

Bristol Farms

SIP & NOSH

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

SEPTEMBER 2026



LOUIS JADOT POUILLY-FUISSÉ, BURGUNDY

REGULAR \$36.99

SIP SPECIAL \$29.99

Sourced from the Pouilly-Fuissé appellation in Burgundy's Mâconnais region, this elegant white beautifully reflects the area's limestone and clay soils. Fresh notes of citrus, green apple, and toasted almond lead to a balanced and refined finish.

PAIRS WELL WITH: Grilled scallops, chicken piccata, or salmon tartare.

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

TALBOTT "KALI HART" PINOT NOIR, MONTEREY

REGULAR \$23.99

SIP SPECIAL \$19.99

A Monterey County Pinot that spotlights the region's cool coastal climate and maritime-influenced terroir. At first sip, juicy notes of cherry, strawberry, and plum give way to a smooth, silky finish.

PAIRS WELL WITH: Herb-roasted salmon, pork tenderloin, or mushroom risotto.

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

MARGERUM "M5" RED BLEND, SANTA BARBARA COUNTY

REGULAR \$29.99

SIP SPECIAL \$25.99

Raspberry, cherry, and blackberry flavors are layered with hints of spice and herbs, yielding a Rhône-style blend that maintains balanced freshness and complexity. Crafted in Santa Barbara County, it mirrors the Central Coast's seaside climate and drinks like a classic Châteauneuf-du-Pape.

PAIRS WELL WITH: Grilled lamb chops, beef short ribs, or rosemary-braised pork shoulder.

Michael Contreras, Merchandising Manager

NOZZOLE CHIANTI CLASSICO RISERVA, TUSCANY

REGULAR \$30.99

SIP SPECIAL \$21.99

Inspired by centuries of Sangiovese winemaking, this structured and elegant red hails from the hillside vineyards of Tuscany. Vibrant notes of ripe cherry, red berry, and earthy spice mingle with fresh acidity and firm tannins.

PAIRS WELL WITH: Grilled steak, wild mushroom pappardelle, or chicken cacciatore.

Amy Spain, Wine Specialist, BF Rolling Hills

**ROMBAUER SAUVIGNON BLANC,
NAPA VALLEY****REGULAR \$29.99****SIP SPECIAL \$27.99**

Lifted and concentrated aromas of passion fruit, green melon, and fresh-cut grass dance on the nose, while a linear palate offers notes of kiwi and key lime. Each sip is framed by mouthwatering acidity and a burst of grapefruit on the lengthy finish.

PAIRS WELL WITH: Shrimp tacos, goat cheese salads, or seared tuna.

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

**REDWOOD EMPIRE RYE WHISKEY,
NORTHERN CALIFORNIA****REGULAR \$38.99****SIP SPECIAL \$36.99**

A great introduction to rye whiskey for beginners. Redwood Empire strikes a nice balance between the signature spice of rye and an approachable sweetness, ensuring that it avoids being overly sharp or peppery.

PAIRS WELL WITH: Grilled meats and a good cigar.

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

**RAEBURN PINOT NOIR, RUSSIAN
RIVER****REGULAR \$26.99****SIP SPECIAL \$19.99**

Crafted in Sonoma County's Russian River Valley, Raeburn Pinot Noir is an approachable red with a medium body and food-friendly profile. Wild strawberry, raspberry, and cherry notes are complemented by subtle baking spice and a velvety texture.

PAIRS WELL WITH: Duck confit, pork tenderloin with a cherry compote, or truffle gnocchi.

Erik Moreno, Court of Sommeliers Level 1, Wine Specialist,
BF Westchester

**QUIVIRA "FIG TREE" SAUVIGNON
BLANC, DRY CREEK VALLEY****REGULAR \$29.99****SIP SPECIAL \$26.99**

Sourced from Sonoma County's Dry Creek Valley, this single-vineyard Sauvignon Blanc reflects the region's rocky soils and balanced growing conditions. A nose of grapefruit, lemon, and pear is complemented by a subtle mineral edge and floral undertones.

PAIRS WELL WITH: Fresh oysters, grilled halibut, or goat cheese crostini.

