

Bristol Farms

SIP & NOSH

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

FEBRUARY 2024



February is a month full of bubbles and roses, but it is also one of the most festive months for wine lovers. In addition to being Valentine's Day, February 14th is Wine Lover's Day. As we celebrate love and life, please take a moment to try some of these suggestions and enjoy sipping with your loved ones. Whether you are enjoying time with family and friends or celebrating with that special someone, these are always great occasions to imbibe in wine.

February is full of wine wonders, but don't let the calendar stop you from popping a cork whenever you feel like it. Cheers!

Please enjoy and drink outside the picnic box!

JENNIFER OLIVERA, WINE AND SPIRITS BUYER, MS1

JAUME SERRA CRISTALINO BRUT ROSÉ, SPAIN

THE SIP SPECIAL \$10.99

REGULAR \$11.99

Jaume Serra Cristalino Brut Rosé features scents of raspberry and cherry on the nose with fresh strawberry and cherry flavors on the palate. The finish is clean and crisp, always inviting another sip.

PAIRS WELL WITH: Calamari, fresh fruit, and crème brûlée.

Jose Cortes Wine Specialist South Pasadena

TEXTBOOK CABERNET SAUVIGNON, PASO ROBLES

THE SIP SPECIAL \$26.99

REGULAR \$28.99

Made in Paso Robles, Textbook Cabernet Sauvignon stays true to its European roots. The winemakers chose Paso Robles due to its mineral-laden soils and extreme temperature changes, which results in longer growing seasons and more layered flavors. Cabernet Sauvignon, Syrah, and a tiny bit of Petite Sirah are fermented in stainless steel for seven days before resting in 100% French Oak for 13 months. The wine is very structured and quite complex, featuring rich, almost chewy tannins and balanced acidity. You'll notice notes of plum, black cherry, currant, cedar, and clove with some earthy spice on the finish.

PAIRS WELL WITH: Hearty dishes and red meat.

Erik Moreno Level I Court of Sommeliers I, Wine Specialist, Santa Monica

RUFFINO CHIANTI CLASSICO RISERVA DUCALE ORO

THE SIP SPECIAL \$45.99

REGULAR \$48.99

Ruffino Chianti Classico Riserva Ducale Oro is only produced in years with exceptional vintages. The grapes are grown in the hillsides of the Tenute Ruffino estates, giving this wine notes of cherry and plum along with a light finish.

PAIRS WELL WITH: Pasta Bolognese and eggplant Parmesan.

Corina Izurieta, Wine Specialist, Manhattan Beach

ENROUTE PINOT NOIR

THE SIP SPECIAL \$57.99

REGULAR \$61.99

EnRoute Pinot Noir comes from the famed Russian River Valley, which is arguably the most recognized AVA for Pinot Noir in California. This AVA produces some of the most textured, aromatic, graceful, and stylish Pinot Noir on earth. EnRoute Pinot Noir is a culmination of the winery's four distinctly different vineyards. The aromatics are dark current, ripe plum, and cherry pastry along with graphite and earth tones. The mouthfeel is rich and velvety with great acidity, making it impeccably balanced.

PAIRS WELL WITH: Grilled salmon, swordfish, or a hearty winter soup.

Tony Porras, CSW, Director of Wine & Spirits

**LONE MADRONE POINTS WEST RED,
RED BLEND****THE SIP SPECIAL \$20.99****REGULAR \$22.99**

Neil Collins, one of the most adventurous, fearless, and talented winemakers, brings Lone Madrone Points West Red. Made with a blend of with a blend of 40% Counoise, 40% Cinsault, and 20% Syrah, this wine stands out to be a true distinction and reflection of the land of Paso Robles. It is a fantastic Rhône-style California blend with fresh fruity notes and vibrant acidity, making this a great chillable wine with waves of peppery spice. You'll also find notes of leather, pepper, blackberry, herbs, and mint tart fruit. Though the acidity is high, the finish is long and strong. If you enjoy this wine try some of Neil Collins other wines like Tablas Creek - they are all sure to please true wine lovers!

PAIRS WELL WITH: Rack of lamb or steak.

Ryan Bowder; Wine Specialist /Certified Sommelier CMS, Rolling Hills

**WHITEHAVEN SAUVIGNON BLANC,
NEW ZEALAND****THE SIP SPECIAL \$17.99****REGULAR \$20.99**

Founders Greg and Sue White set a new course when they arrived in the Marlborough Sounds in 1994 and established Whitehaven Wines. Whitehaven Sauvignon Blanc has vibrant and tropical notes that are underpinned by a crisp, herbaceous edge.

PAIRS WELL WITH: Fresh seafood, spicy Asian cuisine, or grilled chicken.

