

# Bristol Farms

# SIP & NOSH

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

NOVEMBER 2024



## ZUCCARDI MALBEC, ARGENTINA

REGULAR \$16.99

SIP SPECIAL \$14.99

Crafted from Argentina's finest terroirs, Zuccardi Malbec brings together the best varietal characteristics for a well-rounded and complex wine. This medium-to-full bodied red offers vibrant dark cherry and red fruit flavors with balanced acidity.

**PAIRS WELL WITH:** Lamb, chicken, and Italian cuisine.

Ygnacio Curiel, Wine Specialist, BF Hollywood

## DR. KONSTANTIN FRANK GEWÜRZTRAMINER, NEW YORK

REGULAR \$21.99

SIP SPECIAL \$19.99

Dr. Konstantin Frank Winery transformed New York's wine industry by crafting premium varietals from some of the oldest vines in the United States. This Gewürztraminer has aromas of lychee, orange zest, white flowers, and ginger, while lively acidity balances flavors of honeysuckle, orange blossom, and cardamom.

**PAIRS WELL WITH:** Middle Eastern cuisine, Thai dishes, or spicy BBQ.

Jose Cortés, Wine Specialist, BF South Pasadena

## ROMBAUER MERLOT, NAPA VALLEY

REGULAR \$63.99

SIP SPECIAL \$59.99

Founded in 1980, Rombauer Vineyards is a Napa-based, family-owned winery. This beautiful Merlot opens with aromas of cherry and eucalyptus, while the palate features lush flavors of blueberry and spice alongside smooth tannins.

**PAIRS WELL WITH:** Seafood gumbo or steak.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

## SANTA BARBARA WINERY PINOT NOIR, SANTA BARBARA COUNTY

REGULAR \$26.99

SIP SPECIAL \$22.99

Having been around since 1962, Santa Barbara Winery is known for producing world-class wines, and this Pinot Noir is no exception. When crafting this bottle, winemaker Bruce McGuire selects grapes from a variety of vineyards throughout Santa Barbara County. The balancing of warmer and cooler sites results in a Pinot Noir with aromas of cherry, limestone, and oak. Smooth on the palate, this red features flavors of cranberry, plum, citrus rind, and dried herbs, all balanced with light tannins.

**PAIRS WELL WITH:** Grilled steak, roasted chicken, salmon, or a beet salad with goat cheese.

Joshua Miller, Wine Specialist, BF Woodland Hills

**ST. FRANCIS CABERNET  
SAUVIGNON, SONOMA****REGULAR \$26.99****SIP SPECIAL \$22.99**

St. Francis Cabernet Sauvignon presents rich notes of dark cherry and blackcurrant alongside subtle hints of cocoa. These flavors offer a luxurious mouthfeel that lingers beautifully. Thanks to its full body, this wine complements hearty dishes and holiday favorites.

**PAIRS WELL WITH:** Rosemary ribeye or a savory mushroom risotto.

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Hilary Brammer, Assistant Wine and Spirits Buyer, BF Corporate Office

**AMARULA CREAM LIQUEUR,  
SOUTH AFRICA****REGULAR \$28.99****SIP SPECIAL \$26.99**

Made from marula fruit, cream, and sugar, Amarula is a rich, velvety liqueur with roots in African history. The Marula tree, also known as the “Elephant Tree,” produces a sweet fruit that ferments naturally and attracts elephants. The fruit is then distilled, aged in French oak for two years, and blended with cream, offering flavors of chocolate, caramel, butterscotch, and spiced vanilla.

**PAIRS WELL WITH:** Vanilla ice cream.

Erik Moreno, Level 1 Court of Sommeliers, Wine Specialist, BF Santa Monica

**DAMILANO NEBBIOLO,  
PIEDMONT****REGULAR \$27.99****SIP SPECIAL \$25.99**

Family-owned Damilano Winery has been producing award-winning vino for over a century. The winery is located in Piedmont, Italy, a region known for its

wonderful wines, truffles, and hazelnuts. Made from 100% Nebbiolo grapes, flavors of cherry and plum are balanced by earthy and floral hints in this full-bodied red.

**PAIRS WELL WITH:** Roasted turkey, pork, wild game, or chicken.

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JD Buerge, Wine Specialist, BF Westwood

**BRANDER SAUVIGNON BLANC,  
SANTA BARBARA COUNTY****REGULAR \$24.99****SIP SPECIAL \$21.99**

Hailing from Santa Ynez, The Brander Vineyard has been in our backyard since 1975. This nearby winery is known for producing wonderful Sauvignon Blancs for a great price, and this bottle features aromas of melon, tropical fruit, orange blossom, and fresh grass. On the palate, this Sauvignon Blanc is light, clean, and balanced, boasting solid acidity that keeps the wine vibrant.

**PAIRS WELL WITH:** Soft cheeses or linguine with clams.

Michael Contreras, Wine Specialist, BF West Hollywood

**PIEROPAN SOAVE CLASSICO,  
ITALY****REGULAR \$24.99****SIP SPECIAL \$21.99**

The Pieropan family has been crafting this gem since the early 20th century. Pieropan Soave Classico is a wonderful wine that will keep your nose focused on the enticing aromas every time you take a sip. Made from a blend of Garganega and Trebbiano di Soave grapes, expect notes of zesty lemon peel, Asian pear, green apple, almond, and flint.

