

Bristol Farms

SIP & NOSH

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

JUNE 2026



MAISON MILLET SANCERRE, LOIRE VALLEY

REGULAR \$31.99

SIP SPECIAL \$28.99

Hailing from a small family estate in France's Loire Valley, this Sancerre is made in a traditional manner, allowing the unique vineyard character to shine through. The palate is fresh and clean, featuring notes of lemon zest, green apple, and a subtle mineral edge.

PAIRS WELL WITH: Roasted chicken, shrimp scampi, or a classic goat cheese tart.

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

VIETTI ROERO ARNEIS, PIEDMONT

REGULAR \$29.99

SIP SPECIAL \$26.99

Soft floral aromas mingle with flavors of pear, peach, and a hint of almond, yielding a fresh white that's smooth and easy to enjoy. This bottle comes from a historic Piedmont winery that brought Arneis back into focus and treated it as a serious wine, long before it became popular again.

PAIRS WELL WITH: Lemon chicken, summer salads, or a mushroom risotto.

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

NICKEL & NICKEL TRUCHARD CHARDONNAY, CARNEROS

REGULAR \$68.99

SIP SPECIAL \$63.99

Established by the partners of Far Niente in 1997, Nickel & Nickel focuses on single-vineyard Napa Valley varietals. The winery's prestigious Truchard Chardonnay boasts a creamy mouthfeel and balanced acidity, showcasing peach, apple, and tropical fruit flavors that complement undertones of vanilla and toasty oak.

PAIRS WELL WITH: Shellfish, crab cakes, or grilled halibut.

Michael Contreras, Wine Specialist, BF West Hollywood

WEINGUT STADT KREMSTAL GRÜNER VELTLINER, AUSTRIA

REGULAR \$19.99

SIP SPECIAL \$17.99

One of Austria's oldest wineries, Weingut Stadt Krens is known for producing exceptional bottles of Grüner Veltliner. This dry white is accompanied by savory herbal aromas and spicy flavors. Notes of green apple, asparagus, citrus, and white pepper are met with pleasant acidity on the finish.

PAIRS WELL WITH: Spicy dishes and Asian cuisine.

Amy Spain, Wine Specialist, BF Rolling Hills

**COHO HEADWATERS RED WINE,
NAPA VALLEY**

REGULAR \$44.99

SIP SPECIAL \$40.99

At first sip, aromatic layers of Bing cherry, black currant, and dried florals are complemented by subtle hints of cardamom and well-integrated French oak. Coho's Proprietary Red is medium- to full-bodied, showcasing a seamless mid-palate and silky texture. Expect fresh and juicy notes of ripe plum interwoven with nuances of dark chocolate and baking spices.

PAIRS WELL WITH: Braised short ribs, New York strip, or lamb chops with garlic and thyme.

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

**MELVILLE PINOT NOIR,
STA. RITA HILLS**

REGULAR \$44.99

SIP SPECIAL \$33.99

Balanced yet complex, this Santa Barbara County red features layers of cherry, strawberry, and raspberry. These fruity flavors are enhanced by undertones of sandalwood, rose petal, and gardenia, followed by a long, savory finish.

PAIRS WELL WITH: Rosemary chicken, pork tenderloin, or sautéed mushrooms.

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

VIETTI BARBERA D'ASTI, ITALY

REGULAR \$24.99

SIP SPECIAL \$21.99

Italy's Vietti Barbera d'Asti is a medium-bodied red with a fruit-forward profile and balanced acidity. Flavors of dark cherry, plum, and a hint of spice complement undertones of vanilla, while sweet yet spicy aromas tantalize the nose.

PAIRS WELL WITH: Pizza, pasta with marinara, or pork chops.

Diego Cardenas, Wine Specialist, **BF Hollywood Selma**

**PINE RIDGE CHENIN BLANC +
VIOGNIER, CALIFORNIA**

REGULAR \$17.99

SIP SPECIAL \$14.99

A bright, clean, and crisp white blend made from 80% Chenin Blanc and 20% Viognier. Expect tons of honeyed fruit and jasmine on the nose, while juicy flavors of mango, kiwi, and tangerine dominate the palate. It is aged 100% in stainless steel and sees no oak or malolactic fermentation, yielding a refreshing profile with balanced acidity.

