

Bristol Farms

SIP & NOSH

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

APRIL 2025



JERMANN PINOT GRIGIO, FRIULI-VENEZIA GIULIA

REGULAR \$29.99

SIP SPECIAL \$26.99

Hailing from Italy's famed Friuli-Venezia Giulia region, Jermann Pinot Grigio is a medium-bodied wine with a creamy texture, solid balance, and great acidity. On the nose, enjoy aromas of mango, orange rind, almond, and green apple.

PAIRS WELL WITH: Grilled seafood with a creamy white sauce.

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

REVERDY SANCERRE, LOIRE VALLEY

REGULAR \$42.99

SIP SPECIAL \$39.99

Made primarily from Sauvignon Blanc grapes, Reverdy Sancerre is a renowned wine from the Loire Valley in France. This crisp and refreshing wine boasts balanced acidity with flavors of gooseberry, grapefruit, and a touch of pineapple.

PAIRS WELL WITH: Oysters or shrimp cocktail.

Jennifer Olivera, Master Sommelier I, WSET Wine and Spirits II,
Wine & Spirits Category Buyer, BF Corporate Office

OZV OLD VINE ZINFANDEL, LODI

REGULAR \$16.99

SIP SPECIAL \$12.99

OZV Old Vine Zinfandel offers a full-bodied and smooth experience with notes of raspberry syrup, blackberry jam, and dark chocolate. The vines, which are aged between 50 and 100 years, add a unique depth and complexity, making this the perfect wine for a cozy evening at home.

PAIRS WELL WITH: Smoked brisket with BBQ sauce, coleslaw, and garlic butter rolls.

Hilary Brammer, Assistant Wine & Spirits Category Buyer,
BF Corporate Office

DANCING CROW SAUVIGNON BLANC, LAKE COUNTY

REGULAR \$19.99

SIP SPECIAL \$16.99

Dancing Crow Sauvignon Blanc grapes are harvested at an elevation of around 1,400 feet on the western shore of Clear Lake, California. It has a crisp and aromatic flavor profile with citrus and stone fruit notes supported by balanced acidity and a hint of minerality.

PAIRS WELL WITH: Herb-crusted salmon and butter roasted veggies.

Daniel Kline, Wine and Spirits Merchandiser, BF Corporate Office

**MATSU EL PICARO TEMPRANILLO,
TORO****REGULAR \$19.99****SIP SPECIAL \$16.99**

Hailing from Toro, Spain, this is the youngest wine made by Matsu. Crafted from old-vine Tempranillo, this wine is rich in character yet effortlessly drinkable, making it a standout for those who crave depth without heaviness. At first sip, dark fruit aromas meet an intense and powerful palate with hints of spice and licorice.

PAIRS WELL WITH: Grilled chicken, pork, or fish.

JD Buerge, Wine Specialist, BF Westwood

**CHÂTEAU PEGAU CUVÉE SÉTIER,
CÔTES DU RHÔNE VILLAGES****REGULAR \$25.99****SIP SPECIAL \$23.99**

Château Pegau Cuvée Sétier is a beautiful Côtes du Rhône with hints of smoke and floral aromas. With old-world charm and earthy complexity, this classic blend has flavors of blackberry and spiced plum on the palate, alongside an elegant medium body.

PAIRS WELL WITH: Lamb with mashed potatoes and steamed vegetables.

Joshua Miller, Wine Specialist, BF Woodland Hills

LALO BLANCO TEQUILA**REGULAR \$54.99****SIP SPECIAL \$49.99**

LALO Tequila maintains the tradition of a pure spirit. In addition to being additive-free and twice-distilled, LALO Blanco Tequila is made only with water, yeast, and 100% pure, matured agave from the Jalisco highlands. When sipped neat, expect a citrus twist mixed with sweetness, botanical notes from the agave, and a hint of black pepper.

PAIRS WELL WITH: Chips, guacamole, or a citrus ceviche.

Marco Brunone, Wine Specialist, BF Rolling Hills

**PEJU SAUVIGNON BLANC,
NAPA VALLEY****REGULAR \$29.99****SIP SPECIAL \$24.99**

In 1983, Tony and Herta Peju purchased 30 acres in the Rutherford district of Napa Valley. Today, it remains family-owned, with their daughters Ariana and Lisa running the business. Peju Sauvignon Blanc showcases a beautiful balance of fruity and floral flavors. The palate is refined, elegant, and complemented with a pop of brightness.

