

Varietal of the Month

SAUVIGNON BLANC

Oliver's
Real Food. Real People.®

SEPTEMBER 2024

We're celebrating the crisp, refreshing elegance of Sauvignon Blanc. The folks on our wine team have each selected their favorite to feature from a range of styles - try them each at special pricing all month long. Make sure to flip this over to discover more about 'Sauv Blanc' including pairing notes and more!



QUIVIRA
Sauvignon Blanc
2022, Sonoma County

"This 91-point wine is local, sustainable, and delicious. Mostly Sauvignon Blanc with a hint of Semillon for complexity, it offers grapefruit, lemon, peach, and herbal notes with vibrant acidity. Cheers!"

Brandon Witwicki
Windsor Wine Manager

16⁹⁹
+crv

regularly \$22.99
save \$6



FROG'S LEAP
Sauvignon Blanc
2022, Napa Valley

"Loaded with stone and citrus fruits, this Sauv Blanc is incredibly balanced with driving mineral throughout - a major benefit from fermentation and aging in concrete eggs. A Napa Valley classic!"

Justin Bowman
Cotati Wine Manager

24⁹⁹
+crv

regularly \$33.99
save \$9



OLIVER'S OWN
Sauvignon Blanc
2022, North Coast

"This is a lively and aromatic Sauvignon Blanc with zesty citrus flavors and tropical notes. Great for a warm afternoon, or pair with a Greek salad. Cheers!"

David Riley
Stony Point Wine Manager

8⁹⁹
+crv

regularly \$12.99
save \$4



STUHMULLER
Sauvignon Blanc
2023, Alexander Valley

"We are loving this brand new addition to Oliver's! Exciting aromatics, with notes of pear, lemon, and melon on the palate. Finishes with zippy acid, this is a must have for Sauvignon Blanc lovers!"

Josh Kirchhoff
Corporate Wine &
Liquor Coordinator

13⁹⁹
+crv

regularly \$27.99
save \$14



SPY VALLEY
Satellite Sauvignon Blanc
2022, Marlborough, NZ

"Sustainably crafted. Fresh herbs layered with an array of ripe fruit: passion fruit, pineapple, and green apple. Refreshing!"

Matteo Polverari
Montecito Wine Manager

11⁹⁹
+crv

regularly \$17.99
save \$6

so much
more than just a
Great Wine



THE CAP

Screw caps often are preferred because they offer a tighter seal, which helps preserve the wine's fresh, vibrant character and maintain its bright acidity.

THE COLOR

Typically exhibits a pale yellow to pale straw color with hints of green. The greenish tint reflects the wine's youth and high acidity. As it ages, the color can deepen slightly to a more golden hue

THE YEAR

Generally best consumed young, within 1-3 years of the vintage, to fully appreciate its fresh, vibrant characteristics.

AROMAS

Citrus fruits, grass, green bell pepper, fresh herbs, tropical fruits, and mineral notes are all common in Sauvignon Blancs.

ALCOHOL CONTENT

Moderate alcohol content, ranging from 12% to 14%. The precise level can vary depending on the region and the winemaking style.

drink this

eat that



VEGETABLES

Spring vegetables including leeks, peppers, eggplant, and asparagus.



DAIRY

Especially chèvre, yogurt, crème fraîche, feta, and Gruyère.



PASTA

Light or oil-based pastas, pesto pastas and pasta primavera.



WHITE MEAT

This wine enhances the flavor of chicken, turkey, and pork chops.



SEAFOOD

The crispness of the wine pairs well with shellfish, fish, and grilled shrimp.

Oliver's
Real Food. Real People.®

four locations to serve you better

COTATI 707-795-9501 MONTECITO 707-537-7123 STONY POINT 707-284-3530 WINDSOR 707-687-2050

Pricing in this publication is good through Monday, September 30, 2024.