Calvin Hosozawa, Wine Specialist, Yorba Linda

**PIZZOLATO PALOMA SPARKLING ROSÉ,
VENETO****THE SIP SPECIAL \$14.99****REGULAR \$19.99**

February is a time to celebrate love, and there's no better way than celebrating with Pizzolato Paloma Rosé. Throw in some Bristol Farms chocolate-covered strawberries and you've got a heavenly pairing that is a guaranteed hit for Valentine's Day. This beautiful bottle is filled with wine that is not only delicious but organically grown by a winery that is dedicated to sustaining the environment for generations to come. The Pizzolato family are pioneers in organic farming and have been producing organic grapes for wonderful wines since 1985. Cheers to love and sustainability.

PAIRS WELL WITH: Bristol Farms chocolate-covered strawberries.

JD Buerge, Wine Specialist, Westwood Village

MOET IMPERIAL ROSÉ, CHAMPAGNE**THE SIP SPECIAL \$77.99****REGULAR \$81.99**

Moet Imperial Rosé has vibrant red fruit aromas, a lively palate of strawberries and raspberries, and a crisp finish. Its elegant bubbles and balanced dosage make it ideal for any celebration. Cheers!

PAIRS WELL WITH: Red meat, spicy dishes, and roasted vegetables.

Ray Moniz, Wine Specialist, Newport Beach

**SEA PEARL SAUVIGNON BLANC,
NEW ZEALAND****THE SIP SPECIAL \$12.99****REGULAR \$14.99**

Sea Pearl Sauvignon Blanc boasts citrus and passion fruit flavors along with grassy notes on both the nose and palate. This New Zealand white wine has a medium body and crisp acidity.

PAIRS WELL WITH: Summer salads, spicy Asian cuisine, and grilled seafood.

Michael Contreras, Wine Specialist, Beverly Hills

**BRICK BARN CHARDONNAY,
SANTA YNEZ****THE SIP SPECIAL \$17.99****REGULAR \$29.99**

Brick Barn Chardonnay is made from grapes grown in the Brick Barn estate vineyard located in Santa Ynez Valley. The winemaking philosophy of Brick Barn is to stay as true to the estate vineyard as possible, producing wines that capture the intention of the land and its potential for greatness. This Chardonnay has clean and warm aromas of pear and apple flesh along with hints of gardenia. You'll also find a slightly metallic minerality. The fresh style of production leads to crisp honeysuckle and ripe tones of sliced pear on the palate.

PAIRS WELL WITH: Grilled citrus chicken, lemon butter cod, creamy pastas, and salads with fresh fruit.

Daniel Kline, Wine and Spirits Merchandiser, Bristol Farms Corporate Office

THE DUDE RED BLEND, NAPA VALLEY

THE SIP SPECIAL \$24.99

REGULAR \$29.99

The Dude is a bold and structured red blend from Canepa Koch Wine Cellars, which is a family-owned winery in Napa Valley, California. The wine notes include cedar, baked plum, strawberry, cassis, and currant. The Dude is named after the founder's nickname for his father, who was a cowboy and a lover of red wine.

PAIRS WELL WITH: Grilled meats, roasted vegetables, and cheese dishes.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

AU BON CLIMAT PINOT NOIR, SBC

THE SIP SPECIAL \$24.99

REGULAR \$28.99

Au Bon Climat Pinot Noir showcases the elegance and complexity of the Burgundian style in California. It has aromas of strawberry, blackberry, anise, and clove that give it a distinctive character. Jim Clendenen, who founded Au Bon Climat in 1982, leaves behind a legacy of his brand and wines.

PAIRS WELL WITH: Game meats, mushrooms, cheese, and roasted vegetables.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

ALIAS CHARDONNAY, CALIFORNIA

THE SIP SPECIAL \$9.99

REGULAR \$15.99

Alias Chardonnay is a beautiful white wine produced in California. This wine has notes of oak, butter, pear, and vanilla.

PAIRS WELL WITH: Mild and creamy cheeses, pasta with pesto or brown butter sauces, white fish, and shellfish.

Daniel Kline, Wine and Spirits Merchandiser, Bristol Farms Corporate Office

LA GIOIOSA PROSECCO ROSÉ, ITALY

THE SIP SPECIAL \$12.99

REGULAR \$14.99

Made with Glera and Pinot Nero grapes, La Gioiosa Prosecco Rosé is a sparkling rosé wine from Italy. This wine has a light and bright rose color, a fine and delicate perlage, and a fruity and flowery bouquet with notes of unripe golden apple and mountain flowers. It is dry, fresh, and zesty, boasting a fruity and harmonious finish. La Gioiosa Prosecco Rosé is produced by the Moretti Pologato family, who have been making wines in Treviso since 1974. The vineyards where the grapes are grown are in the Valdobbiadene area, which is known for its high-quality Prosecco.

PAIRS WELL WITH: Salads, seafood, cheese, and desserts.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1



Prices valid February 7 through March 5, 2024. 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.