

DISCOVER:

VIBRANCY • SPRING • RENEWAL

As April unfolds, Rosé offers a refreshing way to celebrate the season. The days stretch a little longer, the food becomes lighter, and this vibrant wine effortlessly steps into the spotlight. Provence Rosés remain a benchmark for elegance with delicate strawberry, citrus, and soft floral notes, while California Rosés lean a bit more expressive. Both styles, however, share a refreshing acidity that makes them naturally pleasing to the palate.

With spring produce in full swing, Rosé becomes one of the easiest wines to pair, complementing everything from grilled shrimp and fresh salads to roasted chicken and soft cheeses. Its ability to bridge delicate flavors and rich textures makes it fitting for al fresco lunches, upscale dinner parties, and everything in between.

Whether you love the quiet elegance of a Provençal expression or the fruit-forward charm of a California bottle, this is the perfect moment to explore and expand your palate. Rosé is not just a warm-weather wine—it is a reminder that some of spring's greatest pleasures come in a glass.

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

MIRAVAL ROSÉ, PROVENCE

REG \$27.99 SPECIAL \$19.99

MARGERUM ROSÉ, SANTA BARBARA COUNTY

REG \$24.99 SPECIAL \$16.99

CHÂTEAU DE BERNE "ROMANCE" ROSÉ, PROVENCE

REG \$20.99 SPECIAL \$16.99

DAOU ROSÉ, PASO ROBLES

REG \$26.99 SPECIAL \$18.99

CHÂTEAU MINUTY ROSÉ, PROVENCE

REG \$26.99 SPECIAL \$23.99