

Bristol Farms

# SIP & NOSH

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

APRIL 2024



April is the month when Mother Nature gives all the signals that the season has changed. However, us wine enthusiasts know that April also signals the arrival of the new vintage rosés and zesty Sauvignon Blancs. That said, it's a great time to gather with friends and family to enjoy these crisp and refreshing wines. When visiting our stores, please ask our department managers what's new and exciting from the 2023 vintage. In the meantime, here are some fun dates about April to share with friends while enjoying a glass of wine:

April 1: April Fools Days

April 17: Blah, Blah, Blah Day

April 7: National No Housework Day

April 22: Passover starts at sundown

Please enjoy and drink outside the picnic box!

**TONY PORRAS, CSW, DIRECTOR OF WINE & SPIRITS**

**ANDREW MURRAY VIOGNIER, SANTA BARBARA COUNTY**  
THE SIP SPECIAL \$29.99                      REGULAR \$32.99

Long-time Central Coast Winemaker, Andrew Murray, has been using sustainable farming and green business methods since the early 1990s. Andrew Murray Viognier, sourced from Santa Rita Hills, Santa Maria, and Santa Ynez Valley, is a fragrant and delicate expression of Viognier. It has a pale gold color along with delicately perfumed flowers, honey, and nuts on the nose. Flavors of white peach, spice, and citrus meet a luxurious mouthfeel and a long creamy finish on the palate.

**PAIRS WELL WITH:** Springs Vegetables, French triple-cream cheese, or butter-basted scallops.

Neal Wasserman, Court of Sommeliers Level 1, La Cumbre, Santa Barbara

**BELL'AJA BOLGHERI, DOC 2021**  
THE SIP SPECIAL \$37.99                      REGULAR \$41.99

Bell'Aja is a clear testimony of how a Bordeaux cut meets harmoniously with the terroir of Bolgheri. A real second vintage that combines immediate pleasantness with complexity, demonstrating a character deeply linked to its area of origin. This wine is purple in appearance and exhibits a bouquet of wild berry preserves while being lifted by smooth notes of spice. On the palate, it is beautifully balanced by supple and velvety tannins.

**PAIRS WELL WITH:** Ravioli with duck ragout, grilled lamb chops, or roasted pork.

Jose Cortes Wine Specialist, South Pasadena

**STEREO BREWING COMPANY PERFECT DAY IPA, PLACENTIA**

THE SIP SPECIAL \$13.99

REGULAR \$15.99

Stereo Brewing Company owner and operator, Rick Smets, mixes his love of music and brewskies to produce amazing beers! This West Coast IPA has an ABV of 7.2% and is an extremely balanced blend of Centennial, Citra, Chinook, Cascade, and Simcoe hops with a crisp finish. Sit back, relax, and have a Perfect Day!

**PAIRS WELL WITH:** Tacos, burgers, and good music.

Ray Moniz, Wine Specialist, Newport Beach

**FLOWERS SONOMA COAST ROSÉ**

THE SIP SPECIAL \$31.99

REGULAR \$36.99

The rugged Sonoma Coast, with its coastal ridges and cool climate, produces exquisite Rosés. Flowers Sonoma Coast Rosé is an elegant wine that boasts notes of rose petals and wild strawberries.

**PAIRS WELL WITH:** Citrus and herb-grilled shrimp.

Hilary Brammer, Wine, and Spirits Category Buyer

**SCHLOSS GOBELSBURG GRÜNER VELTLINER, KAMPTAL**

THE SIP SPECIAL \$17.99

REGULAR \$19.99

Made in one of Austria's oldest wineries, with a documented history dating back to 1171, Schloss Gobelsburg Grüner Veltliner is made using organically grown grapes from both the upper and lower parts of the valley. The grapes grown in the upper valley provide freshness, while grapes from the lower valley add maturity. This white wine is made using stainless steel, ensuring crisp and bright minerality. Since it is finished at a low alcohol level, this is the perfect wine for brunch. You'll also find aromas and flavors of ripe peach, green pear, and crisp lemon.

**PAIRS WELL WITH:** Dim sum, spring salads, or Bristol Farms poke.

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

**PEGAU CUVÉE SÉTIER CÔTES DU RHÔNE VILLAGE**

THE SIP SPECIAL \$22.99

REGULAR \$25.99

Pegau Cuvée Sétier is a medium-bodied red wine that features hints of smoke and a floral aroma. On the palate, you'll find blackberry and spiced plum.

