Bristol Farms SIP & NOSH

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



JEAN PIERRE POUILLY-FUMÉ, LOIRE VALLEY

REGULAR \$21.99

SIP SPECIAL \$19.99

Hailing from France's Loire Valley, Jean Pierre Pouilly-Fumé is a dry white wine made from Sauvignon Blanc grapes. The name "Pouilly-Fumé" refers to the wine's smoky aroma, which comes from the region's flinty soil. On the palate, expect crisp apple and citrus flavors.

PAIRS WELL WITH: Grilled jumbo shrimp and a fresh spring salad.

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

HAMPTON WATER ROSÉ, LANGUEDOC

REGULAR \$25.99

SIP SPECIAL \$16.99

Crafted in the Languedoc region of southern France, Hampton Water Rosé is bright, crisp, and beautifully balanced between fruity and acidic. On the palate, enjoy refreshing notes of ripe strawberry, citrus zest, and a hint of minerality.

PAIRS WELL WITH: Grilled seafood, summer salads, or a classic charcuterie board.

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

MELVILLE ESTATE PINOT NOIR, STA. RITA HILLS

REGULAR \$45.99

SIP SPECIAL \$42.99

Produced in Santa Barbara's Sta. Rita Hills, Melville Estate Pinot Noir offers enticing aromas of black tea, salted toffee, forest floor, and wild sage. Its silky texture and refreshing acidity give way to vibrant flavors of raspberry, pomegranate, and baking spice.

PAIRS WELL WITH: Herb-roasted chicken, grilled salmon, or wild mushroom risotto.

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

NOBILO SAUVIGNON BLANC, MARLBOROUGH

REGULAR \$16.99

SIP SPECIAL \$13.99

Nobilo Sauvignon Blanc boasts refreshing acidity and a hint of herbaceousness. Expect bright, tropical fruit flavors of pineapple, passion fruit, and zippy citrus in this Marlborough white.

PAIRS WELL WITH: Baja fish tacos with cilantro and lime crema.

Daniel Kline, Wine and Spirits Merchandiser, BF Corporate Office





NONINO AMARO

REGULAR 59.99

SIP SPECIAL \$53.99

Often used as a digestif, Nonino Amaro is a classic Italian liqueur with a 35% ABV. Aromas of fragrant mountain herbs meet with a bittersweet taste with subtle notes of orange and caramel.

PAIRS WELL WITH: Tiramisu or chocolate cake.

Marco Brunone, Wine Specialist, BF Rolling Hills

SAN GIORGIO ROSSO DI MONTALCINO, TUSCANY

REGULAR \$29.99

SIP SPECIAL \$21.99

San Giorgio Rosso di Montalcino features a fine bouquet of red berry with hints of black currant, black cherry, sage, and smoke. Firm and expressive on the palate, this 100% Sangiovese boasts multi-layered flavors of ripe berries, spice, and almond, all of which are flanked by velvety tannins. A respectable finish leaves soft cherry notes with traces of liquorice and salt.

PAIRS WELL WITH: Pizza, pasta, or a classic casserole.

Jose Cortes, Wine Specialist, BF South Pasadena

FOUR GRACES PINOT NOIR, WILLAMETTE VALLEY

REGULAR \$28.99

SIP SPECIAL \$25.99

Deep purple in appearance, Four Graces Pinot Noir offers a bouquet redolent of wild berry preserves. These aromas are then lifted by smooth notes of spice and followed by a well-balanced palate with soft, supple tannins.

PAIRS WELL WITH: Grilled lamb chops, rich pasta dishes, or aged cheeses.

Kyle Ezidro, Wine Specialist, BF Manhattan Beach

MARTINI & ROSSI ASTI, PIEDMONT

REGULAR \$17.99

SIP SPECIAL \$14.99

Known for making Vermouth since 1863, Martini & Rossi also makes some delicious sparkling wines. This Asti is made using 100% Moscato Bianco grapes grown in the northern region of Piedmont, yielding a sparkling wine that is low in alcohol and pleasantly sweet. Aromas of lemon sorbet and peach are found on the nose, while melon, apple, and pear flavors come through with crisp acidity and firm bubbles.

PAIRS WELL WITH: Fruit tarts or crispy French fries.

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

CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH

REGULAR \$45.99

SIP SPECIAL \$41.99

Cloudy Bay Sauvignon Blanc is a crisp and bright white wine bursting with tropical fruit notes. Balanced by vibrant acidity and a long mineral-driven finish, the palate is ripe with zesty citrus, white nectarine, and passion fruit flavors.

