

Bristol Farms

# SIP & NOSH

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

SEPTEMBER 2023



September is a beautiful and exciting time to embrace the new opportunities that come with the changing seasons. As we bid adieu to summer and say hello to fall, I hope you have a wonderful month filled with joy and discovery. Since California Wine Month is celebrated during September, it is the perfect time to try a new tasting, explore a new vineyard, or host a wine party at home. Other fun activities include picking fresh produce at your local farm, hiking through the woods, and admiring the colorful foliage. No matter how you choose to spend September, take some time to savor the last moments of summer before the fall weather arrives. Our talented wine stewards and buyers have hand-picked an incredible selection of wines and spirits that will pair perfectly with your end-of-summer activities!

Cheers!

JENNIFER OLIVERA, WINE AND SPIRITS BUYER, MSI

## CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY

THE SIP SPECIAL \$33.99

REGULAR \$35.99

Cakebread Cellars is one of the most renowned wineries in Napa Valley. Sauvignon Blanc, their first white grape varietal, was planted adjacent to their winery in 1972. Bright citrus, tropical notes, herbs, and minerals can be found on the nose. On the palate, the wine is round and crisp with a balanced acidity.

**PAIRS WELL WITH:** Almond-crusted halibut with a light sauce and lightly aged cheeses.

Tony Porras, CSW, Director of Wine & Spirits.

## DANCING CROW SAUVIGNON BLANC, LAKE COUNTY

THE SIP SPECIAL \$16.99

REGULAR \$19.99

Dancing Crow is a family-owned and operated winery with a winemaking legacy that spans four generations. They specialize in sustainably grown French-style wines, and their vineyards boast diverse volcanic soils and high mountain elevations. This wine has aromatics of citrus and tropical fruits along with herbal and grassy notes. On the palate, the wine is round, balanced, clean, and has good acidity.

**PAIRS WELL WITH:** Soft cheeses or grilled fish.

Tony Porras, CSW, Director of Wine & Spirits.

## OCCIDENTAL PINOT NOIR, FREESTONE

THE SIP SPECIAL \$69.99

REGULAR \$79.99

Occidental Pinot Noir is a masterful expression of the varietal, showcasing the artistry of winemaking at its finest. This vintage is elegant and complex from the first sip to the last. The texture is smooth, featuring well-balanced tannins and delicious fruits. This is a prime example of the excellence found in the coastal Sonoma vineyards.

**PAIRS WELL WITH:** Poultry and beef.

Ray Moniz, Wine Specialist, Newport Beach

## ZOCKER GRÜNER VELTLINER, CENTRAL COAST

THE SIP SPECIAL \$17.99

REGULAR \$24.99

Zocker Grüner Veltliner is a wonderful summer sipper from the heart of Edna Valley. Mouthwatering aromas of herb, pear, and lemon pith introduce the wine. You'll also find impressive minerality and acidity along with hints of candied ginger and subdued fruit.

**PAIRS WELL WITH:** Watermelon salad with mint and crumbled feta.

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

**DRY CREEK VINEYARD FUME BLANC,  
HEALDSBURG****THE SIP SPECIAL \$16.99****REGULAR \$18.99**

Since 1972, Dry Creek Vineyard has produced Fume Blanc — a wine that is the heart and soul of this family-owned winery. Modeled after the classic wines from the Loire Valley in France, this stainless-steel fermented Fume Blanc is crisp, balanced, and immediately drinkable. The 50th Anniversary Edition of Fume Blanc emanates the classic Dry Creek Vineyard “house” style of Sauvignon Blanc. Aromatics of lime, lemon, white peach, and grapefruit leap forward from the glass along with nuances of honeydew, lemongrass, and white tea. On the palate, the wine is intense and bright, featuring flavors of tangerine, passionfruit, and cucumber. There is also an underlying minerality. Hints of hibiscus, lemon verbena, and jalapeño contribute to this wine’s refreshing and crisp finish.

**PAIRS WELL WITH:** Fish, seafood, pasta, and white meat dishes.

Jose Cortes Wine Specialist South Pasadena

**MADDALENA CHARDONNAY,  
MONTEREY****THE SIP SPECIAL \$15.99****REGULAR \$16.99**

Named after Maddalena Riboli, a driving force in the wine industry, Maddalena Chardonnay is made from grapes that are sourced from three different California AVAs. This wine is barrel fermented with malolactic fermentation before being finished in French and American oak. The winery is “certified sustainable”, recycles wastewater, and is 100% powered by the sun. Aromas of guava, orange peel, and tropical fruit lead into flavors of Meyer lemon, lychee, and orange blossom. The mouthfeel is round and silky but still manages to maintain a crisp acidity. Finally, the finish is long and smooth, featuring a touch of toasted oak.

