

WINERY OF THE MONTH

July 2026

Oliver's
Real Food. Real People.®



Oliver's is pleased to announce Stuhlmüller as the Winery of the Month for July

Since 1982, Stuhlmüller Vineyards has built a reputation as growers of world-class grapes, selling their coveted fruit to a number of top area wineries.

By the mid-'90s, Fritz Stuhlmüller was so inspired by the complex wines being made from his family's vineyard that he established a small, artisan winery bearing the Stuhlmüller name.

Stuhlmüller Vineyards is a family-owned, certified sustainable, estate-grown vineyard located in the heart of Alexander Valley. Since their founding, the Stuhlmüller family has been dedicated stewards of this exceptional land, combining sustainable farming practices with a commitment to producing wines of outstanding quality.

Over the decades, the winery's estate-grown wines have earned numerous awards and accolades. The wines reflect the unique terroir of Alexander Valley and other top growing regions, as well as the family's passion for exceptional viticulture and winemaking. The family also owns the trademark "Sauvi B," a playful and recognizable nickname for Sauvignon Blanc that has become well known among wine enthusiasts. Through generations of careful stewardship, innovation, and respect for the land, Stuhlmüller Vineyards continues to showcase the distinctive character, quality, and heritage of their family's wines.

Sonoma County wine drinkers may have already been familiar with Stuhlmüller Vineyards wines, but they are relatively new to the Oliver's Market Wine Department. We have carried these wines for about a year now, and in that brief period, Stuhlmüller has quickly grown into a top twenty brand for us! All of the wines are crafted from outstanding Estate Alexander Valley, Dry Creek Valley, or Russian River Valley fruit. Stuhlmüller Vineyards wines offer our customers incredible quality and value, especially with a special promotion like this! If you are not already familiar, we hope you will use this Winery of the Month introduction and feature to give them a try!



Wine of the Month July 2026

Stuhlmüller "Sauvi B" Sauvignon Blanc,
2025, Alexander Valley



Lovely aromatics and flavors of Bartlett pear, Meyer lemon, dried white peach and honeydew melon accentuated by a subtle grassiness and saline minerality. The bright yet balanced acid profile is underscored by a subtle, smooth mouthfeel, which contributes to a vibrant and focused finish.

\$12.99
A BOTTLE ^{+CRV}

REGULARLY **\$27.99**

SAVE \$15.00

Featured at Oliver's for July



← Stuhlmuller Pinot Noir, 2023, Russian River Valley

Lush layers of red cherry and cranberry emerge, as well as notes of blackberry, and a hint of earthy minerality. Beautifully balanced acidity and fine-grained tannins provide structure and depth, culminating in a poised, lingering finish.

\$14.99+CRV a bottle, regularly \$24.99 🍷🍷🍷🍷

Stuhlmuller Chardonnay, 2023/24, Alexander Valley →

On the palate, it is lushly textured with flavors of Asian pear, lemon custard, and brown baking spices. This elegant, medium bodied Chardonnay has a palate supported by bright, food-friendly natural acidity and lovely textural notes from the French oak and sur lie aging.

\$14.99+CRV a bottle, regularly \$27.99 🍷🍷🍷🍷



Stuhlmuller Zinfandel, 2023, Dry Creek Valley →

Aromas of black raspberry, plum, and blackberry are accented by cardamom, sweet tobacco, and pepper spice. Full-bodied and vibrant, with layers of dark berry fruit, mocha, and savory earth supported by polished tannins and bright acidity. Long, complex finish with notes of spice, tobacco, and ripe black fruit.

\$14.99+CRV a bottle, regularly \$24.99 🍷🍷🍷🍷



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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!