

Varietal of the Month

Oliver's
Real Food. Real People.®

RED BLENDS

JANUARY 2025

We're celebrating the complex flavors of Red Wine Blends. 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 Red Blends including pairing notes and more!



BRASSFIELD
High Valley Eruption
Red Blend
2021, California



GUNDLACH BUNDSCHU
Mountain Cuvee
Red Blend
2022, California



HIGHWAY 12
Sonoma County
Red Blend
2022, Sonoma County



PORTALUPI
Lupi
Red Blend
NV, California



FOPPIANO
1896
Red Blend
2021, California

"Grown on steep slopes and red volcanic soils. It's fully flavored and firmly tannic. A kitchen sink red that includes Cabernet Sauvignon, Syrah, Malbec, Petite Sirah, Mourvèdre, Grenache and Zinfandel. Striking aromas of blackberry and blueberry with oak spice on the finish."

Matteo Polverari
Montecito Wine Manager

"A fantastic Cabernet Sauvignon and Merlot based Bordeaux Blend that is loaded with blackened fruits and plush tannin. Surprisingly approachable, this is a standard for red blends from the Sonoma Valley!"

Josh Kirchhoff
Corporate Wine & Liquor
Coordinator

"Highway 12 Sonoma Red Blend 2022 Sonoma County- A "Best of Class" winner at last year's Sonoma County Harvest Fair, this is a lot of wine for the money. A Bordeaux style, Merlot based blend with a touch of Syrah, it shows bright boysenberry and currant jelly fruits and a hint of leathery tobacco. Cheers!"

Justin Bowman
Cotati Wine Manager

"Lupi Red is a delightful wine from California, known for its rich and intense flavor profile. This blend combines Petite Sirah, Barbera, Malbec, and Tempranillo, creating a harmonious balance of dark fruit flavors with a hint of spice. Would pair well with Pizza, Pasta, or group of friends. Enjoy!"

David Riley
Stony Point Wine Manager

"Fruit sourced from the estate and other select vineyards across California come together to create a blend of Cabernet Franc, Tempranillo, Petite Sirah, Teroldego, and Malbec. This is perfect for the colder months by the fire."

Brandon Witwicki
Windsor Wine Manager

17⁹⁹
+crv

regularly \$27.99
save \$10

18⁹⁹
+crv

regularly \$24.99
save \$6

14⁹⁹
+crv

regularly \$21.99
save \$7

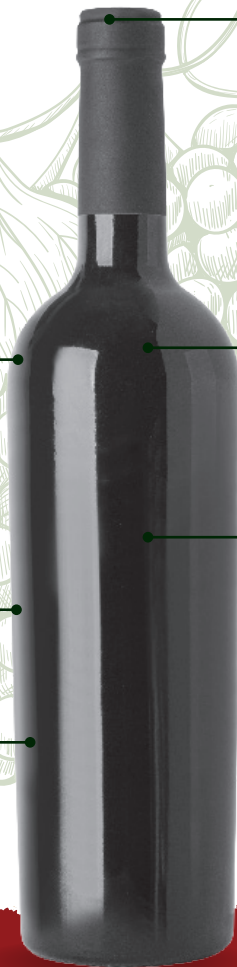
10⁹⁹
+crv

regularly \$13.99
save \$3

8⁹⁹
+crv

regularly \$14.99
save \$6

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 YEAR

Oak aging for Red wines, generally, provides a minimum life of two years in the bottle. Bordeaux grape varietals have been proven to hold onto their flavors for longer than others. Most Bordeaux blends can age for a minimum of 15-20 years, and many significantly longer.

THE COLOR

Red blends can range from light red to a deep rich burgundy color.

ALCOHOL CONTENT

Moderate alcohol content, ranging from 12% to 15%.

FLAVORS

In general, red blends can have flavors of pepper/spice, red fruit, black fruit, leathery flavors and floral aromas.

AROMAS

With red wines, typical primary smells will be aromas of red fruits, black fruits, or stone fruits--berries, cherries, plums, etc.

drink this

eat that



VEGETABLES

Roasted root vegetables, beans, tomatoes and bell peppers.



DAIRY

Sharp or smoked cheese, baby swiss, creamy blue and roquefort.



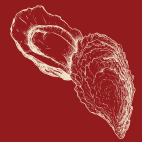
PASTA

Pairs well with tomato based pasta and hard-cheese pastas.



MEAT

Beef, lamb, pork and veal all pair very well with many red blends.



SEAFOOD

Grilled salmon, tuna and crab.

Olivers
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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 Friday, January 31, 2025