# Bristol Farms SIP & NOSH

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



Welcome to October — the month of wine and wonder! In addition to being the start of spooky season, October is also National Wine Month, making it a special time for wine lovers all across the country. Now is the perfect time to enjoy a variety of American wines from different regions and support the local wineries that produce them. Whether you prefer a crisp white, a fruity rosé, or a bold red, you will always find something to suit your taste and mood from our selection.

As the harvest season brings fresh and delicious ingredients, October is also a great month to pair wine with food. Enjoy some of our favorite wines with cheese, charcuterie boards, salads, soups, stews, roasts, desserts, and more. You can also experiment with different recipes and flavors to create your own wine and food combinations. Be sure to visit our website and social media pages for seasonal inspiration and cooking tips!

### JENNIFER OLIVERA, WINE AND SPIRITS BUYER, MS1

### FERRARI CARANO CABERNET SAUVIGNON, NAPA VALLEY

THE SIP SPECIAL \$36.99

**REGULAR \$39.99** 

I tasted the Ferrari Carano Cabernet Sauvignon during the last week of July and found out how truly great it is. Consistently warm temperatures during the summer months without any drastic heat spikes allowed the grapes to have a longer "hang time", leading to beautiful, ripe flavors. It is medium to full-bodied with notes of red berries and balanced tannins. This wine also has notes of plum with a touch of vanilla on the palate.

**PAIRS WELL WITH:** Grilled salmon, Ahi tuna poke, or seafood ceviche.

Corina Izurieta, Wine Specialist, Manhattan Beach

# HONIG SAUVIGNON BLANC RESERVE, RUTHERFORD

THE SIP SPECIAL \$34.99

**REGULAR \$39.99** 

Honig Sauvignon Blanc is a blend of stainless steel and French Oakaged grapes. On the nose, this wine presents itself with aromas of honeysuckle, orange blossom, and citrus overtones. The bright fruit and rich oak create an abundance of acidity that is balanced with minerality, savory vanilla bean, and ruby grapefruit. This white wine can be aged for an additional three years or enjoyed now.

PAIRS WELL WITH: Butter-braised brook trout.

### PEJU CABERNET SAUVIGNON, NAPA VALLEY

THE SIP SPECIAL \$59.99

**REGULAR \$69.99** 

The land for Peju Winery was originally purchased in 1983. Now, this legendary winery is celebrating its 40th anniversary. The Peju Cabernet Sauvignon has aromas of black cherry along with a medium body and moderate tannins.

PAIRS WELL WITH: Prime NY steak.

Corina Izurieta, Wine Specialist, Manhattan Beach

### SAN SIMEON VIOGNIER, PASO ROBLES

THE SIP SPECIAL \$20.99

**REGULAR \$22.99** 

Located along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Viognier. A dry climate with warm days allows for complete maturation of the grapes, while the Pacific Ocean creates cool nights that preserve the grape's natural acid balance. San Simeon Viognier is a bright and luscious wine that has ripe peach flavors with tropical notes. The nose reveals bright floral aromas, while notes of minerality express the rocky terroir of the vineyard. This structured and well-balanced wine also shows a lengthy finish.

**PAIRS WELL WITH:** Chinese chicken salad, linguine alle vongole, or Thai curry.

Jose Cortes Wine Specialist South Pasadena





# MONTES ALPHA SYRAH, COLCHAGUA VALLEY

THE SIP SPECIAL \$9.99

**REGULAR \$19.99** 

Fall is a time for heartier meals and heavier red wines. Montes Alpha Syrah is a bold wine that won't disappoint, especially at such a reasonable price point. One of the very best wineries in Chile, and the entire world, Montes prides itself on "taking care of the environment and our workforce, nurturing a sustainable culture at all stages of the winemaking process." The use of dry farming not only helps to conserve water, but also helps the grapes become more concentrated with excellent flavor. Montes Alpha Syrah is an excellent example of the fruits of their labor. This mouthwatering Syrah is full-bodied with delicious flavors of black fruits followed by a lingering spicy finish.

**PAIRS WELL WITH:** Hearty soups or roasted lamb.

Jared Marchant, Wine Specialist, Palm Desert

### VIÑA ROBLES ZINFANDEL, PASO ROBLES

THE SIP SPECIAL \$24.99

**REGULAR \$27.99** 

Viña Robles Estates has been making Old World-style wines in Paso Robles for more than 20 years. They adhere to traditional winemaking methods while utilizing top-of-the-line modern technology. You'll find aromas of Maraschino cherry, current, and chocolate, with flavors of blue and blackberries topped with a dusting of mocha. The finish is long, juicy, and velvety.

