

Bristol Farms

SIP & NOSH

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

JULY 2025



LOUIS JADOT POUILLY-FUISSE, BURGUNDY

REGULAR \$34.99

SIP SPECIAL \$29.99

Louis Jadot Pouilly-Fuisse is produced in Burgundy's Mâconnais region, where limestone-rich soils and gentle hills shape this Chardonnay with finesse and purity. Fresh apple, citrus, and white flower notes meet hints of toasted nut and soft oak on the palate of this elegant and creamy white.

PAIRS WELL WITH: Ceviche, raw oysters, or goat cheese.

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

FESS PARKER PINOT NOIR, STA. RITA HILLS

REGULAR \$29.99

SIP SPECIAL \$27.99

Grown in the cool, fog-kissed Sta. Rita Hills, Fess Parker Pinot Noir is vibrant, silky, and beautifully balanced. Lush cherry, cranberry, and delicate rose petal notes are complemented by a touch of earth and spice.

PAIRS WELL WITH: Seared ahi tuna or a classic charcuterie board.

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

ELOUAN PINOT NOIR, OREGON

REGULAR \$23.99

SIP SPECIAL \$20.99

Elouan Pinot Noir is crafted from premium grapes grown along Oregon's cool coastal valleys, where ocean breezes and diverse soils bring out vibrant fruit and layered character. Bright cherry and cranberry flavors lead the way to soft spice and a smooth, silky finish. Expect a fresh red that is elegant and easy to enjoy.

PAIRS WELL WITH: Fresh oysters or gazpacho

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

NOBILISSIMA PROSECCO, VENETO

REGULAR \$18.99

SIP SPECIAL \$14.99

Nobilissima proves that Italian Proseccos should not be considered a "low-cost" alternative to French Champagne. Glera grapes grown under the influence of a Mediterranean climate and Adriatic currents produce a wonderful Sparkling Wine. On the nose, crisp fruit and toasted brioche are followed by hints of stone fruit and minerality on the palate.

PAIRS WELL WITH: Sesame-glazed chicken salad.

Daniel Kline, Wine and Spirits Merchandiser,
BF Corporate Office

SAN SIMEON SAUVIGNON BLANC,
PASO ROBLES

REGULAR \$20.99 SIP SPECIAL \$15.99

San Simeon Sauvignon Blanc is a bright and refreshing white with intense flavors of citrus and pear. The nose reveals vibrant aromas of white peach and lime zest, while minerality expresses the rocky terroir of the vineyard. This structured and well-balanced wine shows a satisfying and lengthy finish.

PAIRS WELL WITH: Grilled swordfish, pesto linguine, or fresh summer salads.

Jose Cortes, Wine Specialist, BF South Pasadena



SPRITZ DEL CONTE CLASSICO,
NORTHERN ITALY

REGULAR \$19.99 SIP SPECIAL \$16.99

An iconic Italian Spritz that’s conveniently ready to drink. Indulge in the vibrant soul of La Dolce Vita with this refreshing European summer sipper. A bright orange color meets a bouquet of orange peel with a hint of aromatic herbs. On the palate, citrus-forward flavors are complemented by a bubbly and effervescent texture.

PAIRS WELL WITH: Scallop crudo or light pasta dishes.

Kyle Ezidro, Wine Specialist, BF Manhattan Beach

FONTANA CANDIDA FRASCATI,
LAZIO

REGULAR \$14.99 SIP SPECIAL \$12.99

Though Fontana Candida was started in 1958, this White Blend was one of ancient Rome’s most popular wines. Frascati is made of Malvasia, Trebbiano, and other grapes that are grown in porous, volcanic soils before being aged in stainless steel barrels. Enjoy delicious golden apple, pear, and almond notes on both the nose and palate.

PAIRS WELL WITH: Fresh seafood or light pasta dishes.

Erik Moreno, Court of Sommeliers Level 1, Wine Specialist, BF Santa Monica

G4 REPOSADO TEQUILA, JALISCO

REGULAR \$64.99 SIP SPECIAL \$59.99

G4 Reposado Tequila is crafted in Los Altos de Jalisco using rainwater and spring water. A smooth agave flavor with notes of citrus, caramel, and a touch of pepper results in a rich and clean spirit that is perfect for sipping.

PAIRS WELL WITH: Grilled flank steak, mole, or carnitas tacos.

Ray Moniz, Wine Specialist, BF Newport Beach

QR WINES RED WINE,
CALIFORNIA

REGULAR \$24.99 SIP SPECIAL \$19.99

QR Red Wine is a gorgeous blend of Malbec, Merlot, Syrah and Old Vine Zinfandel. Medium-bodied and ruby red in color, expect dark cherry, rich plum, and black currant flavors that lead to a lengthy finish with a hint of vanilla

PAIRS WELL WITH: Beef carpaccio or a refreshing tomato gazpacho.

