

Bristol Farms

SIP & NOSH

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

AUGUST 2026



DOMAINE ANDRÉ VATAN SANCERRE, LOIRE VALLEY

REGULAR \$33.99

SIP SPECIAL \$29.99

Hailing from André Vatan's meticulously farmed vineyards in the Upper Loire, this crisp Sancerre showcases the region's signature freshness. It is made entirely from Sauvignon Blanc grapes and delivers vibrant flavors of citrus, white peach, and clean minerality.

PAIRS WELL WITH: Raw oysters, grilled shrimp, or goat cheese salads.

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

POST & BEAM PINOT NOIR, SONOMA COAST

REGULAR \$49.99

SIP SPECIAL \$40.99

Grown in the cool coastal vineyards of Sonoma Coast, Post & Beam Pinot Noir is full-bodied with nuanced complexity and elegant balance. Expect a solid amount of finesse and character with flavors of cherry, raspberry, and subtle baking spice.

PAIRS WELL WITH: Salmon tacos, charcuterie, or a wood-fired mushroom pizza.

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

CHARLES SMITH "KUNG FU GIRL" RIESLING, COLUMBIA VALLEY

REGULAR \$16.99

SIP SPECIAL \$13.99

White peach and apricot burst from the glass, yielding a cool and delicious white with a focused, mineral-forward finish. Expect undertones of Fuji apple, Shiro plum, and bright lime leaves on the palate.

PAIRS WELL WITH: Spicy Asian cuisine or raw oysters.

Michael Contreras, Merchandising Manager

VINCENT GIRARDIN BOURGOGNE PINOT NOIR, BURGUNDY

REGULAR \$44.99

SIP SPECIAL \$37.99

A bold Burgundian Pinot that opens with ripe, red berry notes. The elegant nose showcases earthy tannins and black fruit aromas with a slightly rustic edge, while the palate offers a silky texture and a long round finish.

PAIRS WELL WITH: Grilled ribeye, hard cheeses, or roasted chicken.

Amy Spain, Wine Specialist, BF Rolling Hills

**BANSHEE SAUVIGNON BLANC,
SONOMA COUNTY**

REGULAR \$19.99

SIP SPECIAL \$17.99

Stainless steel fermentation gives this Sonoma County Sauvignon Blanc a vibrant palate characterized by bright tropical and citrus notes. At first sip, refreshing acidity and herbaceous undertones mingle with flavors of mango, papaya, grapefruit, and lychee.

PAIRS WELL WITH: Seared tuna, grilled veggies, or goat cheese salads.

Jose Cortes, Wine Specialist, **BF South Pasadena**

**TALBOTT “KALI HART” PINOT NOIR,
MONTEREY**

REGULAR \$23.99

SIP SPECIAL \$19.99

Known as one of Monterey's pioneering wineries, Talbott Vineyards has been highlighting the region's unique terroir and maritime influence since 1982. Their signature Kali Hart Pinot Noir boasts aromas of ripe strawberry and toasted oak, along with flavors of rich plum, rose petal, and a touch of clove. It is firm and layered, delivering underlying acidity and a silky, mineral-laced finish.

PAIRS WELL WITH: A grilled pork chop or mushroom risotto.

Erik Moreno, Court of Sommeliers Level I, Wine Specialist,
BF Westchester

**ROMBAUER SAUVIGNON BLANC,
SONOMA COUNTY**

REGULAR \$29.99

SIP SPECIAL \$22.99

Fresh scents of grapefruit, lime, tropical fruit, and herbs lead to a vibrant, crisp palate. This Sonoma County Sauvignon Blanc reflects the region's coastal influences, preserving freshness and aromatic intensity.

PAIRS WELL WITH: Fish tacos, salade niçoise, or goat cheese tarts.

Marco Brunone, Wine Specialist, **BF Manhattan Beach**

**CLOUDY BAY SAUVIGNON BLANC,
MARLBOROUGH**

REGULAR \$39.99

SIP SPECIAL \$36.99

Crafted in New Zealand's premier Marlborough region, this vibrant white comes to life with aromas of grapefruit, passion fruit, and herbal undertones. Crisp acidity and lively citrus notes are well-balanced with a clean mineral finish.

