

Varietal of the Month

ROSÉ

Oliver's

Real Food. Real People.®

APRIL 2026

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



MADE LOCAL
Sonoma County
oliver's own



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ALEXANDER VALLEY VINEYARDS Rosé of Sangiovese

2024, Sonoma County

"Won double gold at the past year's Harvest Fair. This wine is a consistent winner! Bursting with watermelon, strawberry and guava. Bright, dry and refreshing with a long finish. It's a crowd pleaser!!"

Matteo Polverari
Montecito Wine Manager

OLIVER'S OWN Rosé of Grenache

2024, Dry Creek Valley

"Oliver's very first private label Rose! Fresh picked strawberries and ripe red cherry aromas. Raspberry, crushed watermelon and citrus zest dominate the palate, finishing with driving minerality and bracing acidity. Love!"

Josh Kirchhoff
Corporate Wine & Liquor Coordinator

DOMAINE DE TRIENNES Rosé

2024, France

"Always a winner! Flavors of strawberry, vanilla, floral notes, light minerality. Full of flavor, yet light, dry, silky mouthfeel. Perfect with salmon, roasted chicken, mild soft cheese. Cheers!"

Justin Bowman
Cotati Wine Manager

RODNEY STRONG Rosé

2024, Sonoma Coast

"Sonoma County Harvest Fair Double Gold winner! This lively Pinot Noir Rosé bursts with fresh berry aromas and flavors. Enjoy solo or with grilled veggies, seafood, or salads."

David Riley
Stony Point Wine Manager

ANGELS & COWBOYS Rosé

2024, Sonoma County

"This guy is fresh, dry, and crispy! Aromas of mandarin orange, white blossoms, and pomegranate with flavors of tart cherries, Rainier cherry, and strawberry. Enjoy alongside grilled shrimp or a charcuterie board with a little bit of goat cheese."

Brandon Witwicki
Windsor Wine Manager

14⁹⁹
+crv

regularly \$21.99
save \$7

10⁹⁹
+crv

regularly \$15.99
save \$5

12⁹⁹
+crv

regularly \$19.99
save \$7

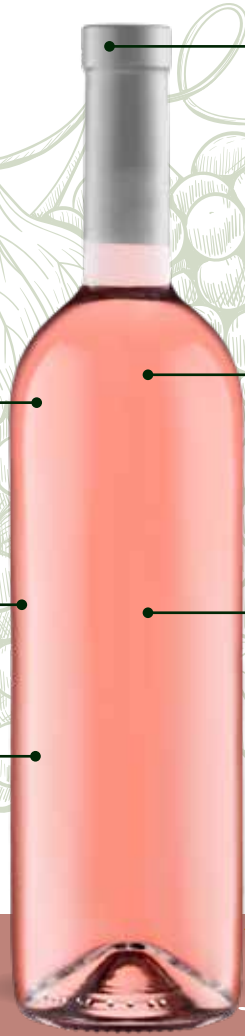
8⁹⁹
+crv

regularly \$29.99
save \$21

11⁹⁹
+crv

regularly \$18.99
save \$7

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

Rosé wine comes in a wide range of pink hues, depending on the grape variety, winemaking technique, and skin contact duration.

FLAVORS

Rosé wine is known for its fresh, fruity, floral, and sometimes herbal flavors, depending on the grape variety, region, and winemaking style.

THE YEAR

Rosé wine is generally not meant for long-term aging like red or certain white wines. Most rosé wines are best consumed within 1 to 3 years of bottling to retain their fresh, fruity flavors and vibrant acidity.

ALCOHOL CONTENT

The average alcohol content of rosé wines typically ranges between 11% and 13.5% ABV (Alcohol by Volume).

AROMAS

Rosé wine offers a diverse range of aromas, typically fresh, fruity, floral, and sometimes herbal, depending on the grape variety and region.

drink this

eat that



VEGETABLES

Grilled zucchini, yellow squash, asparagus, cherry tomatoes, bell peppers & green beans



DAIRY

Fresh goat cheese, feta, ricotta, havarti and mozzarella.



PASTA

Light, fresh pasta dishes like caprese pasta, seafood pasta and pasta primavera.



MEAT

Grilled chicken, lean pork, turkey, lamb chops and venison or game meats.



SEAFOOD

Grilled shrimp, oysters, seared tuna, salmon tartare, ceviche, lobster or crab.

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 Thursday, April 30, 2026