-full body with wonderfully textured tannins.

PAIRS WELL WITH: Roasted duck, prime rib, or dark chocolate desserts.

Jared Marchant, Wine Specialist, **BF Palm Desert**

**SONOMA-CUTRER PINOT NOIR,
RUSSIAN RIVER VALLEY**
REGULAR \$39.99 SIP SPECIAL \$32.99

Sonoma-Cutrer has built its reputation around estate vineyards in Sonoma County, with a particular focus on the Russian River Valley. The area's cool climate, shaped by coastal fog and a long growing season, helps this Pinot develop notes of cranberry, cherry, wild strawberry, and delicate earthy spice.

PAIRS WELL WITH: Herb-roasted salmon, grilled chicken, or duck breast with a cherry reduction.

Bryan Mancina, Wine Specialist, **BF Hollywood Selma**

**BENMAR "INTO THE FOG" PINOT
NOIR, WILLAMETTE VALLEY**
REGULAR \$26.99 SIP SPECIAL \$19.99

A Willamette Valley red made by winemaker Mark Beaman, whose experience includes decades of Pinot Noir production in California. Flavors of bright cherry, raspberry, and subtle earth are carried through to a smooth, balanced finish.

PAIRS WELL WITH: Pork chops, honey-glazed carrots, or blackened salmon.

Kyle Ezidro, Wine Specialist, **BF Santa Monica**