**PAIRS WELL WITH:** Long Island duck, herb mashed potatoes, and roasted baby carrots.

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

# BELLE GLOS PINOT NOIR "THE DAIRYMAN", RUSSIAN RIVER

THE SIP SPECIAL \$55.99

REGULAR \$59.99

The Russian River Valley is a large appellation with noteworthy growing regions thanks to its close proximity to the Pacific Ocean. With varying amounts of fog, wind, sunlight, and soil types, it's the perfect storm for creating multiple climate zones. The Russian River is known for its cool climate varietals, with Pinot Noir being the most celebrated. Belle Glos Dairyman is a perfect example of the region's most celebrated varietal. This Pinot Noir has a dark ruby color and enticing aromas of boysenberry, dark chocolate, and soft hints of baking spices, making this the perfect transitional wine from summer temperatures to cool autumn nights. It has a silky mouthfeel and broad shoulder complexity.

**PAIRS WELL WITH:** Grilled lamb chops or crockpot-style roast beef and veggies.

Laurie Francis Wine, Specialist, Irvine

# WALTER HANSEL PINOT NOIR ALYCE, RUSSIAN RIVER

THE SIP SPECIAL \$43.99

**REGULAR \$46.99** 

Walter Hansell was a lifelong wine enthusiast who planted 250 vines on his estate in 1978. Today, Walter's son Stephen has picked up where his father left off, pursuing his dream of producing world-class Pinot Noir and Chardonnay. This Pinot Noir hails from the Russian River Valley and is ruby-purple in color. It opens slowly to alluring aromas of smoked cranberry, red cherry, and blackberry with subtle notes of licorice and dried lavender. The layered and detailed palate is medium-bodied, silky, and delightfully fresh.

**PAIRS WELL WITH:** Roasted turkey, BBQ pork ribs, and mushrooms.

Calvin Hosozawa, Wine Specialist, Yorba Linda



# AMICI CABERNET SAUVIGNON, NAPA VALLEY

THE SIP SPECIAL \$47.99

REGULAR \$55.99

Nestled in Napa Valley, Amici Cellars is a family-owned winery dedicated to producing true-to-varietal wines. The 2021 Amici Napa Cabernet Sauvignon is no exception. Aromas of dark cherry and plum are accented by hints of cocoa and crème de cassis. The full-bodied palate has notes of blackberry, dark chocolate, and baking spices. The wine's long and balanced finish is a testament to its complexity and density, leaving a lasting impression on the palate.

**PAIRS WELL WITH:** Prime rib, New York strip, filet mignon, lamb, or pepper-crusted ahi tuna.

JD Buerge, Wine Specialist, Westwood Village

### FOXEN SEBASTIANO PINOT NOIR, SANTA RITA HILLS

THE SIP SPECIAL \$47.99

**REGULAR \$50.99** 

Foxen Sebastiano Pinot Noir showcases the unique terroir of the Sta. Rita Hills appellation in California. This wine has a deep ruby color along with aromas of ripe red fruits, baking spices, leather, and florals. On the palate, it is full-bodied, rich, and complex, boasting flavors of cherry, raspberry, mace, and cardamon.

**PAIRS WELL WITH:** Roasted lamb, mushroom risotto, duck confit, or Indian curry.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1



### CHÂTEAU NOAILLAC MÉDOC, BORDEAUX

THE SIP SPECIAL \$11.99

**REGULAR \$17.99** 

Château Noaillac Médoc impresses with its ruby hue and enticing aromas of blackberry, cassis, and subtle cedar. On the palate, this wine reveals a delicious blend of ripe fruit flavors including dark cherry and plum along with subtle notes of vanilla and tobacco. Chateau Noaillac is a testament to the quality of the Médoc region at an extremely friendly price, and the structured tannins promise excellent aging potential.

**PAIRS WELL WITH:** Hearty dishes and roasted meats.

Ray Moniz, Wine Specialist, Newport Beach

# ANTHONY GIRARD SANCERRE BLANC, LOIRE VALLEY

THE SIP SPECIAL \$24.99

**REGULAR \$26.99** 

Sancerre is often referred to as the "Ultimate French Sauvignon Blanc." Anthony Girard Sancerre Blanc has notes of zesty citrus, lime, and grapefruit along with balanced flavors of gooseberry, green apple, and pear. Fresh and tightly structured, the finish offers an intense and ripe fruitiness, as well as white fruit flavors and a nuance of chamomile.

**PAIRS WELL WITH:** Asparagus and Parmesan risotto, caramelized chicken, roasted carrots, and white fish in a mild curry sauce.

Michael Contreras, Wine Specialist, Beverly Hills

# TAPIZ CABERNET SAUVIGNON, MENDOZA 2019

THE SIP SPECIAL \$16.99

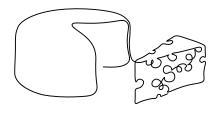
**REGULAR \$19.99** 

94-point James Suckling

Tapiz Cabernet Sauvignon is a 94-point-rated wine that everyone should have at home. This bottle always manages to hit the right spot. Overall, this is a great price for a great wine. It is made by the amazing winemaking team of Fabian Valenzuela and famed Bordeaux winemaker, Jean Claude Berrouet, who was the winemaker at Petrus for 44 vintages. This well-balanced wine is medium-bodied and packed with polished tannins. You'll find aromas of cassis, blackberry, mocha, chocolate, and cider on the nose.

