

Bristol Farms

SIP & NOSH

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

FEBRUARY 2026



KOEHLER PINOT NOIR, STA. RITA HILLS

REGULAR \$69.99

SIP SPECIAL \$39.99

The Sta. Rita Hills AVA is celebrated for its cool climate and marine influence, making it ideal for producing world-class Pinot Noir. Elegant and nuanced, this bottle offers notes of cherry, cranberry, and baking spice, all wrapped up in a silky texture.

PAIRS WELL WITH: Duck breast with mushroom risotto.

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

LOUIS JADOT CHARDONNAY, BOURGOGNE

REGULAR \$27.99

SIP SPECIAL \$23.99

Maison Louis Jadot has been a benchmark of Burgundy excellence since 1859, emphasizing terroir-driven wines. Fresh and balanced, this Chardonnay shows citrus, green apple, and subtle oak notes with a creamy finish.

PAIRS WELL WITH: Roasted chicken, creamy pastas, or sole meunière.

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

LA VIEILLE FERME VENTOUX ROUGE, RHÔNE VALLEY

REGULAR \$10.99

SIP SPECIAL \$8.99

Crafted by the Perrin Family, this red is a well-balanced blend of Carignan, Cinsault, Grenache, and Syrah. Aromas of sour cherry, spice, peppermint, and a hint of violet complement bright flavors that are supported by soft tannins. At the end, enjoy a lengthy finish punctuated by dark chocolate notes.

PAIRS WELL WITH: Soy and honey-marinated chicken with garlic, leeks, and toasted sesame.

Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

CAKEBREAD CELLARS SAUVIGNON BLANC, NAPA VALLEY

REGULAR \$35.99

SIP SPECIAL \$32.99

A bright and zesty Sauvignon Blanc, bursting with grapefruit, melon, and a touch of minerality. This crisp white is crafted by Cakebread Cellars—a Napa Valley winery that's renowned for its commitment to sustainability and precision winemaking.

PAIRS WELL WITH: A goat cheese salad or fresh oysters.

Jonathon Baldwin, Wine Specialist, **BF Rolling Hills**

**BRENDEL "COOPER'S REED"
CABERNET SAUVIGNON, NAPA
VALLEY**

REGULAR \$41.99

SIP SPECIAL \$38.99

Brendel focuses on sustainable practices and minimal intervention, highlighting Napa Valley's unique terroir in every bottle. This California Cab shows deep flavors of blackberry, cassis, and hints of cocoa with a smooth, structured finish.

PAIRS WELL WITH: Grilled ribeye or a hearty mushroom stew.

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

**FROG'S LEAP SAUVIGNON BLANC,
NAPA VALLEY**

REGULAR \$33.99

SIP SPECIAL \$29.99

By using dry farming and organic practices, Frog's Leap crafts lively Napa Valley wines with expressive character. This crisp Sauvignon Blanc boasts a bright and refreshing profile of citrus, green melon, and herbal undertones.

PAIRS WELL WITH: Fresh ceviche or a light goat cheese salad.

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

**SAN SIMEON PETITE SIRAH,
PASO ROBLES**

REGULAR \$28.99

SIP SPECIAL \$25.99

Looking for a wine to help you warm up this winter? Search no more. San Simeon Petite Sirah is bold, rich, and structured. Bursting with blueberry and plum notes, this robust red features firm tannins that stay on for a lengthy finish.

PAIRS WELL WITH: Grilled beef, mushrooms, or BBQ.

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

**VILLA ANTINORI CHIANTI
CLASSICO RISERVA, ITALY**

REGULAR \$39.99

SIP SPECIAL \$35.99

As one of Italy's oldest and most prestigious wineries, Villa Antinori has been producing exceptional wines for more than 600 years. In addition to a firm tannic backbone, this Chianti Classico offers vibrant notes of red cherry, dried herbs, and a hint of leather.

PAIRS WELL WITH: Bistecca alla Fiorentina or meaty pastas.

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

BENVOLIO ROSSO, ITALY

REGULAR \$16.99

SIP SPECIAL \$8.99

Between its balanced acidity and fruity palate, this Italian blend is easy to drink any night of the week. A light-to-medium body is complemented by bright raspberry, cherry, and a hint of nutmeg.

PAIRS WELL WITH: Pizza, grilled meats, or vegetarian risottos.

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

**CHÂTEAU MINUTY ROSÉ,
PROVENCE**

REGULAR \$26.99

SIP SPECIAL \$23.99

Located on the coveted Saint-Tropez peninsula, Château Minuty crafts elegant Rosés that benefit from the Mediterranean's gentle breeze. While sipping this signature bottle, delicate aromas of peach, citrus, and white flowers lead to a crisp, refreshing palate.

PAIRS WELL WITH: A Niçoise salad or fresh seafood.

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

**MATUA SAUVIGNON BLANC,
MARLBOROUGH**

REGULAR \$17.99

SIP SPECIAL \$14.99

In 1974, Matua became the first New Zealand winery to produce Sauvignon Blanc. This Marlborough white is fresh and crisp, boasting layered flavors of lime, grapefruit, and passion fruit.

PAIRS WELL WITH: Fish tacos or ceviche.

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

**SANS LIEGE “THE OFFERING,”
SANTA BARBARA COUNTY**

REGULAR \$26.99

SIP SPECIAL \$23.99

Rich and bold, this Rhône-style blend bursts with blackberry, plum, and warm spice alongside silky tannins. Winemaker Curt Schalechlin crafts The Offering with a philosophy of minimal intervention, spotlighting California's Central Coast terroir.

PAIRS WELL WITH: Braised short ribs or lamb tagine.

Joshua Miller, Wine Specialist, **BF Woodland Hills**

**VIETTI BARBERA D’ASTI TRE VIGNE,
PIEDMONT**

REGULAR \$24.99

SIP SPECIAL \$21.99

Produced in Piedmont, Vietti Barbera d’Asti Tre Vigne opens with aromas of cherry, raspberry, and baking spice. On the palate, fruit flavors of plum, blackberry, and subtle oak are complemented by low tannins and medium acidity.

PAIRS WELL WITH: Spaghetti carbonara, pork tenderloin, or roasted veggies.

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

**SCHRAMSBERG CRÉMANT
DEMI-SEC, NAPA VALLEY**

REGULAR \$49.99

SIP SPECIAL \$46.99

With Valentine’s Day fast-approaching, this is a sparkler that’s sure to please. It’s slightly leesy, boasting a nose of spice and baked pear, while creamy flavors of dried stonefruit and vanilla dominate the palate.

PAIRS WELL WITH: A charcuterie board with blue cheese or rich desserts.

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

**TAITTINGER FRANÇAISE BRUT,
REIMS**

REGULAR \$79.99

SIP SPECIAL \$54.99

One of the few major Champagne houses still owned by its founding family, Taittinger is known for using a high proportion of Chardonnay in its signature La Française Brut. This elegant Champagne showcases lively notes of green apple, brioche, and lingering minerality.

PAIRS WELL WITH: Oysters, sushi, or a creamy triple-cream cheese.

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

**BRAVIUM CHARDONNAY, RUSSIAN
RIVER VALLEY**

REGULAR \$27.99

SIP SPECIAL \$14.99

By sourcing from some of California’s best cool-climate vineyards, Bravium crafts crisp wines with vibrant character. This Chardonnay offers bright notes of green apple, citrus, and a touch of minerality, culminating in a smooth, elegant finish.

PAIRS WELL WITH: Seared scallops or creamy pastas.

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