

Bristol Farms

SIP & NOSH

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

NOVEMBER 2023



November is here...and it's time to celebrate fall with some fun and festive activities! Whether you're looking forward to traditional holidays like Thanksgiving and Veterans Day, or more quirky ones like National Button Day and World Hello Day, there's always something to celebrate this month. That said, there are plenty of reasons to partake in some amazing food and wine pairings.

One of the best ways to enjoy food and wine is to match them according to their flavor intensity, acidity, sweetness, and bitterness. For example, a light-bodied white wine like Sauvignon Blanc goes well with tart dressings and sauces such as a grapefruit-onion salad or a lemon-butter sauce with fish. A full-bodied red wine like Cabernet Sauvignon goes nicely with juicy red meats like steak or a lamb chop. On the other hand, a sparkling wine like Champagne or Cava pairs perfectly with salty or fried foods like potato chips, caviar, or fried chicken. Finally, a sweet wine such as Port or Sauternes is a great match for desserts, especially those with chocolate or caramel.

Enjoy, and as always, remember to drink outside the picnic box!

JENNIFER OLIVERA, WINE AND SPIRITS BUYER, MSI

FROG'S LEAP ZINFANDEL, NAPA VALLEY

THE SIP SPECIAL \$44.99

REGULAR \$47.99

Frog's Leap in Napa Valley has been a longtime champion of producing expertly balanced wines, and this Zinfandel is no exception. The organically-farmed Frog's Leap Zinfandel offers aromas of cinnamon and clove which further accentuate a rich layer of dried cranberries and wild blackberries. On the palate, you'll find layers of cherry and boysenberry with subtle flavors of oak and earth. The soft tannins are balanced out by bright acidity.

PAIRS WELL WITH: Roasted turkey, leg of lamb, and beef stroganoff.

JD Buerge, Wine Specialist, Westwood Village

BELLE GLOS "LAS ALTURAS" PINOT NOIR, SLH

THE SIP SPECIAL \$55.99

REGULAR \$59.99

The Belle Glos vineyard is located on one of the highest plantable sites in the Santa Lucia Highlands in Monterey County. The name, "Las Alturas," actually translates to "the heights." The wine has a deep red color with dark berry and subtle earthy flavors. The wine finishes nicely with light and balanced acidity.

PAIRS WELL WITH: Roasted turkey or a traditional holiday meal.

Corina Izurieta, Wine Specialist, Manhattan Beach

LOLA PINOT NOIR, RUSSIAN RIVER

THE SIP SPECIAL \$19.99

REGULAR \$21.99

Lola Pinot Noir uses grapes from vineyards in Mendocino, Russian River Valley, Sonoma Coast, and Monterey. It is bright garnet in color, boasting aromas of cola, blackberry, cherry, and vanilla notes. This Pinot Noir has a rich and layered mouthfeel while being abundant in flavor and texture. The complex layers find focus on the palate, while the supple tannins carry the wine through a soft, balanced, and lingering finish.

PAIRS WELL WITH: Grilled lamb chops topped with mint leaves, pork veal, roasted chicken, goat cheese, and turkey.

Jose Cortes, Wine Specialist, South Pasadena

AVERAEN PINOT NOIR, WILLAMETTE VALLEY

THE SIP SPECIAL \$24.99

REGULAR \$26.99

Averaen Wines is a Willamette Valley winery that specializes in Pinot Noir from sustainable vineyards. This Pinot Noir has juicy fresh fruit and berry flavors along with notes of dark cherry, blackberry, black tea, anise, clove, mocha, and vanilla. It has a ripe and plush texture, but the balanced line of acid keeps it vibrant and lively.

PAIRS WELL WITH: Roasted meats, grilled vegetables, mushrooms, and cheese.

Calvin Hosozawa, Wine Specialist, Yorba Linda

THE COUNSELOR CABERNET SAUVIGNON, ALEXANDER VALLEY

THE SIP SPECIAL \$32.99 REGULAR \$34.99

Under the guidance of winemaker Nick Goldschmidt, The Counselor is a winery that produces Cabernet Sauvignon from the River Pass Vineyard in Alexander Valley, California. This Cabernet Sauvignon has a rich, velvety texture along with bold fruity flavors. Expect notes of blackberry, plum, and subtle hints of oak. It is a perfect choice for those seeking a full-bodied red wine.

PAIRS WELL WITH: Bristol Farms rib eye steak.

