

Bristol Farms

SIP & NOSH

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

MARCH 2026



LOUIS SANCERRE, LOIRE VALLEY

REGULAR \$32.99

SIP SPECIAL \$27.99

Limestone-rich soils give this bright Sancerre its signature lift and clarity. Citrus and white peach notes give way to a clean and refreshing finish, while strong minerality keeps the palate tight and focused.

PAIRS WELL WITH: Goat cheese, oysters, or an herbaceous salad.

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

BARON DE BRANE, BORDEAUX

REGULAR \$49.99

SIP SPECIAL \$44.99

Known for its rich gravel soils and sturdy vines, Bordeaux's Margaux region produces wines with easy structure and full-bodied aromatics. This silky red exhibits refined notes of dark plum, cassis, and violet, culminating in a smooth, long finish.

PAIRS WELL WITH: Roasted lamb, filet mignon, or hearty beef stews.

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

FACETS SAUVIGNON BLANC, NAPA VALLEY

REGULAR \$33.99

SIP SPECIAL \$27.99

Bright and expressive, this Sauvignon Blanc boasts a profile of citrus, tropical fruit, and clean mineral undertones. By sourcing grapes from Napa Valley's cooler climate sites, Facets maintains overall freshness and vibrancy.

PAIRS WELL WITH: Grilled prawns, fresh salads, or raw oysters.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

UNSHACKLED CABERNET SAUVIGNON, CENTRAL COAST

REGULAR \$29.99

SIP SPECIAL \$21.99

The Prisoner Wine Company sources grapes from premium California vineyards to create bold yet approachable wines, and this red is no exception. Unshackled Cabernet Sauvignon showcases a full texture with ripe blackberry, plum, and cocoa notes.

PAIRS WELL WITH: Grilled steak, BBQ ribs, or hearty pastas.

Amy Spain, Wine Specialist, **BF Rolling Hills**

OBSIDIAN RIDGE CABERNET SAUVIGNON, LAKE COUNTY

REGULAR \$38.99

SIP SPECIAL \$35.99

The name of this NorCal winery comes from the glassy chunks of obsidian scattered across Peter Molnar's Alien Vineyard. These volcanic soils give rise to a unique and appetizing strain of Cabernet Sauvignon—one that is dense with blackberry, broken rock, and cedar spice. Expect a long and persistent fruit-forward finish.

PAIRS WELL WITH: Lamb, grilled steak, and a variety of aged cheeses.

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

MARGERUM "M5" RED, SANTA BARBARA COUNTY

REGULAR \$29.99

SIP SPECIAL \$25.99

Crafted by Santa Barbara County's Margerum Wine Company, this Rhône-style blend is made from Grenache, Syrah, Mourvèdre, Cinsault, and Counoise. Aromas of red berry, spice, chaparral, and roasted nuts meet a rich, full texture with flavors that range from cherry to currant.

PAIRS WELL WITH: Roasted poultry, grilled lamb, or Mediterranean dishes.

Marco Brunone, Wine Specialist, **BF Rolling Hills**

HONIG SAUVIGNON BLANC, NAPA VALLEY

REGULAR \$25.99

SIP SPECIAL \$21.99

Honig Sauvignon Blanc opens up with light grapefruit and stone fruit aromas. Lime zest, melon, and honeysuckle mingle with lively acidity and delicate minerality, resulting in a bright, crisp finish.

PAIRS WELL WITH: Goat cheese and crackers, steamed clams, or ahi tuna tacos.

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

ALAMOS MALBEC, MENDOZA

REGULAR \$12.99

SIP SPECIAL \$10.99

With more than 120 years of winemaking experience, Alamos is considered a pioneer of high altitude viticulture in Argentina. The grapes are planted at elevations between 3,000 and 5,000 feet, increasing direct sun exposure and giving the vines a clear connection to the mineral-rich snowmelt of the Andes. On the palate, this Malbec showcases bright cassis and black cherry flavors that give way to mocha and oak undertones, complemented by a hint of white pepper.

PAIRS WELL WITH: Beef bulgogi or smoked brisket.

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

HENRI BOURGEOIS SANCERRE, UPPER LOIRE

REGULAR \$36.99

SIP SPECIAL \$32.99

The Bourgeois family has worked the vineyards of Chavignol for 10 generations, farming a mosaic of plots across Sancerre to capture the expressions of limestone, flint, and clay-based soils. Bright and mineral-driven, this French white bursts with citrus and stone fruit notes, remaining clean and focused on the palate.

PAIRS WELL WITH: Oysters, grilled shrimp, or a goat cheese salad.

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

TRIENNES ROSÉ, PROVENCE

REGULAR \$18.99

SIP SPECIAL \$14.99

Produced in Provence by Domaine de Triennes, this Rosé is made from grapes grown on organically farmed vineyards. The clay and limestone soils yield a pale pink wine with bright notes of strawberry, white flowers, and a touch of vanilla.

PAIRS WELL WITH: Grilled seafood and light salads.

Ygnacio Curiel, Wine Specialist, **BF Hollywood**

Prices valid March 4th through March 31st, 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.

PIEROPAN SOAVE, VENETO

REGULAR \$26.99

SIP SPECIAL \$21.99

Sourced from the “La Rocca” vineyard on the Monte Rocchetta hillside, this wine has hints of orange blossom, almond essence, and tart green apple, rounded out with loads of acidity. The palate is lean and dry, with notes of peach, melon, pear, and chamomile.

PAIRS WELL WITH: Seared scallops, linguine with clams, or porcini risotto.

Michael Contreras, Wine Specialist, **BF West Hollywood**

VIÑA ARDANZA, LA RIOJA

REGULAR \$52.99

SIP SPECIAL \$49.99

From the Rioja region of Spain, this balanced red is composed of 80% Tempranillo and 20% Garnacha. Expect plum, cherry, and nutmeg on the nose, followed by a medium-bodied palate with smooth tannins and a long finish.

PAIRS WELL WITH: Roasted pork or a tender ribeye steak.

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

VIETTI ROERO ARNEIS, ITALY

REGULAR \$29.99

SIP SPECIAL \$26.99

Though it was almost lost to obscurity, Arneis is making a major comeback. Floral and citrus aromas waft from the glass, but on the palate, notes of lemongrass, almond, and fig lead to a pleasing finish.

PAIRS WELL WITH: Raw oysters, scallop crudo, or grilled prawns.

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

BREWER-CLIFTON PINOT NOIR, STA. RITA HILLS

REGULAR \$49.99

SIP SPECIAL \$44.99

Spring has sprung, and that means it's prime time for Pinots. Brewer-Clifton showcases a supreme example of what the Sta. Rita Hills has to offer. This wine is balanced yet complex, offering a slew of flavors and notes ranging from herbaceous and earthy to vibrant and fruit-forward.

PAIRS WELL WITH: BF Shrimp and Crab-Stuffed Salmon.

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

CASTELLARE CHIANTI CLASSICO, ITALY

REGULAR \$31.99

SIP SPECIAL \$24.99

Castellare Chianti Classico is a food-friendly wine made predominantly from Sangiovese and a splash of Malvasia Nera. At first sip, your taste buds are treated to solid acidity and flavors of tobacco, vanilla, leather, raspberry, and black cherry.

PAIRS WELL WITH: Beef bourguignon or a porterhouse steak with grilled veggies.

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

