Bristol Farms

SIP & NOSH

NOVEMBER 2026



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

TURNBULL CABERNET SAUVIGNON, NAPA VALLEY

REGULAR $51.99 SIP SPECIAL $44.99

Based in Napa Valley for more than 40 years, Turnbull has built its reputation on quality winemaking, while showcasing the distinct culture of the region. This elegant Cab opens with aromas of leather, blackberry, and blueberry, followed by a rich palate with a full-bodied mouthfeel.

PAIRS WELL WITH: Grilled ribeye and scalloped potatoes.

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

ALEXANDER VALLEY VINEYARDS CABERNET SAUVIGNON, SONOMA COUNTY

REGULAR $28.99 SIP SPECIAL $25.99

Sourced from the sun-drenched hillsides of Alexander Valley, this Cabernet Sauvignon delivers generous dark fruit flavors, notes of cocoa and spice, and a structure that feels polished rather than imposing. The warm growing season brings richness to the wine, while the region's cooler evenings help preserve freshness and balance.

PAIRS WELL WITH: Grilled filet mignon, slow-roasted beef tenderloin, or an herb-crusted rack of lamb.

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

FESS PARKER CHARDONNAY, SANTA BARBARA COUNTY

REGULAR $21.99 SIP SPECIAL $19.99

Aromas of lemon meringue, lime zest, and pear lead to a plush palate that mirrors the nose with a hint of vanilla. Refreshing acidity and mineral undertones complement the clean, smooth finish.

PAIRS WELL WITH: Almond-crusted halibut or cheesy French onion soup.

Michael Contreras, Wine and Spirits Merchandiser

KERMIT LYNCH CÔTES DU RHÔNE VILLAGES ROUGE, FRANCE

REGULAR $19.99 SIP SPECIAL $17.99

A traditional Rhône Villages cuvée that's brambly, rustic, and savory. Soft tannins wet your palate, while herbaceous accents and stony minerality add complexity and depth.

PAIRS WELL WITH: Fresh figs and aged cheddar, bison steaks, or roasted veggies.

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

CATENA MALBEC, ARGENTINA

REGULAR $24.99 SIP SPECIAL $21.99

Known for its rich, smooth character, this 100% Malbec is sourced from high-altitude estate vineyards in Mendoza. Expect a floral bouquet and black fruit flavors with a hint of chocolate.

PAIRS WELL WITH: Hearty steaks with fresh chimichurri sauce.

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

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HUSCH PINOT NOIR, ANDERSON VALLEY

REGULAR $27.99 SIP SPECIAL $23.99

Lush and expressive, this bright Pinot Noir showcases the magic of Anderson Valley in every sip. Bring your nose to the glass to explore aromas of sweet cherry, red currant, vanilla, and graham cracker. The palate matches the bouquet, accentuated with notes of red fruit and baking spices.

PAIRS WELL WITH: Mushroom ravioli, prosciutto-wrapped pork tenderloin, or roasted chicken.

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

MARGERUM M5 RED BLEND, SANTA BARBARA COUNTY

REGULAR $29.99 SIP SPECIAL $25.99

Inspired by the blends of France's southern Rhône Valley, Margerum M5 combines Grenache, Syrah, Mourvèdre, Cinsault, and Counoise. Red berry, cherry, and currant flavors mingle with savory spice and chaparral, leading to a rich, full-bodied finish with hints of char.

PAIRS WELL WITH: Grilled lamb chops, ratatouille, or coq au vin.

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

LA CREMA PINOT NOIR, SONOMA COAST

REGULAR $30.99 SIP SPECIAL $24.99

An elegant and silky Pinot Noir with bright cherry, raspberry, and earthy flavors. Enjoy a hint of spice and subtle oak on the palate, along with fine tannins and balanced acidity.

PAIRS WELL WITH: Turkey, stuffing, and tangy cranberry sauce.