PAIRS WELL WITH: Shellfish or roasted vegetables.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

DECOY CALIFORNIA RED WINE**REGULAR \$22.99****SIP SPECIAL \$16.99**

Over 30 years ago, vintners Dan and Margaret Duckhorn planted roots in California to create some of the most iconic wine brands. Falling under the Duckhorn portfolio, Decoy California Red Wine is a special blend of primarily Cabernet Sauvignon and Merlot grapes. On the nose, aromas of plum, boysenberry, and cherry meet hints of baking spice and a touch of oak. When it comes to taste, juicy red and black berry flavors give way to plush tannins and a silky finish.

PAIRS WELL WITH: Grilled sausages, lamb burgers, Kalbi short ribs, or a grilled salmon salad.

JD Buerge, Wine Specialist, BF Westwood



Prices valid April 3 through May 6, 2025. 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.

ANDREW MURRAY VIOGNIER, SANTA BARBARA COUNTY

REGULAR \$32.99

SIP SPECIAL \$29.99

Andrew Murray is a long-time Central Coast winemaker who has been using sustainable farming and green business methods since the early 1990s. This Viognier, sourced from Santa Maria, Sta. Rita Hills, and Santa Ynez, is a fragrant expression of the grape. Elegantly perfumed flowers, honey, and nuts are found on the nose, while white peach, spice, and citrus notes take over the palate.

PAIRS WELL WITH: Spring vegetables, butter-based scallops, or a French triple-cream cheese.

Neal Wasserman, Wine Specialist, BF Santa Barbara

SPRITZ DEL CONTE CLASSICO, ITALY

REGULAR \$19.99

SIP SPECIAL \$16.99

Indulge in the vibrant soul of la dolce vita with this amazing European summer spritz. Spritz Del Conte Classico's bright orange color matches its bouquet of orange peel and aromatic herbs on the nose. It is sweet and fresh, also featuring notes of citrus and herbs on the palate.

PAIRS WELL WITH: A charcuterie board or fresh Caprese salad.

Ray Moniz, Wine Specialist, BF Newport Beach

SAN FELICE BELL'AJA BOLGHERI, TUSCANY

REGULAR \$41.99

SIP SPECIAL \$37.99

San Felice Bell'Aja is a clear testament to how a Bordeaux cut blends harmoniously with the terroir of Bolgheri. A true second label that combines immediate pleasantness with complexity, this red wine demonstrates a character deeply linked to its area of origin. The purple hue exhibits a bouquet reminiscent of wild berry preserve that is lifted by smooth notes of spice. On the palate, it is beautifully balanced with supple, velvety tannins.

PAIRS WELL WITH: Duck ragu ravioli, grilled lambchops, or roasted pork.

Jose Cortez, Wine Specialist, BF South Pasadena

MELVILLE ESTATE CHARDONNAY, STA. RITA HILLS

REGULAR \$47.99

SIP SPECIAL \$42.99

After owning several vineyards in Napa, Ron Melville moved to Sta. Rita Hills and never looked back. The microclimate of the Sta. Rita Hills appellation, which is characterized by cool temperatures, prominent coastal winds, and foggy mornings, is well-suited for growing the grapes of Burgundy. This Estate Chardonnay is made from grapes grown without synthetic pesticides, fertilizers, or herbicides. On the nose, expect aromas of toast, white peach, and grapefruit, while fresh impressions of Meyer lemon, gala apple, and jasmine frame a rich and smooth mouthfeel on the mid-palate.

PAIRS WELL WITH: Grilled salmon, scallops, or crab legs.

Michael Contreras, Wine Specialist, BF West Hollywood

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PAIRS WELL WITH: Lamb with mashed potatoes and steamed vegetables.

Joshua Miller, Wine Specialist, BF Woodland Hills

STOLPMAN VINEYARDS SANGIOVESE, SANTA YNEZ

REGULAR \$39.99

SIP SPECIAL \$34.99

Considered to be one of the best AVA's within Santa Barbara County, Ballard Canyon is a winemaking gem along the Central Coast. Stolpman Vineyards Sangiovese uses estate-grown grapes that were originally planted in 1994, yielding a rich and layered vintage that boasts aromas of cherry, strawberry, cinnamon, and leather.

PAIRS WELL WITH: Grilled steak or pork chops.

Ygnacio Curiel, Wine Specialist, BF Hollywood