

Varietal of the Month

SAUVIGNON BLANC

Oliver's

Real Food. Real People.®

MAY 2026

We're celebrating the crisp, refreshing elegance of Sauvignon Blanc. The folks on our wine team have each selected their favorite to feature from this very diverse category - try them each at special pricing all month long. Make sure to flip this over to discover more about 'Savy B' including pairing notes and more!



MADE LOCAL
Sonoma County
est.1846



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est.1846



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Sonoma County
est.1846



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Sonoma County
est.1846



MADE LOCAL
Sonoma County
est.1846

FERRARI CARANO
Fume Blanc

2024, Sonoma County

ST. FRANCIS
Sauvignon Blanc

2024, Sonoma County

OLIVER'S OWN
Sauvignon Blanc

2024, Dry Creek Valley

QUIVIRA
Sauvignon Blanc

2023, Sonoma County

HANNA
Sauvignon Blanc

2024, Russian River Valley

"It begins with aromas of lemon, grapefruit, guava, and mango. This wine is aged in stainless steel tanks and neutral oak barrels which provide freshness and complexity. I love this wine with anything spicy or seafood!"

Brandon Witwicki
Windsor Wine Manager

"Enjoy the crisp, fruity flavor with citrus, passion fruit, and melon notes. Ideal for pairing with seafood, salads, or cheese. You'll adore its balanced complexity and attractive price. Make sure it's in your glass!"

David Riley
Stony Point Wine Manager

"Now moving to Dry Creek Valley Appellation, this SB is loaded with excitement! Bright and crisp, lively aromatics, followed by tropical notes on the palate, finishing with bracing acidity. A must try for SB fans!! "

Josh Kirchoff
Corporate Wine & Liquor
Coordinator

"Local, sustainable, and delicious. This Sauvignon Blanc has a touch of Semillon giving it some added complexity. Grapefruit, lemon peel, and peach are complemented by light floral and herbal notes. There is a hint of grass, as well, with vibrant acidity. Enjoy!"

Justin Bowman
Cotati Wine Manager

"A bouquet of citrus notes: guava, key lime and orange blossom. Fresh, vibrant and a great representation of the Sauvignon Blanc that comes out of Russian River Valley."

Matteo Polverari
Montecito Wine Manager

9⁹⁹
+crv

regularly \$19.99
save \$10

12⁹⁹
+crv

regularly \$17.99
save \$5

10⁹⁹
+crv

regularly \$13.99
save \$3

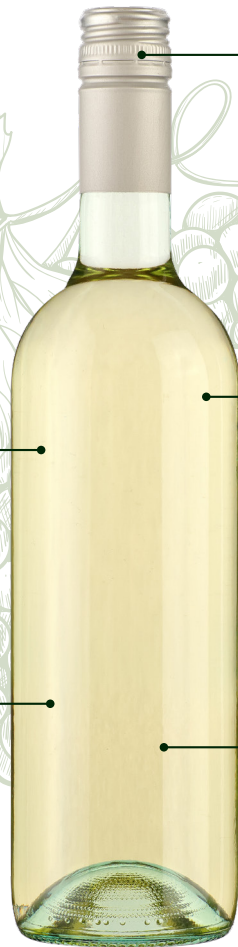
14⁹⁹
+crv

regularly \$21.99
save \$7

16⁹⁹
+crv

regularly \$24.99
save \$8

so much
more than
 just a
Great Wine



THE CAP

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

THE COLOR

Typically exhibits a pale yellow to pale straw color with hints of green. The greenish tint reflects the wine's youth and high acidity. As it ages, the color can deepen slightly to a more golden hue

THE YEAR

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

ALCOHOL CONTENT

Moderate alcohol content, ranging from 12% to 14%. The precise level can vary depending on the region and the winemaking style.

AROMAS

Citrus fruits, grass, green bell pepper, fresh herbs, tropical fruits, and mineral notes are all common in Sauvignon Blancs.

drink this, eat that



VEGETABLES

Spring vegetables including leeks, peppers, eggplant, and asparagus.



DAIRY

Especially chève, yogurt, crème fraîche, feta, and Gruyère.



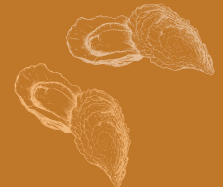
PASTA

Light or oil-based pastas, pesto pastas and pasta primavera.



WHITE MEAT

This wine enhances the flavor of chicken, turkey, and pork chops.



SEAFOOD

The crispness of the wine pairs well with shellfish, fish, and grilled shrimp.

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 Sunday, May 31, 2026