

Bristol Farms

SIP & NOSH

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

SEPTEMBER 2025



TREFETHEN CABERNET SAUVIGNON, NAPA VALLEY

REGULAR \$66.99

SIP SPECIAL \$61.99

From one of the most iconic wineries in Napa Valley, Trefethen Cabernet Sauvignon is loaded with flavors of blackberry, dark cherry, and undertones of vanilla. This is a full-bodied, classic Napa Cab with incredible richness and balance.

PAIRS WELL WITH: Grilled ribeye or a crispy chicken Parmesan.

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

JOSEPH DROUHIN POUILLY-FUISSIE, BURGUNDY

REGULAR \$57.99

SIP SPECIAL \$52.99

Floral, almond, and grape aromas hit the nose of this 100% Burgundy Chardonnay. Joseph Drouhin Pouilly-Fuisse also features complex layers of vanilla and citrus, leading to a long, lingering finish.

PAIRS WELL WITH: Fresh fruit or a classic charcuterie board.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits
Category Buyer, BF Corporate Office



PRISONER PINOT NOIR, NAPA VALLEY

REGULAR \$55.99

SIP SPECIAL \$52.99

Prisoner Pinot Noir is nice and smooth, boasting subtle smokiness and vanilla aromas. On the palate, enjoy rich fruit flavors of blackberry, plum, and cherry.

PAIRS WELL WITH: Beef carpaccio or rosemary lamb chops.

Daniel Kline, Wine and Spirits Merchandiser, BF
Corporate Office

MARGERUM M5 RED, SANTA BARBARA

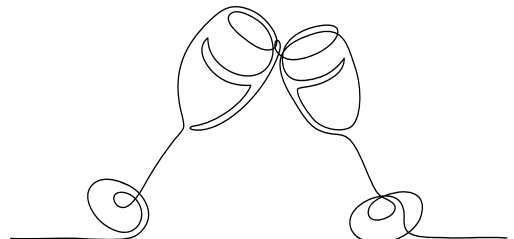
REGULAR \$29.99

SIP SPECIAL \$25.99

Modeled after a traditional Châteauneuf-du-Pape, this Rhône-style blend is an elegant combination of Grenache, Syrah, Mourvèdre, Cinsault, and Counoise. The overlying presence of Grenache initially impacts the taste, while the Syrah and earthy Mourvèdre contribute to a jammy finish with cocoa and dark berry.

PAIRS WELL WITH: Pan-seared chicken, oven-baked lamb chops, or grilled steak.

Marco Brunone, Wine Specialist, BF Rolling Hills



**FOGSCAPE CHARDONNAY,
MONTEREY****REGULAR \$19.99****SIP SPECIAL \$16.99**

Fogscape Chardonnay is an opulent wine balanced between tropical fruit flavors and elegant complexity. This vibrant white features aromas of pineapple and mango, complemented by notes of vanilla and coconut. On the palate, a rich, buttery texture meets fresh lychee, pineapple, and toasted brioche.

PAIRS WELL WITH: Pan-seared halibut or wild mushroom risotto.

Jose Cortes, Wine Specialist, BF South Pasadena

**HONIG SAUVIGNON BLANC, NAPA
VALLEY****REGULAR \$25.99****SIP SPECIAL \$21.99**

Vibrant and bright, Honig Sauvignon Blanc is an ideal end-of-summer wine that offers rich honeysuckle and stone fruit aromas. Citrus flavors of lime and ruby grapefruit flow elegantly around the mid-palate, concluding with lively acidity and a hint of jasmine.

PAIRS WELL WITH: Grilled halibut, a Caesar salad, or pastas with goat cheese.

Kyle Ezidro, Wine Specialist, BF Manhattan Beach

CUNE ORGANIC RIOJA, RIOJA**REGULAR \$18.99****SIP SPECIAL \$16.99**

Cune Organic Rioja uses grapes grown in chalky, clay soils before being hand-harvested and cold-fermented in stainless steel. The wine then spends six months in oak barrels, giving it a preserved youthfulness and fruit-forward palate of blackberry, currant, and black plum.

PAIRS WELL WITH: Hearty stews, aged cheeses, or paella.

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

**J. LOHR CABERNET SAUVIGNON,
PASO ROBLES****REGULAR \$19.99****SIP SPECIAL \$17.99**

J. Lohr Cabernet Sauvignon is smooth and full-bodied, showcasing flavors of blackberry, dark cherry, and a touch of vanilla. The mouthfeel is juicy, lush, and ripe with soft tannins.

PAIRS WELL WITH: Aged cheeses, mushroom and truffle risotto, or short rib ragu over pappardelle.

Ray Moniz, Wine Specialist, BF Newport Beach

**DUCKHORN VINEYARDS MERLOT,
NAPA VALLEY****REGULAR \$58.99****SIP SPECIAL \$53.99**

Hailing from Napa Valley, Duckhorn Merlot features exceptional red fruit flavors of cherry, strawberry, and raspberry. It's full-bodied with ripe tannins and a great finish.

PAIRS WELL WITH: Seared steak, roasted chicken, or grilled pork chops.

