

Bristol Farms

# SIP & NOSH

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

OCTOBER 2025



## JAFFURS SYRAH, SANTA BARBARA COUNTY

REGULAR \$30.99

SIP SPECIAL \$25.99

Jaffurs is one of the original wineries in Santa Barbara, and their full-bodied Syrah boasts amazing texture and balance. In addition to notes of blueberry, black fruit, and white pepper, it possesses enough acidity to balance its richness.

**PAIRS WELL WITH:** Rosemary-rubbed lamb and grilled veggies.

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

## AVERAEN CHARDONNAY, WILLAMETTE VALLEY

REGULAR \$24.99

SIP SPECIAL \$21.99

Crisp and refreshing, this Willamette Valley Chardonnay showcases citrus, stone fruit, and a touch of almond on the finish. The grapes come from high-elevation vineyards with cool breezes and volcanic soils, which help keep the wine fresh and balanced.

**PAIRS WELL WITH:** Buttery lobster rolls, lemony pastas, or white pizzas.

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

## GENIO MONASTRELL, SPAIN

REGULAR \$31.99

SIP SPECIAL \$14.99

Just over 50 miles inland from the Mediterranean coast of Spain, Jumilla is home to renowned vineyards with old-vine Monastrell grapes. This red features a rich, garnet hue with lovely ripe fruit aromas that are anchored by baking spice. A pleasant mouthfeel and tannic structure support the development of fruit-forward aromas and elegant flavors.

**PAIRS WELL WITH:** Roasted lamb and parsnip purée.

Daniel Kline, Bristol Farms Merchandiser and Spirits, BF Corporate Office

## MADRE MEZCAL ENSAMBLE, MÉXICO

REGULAR \$57.99

SIP SPECIAL \$53.99

Madre Mezcal Ensamble features a profile of light smoke with banana and vanilla flavors. This 45% ABV spirit is a blend of Cuishe and Espadin agaves, resulting in a palate with mineral notes, a hint of sage, and a floral finish.

**PAIRS WELL WITH:** BBQ meats, Szechuan-style Chinese food, or creamy cheesecakes.

Marco Brunone, Wine Specialist, BF Rolling Hills



**CHARLES SMITH “THE VELVET DEVIL” MERLOT, WASHINGTON**

REGULAR \$16.99

SIP SPECIAL \$14.99

The Velvet Devil is a rich, smooth, and flavorful Merlot with notes of black fruit, cedar, tobacco, and cassis. It's best known for its concentrated richness and purity, offering a velvety texture with solid focus.

**PAIRS WELL WITH:** Bacon burgers, grilled steaks, or lamb chops.

Jose Cortes, Wine Specialist, BF South Pasadena

**HESS SELECT CABERNET SAUVIGNON, NAPA VALLEY**

REGULAR \$23.99

SIP SPECIAL \$17.99

Hess Select Cabernet Sauvignon opens with rich notes of blackberry, cassis, and toasted vanilla, all of which are layered with hints of mocha and spice. Grown along California's North Coast AVA, the wine reflects a terroir shaped by cool coastal breezes and diverse soils, adding balance and complexity to every sip.

**PAIRS WELL WITH:** Grilled ribeye, BBQ ribs, or mushroom risotto.

Kyle Ezidro, Wine Specialist, BF Manhattan Beach

**RIDGE THREE VALLEYS RED, SONOMA COUNTY**

REGULAR \$44.99

SIP SPECIAL \$34.99

Ridge Vineyards started in 1962 with a philosophy of minimal intervention and sustainability. Though Zinfandel is the star, the Three Valley Red is made with a number of varietals, all sourced from different vineyards within Sonoma County. The grapes are hand-harvested and fermented using only native yeast, yielding a medium body with aromas of raspberry, blackberry, anise, and undertones of espresso.

**PAIRS WELL WITH:** Lamb kabobs, roasted eggplant, or smoky Texas BBQ.

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

**AVALINE PINOT NOIR, FRANCE**

REGULAR \$26.99

SIP SPECIAL \$23.99

Experience the smooth elegance of Avaline Pinot Noir. This red wine presents notes of juicy cherry, wild raspberry, and a hint of spice. Sourced from organic grapes in the South of France and made without unnecessary additives, this offering from Cameron Diaz and Katherine Power's brand is a testament to clean, transparent winemaking.