Ray Moniz, Wine Specialist, Newport Beach

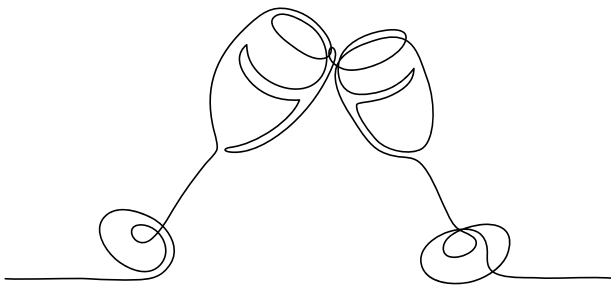
J VINEYARD SPARKLING CUVÉE, RUSSIAN RIVER

THE SIP SPECIAL \$23.99 REGULAR \$25.99

J Vineyards & Winery has been a renowned producer of sparkling wines in the Russian River Valley since 1986. Their California Cuvée is a vibrant and approachable blend of Chardonnay, Pinot Noir, and Pinot Meunier. Expect aromas of pineapple, orange blossom, and honeysuckle, along with flavors of Asian pear, mandarin peel, and marzipan.

PAIRS WELL WITH: Oysters, scallops, crab cakes, cheese boards, or fruit-forward desserts.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1



DAOU BODYGUARD RED BLEND, PASO ROBLES

THE SIP SPECIAL \$33.99 REGULAR \$36.99

Bodyguard by Daou Vineyards honors the strength and grace of the Daou brothers' mother, Marie Daou. This luxurious and structured blend of Petit Verdot and Petite Sirah introduces itself with hints of dark berries, chocolate, tobacco, and coffee. The palate has notes of bright and tart berries that are tempered by dusty leather and crushed herbs before being pinned together by smooth tannins.

PAIRS WELL WITH: Steak and French fries.

Daniel Kline, Wine and Spirits Merchandiser

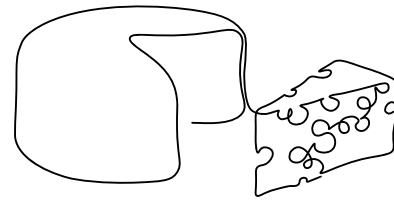
JOSEPH PERRIER BRUT, CHAMPAGNE

THE SIP SPECIAL \$41.99 REGULAR \$46.99

Joseph Perrier first rose to fame in 1825 after he was chosen for the royal courts of both Queen Victoria and King Edward VII on many different occasions. That said, Joseph Perrier Brut is, without a doubt, the best Champagne you will taste at this price range. It is simply superb, boasting bright aromas of acacia and citrus peels that tantalize the nose. In the mouth, Cuvée Royale caresses the palate with hints of apple and pear, both of which meld subtly with the savor of freshly baked bread. However, its luxurious and lengthy finish is one of its most appealing characteristics.

PAIRS WELL WITH: Caviar, mild and creamy cheeses, or grilled scallops.

Michael Contreras, Wine Specialist, Beverly Hills



SEAN THACKREY PLEIADES RED, CALIFORNIA

THE SIP SPECIAL \$23.99 REGULAR \$27.99

Sangiovese, Pinot Noir, Barbera, Viognier, Zinfandel, and Mourvèdre are some of my favorite grape varieties, and Sean Thackery Pleiades XXVII has it all in one bottle! This non-vintage, old-vine California red blend was made for the wine lover who can't decide what to drink. The velvety palate boasts notes of black plum, blueberry, strawberry, black cherry, and vanilla. You'll also notice hints of smoke, oak, and soft tannins.

PAIRS WELL WITH: Asada tacos, steak yakitori, or beef shawarma.

Ricardo Coronado, Wine Assistant, Westchester

MARTIN RAY PINOT NOIR, SONOMA

THE SIP SPECIAL \$17.99 REGULAR \$20.99

Located near Santa Rosa, California, Martin Ray Vineyards & Winery is a historic property in the heart of the Russian River Valley. Martin Ray produces award-winning wines from various regions of California, and this Pinot Noir is no exception. Expect flavors of raspberry, strawberry, and cherry up front, followed by smoky chocolate and earthy hints. This wine has a touch of sweetness to it and is not too dry.

PAIRS WELL WITH: Mushroom risotto, grilled salmon with herb butter, or roasted duck with a cherry reduction.

Joshua Miller, Wine Specialist, Mulholland

BROCARD PETIT CHABLIS, FRANCE THE SIP SPECIAL \$28.99 REGULAR \$30.99

Made from 100% Chardonnay grapes, Brocard Petit Chablis is a white wine from the Chablis region of Burgundy, France. The Brocard family has been producing wines in Chablis since 1973 and follows the principles of organic and biodynamic farming. The nose on this wine is fresh and fruity, showcasing aromas of green apple, lemon, white flowers, and flint. The palate is crisp and refreshing, with a good balance between acidity and roundness.

PAIRS WELL WITH: Shellfish, feta cheese, goat cheese, or yellowtail sushi.