**PAIRS WELL WITH:** Baked brie, Thai crunch salad, or gnocchi with fresh pesto.

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

**MIRABEAU ROSÉ, PROVENCE****THE SIP SPECIAL \$25.99****REGULAR \$27.99**

After dreaming of becoming winemakers for years, Stephen and Jeany Cronk packed up their young family and moved to the Provencal village of Cotignac in hopes of making their dream a reality. After a year of learning and settling in, their passion and hard work paid off, resulting in the award-winning and critically acclaimed Mirabeau Rosé. This rosé is made with Syrah and Grenache grapes from some of the highest vineyards in Provence, giving it a very pale pink hue with a touch of salmon gliding through the color spectrum. The first note is strawberry followed by enticing hints of raspberry, white cherry, and rhubarb. Crisp acidity and generous fruit bring a texture to the mouthfeel that makes this wine easy to drink as an aperitif or alongside your favorite food.

**PAIRS WELL WITH:** A charcuterie board or a fresh fruit salad.

Laurie Francis Wine, Specialist, Irvine

**DOMAINE DROUHIN PINOT NOIR,  
OREGON****THE SIP SPECIAL \$43.99****REGULAR \$45.99**

As the temps begin to drop, you’ll definitely want to reach for a great Pinot Noir. Thankfully, Domaine Drouhin has you covered with this wonderful expression of the delicate “Queen of Grapes.” Hailing from the Dundee Hills, this beautifully crafted Pinot Noir is a delicate yet vibrant wine. Flavors of bright red cherries, blackberry brambles, and fresh strawberries are balanced by earth, cedar, and oak. Delicate tannins and a slightly spicy finish leave this wine in a world of its own, outshining other Oregon Pinot Noirs, and even some of Domaine Drouhin’s Burgundy expressions.

**PAIRS WELL WITH:** Elk, venison, or duck.

Jared Marchant, Wine Specialist, Palm Desert

**MCQUEEN AND THE VIOLET FOG GIN****THE SIP SPECIAL \$38.99****REGULAR \$47.99**

McQueen and The Violet Fog Gin boasts an unusual list of botanical flavors such as lemongrass, pomelo peel, orris root, and jasmine. Even with the bounty of botanicals, this Brazilian gin presents itself as full-bodied and citrus-driven. Employ this elixir in your next martini or gin and tonic. Also, don’t forget to try fun garnishes like tropical flowers or exotic rinds!

**PAIRS WELL WITH:** Mixed and roasted nuts or a savory ceviche.

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

**BOMBAY SAPPHIRE GIN****THE SIP SPECIAL \$26.99****REGULAR \$29.99**

Bombay Sapphire Gin is distilled at Laverstroke Mill in the English county of Hampshire. This beloved gin is known for its flat-sided, sapphire-colored bottle that features a photo of Queen Victoria on the label. The unique flavor comes from 10 different botanicals of almond, lemon peel, licorice, juniper berries, orris root, angelica, coriander, cassia, cubeb, and grains of paradise. It hits the palate with a sweet yet tart flavor, while the tongue-coating texture is almost unctuous and slippery, finishing with a soft, juniper-pepper spiciness. The combination of Bombay Sapphire, an ice-cold tonic, and a zesty, fresh lime wedge is the ultimate refresher.

Calvin Hosozawa, Wine Specialist, Yorba Linda

**AUSTIN CABERNET SAUVIGNON,  
PASO ROBLES****THE SIP SPECIAL \$21.99****REGULAR \$24.99**

The Hope family settled in Paso Robles more than 30 years ago. Since then, they have turned the Austin Hope label into one of the most consistent Cabernet Sauvignons in all of California. This wine is medium to full-bodied and has aromas of dark fruit with hints of vanilla and baking spices. On the palate, the fruit flavors are balanced with notes of black pepper, dark chocolate, and tobacco, while round tannins give way to lively acidity.

**PAIRS WELL WITH:** Grilled steak, roasted lamb, stuffed portobellos, or aged cheddar.

JD Buerge, Wine Specialist, Westwood Village

**CHATEAU MONTELENA CHARDONNAY,  
NAPA VALLEY****THE SIP SPECIAL \$79.99****REGULAR \$84.99**

Regardless of the vintage, Chateau Montelena never disappoints. The fact that I'm not a big fan of California Chardonnay makes this bottle even more rewarding. Incredibly aromatic, the ripeness is initially most pronounced with melon and orange blossom before slowly giving way to fresh peach, honeysuckle, and apricot. On the nose, there's very little overt oak influence, but it does come across subtly in the background as pie crust and toast. There's slightly more baking spice and crème brûlée on the finish, which is balanced by notes of Asian pear, mango, and pineapple. It's absolutely delicious!

**PAIRS WELL WITH:** Grilled salmon, baked halibut, and crab cakes.

Michael Contreras, Wine Specialist, Beverly Hills

**ANCIENT PEAKS RENEGADE,  
PASO ROBLES****THE SIP SPECIAL \$19.99****REGULAR \$22.99**

From the historic Santa Margarita Ranch, the southernmost vineyard in Paso Robles, comes this fantastic bottle featuring a blend of Syrah, Malbec, Petit Verdot, Zinfandel, and Petite Sirah. The grapes are grown on ancient seabed shale and are influenced by the Pacific Ocean, which is only a mere 14 miles away. Five different varieties are harvested over a two-week period, giving each its own set of qualities and nuances. After fermentation and blending, aging takes place in a variety of new and old French and American oak. This cumbersome process has resulted in the elegant and delicious Ancient Peaks Renegade. The color is deep purple in a glass and features aromas of tobacco, toast, and a bit of earth. On the palate, black cherry, ripe juicy berries, and notes of jam are met with a pinch of spice and a touch of cream.