**PAIRS WELL WITH:** Grilled fish, shellfish, or creamy cheeses.

Ricardo Coronado, Wine Assistant, BF Westchester

**CHARLES SMITH “KUNG FU GIRL”  
RIESLING, COLUMBIA VALLEY****REGULAR \$16.99****SIP SPECIAL \$13.99**

Charles Smith “Kung Fu Girl” Riesling presents aromatic hints of bright citrus and white flowers along with luscious white peach and apricot flavors. A wonderfully, off-dry wine anchored with solid minerality, this 100% Riesling avoids coming off as “too sweet.”

**PAIRS WELL WITH:** Slow-roasted turkey with cornbread stuffing and cranberry sauce.

Daniel Kline, Wine and Spirits Merchandiser, BF Corporate Office

**TURLEY “JUVENILE” ZINFANDEL,  
NAPA VALLEY****REGULAR \$26.99****SIP SPECIAL \$23.99**

Turley Wine Cellars is one of the top producers of Zinfandel. Considering these wines have a tremendous following, we are lucky to get our allocations every year. Turley “Juvenile” Zinfandel is a blend of grapes from many different single vineyards, most of which have younger vines. Expect blackberry and blueberry jam with hints of toasted spice on the palate.

**PAIRS WELL WITH:** Grilled steak or a holiday prime rib.

Tony Porras, CSW, Director of Wine, Beer & Spirits, BF Corporate Office

**ENROUTE PINOT NOIR,  
RUSSIAN RIVER VALLEY****REGULAR \$61.99****SIP SPECIAL \$57.99**

Crafted by the producers of Far Niente, EnRoute Pinot Noir has rich flavors of red cherry and raspberry. The bright, fruit-forward palate is layered with a hint of spice, while soft tannins lead to a smooth and lingering finish.

**PAIRS WELL WITH:** Roasted chicken, duck, salmon, or pork tenderloin.

Ray Moniz, Wine Specialist, BF Newport Beach

**DUCKHORN CABERNET  
SAUVIGNON, NAPA VALLEY****REGULAR \$ 76.99****SIP SPECIAL \$58.99**

Duckhorn Cabernet Sauvignon hails from the famous Napa Valley region that is known for producing dark, complex, and full-bodied reds. This Cabernet Sauvignon has notes of black cherry and dark plum that finish with hints of dark cacao and tobacco.

**PAIRS WELL WITH:** Grilled meats and prime rib.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits Category Buyer, BF Corporate Office

**LOUIS JADOT BEAUJOLAIS  
VILLAGES, FRANCE****REGULAR \$16.99****SIP SPECIAL \$13.99**

Fruit-forward and delightfully juicy, Louis Jadot Beaujolais Villages is a fresh light expression of Gamay. This medium-bodied, 100% Gamay offers easy drinking, showcasing strawberry and black cherry flavors that are complemented by spice on the finish.

**PAIRS WELL WITH:** Thanksgiving dinner.

Jared Marchant, Wine Specialist, BF Palm Desert

# DISCOVER: DUCKHORN VINYARDS

— BRISTOL FARMS WINE & SPIRITS CATEGORY BUYER SHARES HER MONTHLY FEATURED BRANDS —

Embodying the spirit of craftsmanship and tradition, Duckhorn Vineyards has long been a cherished staple of Napa Valley winemaking. Founded in 1976 by Dan and Margaret Duckhorn, the vineyard initially gained acclaim for its exceptional Merlot, later expanding its renown with a poised Sauvignon Blanc and a bold, unforgettable Cabernet Sauvignon. Yet, it was the Duckhorns' passion for winemaking that fueled the vineyard's early success—a devotion to quality and connection to the land that continues to resonate in each bottle. For me, Duckhorn wines have become synonymous with celebrations and gatherings, especially during the holiday season. When I want something special to elevate the table and highlight the care and love that goes into a meal, Duckhorn is at the top of my list.

The first time I brought Duckhorn's Cabernet Sauvignon to my family's Thanksgiving dinner, it became an instant favorite. As we passed the bottle around, everyone marveled at the richness and balance, and it quickly became a tradition. I soon found myself diving into the story of Duckhorn Vineyards, and I fell in love with not just the wine, but with the family behind each bottle. Their commitment to excellence and reverence for the land is nothing short of inspiring. Every Thanksgiving, I'm honored to share this wine with my family. Duckhorn embodies the elegance and warmth of the holiday season, bringing a touch of class and grace to our celebration and pairing beautifully with the dishes we cherish. It's more than just wine—it's part of the love, gratitude, and togetherness we share. From our family to yours, Happy Thanksgiving!

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

**DUCKHORN SAUVIGNON BLANC** REG \$27.99 SPECIAL \$23.99

**DUCKHORN MERLOT** REG \$58.99 SPECIAL \$53.99

**DUCKHORN CHARDONNAY** REG \$30.99 SPECIAL \$28.99

**DUCKHORN CABERNET SAUVIGNON** REG \$76.99 SPECIAL \$58.99