

Bristol Farms

# SIP & NOSH

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

APRIL 2026



## BAILLY SANCERRE, LOIRE VALLEY

REGULAR \$34.99

SIP SPECIAL \$30.99

Produced in the village of Bué, Sylvain Bailly Sancerre is deeply shaped by the local terroir, where chalk and clay limestone soils create wines known for purity, balance, and a consistent mineral-driven structure. This white delivers bright citrus, lemon, and green apple notes lifted by zesty acidity and floral undertones, giving it a clean and vivid profile.

**PAIRS WELL WITH:** Fresh shellfish, goat cheese, or arugula salad.

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

## MCINTYRE PINOT NOIR, SANTA LUCIA HIGHLANDS

REGULAR \$36.99

SIP SPECIAL \$32.99

Vibrant and earthy, this bright Pinot Noir shows lively cherry and pomegranate notes balanced by touches of earthy loam and clipped sagebrush. The vines, which were planted in 1973, are some of the oldest in the Saint Lucia Highlands, yielding grapes with more concentration and complexity.

**PAIRS WELL WITH:** Herb-roasted chicken, grilled salmon, or a seasonal mushroom risotto.

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

## MIRABEAU PURE ROSÉ, PROVENCE

REGULAR \$27.99

SIP SPECIAL \$25.99

Mirabeau combines Grenache, Syrah, Cinsault, and Mourvèdre to create its flagship Rosé. At first sip, this pale pink wine greets the nose with hints of white peach, pear, and zesty grapefruit. Red berry flavors are followed by vibrant citrus notes with wonderful minerality and a long finish.

**PAIRS WELL WITH:** A burrata salad with fresh citrus and grilled fennel.

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Daniel Kline, Bristol Farms Merchandiser, Wine & Spirits

## BURGANS ALBARIÑO, SPAIN

REGULAR \$21.99

SIP SPECIAL \$18.99

Despite being fresh and fruity, Burgans Albariño maintains a dry structure with a hint of salinity. Aromas of peach and citrus mingle with a bite of green apple, and on the palate, a beautiful blend of stone fruit and jasmine lingers.

**PAIRS WELL WITH:** Paella or grilled seafood.

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Amy Spain, Wine Specialist, BF Rolling Hills

**AVERAEN PINOT NOIR,  
WILLAMETTE VALLEY**

REGULAR \$26.99

SIP SPECIAL \$21.99

Between its medium body and fine tannins, this Pinot Noir boasts a great structure with cherry and whole leaf tea notes. On the palate, strawberry, vanilla, and cracked pepper flavors are followed by cherry and earthy spice.

**PAIRS WELL WITH:** Lamb chops, filet mignon, or grilled salmon.

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

**AU BON CLIMAT PINOT NOIR,  
SANTA BARBARA COUNTY**

REGULAR \$29.99

SIP SPECIAL \$27.99

Hailing from California's Central Coast, this Burgundian-style red is extremely fruit-forward and smooth. Subtle aromas of cherry, raspberry, and strawberry pave the way for a juicy texture with lingering tannins and a polished finish

**PAIRS WELL WITH:** Soft cheeses, grilled lamb, or roasted chicken.

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

**ST-GERMAIN ELDERFLOWER  
LIQUEUR, FRENCH ALPS**

REGULAR \$44.99

SIP SPECIAL \$41.99

Sweet yet balanced, this French liqueur is made from handpicked elderflower blossoms in the French Alps. Delicate notes of honeysuckle and tropical fruit lead to ripe peach and pear flavors with undertones of citrus.

**PAIRS WELL WITH:** A fresh fruit sorbet.

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

**DOMAINE OTT ROSÉ, PROVENCE**

REGULAR \$56.99

SIP SPECIAL \$53.99

Provence has a long-established reputation for producing some of the world's most elegant Rosés. The Mediterranean influences and limestone-based soils of the coastal terroir enhance minerality, creating fruit-driven profiles with subtle spice. This bottle showcases delicate notes of white peach, apricot, passion fruit, and hints of citrus zest, all carried by clean acidity.

