

# Varietal of the Month

## — CHARDONNAY —

**Oliver's**  
Real Food. Real People.®

JANUARY 2026

We're celebrating the powerful and rich flavors of Chardonnay. 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 Chardonnay including pairing notes and more!



**KENDALL JACKSON**  
VINTNERS RESERVE  
Chardonnay  
2023, California

"The workhorse for California Chardonnay. For over 30+ years it has been one of the top selling wines. Soured from sustainably farmed and coastal vineyards for a lush and tropical fruit forward wine that finishes with their signature butter and vanilla."

*Matteo Polverari*  
Montecito Wine Manager

**12<sup>99</sup>**  
+crv

regularly \$17.99  
save \$5



**CHALK HILL**  
Chardonnay  
2024, Sonoma Coast

"This Sonoma Coast Chardonnay, valued for its 92 points from Wine Spectator, offers pear and apple flavors with hints of vanilla and toasty oak. Silky yet focused, with ample acidity on the finish."

*Justin Bowman*  
Cotati Wine Manager

**14<sup>99</sup>**  
+crv

regularly \$29.99  
save \$15



**TALMARD MARCON**  
Chardonnay  
Central Coast

"Easily one of the best chardonnays on the shelf for the price. This wine is pure and refreshing and aged in 100% stainless steel. If you are dipping your toes in the French world of wine, this is where I would start! Pair me with crab!"

*Brandon Witwicki*  
Windsor Wine Manager

**11<sup>99</sup>**  
+crv

regularly \$17.99  
save \$6



**LARGO RIDGE**  
Chardonnay  
2025, Mendocino County

"Crisp, Bright, Unoaked, and Fun! This is the happiest chardonnay on the shelf. Tropical with green apple and citrus notes and a slight effervescence make for a lighthearted and fun bottle that's a smile waiting to happen. Love it!"

*David Riley*  
Stony Point Wine Manager

**10<sup>99</sup>**  
+crv

regularly \$19.99  
save \$9



**FARRARI CARANO**  
Chardonnay  
2023, Sonoma County

"This beauty of a Chardonnay has inviting aromas of baking spices, citrus and butterscotch. The palate follows with secondary pear flavors, caramel and hints of lemon. This wine is about as consistent as they come. Enjoy!"

*Josh Kirchhoff*  
Corporate Wine &

**16<sup>99</sup>**  
+crv

regularly \$28.99  
save \$12

so much  
more than just a  
*Great Wine*

THE YEAR

Generally best consumed young, within 1-3 years of the vintage, to fully appreciate its rich and fresh characteristics.

ALCOHOL CONTENT

Moderate alcohol content, ranging from 13.5% to 15.5%. The precise level can vary depending on the region and the winemaking style.



THE CAP

Screw caps often are preferred because they offer a tighter seal, which helps preserve the wine's fresh, vibrant character.

THE COLOR

Typically exhibits a pale yellow to saturated straw gold.

AROMAS

Green apple, pear and citrus with some mineral like aromas are all common in Chardonnay.

*drink this*



VEGETABLES

Sweet potatoes, mushrooms, butternut squash & asparagus.



DAIRY

Oaked chardonnay pairs well with blue cheese. Unoaked goes well with gouda or burrata.



PASTA

The wine's full body and acidity contrast well with creamy pasta dishes like Alfredo.



WHITE MEAT

Chardonnay's creamy texture and subtle oakiness enhance the flavor of poultry.



SEAFOOD

Sushi, shellfish and flaky white fish.

*eat that*

**Oliver's**  
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 Monday, January 31, 2026.*