Ygnacio Curiel, Wine Specialist, BF Hollywood

**CLOUDY BAY SAUVIGNON
BLANC, MARLBOROUGH****REGULAR \$45.99****SIP SPECIAL \$41.99**

After tasting his first New Zealand Sauvignon Blanc in 1983, David Hohnen set his sights on a new venture and started Cloudy Bay two years later. This legendary winery put Marlborough on the map, crafting Sauvignon Blancs that are vibrant, zesty, and mineral-forward. When sipping, expect notes of passion fruit, lime, and peach.

PAIRS WELL WITH: Seafood or soft cheeses.

Michael Contreras, Wine Specialist, BF West Hollywood

TREFETHEN RIESLING, NAPA VALLEY**REGULAR \$27.99****SIP SPECIAL \$24.99**

Produced in Napa Valley's Oak Hill district, Trefethen Riesling is a dry white with a refreshing nose of lime zest and apple. This light-bodied wine delivers solid acidity and flavors of lemon, wildflower, and stone fruit.

PAIRS WELL WITH: Thai or Szechuan cuisine.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

PRISONER CABERNET SAUVIGNON, NAPA VALLEY**REGULAR \$64.99****SIP SPECIAL \$61.99**

Prisoner Cabernet Sauvignon is bold and velvety, featuring notes of ripe blackberry, cocoa, and a hint of espresso. Undertones of spice and dried currant meet a soft, plush mid-palate before culminating in a sturdy finish.

PAIRS WELL WITH: Braised short ribs, wild mushroom stroganoff, or a black pepper-crusted filet mignon.

Joshua Miller, Wine Specialist, BF Woodland Hills

ALTO MONCAYO VERATON, ARAGON**REGULAR \$39.99****SIP SPECIAL \$36.99**

Crafted in the high elevation of Northern Spain, this 100% Grenache offers aromas of dark cherry, plum, and sweet spice. On the palate, chewy tannins are complemented by flavors of cherry cola, blueberry, and a jolt of white pepper.

PAIRS WELL WITH: Lamb skewers, tomahawk pork chops, or roasted veggies.

JD Buerge, Wine Specialist, BF Westwood

**DAOU SAUVIGNON BLANC, PASO ROBLES****REGULAR \$22.99****SIP SPECIAL \$16.99**

DAOU Sauvignon Blanc is crisp and refreshing, boasting bright citrus notes, tropical fruit flavors, and a hint of minerality. It is intensely aromatic with scents of ripe pear, grapefruit, and lemon, while juicy nectarine and passion fruit flood the palate.

PAIRS WELL WITH: Shrimp ceviche, sushi, or lemon-herb grilled chicken.

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

J. LOHR WILDFLOWER VALDIGUIÉ, MONTEREY**REGULAR \$13.99****SIP SPECIAL \$12.99**

Far from your typical red, this sustainably grown and little-known varietal hails from Arroyo Secco. Reminiscent of a delicious French Gamay, J. Lohr Wildflower Valdiguié has a light body that's perfect when chilled. Raspberry, cranberry, and pomegranate aromas dominate the nose before leading into flavors of brambly, hibiscus, and bright red berry.

PAIRS WELL WITH: Burgers, BBQ chicken, or buttery corn on the cob.

Jared Marchant, Wine Specialist, BF Palm Desert

STOLPMAN VINEYARDS ESTATE SYRAH, SANTA YNEZ VALLEY**REGULAR \$34.99****SIP SPECIAL \$30.99**

Stolpmann Vineyards sits on a rare limestone outcropping tucked behind the hills of Santa Barbara. This fresh and light style of Syrah uses grapes that are uncrushed and harvested early, yielding a delicate mouthfeel and youthful structure. On the palate, blueberry, blackberry, and pepper notes are balanced by herbaceous undertones.

PAIRS WELL WITH: Grilled meats or aged cheeses.

Ricardo Coronado, Wine Assistant, BF Santa Monica

DISCOVER:

BRISTOL FARMS WINE & SPIRITS CATEGORY BUYER SHARES HER MONTHLY FEATURED BRAND

National Bourbon Heritage Month Honoring Tradition, Flavor, and Craftsmanship

At Bristol Farms, we believe that understanding what's in your glass makes the experience even more rewarding. That's why we're proud to celebrate National Bourbon Heritage Month—a time to recognize the rich history, cultural significance, and enduring legacy of America's native spirit.

Bourbon's origins trace back to the late 1700s, when early settlers in Kentucky began distilling corn-based whiskey using the region's naturally limestone-filtered water. Over time, this uniquely American spirit evolved into what we now know as bourbon. In addition to being entirely produced in the United States, bourbon is defined by its use of at least 51% corn and aging in new, charred oak barrels.

In honor of National Bourbon Heritage Month, we're not just showcasing great bottles—we're inviting our customers to explore bourbon's story. Through our Discover program, we've hand-selected four exceptional producers who represent the best of tradition and innovation. Each brand brings its own unique approach to the craft, offering a range of flavors and histories that reflect the diversity of the bourbon world.

Jennifer Olivera, Master Sommelier 1, Wine & Spirits Category Buyer,
BF Corporate Office

BUFFALO TRACE BOURBON
REG \$29.99 SPECIAL \$25.99

REDWOOD EMPIRE BOURBON
REG \$37.99 SPECIAL 29.99

MAKER'S MARK BOURBON
REG \$32.99 SPECIAL \$29.99

BULLEIT BOURBON
REG \$33.99 SPECIAL \$31.99

FOUR ROSES BOURBON
REG \$28.99 SPECIAL \$25.99