**PAIRS WELL WITH:** Fresh crab, light salads, or grilled shrimp.

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

**TERLATO PINOT GRIGIO, VENETO**

REGULAR \$25.99

SIP SPECIAL \$21.99

Hailing from Friuli's hillside vineyards, Terlato Pinot Grigio boasts a clean and expressive profile with depth. The region's cool climate and mineral-rich soils help shape the wine's balance, texture, and aromatic clarity. On the nose, bright citrus, ripe peach, and pear complement floral flavors and a crisp mineral finish.

**PAIRS WELL WITH:** Shellfish, light salads, or grilled veggies.

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Ygnacio Curiel, Wine Specialist, **BF Hollywood**

**VIETTI MOSCATO D'ASTI,  
PIEDMONT**

REGULAR \$21.99

SIP SPECIAL \$18.99

At first sip, this gentle white opens up with an extraordinarily fresh bouquet of orange blossom, jasmine, and elderflower. It showcases a bright, straw-yellow hue with gentle yet persistent foam.

**PAIRS WELL WITH:** Fruity desserts, pastries, and Castelmagno cheese.

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Michael Contreras, Wine Specialist, **BF West Hollywood**

**SAGAMORE DOUBLE OAK RYE  
WHISKEY, MARYLAND**

REGULAR \$63.99

SIP SPECIAL \$59.99

Based in Baltimore, Sagamore was created by Under Armour founder Kevin Plank. On the palate, smooth caramel and toasted coconut flavors meet undertones of chocolate, oak, and black pepper.

**PAIRS WELL WITH:** Chocolate desserts.

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

**HITCHING POST "HOMETOWN"  
PINOT NOIR, SANTA BARBARA  
COUNTY**

REGULAR \$33.99

SIP SPECIAL \$29.99

Hitching Post Wines operates out of Buellton in the Santa Ynez Valley, crafting light-bodied Pinots that beautifully reflect the local terroir. Aromas of cherry, raspberry, and cranberry pave the way to an earthy palate that's ripe with herbaceous and spicy undertones.

**PAIRS WELL WITH:** Pork tenderloin, mushroom risottos, or tangy red sauce pastas.

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

**COLLEMASSARI VERMENTINO,  
TUSCANY**

REGULAR \$19.99

SIP SPECIAL \$15.99

A Tuscan Vermentino from the Montecucco region, this Italian white boasts aromas of lemon, green apple, and white blossom. The palate is juicy and medium-bodied, featuring citrus, tropical fruit, and mineral-forward flavors rounded out by zesty acidity.

**PAIRS WELL WITH:** Fresh oysters, antipasti, or a grilled octopus salad.

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

**KING ESTATE PINOT GRIS,  
WILLAMETTE VALLEY**

REGULAR \$23.99

SIP SPECIAL \$19.99

At King Estate Winery, late harvesting has encouraged the best expression of this Pinot Gris. The nose bursts with citrus zest and ripe pear, while the palate offers more complex flavors of wet stone, melon, ripe apricot, and aromatic blossoms. Crisp acidity and a slightly viscous mouthfeel make this lush and full-bodied.

**PAIRS WELL WITH:** Seared salmon or roasted fowl.

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

**BECKMAN VINEYARDS CUVÉE,  
SANTA YNEZ VALLEY**

REGULAR \$27.99

SIP SPECIAL \$23.99

Beckman Vineyards puts a Syrah-heavy spin on the traditional Rhone GSM blend, yielding a deeply satisfying and layered wine. Vibrant red fruit and floral aromas lead to flavors of dark fruit and pepper, while supple tannins linger in a satisfying finish.

**PAIRS WELL WITH:** Roasted duck with a cherry glaze.

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

**VIE VITÉ ROSÉ, PROVENCE**

REGULAR \$26.99

SIP SPECIAL \$23.99

From the land of Rosé, this fruit-forward wine is produced by Domaine Sainte-Marie near Saint-Tropez. It's crisp, dry, and elegant, showcasing notes of strawberry, cherry, and citrus.

**PAIRS WELL WITH:** A fruit platter or a classic charcuterie board.

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