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

**CANTINE COLOSI NERO D'AVOLA,
SICILIA****REGULAR \$19.99****SIP SPECIAL \$17.99**

Made from Italy's indigenous Nero d'Avola grape, this full-bodied Sicilian red is intense and fruity. Enjoy deep aromas of sour cherry and blackberry, followed by notes of chocolate and spice.

PAIRS WELL WITH: Red sauce pastas, grilled meats, or aged cheeses.

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

SIETE LEGUAS BLANCO, JALISCO**REGULAR \$67.99****SIP SPECIAL \$58.99**

For more than 70 years, Casa Siete Leguas has crafted high-quality tequila, honoring the traditions of its family-owned distillery. This unaged spirit boasts aromas of raw mint and wild grass, leading to a warm, silky palate with sweet flavors of cooked agave.

PAIRS WELL WITH: Sushi or shrimp ceviche.

Calvin Hosokawa, Wine Specialist, **BF Yorba Linda**

Prices valid September 2nd through October 6th, 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.

**MEADOWCROFT ANNIVERSARY
CUVÉE, CALIFORNIA****REGULAR \$57.99****SIP SPECIAL \$16.99**

A Bordeaux-style blend made from 60% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc, and 5% Petit Verdot. Blackberry, dark plum, and black currant flavors are layered with notes of espresso, graphite, and spice, yielding a smooth, structured red.

PAIRS WELL WITH: Duck breast, braised short ribs, or wild mushroom pappardelle.

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

**WILLAMETTE VALLEY VINEYARDS
“DIJON CLONE” PINOT NOIR,
OREGON****REGULAR \$26.99****SIP SPECIAL \$21.99**

The cool climate and high latitudes of Oregon's Willamette Valley are known to produce world-class Pinot, and this bottle proves it. A nose of ripe cherry, plum, and dried herbs is complemented by a palate of ripe raspberry and tart cranberry, revealing medium acidity and soft tannins.

PAIRS WELL WITH: Grilled salmon, mushroom risotto, or a classic charcuterie board.

JD Buerge, Wine Specialist, **BF Westwood**

LA CAÑA ALBARIÑO, RÍAS BAIXAS**REGULAR \$24.99****SIP SPECIAL \$21.99**

Made in the classic Rías Baixas style, La Caña Albariño possesses a nose that conceals a tight, crisp white with solid acidity. Mild apple and peach linger on the palate with tropical undertones, creating a great balance between fruit and minerality.

PAIRS WELL WITH: Grilled shrimp, baked halibut, or creamy pastas.

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

**ROAR PINOT NOIR, SANTA LUCIA
HIGHLANDS****REGULAR \$62.99****SIP SPECIAL \$58.99**

As summer turns to fall, Pinot Noir steps into the spotlight. Crafted in California's Santa Lucia Highlands, Roar crafts one of the most fruit-forward, complex, and bold bottlings. Expect plenty of earthy and herbaceous notes, along with leather qualities that enhance the overall tasting experience.

PAIRS WELL WITH: Seafood-stuffed mushrooms, roasted turkey, or pan-seared chicken.

Jared Marchant, Wine Specialist, **BF Palm Desert**

**STARMONT SAUVIGNON BLANC,
NORTH COAST****REGULAR \$26.99****SIP SPECIAL \$19.99**

On the palate, grapefruit, lime, and tropical fruit flavors are enhanced by subtle floral notes. The region's cool growing conditions and diverse vineyard sites contribute to a crisp mineral finish and slightly creamy texture.

PAIRS WELL WITH: Fish tacos, grilled sea bass, or goat cheese salads.

Diego Cardenas, Wine Specialist, **BF Hollywood Selma**

**CAMBRIA “JULIA’S VINEYARD”
PINOT NOIR, SANTA MARIA VALLEY****REGULAR \$27.99****SIP SPECIAL \$23.99**

Grown in the breezy Santa Maria Valley, this bright red captures the signature character that has made the region a standout destination for Pinot Noir. At first sip, notes of cranberry, pomegranate, and wild cherry are balanced by earthy nuances and hints of baking spice.

PAIRS WELL WITH: Cedar plank salmon, herb-roasted chicken, or mushroom pizza.

Kyle Ezidro, Wine Specialist, **BF Santa Monica**