**PAIRS WELL WITH:** Grilled house-made sausages, roast lamb, ribeye steak, or pasta with a hearty red sauce.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre

**CÔTE DES ROSES,  
LANGUEDOC****THE SIP SPECIAL \$18.99****REGULAR \$20.99**

This Rosé wine is from the Languedoc region of France and is made by winemaker, Gérard Bertrand. This blend of Grenache, Syrah, and Cinsault grapes has a pale pink color with bluish tints. It has aromas of summer fruits, cassis, redecarrant, rose, and grapefruit, while the palate has a fresh and balanced taste with notes of candy. The wine is bottled in a unique rose-shaped bottle that was designed by a young artist from the Ecole Boulle. Côte des Roses is a wine that celebrates the Mediterranean lifestyle and can be enjoyed all year long.

**PAIRS WELL WITH:** Shellfish, spicy dishes, or a variety of cheeses.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

**ACACIA PINOT NOIR, CARNEROS****THE SIP SPECIAL \$20.99****REGULAR \$24.99**

Acacia Pinot Noir is a red wine from the Carneros region of California, made by Acacia Winery. Pinot Noir grapes thrive in the cool climate and clay soils of Carneros, resulting in a silky smooth palate with flavors of red fruit, candy, and mineral. This wine has a dark ruby color and aromas of cherry, cranberry, raspberry, spice, and tea. Its medium body is met with moderate acid and soft tannins.

**PAIRS WELL WITH:** Roasted pork with herbs and fennel, mushroom risotto, and cheeses such as Brie, Gorgonzola, or mild Bleu cheese.

Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

**LA BORIE CÔTES DU RHÔNE, VILLAGES****THE SIP SPECIAL \$22.99****REGULAR \$24.99**

La Borrie Côtes du Rhône hails from a pristine, warm climate region in France. It is full-bodied and fruity, possessing hints of cherry, blueberry, and subtle earthy tones of mushroom. This wine also has a spicy, licorice scent on the nose.

**PAIRS WELL WITH:** Sausage, asparagus, and mashed potatoes.

Joshua Miller, Wine Specialist, Mulholland

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## JUSTIN SAUVIGNON BLANC, PASO ROBLES

THE SIP SPECIAL \$18.99

REGULAR \$22.99

Justin is one of the most iconic wineries to come out of Paso Robles. With a mission to make world-class Bordeaux-style blends, they planted their first vineyard back in 1981. Thanks to the climate diversity in the Paso area, their Sauvignon Blanc has aromas of bright citrus and tropical notes along with fresh herbs and minerality. The palate is clean and crisp, and the refreshing acidity keeps it all in balance.

**PAIRS WELL WITH:** Soft cheeses, seafood, and tapas.

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Tony Porras, CSW, Director of Wine & Spirits

## BELLE GLOS ROSÉ, SANTA MARIA

THE SIP SPECIAL \$21.99

REGULAR \$23.99

Belle Glos Rosé is made from Pinot Noir grapes grown in Sonoma County. The Belle Glos Rosé of Pinot Noir has a pale pink color along with aromas of summer fruits, cassis, redcurrant, rose, and grapefruit. This wine is also known as Oeil de Perdrix, which translates to “eye of the partridge” in French. The taste is fresh, balanced, and light.

**PAIRS WELL WITH:** Soft cheeses, seafood, and tapas.

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Jennifer Olivera, Wine and Spirits Buyer, Master Sommelier 1

## FELINO MALBEC, MENDOZA

THE SIP SPECIAL \$23.99

REGULAR \$27.99

Paul Hobbs is the founding partner and winemaker at Viña Cobos. Since 1988, Hobbs has been exploring the different terroirs of Mendoza, seeking out the most distinguished regions to produce amazing wines that uniquely express their origins. Made from grapes harvested in Lujan de Cuyo and the Uco Valley, this Malbec offers smoky, and sweet aromas of purple berries, paprika, coffee, and dried herbs. The palate is fresh and equally savory, complementing the medium-to-full body. Notes of red fruit, chocolate, toasted spice, and herbs are layered with dark cocoa flavors.

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Ricardo Coronado, Level 1 Court of Sommeliers, Westchester

## CLAUDE DE VAL ROSÉ, LANGUEDOC

THE SIP SPECIAL \$10.99

REGULAR \$11.99

Claude De Val Rosé is a blend of Grenache, Cinsault, and Syrah grapes. It is full-bodied, projecting hints of black cherry that lead to a bright finish with notes of quince and licorice spices. This Languedoc rosé will not have the acidity of its Provençal neighbor, but it is perfectly crisp and refreshing.

**PAIRS WELL WITH:** Citrus-laced salad or gorgonzola stuffed mushrooms.

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

Prices valid September 6 through October 3, 2023. 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.