

Bristol Farms

SIP & NOSH

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

NOVEMBER 2025



FOXEN "JOHN SEBASTIANO VINEYARD" PINOT NOIR, SANTA BARBARA

REGULAR \$50.99

SIP SPECIAL \$47.99

Sourced from one of the best vineyards in the Sta. Rita Hills, this is an incredibly balanced red with a medium-to-full body. Aromas of red plum, sassafras, black tea, and Christmas spice give way to a palate full of black cherry, blood orange, and licorice.

PAIRS WELL WITH: A classic Thanksgiving feast.

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

GABRIEL ALLARD CHÂTEAUNEUF-DU-PAPE, RHÔNE VALLEY

REGULAR \$40.99

SIP SPECIAL \$37.99

Crafted by a historic 1936 winery in the heart of France's Rhône Valley, this bottle reflects both tradition and finesse. Gabriel Meffre's Châteauneuf-du-Pape "Saint Théodoric" is a beautifully balanced red wine with notes of wild strawberry, pomegranate, and a hint of vanilla spice.

PAIRS WELL WITH: Pork tenderloin or pasta Napoletana.

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

HANZELL SEBELLA PINOT NOIR, SONOMA COAST

REGULAR \$49.99

SIP SPECIAL \$39.99

Crafted from a healthy amount of whole-cluster grapes along the Sonoma Coast, this wine offers versatility at a terrific price. A dense and velvety palate is anchored by aromas of red fruit, tobacco, and earthy forest floor.

PAIRS WELL WITH: Roasted turkey, cornbread stuffing, and green bean casserole.

Daniel Kline, Bristol Farms Merchandiser, Wine and Spirits, BF Corporate Office

DR. LOOSEN ÜRZIGER WÜRZGARTE RIESLING KABINETT, GERMANY

REGULAR \$31.99

SIP SPECIAL \$28.99

Sourced from the steep, sandstone slopes of the famed Spice Garden vineyard in Mosel, this Riesling reflects over 200 years of winemaking tradition and terroir-driven craftsmanship. Expect a delicate white bursting with aromas of white peach, green apple, and exotic passion fruit.

PAIRS WELL WITH: Spicy Asian cuisine, fresh seafood, or creamy cheeses.

Jonathon Baldwin, Wine Specialist, BF Rolling Hills

FROG'S LEAP ZINFANDEL, NAPA VALLEY

REGULAR \$47.99

SIP SPECIAL \$43.99

Frog's Leap is a family-owned winery that was founded in 1981. Vibrant and organically farmed, this red blends Zinfandel with Petite Sirah and Carignane for depth and structure. Expect prominent flavors of cherry, cranberry, and warm spice, all of which are balanced by crisp acidity and moderate tannins.

PAIRS WELL WITH: Pepper-crusted steak, black truffle risotto, or grilled veggies.

Jose Cortes, Wine Specialist, BF South Pasadena

STARWARD NOVA SINGLE MALT WHISKY, AUSTRALIA

REGULAR \$58.99

SIP SPECIAL \$55.99

Hailing from the land down under, this whisky opens with a hint of white pepper, followed by vibrant red berry, chocolate, and oak spice flavors. Melbourne's dynamic climate contributes to a unique aging process, while maturation in red wine barrels leads to a bold fruit-forward taste, tannic depth, and complexity.

PAIRS WELL WITH: Dark chocolate, cured meats, and rich cheeses.

Marco Brunone, Wine Specialist, BF Manhattan Beach

OLEMA CABERNET SAUVIGNON, SONOMA COUNTY

REGULAR \$27.99

SIP SPECIAL \$23.99

Crafted by Olema, a sister brand of Amici Cellars, this bottle combines Cabernet Sauvignon with hints of Malbec, Petite Sirah, and Merlot. The profile is rich and elegant, boasting aromas of blackberry, dark chocolate, and ripe cassis. You'll also find undertones of Madagascar vanilla and warm spice.

