

Bristol Farms

SIP & NOSH

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

DECEMBER 2025



VINEYARD 29 CABERNET SAUVIGNON, ST. HELENA

REGULAR \$99.99

SIP SPECIAL \$52.99

Powerful and polished, Vineyard 29 Cabernet Sauvignon is a showstopper for holiday gatherings. Aromas of violet, black cassis, and currant lead to a layered palate of black fruit, espresso, and graphite.

PAIRS WELL WITH: Grilled New York steak with sautéed mushrooms.

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

POST & BEAM CABERNET SAUVIGNON, NAPA VALLEY

REGULAR \$61.99

SIP SPECIAL \$57.99

A bright and approachable red bursting with ripe blackberry and plum flavors. Post & Beam Cabernet Sauvignon undergoes 10 months of aging in French oak barrels, yielding soft tannins, a round palate, and layered notes of cassis, mocha, and cocoa on the finish.

PAIRS WELL WITH: Prime rib and scalloped potatoes.

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

RAMEY CHARDONNAY, RUSSIAN RIVER VALLEY

REGULAR \$52.99

SIP SPECIAL \$42.99

Boasting great depth and aromatic complexity, this 100% Chardonnay is beautifully balanced between rich and vibrant. Golden apple, pear, and citrus notes are layered with hazelnut and a hint of oak, creating the ideal dichotomy of creamy and acidic.

PAIRS WELL WITH: Lobster risotto or seared scallops.

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

DUTTON ESTATE “KARMEN ISABELLA” PINOT NOIR, RUSSIAN RIVER VALLEY

REGULAR \$46.99

SIP SPECIAL \$42.99

Crafted in California’s Russian River Valley, this lush Pinot Noir comes to life with red fruit notes and undertones of rose petal and spice. The bright nose boasts elegant floral aromas, while the smooth palate is balanced by silky tannins. Expect juicy flavors of cherry and raspberry.

PAIRS WELL WITH: A braised meats or mushroom tart.

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

FOXEN PINOT NOIR, SANTA MARIA VALLEY

REGULAR \$35.99

SIP SPECIAL \$31.99

Wild strawberry and black cherry flavors give Foxen Pinot Noir bright character and graceful elegance. An enticing nose of herbs and dried florals adds complexity, while a medium body complements the fruit-forward taste.

PAIRS WELL WITH: Cedar-plank salmon or creamy pastas.

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

ENROUTE LES POMMIERS PINOT NOIR, RUSSIAN RIVER VALLEY

REGULAR \$66.99

SIP SPECIAL \$57.99

A silky and refined Pinot Noir with bright raspberry and black cherry notes. Bing cherry dominates the nose, balanced by undertones of baking spice, oolong tea, and candied orange peel. On the palate, muddled berry flavors meet soft, elegant tannins.

PAIRS WELL WITH: Roasted duck or wild mushroom risotto.

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

LA FLEUR DE HAUT-BAGES LIBERAL, PAUILLAC, FRANCE

REGULAR \$61.99

SIP SPECIAL \$56.99

Structured yet elegant, this ruby red Bordeaux opens up with aromas of sweet blueberry and blackcurrant. Well-balanced tannins and a mineral touch are enhanced by plum, cedar, and tobacco flavors.

PAIRS WELL WITH: Braised short rib or holiday roasts.

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

CAKEBREAD CHARDONNAY, NAPA VALLEY

REGULAR \$49.99

SIP SPECIAL \$45.99

Crafted from grapes grown in California's cool Los Carneros AVA, this flagship Chardonnay is a creamy yet crisp white with floral and fruity aromas. The weighty palate boasts fresh apple, pear, and citrus flavors, along with hints of vanilla and toasted oak.

PAIRS WELL WITH: Roasted turkey and winter squash.

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

LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE

REGULAR \$115.99

SIP SPECIAL \$99.99

A pure and uncompromising expression of Champagne. Laurent-Perrier Blanc de Blancs Brut Nature is crafted without any added sugar, highlighting the iconic house's signature freshness and precision. On the palate, vibrant citrus and white flower notes meet crisp minerality, yielding a clean, elegant finish that's lively and refined.

PAIRS WELL WITH: Oysters, sushi, or grilled seafood.

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



Prices valid December 3rd through January 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.

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

Rich and full-bodied, this Napa Valley Cab showcases blackberry and dark cherry notes intertwined with layers of vanilla and spice. Despite its bold and robust nature, this juicy red remains balanced with well-integrated tannins, espresso, and a hint of oak.

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

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

**ERIC KENT KALEN'S BIG BOY BLEND
SYRAH, SONOMA COUNTY****REGULAR \$47.99****SIP SPECIAL \$43.99**

Dark fruit and savory spice mingle with notes of pepper and smoked meat in this bold and expressive Syrah. The assertive yet refined palate is warm and comforting, boasting a lengthy finish with tobacco and leather.

PAIRS WELL WITH: Grilled lamb or hearty winter stews.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

**DOLUM ESTATES CABERNET
SAUVIGNON, NAPA VALLEY****REGULAR \$41.99****SIP SPECIAL \$16.99**

More than 30 years of winemaking has earned Dolum Estates high praise as one of Napa Valley's premium red wine purveyors. Elegant and structured, this full-bodied Cabernet is rich with ripe blackcurrant, plum, and mocha undertones, culminating with velvety tannins and a lush finish.

PAIRS WELL WITH: Holiday roasts or creamy pasta dishes.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

**VIETTI PERBACCO NEBBIOLO,
PIEDMONT****REGULAR \$36.99****SIP SPECIAL \$33.99**

A classic Nebbiolo with bright cherry notes and floral aromas. Earthy whispers on the nose meet delicate rose petal notes; but at first sip, dark red fruit flavors are complemented by soft tannins and solid acidity.

PAIRS WELL WITH: Truffle risotto or braised meats.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

**GEMSTONE "FACETS" SAUVIGNON
BLANC, NAPA VALLEY****REGULAR \$33.99****SIP SPECIAL \$27.99**

Fresh citrus, tropical fruit, and a hint of minerality give this Sauvignon Blanc a crisp character with distinct vibrancy. Layers of honeydew, guava, ripe pear, and fresh-cut grass are framed by refreshing acidity, showcasing a balance of richness and lift.

PAIRS WELL WITH: Fresh oysters or festive hors d'oeuvres.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