PAIRS WELL WITH: Shrimp ceviche, grilled halibut, or goat cheese salads.

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

**SUMMER WATER ROSÉ, CENTRAL
COAST**

REGULAR \$18.99

SIP SPECIAL \$19.99

A popular California Rosé made from a blend of Grenache and Syrah grapes. Known for being light, crisp, and dry, Summer Water bursts with notes of strawberry, grapefruit, and peach.

PAIRS WELL WITH: Cheeseburgers, grilled veggies, or seafood salads.

Kirill Tatarinov, Wine Specialist, **BF Beverly Hills**

ALAMOS MALBEC, MENDOZA

REGULAR \$12.99

SIP SPECIAL \$9.99

Red berry and plum flavors meet a medium body and soft tannins, yielding an approachable and satisfying red from Mendoza. On the nose, bright black cherry and floral aromas are balanced by a touch of toast.

PAIRS WELL WITH: Grilled meats or wood-fired pizzas.

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

**TIEFFENBRUNNER PINOT GRIGIO,
ALTO ADIGE****REGULAR \$21.99****SIP SPECIAL \$19.99**

Grown in Italy's Alto Adige, Tieffenbrunner's refreshing Pinot Grigio highlights centuries of winemaking tradition in the region's cool alpine climate. Expect crisp notes of green apple, pear, and citrus in each sip.

PAIRS WELL WITH: Linguine alle vongole, grilled branzino, or asparagus risotto.

Calvin Hosokawa, Wine Specialist, BF Yorba Linda

**CIRELLI TREBBIANO D'ABRUZZO,
CENTRAL ITALY****REGULAR \$21.99****SIP SPECIAL \$18.99**

Made from organically farmed Trebbiano grapes, this Italian white opens with aromas of green apple, ripe pear, and hints of chamomile. The palate is refreshing and crisp, spotlighting notes of lemon, white peach, and a touch of saline minerality.

PAIRS WELL WITH: Branzino, fried calamari, or pesto pastas.

JD Buerge, Wine Specialist, BF Westwood

ITÄ SÉMILLON, WALLA WALLA**REGULAR \$32.99****SIP SPECIAL \$24.99**

Women-owned winery Itä relies on the Walla Walla Valley's high-elevation vineyards and cool climate to create a delicate and dry Sémillon. Elegant flavors of apple, pear, and citrus pave the way to a bright finish with solid acidity.

PAIRS WELL WITH: Dungeness crab cakes, lemon-herb chicken, or goat cheese salads.

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

AIX ROSÉ, PROVENCE**REGULAR \$22.99****SIP SPECIAL \$19.99**

An excellent summer wine with refreshing notes of sea spray, raspberry, fresh-sliced watermelon, and river stone minerality. Perfectly bright and crisp, it boasts nice acidity, versatility, and a food-friendly nature.

PAIRS WELL WITH: A summer salad topped with grilled shrimp or salmon.

Jared Marchant, Wine Specialist, BF Palm Desert

**PAUL LATO 'O SOLE MIO
SAUVIGNON BLANC, SANTA YNEZ
VALLEY****REGULAR \$58.99****SIP SPECIAL \$55.99**

Paul Lato's Italian-style Sauvignon Blanc reflects the Santa Ynez Valley's unique terroir, yielding a bright and fresh palate with tropical fruit, citrus, and mineral complexity. Hints of lime zest and minty aromatics make this a great white to enjoy on a hot summer day.

PAIRS WELL WITH: Ceviche, grilled halibut, or goat cheese salads.

Diego Cardenas, Wine Specialist, BF Hollywood Selma

**SEGHECIO ZINFANDEL, SONOMA
COUNTY****REGULAR \$29.99****SIP SPECIAL \$26.99**

One of Sonoma County's standout reds, this Zinfandel delivers ripe blackberry, juicy cherry, and warm spice in every sip. Bright, fruit-forward, and wonderfully balanced, it is blended with a small amount of Petite Sirah for added richness and complexity.

PAIRS WELL WITH: Smoked tri-tip, hamburgers, or hot dogs.

Kyle Ezidro, Wine Specialist, BF Santa Monica