

Bristol Farms

SIP & NOSH

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

MAY 2026



LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

REGULAR \$37.99

SIP SPECIAL \$34.99

Burgundy's family-owned Louis Latour, which is known for crafting classic Chardonnays, has been one of the region's most respected négociant producers since 1797. Notes of ripe pear, golden apple, and lemon curd are layered with subtle stone fruit, while bright acidity balances a creamy texture.

PAIRS WELL WITH: Seared scallops, roasted chicken, or crab cakes.

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

MARINE GLOW ROSÉ, AUSTRALIA

REGULAR \$22.99

SIP SPECIAL \$18.99

Made in South Australia, this Rosé is infused with sustainably sourced marine collagen, giving it exceptional clarity and an easygoing style. Bright flavors of ripe strawberry and cherry meet a crisp, dry finish that feels light and refreshing.

PAIRS WELL WITH: Grilled shrimp skewers, roasted chicken thighs, or salmon poke.

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

FLOWERS ROSÉ, SONOMA COAST

REGULAR \$36.99

SIP SPECIAL \$31.99

Flowers is an organic winery that captures the essence of the Sonoma Coast in every sip. On the nose, wildflowers and herbs pave the way for a well-balanced palate that's ripe with red fruit, citrus, and a subtly spicy finish.

PAIRS WELL WITH: Fresh seafood, fried chicken, or soft cheeses with figs.

Amy Spain, Wine Specialist, BF Rolling Hills

SAN GIORGIO CIAMPOLETO ROSSO DI MONTALCINO, TUSCANY

REGULAR \$29.99

SIP SPECIAL \$21.99

Produced in Tuscany, this 100% Sangiovese offers notes of bright red cherry, plum, baking spice, pepper, violet, and earthy undertones. Supple tannins and vibrant acidity culminate in a lingering finish.

PAIRS WELL WITH: Meaty pastas, grilled steak, or medium-aged cheeses.

Jose Cortes, Wine Specialist, BF South Pasadena

**MUD HOUSE SAUVIGNON BLANC,
MARLBOROUGH**

REGULAR \$19.99

SIP SPECIAL \$16.99

A New Zealand Sauvignon Blanc that's bright, crisp, and beautifully layered with tropical fruit flavors. Initially, the palate is dominated by peach, lime, and guava, but delicate herbal undertones follow close behind.

PAIRS WELL WITH: Seafood, light pastas, or spicy dishes.

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

**SANTA JULIA "LA OVEJA" BLANCO
NATURAL, MENDOZA**

REGULAR \$21.99

SIP SPECIAL \$17.99

Organically grown Torrontés grapes and natural, native yeasts create this clean Argentine white, which is unfiltered and 100% free of added sulfites. The nose bursts with aromas of rose petal, orange blossom, and jasmine, while white peach, grapefruit, and fig flavors are balanced by a crisp, refreshing acidity.

PAIRS WELL WITH: Sushi, ceviche, or light salads.

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

**GOLDENEYE PINOT NOIR,
ANDERSON VALLEY**

REGULAR \$57.99

SIP SPECIAL \$52.99

Silky and well-structured, this California Pinot delivers vibrant red fruit flavors with hints of clove and toasted oak. It is deep ruby in color and opens with aromas of ripe black cherry, raspberry, and wild strawberry.

PAIRS WELL WITH: Roasted duck, grilled salmon, or creamy mushroom risottos.

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

**THE DUDE CHARDONNAY, RUSSIAN
RIVER VALLEY**

REGULAR \$29.99

SIP SPECIAL \$22.99

Crafted along California's premier Sonoma Coast, Russian River is a structured Chardonnay that's ripe with apple, pear, and Meyer lemon notes. These fruity flavors are layered with subtle vanilla and toasted oak, yielding a smooth, easy going finish.

PAIRS WELL WITH: Roasted chicken, grilled shrimp, or creamy pastas.

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

**CLOUDY BAY SAUVIGNON BLANC,
MARLBOROUGH**

REGULAR \$39.99

SIP SPECIAL \$36.99

After tasting his first New Zealand Sauvignon Blanc in 1983, David Hohnen was inspired to create his own label called Cloudy Bay. This light-bodied white is vibrant, zesty, and mineral-driven, boasting bright flavors of passionfruit, lime, and peach.

PAIRS WELL WITH: Seafood and soft cheeses.

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

**JORDAN CHARDONNAY, RUSSIAN
RIVER VALLEY**

REGULAR \$39.99

SIP SPECIAL \$37.99

At first sip, aromas of white peach and floral blossoms dominate the nose. On the palate, this French-style Chardonnay honors the classic white Burgundy with zesty lime, crisp pear, and a hint of oak.

PAIRS WELL WITH: Grilled salmon, creamy pastas, or lobster rolls.

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

BREAD & BUTTER PINOT NOIR, CALIFORNIA

REGULAR \$18.99

SIP SPECIAL \$15.99

California's Bread & Butter is known for producing wines that focus on consistency, balance, and an easy drinking style. While sipping this fruit-forward Pinot, ripe cherry, strawberry, and raspberry flavors mingle with soft spice, paving the way to a smooth, approachable finish.

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

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

ANCIENT PEAKS CABERNET SAUVIGNON, PASO ROBLES

REGULAR \$23.99

SIP SPECIAL \$19.99

Crafted from grapes grown in Paso's Santa Margarita Ranch, this Cabernet Sauvignon opens with aromas of oak, plum, and raspberry. A medium body and mild tannins complement juicy red cherry flavors, black currant, and a touch of vanilla spice.

PAIRS WELL WITH: Grilled steak or BBQ ribs.

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

COMTE LA FONDE SANCERRE, LOIRE VALLEY

REGULAR \$46.99

SIP SPECIAL \$42.99

Located in the Loire Valley's Chavignol village, On the palate, bright notes of lemon, grapefruit, and green apple meet a mineral-driven finish that's equal parts clean and refreshing.

PAIRS WELL WITH: Fresh oysters, grilled prawns, or goat cheese salads.

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

MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER VALLEY

REGULAR \$50.99

SIP SPECIAL \$46.99

Merry Edwards crafts a luscious example of a fruit-forward Sauvignon Blanc. Tropical notes of fresh mango, pineapple, and candied kumquat are nicely balanced with citrus acidity and floral qualities, while a backbone of minerality holds this white together for a harmonious experience.

PAIRS WELL WITH: A Tuscan seafood pasta, seared scallops, or grilled asparagus.

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

G4 BLANCO TEQUILA, JALISCO

REGULAR \$49.99

SIP SPECIAL \$45.99

One of the smoothest tequilas on the market, G4 Blanco has zero additives and offers the purest expression of Blue Weber agave. This premium spirit is crafted using a 50/50 mix of rain and spring water, giving it solid minerality and complex, earthy aromas.

PAIRS WELL WITH: Tacos, ceviche, or enchiladas.

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

