

WINERY OF THE MONTH

September 2024
Oliver's
Real Food. Real People.®



Oliver's is pleased to announce Bonterra as the Winery of the Month for September. September is Organic Month, and we are celebrating by selecting Bonterra as our Winery of the Month. A Certified B Corporation located in beautiful Mendocino County, Bonterra specializes in handcrafted, organically grown wines. Their commitment to their mission and quality has earned them the distinction of being the best-selling Organically Grown Wine in the country.

Mendocino County is heaven on earth for grapes. Hot, dry summers, rich soils, and an amazing diversity of plants and wildlife make it the ideal place to grow grapes organically. 25% of grapes grown in Mendocino County are farmed organically, compared to 3% of grapes grown in California overall.

Bonterra passionately believes that organic grapes make better wine and has produced wines from 100% organically grown grapes since 1993. Bonterra farms 915 acres, all of which are located within a 30 mile radius of their home, McNab Ranch. Organic certification means that Bonterra doesn't use any synthetic pesticides or fertilizers and they go through significant auditing every year to make sure all of their practices meet or beat USDA regulations.

Their grapes are grown using certified organic vineyard practices, such as composting, cover crops, and biodiversity, which result in vineyards that are not only well managed but also beautiful to look at. Joining the vines are olive trees, poppies, lavender and assorted cover crops.

These organic practices produce grapes that offer a quality of fruit and vibrancy of taste that allows them to create wines that express the purity and intensity of each varietal's unique character. You can taste their natural commitment to producing wines of great taste and excitement in every sip of Bonterra, which is why they believe their wines are among the very best you'll experience.

Wine of the Month September 2024

Bonterra Sauvignon Blanc, 2023 California



A brilliant, pale straw color invites you in. Starting with refreshing aromas of grapefruit. As you drink, you'll notice layers of kumquat, mango, and passion fruit, with hints of lime zest throughout. It is crisp and lively with a mouthwatering finish that brings you back for more

\$9.99

A BOTTLE^{+CRV}

REGULARLY **\$17.99**

SAVE **\$8.00**



Featured at Oliver's for September



Bonterra Cabernet Sauvignon, 2022 California

A blend of Cabernet Sauvignon with Petite Sirah and small amounts of Malbec add richness, texture, color, and spice to the wine. Black cherry and black currant fruits fill the mouth with subtle notes of leather, tobacco and pencil shaving following. A generous, rich mouthfeel is surrounding the medium-bodied wine with structure and layers of ripe tannins.

\$12.99+CRV a bottle, regularly \$19.99 🍷🍷🍷🍷

Bonterra Chardonnay, 2022 California

Pleasing fruit aromas of pear, green apple, and citrus are framed by an enticing thread of flower blossom and spice. The palate is rich and creamy with uplifted acidity and subtle toast on the finish. This Chardonnay will continue to evolve for up to four years of additional cellaring.

\$9.99+CRV a bottle, regularly \$17.99 🍷🍷🍷🍷

Bonterra Zinfandel, 2022 California

Blending Petite Sirah into this Zinfandel gave it greater perfume, color and complexity in the glass. Luscious aromas of strawberry, cranberry, and plum on the nose. A rich palate of red fruit is framed by a subtle thread of white pepper and licorice. The generous mid-palate showcases a good tannin structure and balanced acidity followed by a lingering, bold finish.

\$12.99+CRV a bottle, regularly \$17.99 🍷🍷🍷🍷



TAVERN

OFF THE GREEN

JOIN US DAILY 11AM-8PM
KITCHEN HOURS 11AM-7PM
INSIDE OLIVER'S MARKET WINDSOR



WINDSOR'S BEST-KEPT SECRET

HAPPY HOUR SPECIALS
ALL WEEK LONG!
MONDAY THROUGH SATURDAY 4-6PM
& ALL DAY SUNDAY!