**PAIRS WELL WITH:** Roasted chicken, grilled salmon, or mushroom ravioli.

Ray Moniz, Wine Specialist, BF Newport Beach

**BILA-HAUT CHAPOUTIER BLANC, FRANCE**

REGULAR \$24.99

SIP SPECIAL \$18.99

Produced in France's Côtes du Roussillon region, this white blend features citrus zest flavors across a light-to-medium body. The nose exhibits lemon and grapefruit aromas with smoky undertones and a fresh palate.

**PAIRS WELL WITH:** Shrimp ceviche or linguine alla cecca.

Ygnacio Curiel, Wine Specialist, BF Hollywood

**MONT GRAVET CÔTES DE GASCogne, FRANCE**

REGULAR \$13.99

SIP SPECIAL \$9.99

Bright and refreshing, Mont Gravet Côtes de Gascogne has a pale lemon color and a subtle mineral nose. A grassy palate with notes of gooseberry, grapefruit, ripe green apple, and fresh acidity meets a light, creamy texture.

**PAIRS WELL WITH:** Shellfish or poultry.

Michael Contreras, Wine Specialist, BF West Hollywood

Prices valid October 1<sup>st</sup> through November 4<sup>th</sup>, 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.

**G4 TEQUILA BLANCO, JALISCO**

REGULAR \$49.99

SIP SPECIAL \$44.99

Distilled in Jalisco, Mexico, G4 Tequila Blanco has a nose of cooked agave, pepper, and subtle citrus. Made from rainwater, this additive-free spirit is a great pre-dinner drink.

**PAIRS WELL WITH:** Strong cheeses, nuts, and desserts.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

**KEN BROWN PINOT NOIR, SANTA MARIA VALLEY**

REGULAR \$53.99

SIP SPECIAL \$47.99

Made by one of Santa Barbara County's pioneering winemakers, Ken Brown Pinot Noir boasts aromas of dark cherry, red plum, and berry undertones. The palate is ripe with cherry, cinnamon, and dark chocolate flavors, resulting in nice sweetness and a smooth finish.

**PAIRS WELL WITH:** Creamy chicken pasta and garlic bread.

Joshua Miller, Wine Specialist, BF Woodland Hills

**J. LOHR LOS OSOS MERLOT, PASO ROBLES**

REGULAR \$18.99

SIP SPECIAL \$16.99

Red fruit aromas with blackberry, plum, and chocolate waft from the glass. Los Osos Merlot is juicy on the palate, showcasing slight oak, cherry, and pomegranate notes.

**PAIRS WELL WITH:** Grilled pork loin chops or a smokehouse cheddar and bacon burger.

JD Buerge, Wine Specialist, BF Westwood

**DUCKHORN MERLOT, NAPA VALLEY**

REGULAR \$58.99

SIP SPECIAL \$53.99

Duckhorn Merlot shows a beautiful ruby-to-deep purple hue in the glass. On the nose, subtle notes of vanilla, ripe cherry, and a hint of orange zest shine. That palate is rich with red fruit, tobacco, and spice.

**PAIRS WELL WITH:** Roasted lamb, prime rib, or herb-crusted turkey.

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

**BRADY CABERNET SAUVIGNON, PASO ROBLES**

REGULAR \$24.99

SIP SPECIAL \$17.99

Brady Cabernet Sauvignon is a full-bodied red from Paso Robles. This bold wine brings rich blackberry, cassis, and hints of toasted vanilla together in a silky, oak-kissed finish.

**PAIRS WELL WITH:** Grilled ribeye, braised short ribs over creamy polenta, or mushroom stroganoff.

Jared Marchant, Wine Specialist, BF Palm Desert

**GOLDENEYE PINOT NOIR, MENDOCINO**

REGULAR \$57.99

SIP SPECIAL \$52.99

Sourced from Anderson Valley's cool-climate vineyards, the coastal fog and rugged terrain create ideal conditions for an expressive and balanced Pinot Noir. This bottle delivers elegant layers of black cherry, raspberry, and baking spice, with a silky texture and vibrant acidity.

**PAIRS WELL WITH:** Roasted duck, herb-crusted salmon, or wild mushroom dishes.

Ricardo Coronado, Wine Assistant, BF Santa Monica