**PAIRS WELL WITH:** Grilled meats, hard cheeses, or pasta with red sauce.

Joshua Miller, Wine Specialist, Mulholland



# MERRY EDWARDS SAUVIGNON BLANC, RUSSIAN RIVER

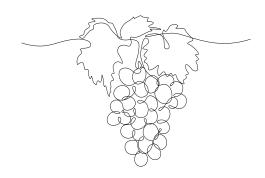
THE SIP SPECIAL \$49.99

**REGULAR \$59.99** 

Anyone who has enjoyed Merry Edwards wines knows just how special they are. The winery is located in the heart of the Russian River Valley, and they are incredibly meticulous in their winemaking and farming practices. This is how Merry Edwards and her husband, Ken Coopersmith, built the foundation of their winery. The new owner, Maison Louis Roederer, carries on Merry's passion and commitment. This stunning Sauvignon Blanc uses barrel fermentation and lees-stirring. The wine has aromatics of Meyer lemon, pineapple, lime zest, and white blossoms, while the palate is luxurious and well-balanced. Expect great acidity and notes of ripe stone fruit, honeydew, lemon grass, and marzipan.

**PAIRS WELL WITH:** Baby spinach salad with warm goat cheese or sweet and tart fruits.

Tony Porras, CSW, Director of Wine & Spirits



# PIZZOLATO "ORGANIC" PROSECCO, VENETO

THE SIP SPECIAL \$16.99

**REGULAR \$19.99** 

Hailing from the Veneto region of Italy, Pizzolato Organic Prosecco is a sparkling wine made from 100% organically grown Glera grapes. This wine has a pale straw color and fine perlage. It offers enticing aromas of white stone fruit, citrus blossom, and bread crust, which carry over to a crisp and refreshing palate. You can taste notes of yellow apple, white peach, lemon, and toasted hazelnut, all of which are balanced by bright acidity and a pleasantly bitter finish. Pizzolato Organic Prosecco is a vegan wine that contains no added sulfites, making it a natural and healthy choice, especially for those sensitive to sulfites.

**PAIRS WELL WITH:** Shellfish, fish, pasta, and a variety of cheeses.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1



### SCHRAMSBERG CRÉMANT SPARKLING, NAPA VALLEY

THE SIP SPECIAL \$49.99

**REGULAR \$44.99** 

With the holidays fast approaching, Schramsberg has a sparkling wine that is sure to please. This off-dry wine has subtle brioche flavors with notes of holiday spice and baked pears on the nose. It is creamy on the palate with dried stone fruit and vanilla essences. Produced primarily from Flora grapes, a cross between Sémillon and Gewurztraminer, it is the perfect companion for holiday cheese trays, desserts, or pre-party Chinese take-out.

**PAIRS WELL WITH:** Point Reyes blue cheese, foie gras, crème brulée, and gingerbread.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre Santa Barbara

## OLD SOUL ZINFANDEL, LODI

THE SIP SPECIAL \$13.99

REGULAR \$14.99

Old Soul has aromas and tastes of ripe berries, chocolate, and vanilla, with a smooth and long finish. The winery, Oak Ridge, is a family-owned business that has been making wines for six generations, with a passion for sustainability and innovation. It is a wine that celebrates the past and the future with every sip.

**PAIRS WELL WITH:** Grilled meats, spicy dishes, and cheese platters.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

### BAILEYS ESPRESSO LIQUEUR, IRELAND

THE SIP SPECIAL \$31.99

**REGULAR \$35.99** 

Baileys Espresso Liqueur is a delicious drink that combines the flavors of coffee, chocolate, and Irish cream. It is made with real Colombian coffee and other natural flavors before being blended with Baileys Original Irish Cream. It has a creamy, mocha taste and a smooth, classic Baileys finish. It is perfect for when you need a boost of energy and indulgence. One delicious cocktail that you can make with Baileys Espresso Liqueur is the Espresso Martini. This simple and elegant drink is great for any occasion!

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

# J LOHR CABERNET SAUVIGNON, PASO ROBLES

THE SIP SPECIAL \$17.99

**REGULAR \$19.99** 

J Lohr Cabernet Sauvignon is a rich and flavorful red wine from California. It has aromas and tastes of dark fruits, such as black cherry and black currant, as well as hints of vanilla, toasted pastry, and spice from oak aging. It has vineyards in Paso Robles, Monterey, and Napa Valley, where it grows each grape variety in its ideal appellation.

**PAIRS WELL WITH:** Grilled or roasted red meats, such as steak, lamb, or burgers, as well as cheese and chocolate desserts.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1