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

CAMBRIA ESTATE WINERY "KATHERINE'S VINEYARD" CHARDONNAY, SANTA MARIA VALLEY

REGULAR $24.99 SIP SPECIAL $19.99

With roots dating back to the early 1970s, Cambria is one of the oldest estate wineries in the Santa Maria Valley. Crafted from single-vineyard Chardonnay grapes, this white opens with aromas of tangerine peel and pear, followed by flavors of tropical fruit and baked apple. Bright acidity and a silky-smooth texture bring freshness and balance to the finish.

PAIRS WELL WITH: Crab-stuffed mushrooms, duck confit, or aged cheeses.

Erik Moreno, Court of Sommeliers Level 1, Wine Specialist, **BF Westchester**

PIEROPAN SOAVE CLASSICO, VENETO

REGULAR $26.99 SIP SPECIAL $21.99

Made from Garganega grapes grown around Soave in Northern Italy, this dry Italian white delivers notes of peach, green apple, and ripe pear. On the nose, delicate aromas of almond blossoms, marzipan, and honeysuckle capture your attention, while the light-bodied palate culminates in a mineral-driven finish.

PAIRS WELL WITH: Seared scallops, linguine with clams, or sautéed mushrooms.

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

BEAU VIGNE "HERO" PROPRIETARY BLEND, NAPA VALLEY

REGULAR $49.99 SIP SPECIAL $18.99

Jammy red fruit flavors meld with earthy minerality, warm mocha, and oak-driven spice. This Bordeaux-style blend is a light-bodied treasure that delivers soft, tempered tannins.

PAIRS WELL WITH: Grilled ribeye with cauliflower purée and roasted vegetables.

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

Prices valid November 4th through December 1st, 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.

SONOMA-CUTRER CHARDONNAY, SONOMA COAST

REGULAR $29.99 SIP SPECIAL $26.99

French oak aging gives this California Chardonnay a medium body that's balanced by bright acidity and a hint of barrel spice. It's innately food-friendly, showcasing pear, white peach, vanilla undertones, and integrated notes of caramelized nuts.

PAIRS WELL WITH: Shrimp scampi, seared salmon, or baked brie with apples.

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

FOXEN PINOT NOIR, STA. RITA HILLS

REGULAR $35.99 SIP SPECIAL $31.99

At first sip, vibrant strawberry and cherry flavors meet a whisper of spice. These red fruit flavors are enhanced by a soft texture, lively acidity, and a lush mouthfeel.

PAIRS WELL WITH: Duck breast, mushroom bisque, or braised short ribs.

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

ANCIENT PEAKS ZINFANDEL, PASO ROBLES

REGULAR $19.99 SIP SPECIAL $16.99

A bold Paso Robles red bursting with aromas of blueberry, boysenberry, and oak. On the palate, flavors of cherry, black plum, and vanilla lead to a subtle peppery finish, while solid acidity and smooth tannins round out the profile.

PAIRS WELL WITH: Rosemary-seasoned lamb chops, fried chicken, or wood-fired pizzas.

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

J. LOHR WILDFLOWER VALDIGUIÉ, ARROYO SECO

REGULAR $14.99 SIP SPECIAL $12.99

Inspired by the wines of Beaujolais, this light-bodied, chillable red offers gentle floral aromatics. Ripe cherry, strawberry, and raspberry flavors dominate the palate, joined by playful undertones of candied fruit and clove.

PAIRS WELL WITH: Cured meats, aged cheeses, or a Thanksgiving turkey.

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

ELK COVE PINOT NOIR, WILLAMETTE VALLEY

REGULAR $32.99 SIP SPECIAL $27.99

Perfect for fall gatherings, this lighter expression of Oregon Pinot Noir consistently scores over 90 points from major wine critics. Expect plenty of red fruit, spice, and earthy goodness balanced by fine tannins.

PAIRS WELL WITH: Honey-baked ham, green bean casserole, or wild mushroom risotto.

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

MARKHAM MERLOT, NAPA VALLEY

REGULAR $36.99 SIP SPECIAL $31.99

Since 1980, Markham Vineyards has pioneered the making of Merlot in Napa Valley. This flagship bottle opens with plums, cherry jam, and baking spice, enhanced by chewy tannins and a medium-to-full body.

PAIRS WELL WITH: Grilled flat iron steak, stuffed portobello mushrooms, or blue cheese-topped burgers.

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