PAIRS WELL WITH: Oysters, prawns, and ceviche.

Ray Moniz, Wine Specialist, BF Newport Beach

ALDO CONTERNO NEBBIOLO, PIEDMONT

REGULAR \$57.99

SIP SPECIAL \$54.99

Known for being Piedmont's everyday table wine, Nebbiolo has stepped up its status with Aldo Conterno. Grown in some of the best real estate in Bussia, where Nebbiolo is king, this red is aged one year in French barrels, yielding flavors of chocolate, dried black cherry, spice, and rose petal dust. Ranked amongst Piedmont's foremost producers, any Aldo Conterno is a must-have.

PAIRS WELL WITH: Truffle and mushroom pizza, sage sausage, or veal agnolotti.

Ricardo Coronado, Wine Assistant, BF Santa Monica



SEA PEARL SAUVIGNON BLANC, MARLBOROUGH

REGULAR \$14.99

SIP SPECIAL \$12.99

Crafted from vineyards across Marlborough's sub-region of Awatere Valley, Sea Pearl Sauvignon Blanc is full of crisp aromas and flavors. Acidic notes of citrus and passion fruit are balanced by undertones of grass and ripe greens, giving this medium-bodied white freshness and complexity.

PAIRS WELL WITH: Spicy Asian cuisine, grilled fish, or summer salads.

Michael Contreras, Wine Specialist, BF West Hollywood

TURLEY ESTATE CABERNET SAUVIGNON, NAPA VALLEY

REGULAR \$72.99

SIP SPECIAL \$67.99

Turley Estate Cabernet Sauvignon is a single-vineyard, Certified Organic red known for its bold, smooth texture. The vineyard sits at the northern end of Napa Valley, surrounded by majestic oak trees and a 150-year-old olive grove. Rich volcanic and alluvial soils give this Cabernet Sauvignon complex notes of dried herbs, dark red fruit, and tobacco.

PAIRS WELL WITH: Birria and al pastor tacos.

Calvin Hosozawa, Wine Specialist, BF Yorba Linda

KNOB CREEK 9 YEAR KENTUCKY STRAIGHT BOURBON WHISKEY

REGULAR \$49.99

SIP SPECIAL \$44.99

Kentucky's Knob Creek 9 is aged in white oak, yielding a sweet, woody, and full-body spirit. This pre-Prohibition-style Bourbon has a fruity taste with aromas of toasted nuts, grain, and oak. You'll also find hints of smooth vanilla and layered caramel on the tongue.

PAIRS WELL WITH: Ribeye steak with garlic bread and mashed potatoes.

Joshua Miller, Wine Specialist, BF Woodland Hills

SEAN MINOR SAUVIGNON BLANC

REGULAR \$17.99

SIP SPECIAL \$14.99

Sean Minor is dedicated to producing quality wines at an approachable price. This Sauvignon Blanc has rich and complex aromas with notes of ruby grapefruit, citrus, and tropical fruit. On the palate, flavors of green apple, kiwi, and pink grapefruit shine with a hint of minerality.

PAIRS WELL WITH: Poultry dishes or cheeses like Brie, Swiss, Gouda and Gruyère.

JD Buerge, Wine Specialist, BF Westwood

KING ESTATE PINOT GRIS, WILLAMETTE VALLEY

REGULAR \$23.99

sunny day.

SIP SPECIAL \$19.99

King Estate Pinot Gris is created from grapes that are Certified Organic, biodynamic, and sustainably farmed. Late harvesting encourages the best expression of the fruit, and in the glass, a pale straw color borders on platinum. Aromas of citrus zest, ripe pear, and subtle yeastiness are followed by a palate of wet stone, melon, ripe apricot, and aromatic blossoms. All of these notes are in harmonic balance with crisp acidity and a slightly viscous mouthfeel.

PAIRS WELL WITH: Raw oysters, seared salmon, or roasted fowl.

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

TRIENNES ROSÉ, PROVENCE REGULAR \$18.99 SIP SPECIAL \$14.99

For more than 30 years, Domaine de Triennes has been making excellent wines with great respect to the environment and terroir. Triennes Rosé is an excellent example of a Provence Rosé, boasting a lovely bouquet of floral blossoms and strawberry fields. Light and elegant with wonderful acidity, this wine is perfect on a warm,

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

Jared Marchant, Wine Specialist, BF Palm Desert