Daniel Kline, Wine and Spirits Merchandiser

GABRIEL ALLARD CÔTES DU RHÔNE, FRANCE

THE SIP SPECIAL \$10.99 REGULAR \$16.99

Produced by Les Grandes Serres winery, Gabriel Allard Côtes du Rhône Rouge is a red blend from the Rhône Valley in France. This wine is made from Grenache, Cinsault, Mourvèdre, and Syrah grapes, all of which are grown in the picturesque Southern Rhône region. The wine has a deep ruby color and aromas of ripe red and black fruits along with hints of spice and herbs. On the palate, the wine is full-bodied, smooth, and balanced, featuring juicy flavors of black plum, black pepper, and red fruit. The wine has a long and satisfying finish that is met with a touch of oak and tannin.

PAIRS WELL WITH: Beef bourguignon or lamb.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1



EN ROUTE PINOT NOIR, RUSSIAN RIVER

THE SIP SPECIAL \$57.99 REGULAR \$61.99

EnRoute Winery is a celebrated brand that specializes in crafting Pinot Noir from the Russian River Valley. Their flagship wine, Les Pommiers, is a stylish and intricately layered blend of fruit from their finest vineyards. Les Pommiers Pinot Noir has luscious aromas of red cherry, raspberry, and star jasmine along with a refreshing minerality. The palate is silky-smooth, showcasing flavors of bright red fruit, rose petals, and a touch of forest floor. The finish is mouth-watering and inviting.

PAIRS WELL WITH: Roasted duck, mushroom risotto, or beef bourguignon.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

MULDERBOSCH SAUVIGNON BLANC, SOUTH AFRICA

THE SIP SPECIAL \$14.99 REGULAR \$16.99

Often compared to California's Napa Valley, the Stellenbosch region of the Western Cape produces some of the most renowned wines in South Africa. In 1989, this winery was started on the ruins of an old fruit farm that had no history of viticulture. That said, it was chosen for its varied soils, diverse topography, and proximity to the ocean. Mulderbosch focuses on eco and socially responsible production, blending traditional winemaking techniques with modern ideas. This Sauvignon Blanc is fresh and vibrant, boasting firm but balanced acidity. Ripe green apple and grapefruit zest aromas lead to pear and lemongrass flavors.

PAIRS WELL WITH: Freshly shucked oysters, Pad-Thai, and poke.

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

WJ. LOHR PINOT NOIR, MONTEREY

THE SIP SPECIAL \$15.99 REGULAR \$17.99

J. Lohr is a family-owned and operated winery that produces a range of varietals from sustainably farmed estate vineyards in Paso Robles, Monterey, and Napa Valley. Their signature Pinot Noir showcases the spicy strawberry character that is a hallmark of Monterey County. You'll also notice bright flavors of red cherry, clove, sagebrush, and black tea along with delicate tannins and a lengthy finish.

PAIRS WELL WITH: Mushroom dishes, roasted salmon, Spanish chorizo, or paella.

Tony Porras, CSW, Director of Wine & Spirits



Bristol Farms

GABRIEL ALLARD CHÂTEAUNEUF-DU-PAPE, FRANCE

THE SIP SPECIAL \$37.99

REGULAR \$40.99

Gabriel Allard is a small, family-owned winery in Châteauneuf-du-Pape, which is a prestigious appellation in the Southern Rhône Valley of France. This red wine is a beautiful blend of Grenache, Syrah, Mourvèdre, and Cinsault grapes, all of which are grown on rocky and sandy soils. It has a deep ruby-red color and aromas of ripe red fruits, spices, leather, and earth. On the palate, the wine is full-bodied, complex, and balanced, featuring smooth tannins and a long finish.

PAIRS WELL WITH: Roasted meats, game, cheese, and Mediterranean dishes.

Tony Porras, CSW, Director of Wine & Spirits

POST & BEAM CABERNET SAUVIGNON, NAPA VALLEY

THE SIP SPECIAL \$56.99

REGULAR \$61.99

Post & Beam is a part of the iconic Far Niente family in Napa Valley. Known best for its pure expressions, this winery has been built by generations of hands-on experience in producing authentic Cabernet Sauvignon. Post & Beam Cabernet Sauvignon offers aromas of black, red, and blue fruits plus subtle hints of toasted vanilla. The palate is rich and full-bodied, boasting generous red and black fruits. You'll also notice sweet, ripe, and firm tannins along with good acidity to keep the wine fresh and vibrant.

PAIRS WELL WITH: Grilled New York steak with sauteed Portobello mushrooms.

Tony Porras, CSW, Director of Wine & Spirits

Prices valid November 1 through December 5, 2023. 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.