

Bristol Farms

DISCOVER:

PINOT NOIR DURING FALL

Fall is the season of cozy evenings, delicious treats, and wisdom-inducing discovery. It is the perfect time to enjoy the crisp air, colorful foliage, and of course, the bounty of the harvest. Some of the most traditional fall holidays include Halloween, Thanksgiving, and Diwali, allowing you to celebrate with family and friends while expressing gratitude for life.

Pinot Noir and fall go together perfectly, both offering a balance of richness and subtlety, complexity and elegance, warmth and freshness. Pinot Noir is one of the most versatile wines to pair with food, and it goes great with fall dishes that feature earthy, savory, and spicy flavors. From roasted turkey and stuffing to pumpkin pie and apple cider, Pinot Noir complements a variety of seasonal fare. This beloved wine can also enhance the mood at fall gatherings, whether you're hosting a cozy dinner by the fireplace or a festive party with costumes and candles. No matter the occasion, Pinot Noir celebrates the beauty and diversity of life, just like the season of fall.

Thankfully, the wine team at Bristol Farms has been on a quest to find some amazing Pinot Noirs to pair with your holiday gatherings. Their taste buds have traveled to several different regions and tasted many different wines in search of the best options for you.

Here are some of their favorite discoveries:

FLOWERS PINOT NOIR "SONOMA COAST"

REG \$65.99 SPECIAL \$61.99

Sourced from California's Sonoma Coast, Flowers Pinot Noir is made from 100% Pinot Noir grapes and aged in French oak barrels. This wine has aromas of black cherry, raspberry, and spice, with notes of blackberry, raspberry, cinnamon, chocolate, and nutmeg on the palate. It is smooth and focused, boasting refined tannins and a medium finish. This wine is very versatile and pairs well with a variety of dishes, especially those that feature earthy, savory, and spicy flavors. Some perfect pairings include grilled lamb sirloin with a cocoa rub, veal chops, grilled duck sausages, grilled pork tenderloin with cherry compote, mushroom risotto, and Brussels sprouts.

FOUR GRACES PINOT NOIR "WILLAMETTE VALLEY"

REG \$31.99 SPECIAL \$29.99

Four Graces is a Willamette Valley winery that produces site-specific wines from sustainably farmed and well-tended vineyards. The Willamette Valley Pinot Noir is made from 100% Pinot Noir grapes and aged in French oak barrels. This wine has a beautiful ruby hue and pleasant aromas of black cherry, red raspberry, baking spice, and rich dark chocolate. The palate is smooth and focused, boasting bright flavors of cherry and raspberry. The flavor profile is also complemented by generous, fine-grained tannins and a rich yet focused palate. The finish is balanced yet bright with the perfect amount of acidity. Pair this wine with rosemary grilled chicken, roasted pheasant with cranberry sauce, or tortellini with porcini mushroom sauce and truffle oil.

BELLE GLOS "THE DAIRYMAN" PINOT NOIR "RUSSIAN RIVER"

REG \$59.99 SPECIAL \$55.99

Belle Glos "The Dairyman" Pinot Noir is a renowned red wine that hails from California's Russian River Valley. It is made from 100% Pinot Noir grapes and aged in French oak barrels. In addition to having notes of black cherry, raspberry, and spice, this wine also has flavors of blackberry, raspberry, cinnamon, chocolate, and nutmeg. Some possible food pairings include grilled chicken, roasted pheasant, stuffed veal breast, wild boar ragu pasta, or tortellini with porcini mushroom sauce. These dishes complement the richness, fruitiness, and spiciness of the wine, creating a harmonious balance.

J VINEYARDS PINOT NOIR, TRI CITY

REG \$26.99 SPECIAL \$23.99

J Vineyards & Winery is a renowned producer of sparkling and varietal wines in California. The J Vineyards Tri-Appellation Pinot Noir is smooth, balanced, and approachable, showcasing the diversity of California's coastal regions. It has generous notes of red and black cherry, ripe berries, pomegranate, and plum. You'll also notice hints of cocoa dust, earth, and toast. This wine pairs well with roasted leg of lamb and a balsamic-fig reduction, cheeseburgers, or rich mushroom dishes.

Discover the beauty of Pinot Noir during your fall celebrations!
Bristol Farms Wine Team