PAIRS WELL WITH: Grilled steak, lamb chops, or a creamy mushroom risotto.

Ygnacio Curiel, Wine Specialist, BF Hollywood

FRANK FAMILY CABERNET SAUVIGNON, NAPA VALLEY

REGULAR \$69.99

SIP SPECIAL \$52.99

This gorgeous red is so bold and delicious with notes of dark black cherries, over ripe cherries, and finishes with a spicy and tobacco finish. Frank Family Vineyards is nestled in the "World Famous" wine making region Napa Valley.

PAIRS WELL WITH: Rosemary encrusted lambchops or beautifully seared rib eye steak.

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

PATZ & HALL CHARDONNAY, SONOMA COAST

REGULAR \$39.99

SIP SPECIAL \$36.99

Made from a collection of world-class vineyard sites, this is an elegant white with aromas of Granny Smith apple, orange zest, and pear. By using native fermentation and French oak-aging, this Chardonnay reflects Patz & Hall's dedication to purity and balance. Enjoy a layered profile with hints of wet stone minerality and subtle baking spice.

PAIRS WELL WITH: Roasted chicken, creamy pastas, or seared scallops.

Ray Moniz, Wine Specialist, BF Newport Beac



**GOLDEN EYE PINOT NOIR,
ANDERSON VALLEY****REGULAR \$57.99****SIP SPECIAL \$52.99**

Golden Eye Pinot Noir is a quintessential Anderson Valley red. Aromas of savory herbs and wild berries soar from the glass. On the palate, a dense mouthfeel supports lush flavors of raspberry, blackberry, and a hint of licorice. Oak-derived notes of clove, brown sugar, and vanilla finally pave the way to a supple finish.

PAIRS WELL WITH: All of your Thanksgiving favorites!

Michael Contreras, Wine Specialist, BF West Hollywood

FELINO MALBEC, ARGENTINA**REGULAR \$27.99****SIP SPECIAL \$23.99**

A fresh Malbec made from special grapes sourced along the Luján de Cuyo and Uco Valley regions. This dry and medium-bodied red is ripe with blueberry, boysenberry, and black cherry pie notes.

PAIRS WELL WITH: Grilled sausages or BBQ brisket.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

**VIETTI BARBERA D'ASTI TRE VIGNE,
ITALY****REGULAR \$24.99****SIP SPECIAL \$21.99**

Crafted in Italy, this 100% Barbera has wonderful notes of cherry, cocoa, and baking spice. Soft tannins and vivid acidity meet a dry, medium body, yielding a palate of red fruit, licorice, and plum.

PAIRS WELL WITH: Braised short ribs or your favorite pizza.

JD Buerge, Wine Specialist, BF Westwood

**J. LOHR WILDFLOWER VALDIGUIÉ,
MONTEREY****REGULAR \$14.99****SIP SPECIAL \$12.99**

J. Lohr Wildflower Valdiguié is a hand-picked bottle inspired by the wines of Beaujolais. Gentle treatment and carbonic maceration allow for the full expression of this Old World grape. The nose goes from leafy and dusty to fruity and floral, before culminating with bright ripe cherry notes.

PAIRS WELL WITH: Cured meats, pickled veggies, roasted fowl, or seared salmon.

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

**DAOU RESERVE CABERNET
SAUVIGNON, PASO ROBLES****REGULAR \$71.99****SIP SPECIAL \$65.99**

Looking to celebrate the season with family and friends? DAOU Reserve Cabernet Sauvignon is an excellent choice to pair with the holidays. This balanced and complex red delivers in all areas, from its robust nose to its herbaceous undertones. On the palate, juicy layers of black fruit are complemented by nuanced complexities, while round tannins lead to an elegant, lasting finish.

PAIRS WELL WITH: A prime rib roast.

Jared Marchant, Wine Specialist, BF Palm Desert