**PAIRS WELL WITH:** Lamb with mashed potatoes and steamed vegetables.

Joshua Miller, Wine Specialist, Mulholland

**MELVILLE CHARDONNAY, SANTA RITA HILLS**

THE SIP SPECIAL \$42.99

REGULAR \$47.99

Melville Winery is owned by father and son duo, Ron and Chad Melville, and has the talented Greg Brewer as their winemaker. After owning several vineyards in Napa, Ron Melville came to Santa Rita and never looked back. The microclimate of the Santa Rita Hills appellation, which is characterized by cool temperatures, prominent coastal winds, and foggy mornings, is well suited for growing the grapes of Burgundy. Melville Chardonnay, made from grapes grown without synthetic pesticides, fertilizers, or herbicides, offers aromas of toast, white peaches, and grapefruit. Fresh impressions of Meyer lemon, Gala apple, and jasmine frame a rich and smooth mouthfeel on the mid-palate, while a crisp streak of acidity and minerality anchors the wine's bright and vibrant finish. Pair with grilled salmon cakes or scallops, and crab legs.

**PAIRS WELL WITH:** Grilled salmon cakes, scallops, and crab legs.

Michael Contreras, Wine Specialist, Beverly Hills

**PEJU SAUVIGNON BLANC**

THE SIP SPECIAL \$24.99

REGULAR \$29.99

In 1983, Tony and Herta Peju purchased 30 acres of land in the Rutherford district of Napa Valley. This winery remains family-owned by their daughters Ariana and Lisa, both of whom are running the business today. Peju Sauvignon Blanc showcases a balance of fruit and floral flavors, with a palate that is refined, elegant, and complemented with a pop of brightness.

**PAIRS WELL WITH:** Shellfish, roasted vegetables, or fresh fish.

Calvin Hosozawa, Wine Specialist, Yorba Linda

**DECOY CALIFORNIA RED WINE**

THE SIP SPECIAL \$20.99

REGULAR \$22.99

Over 30 years ago, vintners Dan and Margaret Duckhorn planted their roots in California to create some iconic wine brands. Decoy California Red Wine is a part of the Duckhorn portfolio, and it is a special blend primarily made of Cabernet Sauvignon and Merlot grapes. This wine features aromas of plum, boysenberry, and cherry along with hints of baking spice and a touch of oak. On the palate, notes of juicy red and black berries give way to plush tannins and a silky finish.

**PAIRS WELL WITH:** Grilled sausages, lamb burgers, Kalbi short ribs, or a salmon salad.

JD Buerge, Wine Specialist, Westwood Village

### JEAN REVERDY SANCERRE BLANC

THE SIP SPECIAL \$39.99

REGULAR \$42.99

Jean Reverdy Sancerre is imported by Kysela Pere et Fils and is made from select parcels from the villages of Verdigny, Saint-Satur, Sancerre, and Thauvenay. The diversity of soils brings complexity, power, and minerality to the wine, giving it intense aromas of flintstone, citrus, white peach, and linden flowers. It is rich and fresh in the mouth, featuring notes of minerality and citrus with a long finish. Jean Reverdy Sancerre Blanc is perfectly balanced, clean, and pure.

**PAIRS WELL WITH:** Shrimp, fresh fish, and jambalaya.

Ryan Bowder; Wine Specialist, Rolling Hills (CWS)

### NICOLAS IDIART SANCERRE

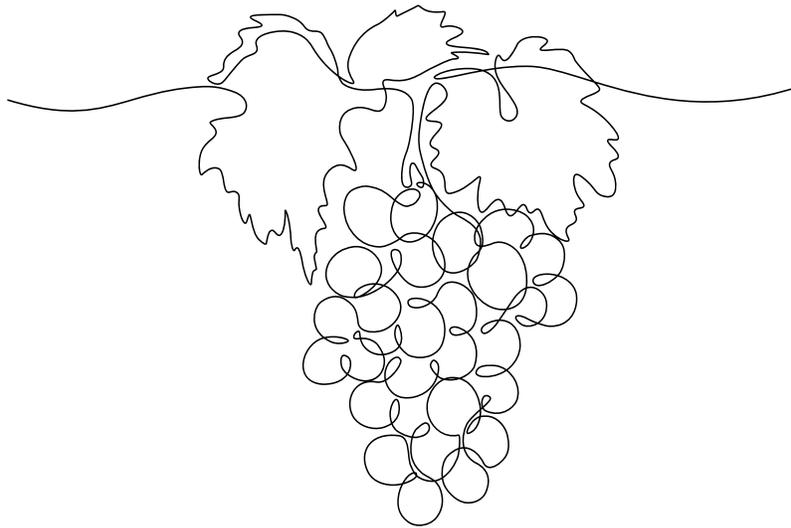
THE SIP SPECIAL \$26.99

REGULAR \$32.99

Nicolas Idiart Sancerre is made from 30-year-old vines that are planted on dry, chalky rocks called "caillotte." This intensely aromatic Sauvignon Blanc boasts notes of citrus, pink grapefruit, crushed rocks, and stone fruit. The mouthfeel is that of a classic Sancerre that is vibrant, fresh, and mineral-forward.

**PAIRS WELL WITH:** Seafood, spicy cuisine, and grilled veggies.

Tony Porras, CSW, Director of Wine, Beer, and Spirits



Prices valid April 3 through April 30, 2024. 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.