Bristol Farms

SIP & NOSH

JANUARY 2026

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

DOMAINE CHAVE CÔTES DU RHÔNE, FRANCE

REGULAR $26.99 SIP SPECIAL $23.99

Incredibly balanced and medium-bodied, this Syrah and Grenache blend offers an unbeatable value. Domaine Jean-Louis Chave is one of the most recognizable and respected names in the entire Rhône Valley, and their Mon Coeur bursts with baked plum, strawberry, and earthy notes.

PAIRS WELL WITH: A classic charcuterie board or grilled meats.

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

MACROSTIE CHARDONNAY, SONOMA COUNTY

REGULAR $32.99 SIP SPECIAL $25.99

Founded in 1987, MacRostie is a Sonoma Coast winery celebrated for its sustainable approach to cool-climate wines. Bright and elegant, this silky Chardonnay offers notes of crisp green apple, ripe pear, and a hint of vanilla.

PAIRS WELL WITH: Roasted chicken, creamy pastas, or seared scallops.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

HANZELL SEBELLA PINOT NOIR, SONOMA COUNTY

REGULAR $49.99 SIP SPECIAL $39.99

Hanzell Vineyards is known for its commitment to sustainable farming and precise winemaking, resulting in bottles that reflect the unique character of Sonoma's hillside vineyards. This vibrant Pinot Noir boasts red cherry and raspberry flavors layered with earthy spice, leading to a smooth finish.

PAIRS WELL WITH: Grilled salmon, a mushroom risotto, or herb-roasted duck.

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

FROG'S LEAP ZINFANDEL, NAPA

REGULAR $47.99 SIP SPECIAL $43.99

Renowned for its organic and dry-farming techniques, Frog's Leap Winery produces wines with vibrant character and a sustainable ethos. Their Zinfandel is lively and balanced, offering ripe blackberry and raspberry flavors with a touch of peppery spice.

PAIRS WELL WITH: Wood-fired pizzas, hearty pastas, or BBQ ribs.

Jonathon Baldwin, Wine Specialist, **BF Rolling Hills**

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THE PARING RED, SANTA YNEZ VALLEY

REGULAR $26.99 SIP SPECIAL $24.99

A Cabernet-based blend with a medium body, balanced structure, and dusty tannins. The Paring Red bursts with notes of black fruit, cassis, plum, dark chocolate, and tobacco. Though they are subtle, you'll also find savory elements like grilled bread, espresso, and herbaceous undertones, paving the way for a long, precise finish.

PAIRS WELL WITH: Roast beef or braised lamb shanks.

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

TYLER PINOT NOIR, SANTA BARBARA COUNTY

REGULAR $34.99 SIP SPECIAL $31.99

Tyler Winery crafts site-driven wines that highlight the cool-climate vineyards of Santa Barbara County. Fresh and elegant, this Pinot Noir balances bright red cherry and cranberry flavors with subtle floral notes and a silky texture.

PAIRS WELL WITH: Roasted salmon, duck breast, or a wild mushroom pasta.

Marco Bruone, Wine Specialist, **BF Rolling Hills**

BODEGAS VATAN TINTA DE TORO, SPAIN

REGULAR $47.99 SIP SPECIAL $43.99

Made from grapes grown on vines that were originally planted in 1900, this is a classic example of Spain's oldest clone of Tempranillo—Tinta de Toro. Traditional dry farming is used to produce an elegant yet richly flavored red with notes of baked blueberry pie, plum, and dark chocolate. You'll also notice hints of fresh bay leaf, lavender, and a lush, smooth finish.

PAIRS WELL WITH: Lamb, short ribs, or filet mignon.

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

FELINO CABERNET SAUVIGNON, ARGENTINA

REGULAR $27.99 SIP SPECIAL $23.99

Produced under Mendoza's Viña Cobos umbrella, Felino Cabernet Sauvignon is a high-altitude red with a robust flavor profile. Bold yet smooth, this Cabernet Sauvignon opens up with ripe blackberry, cassis, and a hint of spiced cocoa, leading to a long, polished finish.

PAIRS WELL WITH: Grilled steak, roasted lamb chops, or rich pastas.

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

MAGGIO FAMILY VINEYARDS CABERNET SAUVIGNON, LODI

REGULAR $11.99 SIP SPECIAL $9.99

A California Cabernet that showcases smooth flavors of dark berry and cherry. Soft tannins and a medium body meet the perfect amount of acidity, complementing the wine's blackberry, cherry, and warm toasty oak notes.

PAIRS WELL WITH: Lamb chops or fresh-baked lasagna.

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

PLANET OREGON PINOT NOIR, WILLAMETTE VALLEY

REGULAR $27.99 SIP SPECIAL $24.99

Crafted in Oregon's Willamette Valley, this is a beautiful Pinot Noir made with 100% organic grapes. At first sip, cranberry and cherry dominate the palate, followed by slightly earthy undertones of leather and tobacco.

PAIRS WELL WITH: Grilled chicken and a light salad.

Michael Contreras, Wine Specialist, **BF West Hollywood**

Prices valid January 7th through February 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.

ANGEL'S ENVY PORT WINE CASK BOURBON, KENTUCKY

REGULAR $59.99 SIP SPECIAL $52.99

Finished in Port casks from Portugal's Douro Valley, Angel's Envy Bourbon is a rich spirit that can be enjoyed neat, over ice, or in any whiskey cocktail. Vanilla and toasted oak flavors pave the way to a warm, balanced finish.

PAIRS WELL WITH: Grilled meats, aged cheeses, or vanilla ice cream.

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

VINEYARD 29 CRU CABERNET SAUVIGNON, NAPA

REGULAR $99.99 SIP SPECIAL $52.99

Vineyard 29 is known for its precision winemaking and unique gravity-flow facility, allowing the elegance and purity of each grape to be preserved. Rich and expressive, this Cabernet Sauvignon reveals layers of blackcurrant, plum, and dark chocolate. These notes are then accented by a hint of spice, yielding a complex, velvety finish.

PAIRS WELL WITH: Grilled ribeye, lamb chops, or aged cheeses.

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

ANCIENT PEAKS RENEGADE, PASO ROBLES

REGULAR $22.99 SIP SPECIAL $18.99

Influenced by ancient seabed shale and the nearby Pacific Ocean, this Paso Robles red is a blend of Syrah, Petit Verdot, and Malbec. On the palate, black cherry and jammy berry flavors meet a pinch of spice and a touch of cream.

PAIRS WELL WITH: Roasted lamb or bolognese pasta.

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

DOMAINE DROUHIN PINOT NOIR, OREGON

REGULAR $50.99 SIP SPECIAL $46.99

Domaine Drouhin continues to produce beautifully complex wines along Oregon's Dundee Hills. Made in the Burgundian way, this medium-bodied Pinot Noir delivers on all levels. Expect a floral and herbaceous bouquet complemented by black and sour cherry flavors.

PAIRS WELL WITH: Herb-crusted pork tenderloin or grilled salmon.

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

FRITZ HAAG RIESLING SPÄTLESE, GERMANY

REGULAR $40.99 SIP SPECIAL $37.99

An elegant, late-harvest beauty, An elegant, late-harvest beauty comes to life comes to life with a light body, delicate sweetness, and a wonderful layer of acidity. Grown along an extremely tight, south-facing slope, the grapes pick up every beam of sunshine during the day, resulting in the perfect ripeness. This German Riesling expresses itself with fruity notes of stone fruit, lemon, passion fruit, and Honeycrisp apple.

PAIRS WELL WITH: Kung Pao chicken or Indian cuisine.

Ricardo Coronado, Wine Specialist, **BF Santa Monica**