

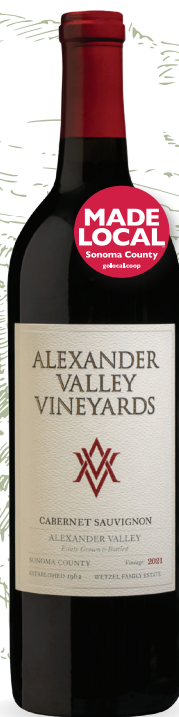
Varietal of the Month

CABERNET SAUVIGNON

Oliver's
Real Food. Real People.®

DECEMBER 2024

We're celebrating the complex flavors of Cabernet Sauvignon. 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 Pinot Noir including pairing notes and more!



ANGELINE

Cabernet Sauvignon

2021, California

“Angeline consistently delivers affordable Cabernet, sourced from Sonoma Valley, Monterey, and Paso Robles. Fruit-forward with soft tannins, aged in 40% new French and American oak for 12 months.”

Matteo Polverari
Montecito Wine Manager

9⁹⁹
+crv

regularly \$15.99
save \$6

OLIVER'S OWN

Cabernet Sauvignon

2017, Sonoma County

“To say we're proud of this wine is an absolute understatement! This beauty mixes dark red and black fruits, intertwining with subtle spice and cassis. This gem of a Cab will stand up nicely to your Prime Rib Roast.”

Josh Kirchhoff
Corporate Wine & Liquor
Coordinator

12⁹⁹
+crv

regularly \$18.99
save \$6

ALEXANDER VALLEY

Cabernet Sauvignon

2021, Alexander Valley

“This blend is 95% Cabernet Sauvignon, 2% Merlot, 2% Malbec, and 1% Petit Verdot. It offers juicy cherry and blackberry notes upfront, with medium tannins providing structure and a dry finish. Ideal for grilled red meats.”

Justin Bowman
Cotati Wine Manager

21⁹⁹
+crv

regularly \$34.99
save \$13

MAZZOCCO

Cabernet Sauvignon

2020, Sonoma County

“This Cabernet Sauvignon offers a rich and full-bodied profile with notes of dark berries, plum, and a hint of oak. Its well-balanced tannins and smooth finish make it an excellent choice for pairing with hearty dishes like steak or lamb, or simply enjoying on its own.”

David Riley
Stony Point Wine Manager

14⁹⁹
+crv

regularly \$26.99
save \$12

RABBLE

Cabernet Sauvignon

2021, Paso Robles

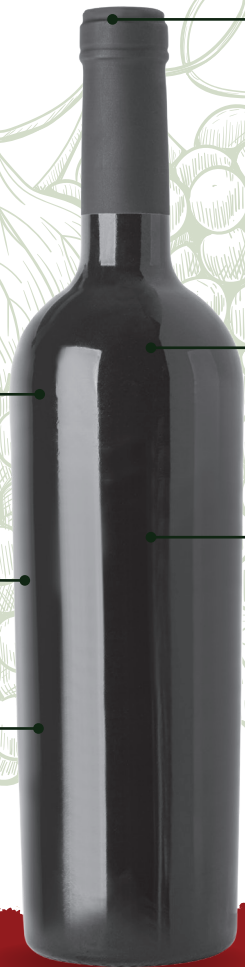
“Crafted from 100% Cabernet Sauvignon and aged in 20% new French oak, this wine shows ripe red fruits of plum, cherry and black berry. It is balanced out with subtle oak and chewy tannins that linger on the finish.”

Brandon Witwicki
Windsor Wine Manager

19⁹⁹
+crv

regularly \$24.99
save \$5

so much
more than just a
Great Wine



THE CAP

Screw tops allow little to no air whereas a cork is porous, and allows tiny amounts of air onto the wine. If no air gets to the wine, it feasibly should last forever or at least will age much more slowly than a wine under cork.

THE COLOR

Cabernet Sauvignon wines are typically deep red in color.

FLAVORS

In general, Cabernet Sauvignon has dark fruit flavors of blackcurrant (cassis), black cherry, blackberry with notes of green bell pepper, spice, tobacco, wood, and vanilla (from aging in oak barrels).

THE YEAR

Cabernet Sauvignon can age for 7-10 years and beyond, and some can last for decades. As it ages, it develops more complex flavors and aromas.

ALCOHOL CONTENT

Moderate alcohol content, ranging from 12.5% to 14.5%.

AROMAS

Black or green peppercorns, cherry, blackcurrant, cedare and blackberry are common aromas in Cabernet Sauvignon.

drink this

eat that



VEGETABLES

Roasted broccoli or brussels sprouts. Black olive tepenade and tomatoes.



DAIRY

Aged cheddar, gouda, sheep's milk cheeses and goat cheese.



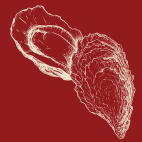
PASTA

Pairs well with rich sauces like heavy cream or red sauce.



MEAT

Filet mignon, rack of lamb sirloin, ribeye and roast beef.



SEAFOOD

Pepper-crusted ahi tuna, halibut, grilled black cod, ceviche or shrimp and shellfish.

Olivers
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 Saturday, November 30, 2024.