

Varietal of the Month

Olivers

Real Food. Real People.®

SPARKLING WINE

FEBRUARY 2025

We're celebrating the complex flavors of Sparkling Wines. 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 Sparkling Wines including pairing notes and more!



SCHRAMSBERG
Blanc de Blanc
Napa, CA

"100% Chardonnay. It was Schramsberg's first commercially produced sparkling white wine. Dry and crisp. The bubbly goes through two years yeast lees aging. Vibrant and fruitful, it's a crowd pleaser for any special occasion!"

Matteo Polverari
Montecito Wine Manager

32⁹⁹
+crv

regularly \$44.99
save \$12

BREATHLESS
Blanc de Noir
Healdsburg, CA

"Oh how we love it when we can promote Sonoma County Superstars! A Harvest Fair Sweepstakes winner, this is a fabulous Blanc de Noir that hits all the right notes. A must have for sparkling lovers!"

Josh Kirchhoff
Corporate Wine & Liquor Coordinator

23⁹⁹
+crv

regularly \$38.99
save \$15

BREATHLESS
Brut Rosé
Healdsburg, CA

"Another outstanding sparkler from the Breathless team. Brimming with strawberries and spice, this beauty opens with a bang and finishes with just the right balance of acid and warm fruit tones. Love!"

Josh Kirchhoff
Corporate Wine & Liquor Coordinator

23⁹⁹
+crv

regularly \$38.99
save \$15

OLIVER'S OWN
Sparkling Brut
California

"Oliver's Own Sparkling Brut- A delicious, slightly off dry, sparking with components of pear, citrus, vanilla, and baking spice. The mouth feel is pillowy and smooth with a cleansing touch of acidity on the finish."

Justin Bowman
Cotati Wine Manager

16⁹⁹
+crv

regularly \$22.99
save \$6

DIBON CAVA
Brut Reserve
Spain

"This Cava from Catalonia, Spain, offers a wonderful balance of flavors with notes of apple, citrus, and grapefruit. Its light, crisp profile is complemented by a touch of yeast and richness, making it a refreshing choice for any occasion plus, it's an excellent value for the quality you get. Cheers!"

David Riley
Stony Point Wine Manager

8⁹⁹
+crv

regularly \$10.99
save \$2

MUMM
Brut
Napa, CA

"Mumm Sparkling Brut Prestige blends Mumm's expertise making traditional method sparkling wines with high-quality, cool-climate grapes grown across California to make a fresh sparkling wine with ripe fruit flavors."

Brandon Witwicki
Windsor Wine Manager

19⁹⁹
+crv

regularly \$25.99
save \$6

MUMM
Brut Rosé
Napa, CA

"A solid dry Brut Rosé at a wonderful price point. I couldn't imagine a better wine for Valentine's Day! Wonderful flavors of blood orange and a crispy finish. Pairs well with grilled salmon and feta salad."

Brandon Witwicki
Windsor Wine Manager

19⁹⁹
+crv

regularly \$25.99
save \$6

so much
more than just a
Great Wine



THE CAP

Sparkling wines produced via the méthode traditionnelle (think Champagne and Cava, not pét-nat) are usually sealed with crown closures whilst undergoing their primary fermentation, as these stoppers have a high ability to withstand excessive levels of pressure in bottle.

THE YEAR

Sparkling wines have a longevity between 2-3 years. A quality bottle of sparkling wine should last 3-4 years unopened, going up to 10 years for those of finer quality.

THE COLOR

Sparkling wine colors can range from white and rosé to red.

ALCOHOL CONTENT

Sparkling wines typically contain 11-13% ABV. Prosecco is usually around 12% ABV, while Champagne and Cava are usually around 12.5-13.5% ABV

FLAVORS

Whether a sparkling wine is made with red wine, white wine or a combination of both, it can vary in sweetness, dryness, flavor and mouthfeel. Vintage Champagnes are known for their nutty, toasty notes and tiny bubbles, while Prosecco leans more fruit forward with more aggressive carbonation.

AROMAS

Dried fruit aromas with notes of almonds, hazelnuts, walnuts, figs and raisins. Some sparkling has floral aromas such as orange blossom, jasmine & honeysuckle.

drink this

eat that



VEGETABLES

Lighter, vibrant vegetables, such as peas, celery, fresh greens, or green beans, pair well with sparkling wines.



DAIRY

Brie, Camembert blue cheeses, and washed rind cheeses such as Taleggio.



PASTA

Pairs well with seafood pasta & creamy fettuccine Alfredo.



MEAT

Fatty cured meats such as prosciutto, pancetta, salami and parma ham.



SEAFOOD

Fried seafood like fish and chips or delicate seafood like lobster or crab and oysters.

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 Friday, February 28, 2025