

Bristol Farms

SIP & NOSH

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

JULY 2026



DANIEL CHOTARD SANCERRE, LOIRE VALLEY

REGULAR \$39.99

SIP SPECIAL \$34.99

Daniel Chotard sources grapes from the chalky limestone soils of France's Loire Valley, crafting a classic expression of Sauvignon Blanc that's shaped by its mineral-driven terroir and traditional winemaking. Crisp and elegant, this Sancerre opens with vibrant notes of lemon and green apple. Flinty minerality with a subtle hint of fresh herbs leads to a clean, zesty finish.

PAIRS WELL WITH: Oysters, goat cheese salads, or grilled halibut with a squeeze of lemon.

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

SMITH & HOOK SAUVIGNON BLANC, PASO ROBLES

REGULAR \$22.99

SIP SPECIAL \$19.99

The cooling Pacific influence of California's Central Coast helps preserve the grapes natural acidity while bringing out ripe fruit character, reflecting the balance that Smith & Hook is known for. This bottle is bright and expressive, delivering lively notes of grapefruit, lime zest, green apple, and a hint of fresh-cut herbs.

PAIRS WELL WITH: Grilled shrimp, goat cheese salads, or herb-roasted chicken.

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

CASTELLARE CHIANTI CLASSICO, ITALY

REGULAR \$31.99

SIP SPECIAL \$24.99

A bright, ruby red Chianti Classico that shows well-integrated aromas of tart red cherry, tobacco, sunbaked earth, and a hint of cedar spice. On the palate, a firm structure and refreshing acidity contribute to its versatile and food-friendly profile.

PAIRS WELL WITH: Burgers, hearty pastas, or pizza.

Michael Contreras, Wine Specialist, BF West Hollywood

MOULIN GASSAC PICPOUL, LANGUEDOC

REGULAR \$15.99

SIP SPECIAL \$13.99

Hailing from the coastal Languedoc region in southern France, Picpoul is a native grape that translates to "lip stinger." Despite its name, this fruit creates a lovely pale gold wine with enticing aromas of yellow flowers and fresh acidity on the finish.

PAIRS WELL WITH: Smoked salmon, shrimp ceviche, or fresh shellfish.

Amy Spain, Wine Specialist, BF Rolling Hills

G4 TEQUILA BLANCO, JALISCO

REGULAR \$49.99

SIP SPECIAL \$45.99

As the original model for Tequila Matchmaker's Verified Additive-free Program, G4 Tequila Blanco is a unique 50/50 mix of captured rainwater and spring water from Jalisco's famous El Pandillo Distillery. Embodying the purest expression of Blue Weber agave, it delivers a silky texture and delicate minerality.

PAIRS WELL WITH: Fish tacos, ceviche, or grilled shrimp.

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

HENRI BOURGEOUS SANCERRE, LOIRE VALLEY

REGULAR \$36.99

SIP SPECIAL \$32.99

Crisp acidity, tangy zest, ripe pear, and flinty notes dominate the palate. The lingering finish is clean and citrusy, while the Sancerre's mineral-driven profile captures the essence of chalky limestone and clay soils spread throughout the eastern edge of the Loire Valley.

PAIRS WELL WITH: Goat cheese salads, herb-roasted chicken, or grilled white fish.

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

MAMAMANGO MOSCATO, PIEDMONT

REGULAR \$15.99

SIP SPECIAL \$11.99

A delicious blend of Moscato and real mango purée. Aromas of citrus, honeysuckle, and guava lead to flavors of apricot jam and ripe mango. The wine is bubbly and lively, featuring a rich, lush creaminess and a long finish full of tropical fruit notes.

PAIRS WELL WITH: Cheese and charcuterie boards, fruit platters, or freshly-baked pastries.

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

APEROL APERITIVO, VENETO

REGULAR \$37.99

SIP SPECIAL \$29.99

Aperol is a bright and bittersweet Italian apéritif that's perfect for poolside lounging on a hot summer day. This bright orange liqueur bursts with flavors of orange peel, rhubarb, and a light herbal finish.

PAIRS WELL WITH: Pizza, risotto, or marinated olives.

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

BEAU VIGNE "HERO" RED BLEND, CALIFORNIA

REGULAR \$49.99

SIP SPECIAL \$18.99

Rich and full-bodied, Beau Vigne's Hero Red is a Bordeaux-style blend made from 62% Cabernet Sauvignon, 24% Merlot, 8% Petite Sirah, and 6% Cabernet Franc. Flavors of blackberry, dark cherry, blueberry, vanilla, and dark chocolate erupt from the glass, giving way to an elevated yet soft finish.

PAIRS WELL WITH: Short ribs, lamb chops, or pastas with red sauce.

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

SAN SIMEON CABERNET SAUVIGNON, PASO ROBLES

REGULAR \$28.99

SIP SPECIAL \$26.99

At first sip, aromas of spiced berries and chestnuts pave the way to delicate notes of strawberry and blackberry. The palate is warmed up by herbaceous hints of licorice and a custardy finish, making this an elegant yet approachable Cabernet.

PAIRS WELL WITH: A lamb dinner with garlic mashed potatoes and grilled asparagus.

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

**CLOS DES LUNES BLANCHE,
BORDEAUX**

REGULAR \$27.99

SIP SPECIAL \$21.99

A notable white Bordeaux composed of Semillon and Sauvignon Blanc grapes. White flowers and subtle tropical fruits mingle with flavors of green apple, peach, and pear, yielding balanced acidity and a dry finish.

PAIRS WELL WITH: Maryland-style crab cakes or spicy Thai cuisine.

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

**KING ESTATE PINOT GRIS,
WILLAMETTE VALLEY**

REGULAR \$23.99

SIP SPECIAL \$19.99

Created from certified biodynamic grapes, Pinot Gris is the mainstay of King Estate. Late harvesting has encouraged the best expression of the fruit, resulting in a nose that's ripe with citrus zest, pear, and subtle yeast. On the palate, wet stone, melon, ripe apricot, and aromatic blossoms are balanced by crisp acidity and a slightly viscous mouthfeel.

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

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

**MORGON DOMAINE JAVERNIÈRE,
BEAUJOLAIS**

REGULAR \$27.99

SIP SPECIAL \$20.99

Slightly bolder than your standard Gamay, this French red opens with dark fruit aromas, cassis, and cherry. Mellow tannins and a solid structure hold together the complex, medium-to-heavy body.

PAIRS WELL WITH: Baby back ribs, hot dogs, or BBQ chicken.

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

**BELLE GLOS ROSÉ,
SONOMA COUNTY**

REGULAR \$23.99

SIP SPECIAL \$21.99

Strawberry and watermelon aromas are complemented by a bright, wild berry taste while sipping this Sonoma County Rosé. Despite having a bit more weight and a medium body, the silky yet crisp texture keeps the profile light and playful.

PAIRS WELL WITH: Grilled halibut, shrimp scampi, or turkey sandwiches.

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

**PEJU SAUVIGNON BLANC,
NAPA VALLEY**

REGULAR \$29.99

SIP SPECIAL \$24.99

Praised for its clean finish and crisp minerality, this sustainable, all-American white showcases a balance between tropical and citrus fruit flavors. Passion fruit, grapefruit and lime are enhanced by bright acidity and subtle herbal notes on the palate.

PAIRS WELL WITH: Sushi, oysters, or grilled chicken.

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