PAIRS WELL WITH: Caprese salad, fish ceviche, or baked goat cheese.

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

**LOUIS JADOT
BEAUJOLAIS-VILLAGES, FRANCE**

REGULAR \$16.99

SIP SPECIAL \$13.99

The sandy, granite soils of Beaujolais give this Gamay its light body and fresh acidity. Bright cherry, strawberry, and floral notes complement a smooth, easy-drinking profile with soft tannins.

PAIRS WELL WITH: Roasted chicken, breaded pork cutlets, or a classic charcuterie board.

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

CENTORRI MOSCATO, ITALY

REGULAR \$15.99

SIP SPECIAL \$11.99

Made from Italy's Moscato Bianco grape, this sparkling white is a real crowd-pleaser known for its gentle bubbles. Delicate and sweet, Centorri Moscato bursts with aromas of apricot, peach, and rose petal.

PAIRS WELL WITH: Spicy dishes, creamy cheeses, and rich desserts.

Kirill Tatarinov, Wine Specialist, **BF Beverly Hills**

BODEGAS VOLVER 'PASO A PASO' ORGANIC RED BLEND, SPAIN

REGULAR \$14.99

SIP SPECIAL \$12.99

A juicy and organic Spanish Tempranillo that is complex and layered with dark fruit flavors. Best served slightly chilled, Paso a Paso showcases blackberry and raspberry notes intertwined with subtle hints of spice.

PAIRS WELL WITH: Grilled meats, aged cheeses, or creamy pastas.

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

PATZ & HALL CHARDONNAY SONOMA COAST

REGULAR \$39.99

SIP SPECIAL \$36.99

Crafted from a collection of world-class vineyard sites, this Chardonnay reflects Patz & Hall's dedication to purity and balance. Native fermentation and French oak-aging amplify texture and finesse, yielding a vibrant, elegant white with aromas of Granny Smith apple, orange zest, and pear. These notes also carry hints of wet stone minerality and subtle baking spice.

PAIRS WELL WITH: Seared scallops, roasted chicken, or creamy pastas.

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

ANCIENT PEAKS RENEGADE, PASO ROBLES

REGULAR \$22.99

SIP SPECIAL \$18.99

A Paso Robles red blend that's influenced by soils enriched with seabed shale and coastal breezes from the nearby Pacific Ocean. Ancient Peaks Renegade is composed of 83% Syrah, 14% Petit Verdot, and 3% Malbec, showcasing a palate that's rich with flavors of black cherry, jammy berry, and a pinch of spice.

PAIRS WELL WITH: Roasted lamb or meaty pastas.

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

LICIA ALBARIÑO, SPAIN

REGULAR \$26.99

SIP SPECIAL \$22.99

Hailing from Spain's Rías Baixas region in Galicia, this Albariño boasts an aromatic nose with tropical fruit, green apple, and lemon notes. On the palate, white flowers, unripe pear, and grapefruit mingle with a hint of minerality, showcasing just enough acidity on the lingering finish.

PAIRS WELL WITH: Grilled artichokes, pesto pasta, or a seafood salad.

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

MARGERUM M5 WHITE, LOS OLIVOS

REGULAR \$25.99

SIP SPECIAL \$19.99

Crisp and refreshing, this white Rhône-style blend combines Grenache Blanc, Marsanne, Roussanne, Viognier, and Picpoul Blanc. Aromas of stone fruit and flowers meet a touch of sweetness, while bright acidity balances out the palate's more tropical fruit flavors.

PAIRS WELL WITH: Ceviche, poke, or mild cheeses.

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

MACROSTIE CHARDONNAY, SONOMA COAST

REGULAR \$32.99

SIP SPECIAL \$25.99

Produced along California's Sonoma Coast, MacRostie Chardonnay is a high-quality bottle known for its bright and refreshing nature. Rather than being buttery or creamy, it opens with green pear, lemon, and apple blossom notes, offering refreshing acidity and a silky-smooth texture in every sip.

PAIRS WELL WITH: Summer salads, seared salmon, or goat cheese salads.

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