Ygnacio Curiel, Wine Specialist, BF Hollywood

CHANDON BRUT ROSÉ,
YOUNTVILLE

REGULAR \$27.99 SIP SPECIAL \$23.99

Winemaker Pauline L’Hote and her skilled team at Chandon continue to innovate and delight our senses with California brightness and vibrancy. This bubbly Rosé offers aromas of almond, lemon chiffon, ripe apple, and white peach. Its medium body is crisp and light, showcasing hints of kiwi and Meyer lemon.

PAIRS WELL WITH: Ceviche, classic charcuterie, or white chocolate mousse.

Michael Contreras, Wine Specialist, BF West Hollywood

TIEFENBRUNNER PINOT GRIGIO,
TRENTINO-ALTO ADIGE

REGULAR \$18.99 SIP SPECIAL \$15.99

Enjoy crisp pear, citrus, and melon flavors while sipping Tiefenbrunner Pinot Grigio. This Italian white is grown in the foothills of the Dolomites in Alto Adige, where cool mountain air and calcareous soils create bright, expressive wines.

PAIRS WELL WITH: Goat cheese, creamy risotto, or grilled veggies.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

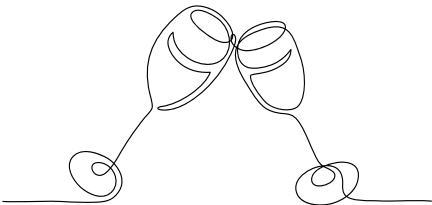
DAOU BODYGUARD,
PASO ROBLES

REGULAR \$44.99 SIP SPECIAL \$41.99

DAOU Bodyguard is a full-bodied red with an irresistibly smooth texture. A lush palate of blackberry, cherry, and vanilla is met with subtle notes of smoky tobacco and dark chocolate.

PAIRS WELL WITH: Grilled chicken and a loaded baked potato.

Joshua Miller, Wine Specialist, BF Woodland Hills



VILLA MARIA TAYLOR'S PASS
SAUVIGNON BLANC,
MARLBOROUGH

REGULAR \$24.99 SIP SPECIAL \$19.99

Hailing from New Zealand’s largest wine making region, Villa Maria has done it again. Taylor’s Pass is a single vineyard Sauvignon Blanc with ripe peach, kiwi, and tropical fruit aromas. A dry, medium body delivers enough minerality and juicy fruit flavor to whisk you into the warm days of summer.

PAIRS WELL WITH: Grilled prawns or Thai green curry.

JD Buerge, Wine Specialist, BF Westwood

LA CAÑA ALBARIÑO,
RÍAS BAIXAS

REGULAR \$24.99 SIP SPECIAL \$20.99

La Caña Albariño is a crisp white wine with impressive acidity. Mild apple and peach flavors linger, giving way to minerality and rocky notes on the lengthy finish.

PAIRS WELL WITH: Shellfish, white fish, or white sauce pastas.

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

THE PARING RED,
SANTA YNEZ VALLEY

REGULAR \$26.99 SIP SPECIAL \$24.99

Sourced from cool-climate vineyards in Santa Barbara County, The Paring Red is a bold Bordeaux-style blend bursting with black fruit, cassis, and dark chocolate. Smooth tannins and bright acidity give it a rich yet refined finish, while hints of tobacco and spice enhance depth and elegance.

PAIRS WELL WITH: Grilled filet mignon or herb-crusted lamb chops.

Jared Marchant, Wine Specialist, BF Palm Desert

DISCOVER:

— BRISTOL FARMS WINE & SPIRITS CATEGORY BUYER SHARES HER MONTHLY FEATURED BRAND —

Taste of Summer Elegance in Every Glass

As the golden days of July unfold, there's no better way to savor the season than with a chilled glass of Sancerre. Known for its crisp minerality, vibrant citrus notes, and refined elegance, Sancerre is the crown jewel of Loire Valley whites.

Rooted in centuries of winemaking tradition, Sancerre is primarily crafted from Sauvignon Blanc grapes grown in the region's iconic limestone, flint, and clay soils. These diverse terroirs give this wine its signature freshness, subtle complexity, and unmistakable sense of place. From the chalky slopes of Chavignol to the stony vineyards near Sury-en-Vaux, each bottle tells its own story.

This July, we invite you to discover the world of Sancerre, from classic producers to exciting new expressions. Whether you're pairing a glass with fresh seafood, goat cheese, or imbibing on a warm evening patio, Sancerre captures the essence of summer in every sip.

Raise a glass to sunshine, simplicity, and the timeless charm of the Loire.

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

DOMAINE DES BROSSES SANCERRE

REG \$32.99 SPECIAL \$29.99

DANIEL CHOTARD SANCERRE

REG \$39.99 SPECIAL \$34.99

LOUISE D'ARTOIS SANCERRE

REG \$32.99 SPECIAL \$23.99

NICOLAS IDIART SANCERRE

REG \$34.99 SPECIAL \$28.99