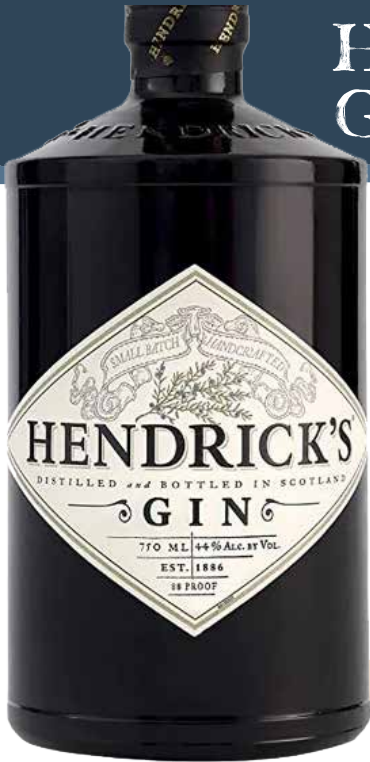




GIN

JUNE 2026



# HENDRICK'S GIN

"It's a garden party with Hendricks Gin! Cucumber and rose flavors make for a delightfully fun Gin and Tonic. Uniquely refreshing!"

750 ml. Bottle.



### RECOMMENDED BY

David Riley  
Stony Point  
Wine Manager

**29<sup>99</sup>**<sub>+CRV</sub>  
Reg. \$39.99  
Save \$10.00

### Cucumber Garden Gimlet

- 2 oz. Hendricks Gin
- 3/4 oz. fresh lime juice
- 1/2 oz. elderflower liqueur
- 3 cucumber slices

Shake with ice and strain into a coupe. Garnish with cucumber slice.



*Olivers*  
Real Food. Real People.®

# DISCOVER YOUR *Gin* PERSONALITY



Gin is one of the most diverse and expressive spirits out there - whether you're drawn to bold tradition, floral elegance, wild flavors, or easygoing sips.

In this issue, we're celebrating that variety by matching gins to five distinct personalities: The Traditionalist, The Romantic, The Adventurer, The Cocktail Enthusiast, and The Casual Sipper.



## WHICH ONE ARE YOU?

*We'll cheers to that*

These icons provide suggestions on how to best enjoy our featured gins.



Enjoying gin neat allows you to fully appreciate its unique blend of botanicals.



Ice slightly dilutes the gin as it melts, which can open up the flavors and aromas.



Customize gin by adding complementary ingredients for a unique and personal twist.



Gin's versatility allows it to be mixed in a wide variety of cocktails.



Cooking with gin adds depth and a subtle herbal complexity to your dish.

# the TRADITIONALIST

You value time-tested quality and no-nonsense flavor. Bold juniper and classic botanicals speak your language - nothing fancy, just solid, reliable gin the way it's meant to be.



## BEEFEATER LONDON DRY GIN 17.99<sup>+CRV</sup>

"A remarkably clean flavor, with a bold juniper character that is balanced with strong notes of citrus. The botanicals are steeped for 24 hours resulting in a complex, yet perfectly balanced gin of depth & integrity."

750ml. Bottle • **Reg.** \$22.99, **Save** \$5.00

### RECOMMENDED BY

Justin Bowman,  
Cotati Wine Manager



## Classic Martini

2 ½ oz. Beefeater Gin  
½ oz. dry vermouth  
Lemon twist or olive

Stir with ice and strain into a chilled martini glass. Garnish with a lemon twist or olive.



# the ROMANTIC

You're drawn to elegance, florals, and a touch of whimsy. Soft botanicals, rose petals, and fragrant notes create a sensory experience as captivating as your favorite love story.



## BOMBAY SAPPHIRE GIN

18.99<sup>+CRV</sup>

"Delicately balanced and incredibly versatile, it boasts ten exotic botanicals from around the world. Each sip features notes of juniper, citrus, coriander, peppers, and spices. Try it in a martini cocktail or Tom Collins."

750ml. Bottle • **Reg.** \$26.99, **Save** \$8.00

**RECOMMENDED BY**

Justin Bowman, Cotati Wine Manager



### Bombay Bramble Collins

2 oz. Bombay Sapphire Gin

3/4 oz. lemon juice

1/2 oz. blackberry syrup

Club Soda

Blackberries

Combine all ingredients in a tall glass filled with ice and blackberries.

## NEW ALCHEMY FLEURETTE GIN

26.99<sup>+CRV</sup>

"Bright & refreshing is this gin. Delicate juniper flavors with more of an emphasis on floral and botanicals with a touch of sweetness. Delicious."

750ml. Bottle • **Reg.** \$31.99, **Save** \$5.00

**RECOMMENDED BY**

David Riley, Stony Point Wine Manager



### Fleurette Rose Spritz

1 1/2 oz. New Alchemy Fleurette Gin

1 oz. rosé wine

1/2 oz. elderflower liqueur

Sparkling Water

Combine ingredients and serve over ice with edible flowers or a lemon wheel.



## THE BOTANIST ISLAY DRY GIN

24.99<sup>+CRV</sup>

"A dry gin from Islay, Scotland known for its 22 hand foraged botanicals. This gin has a layered profile of citrus, floral and spice. So much quality in the bottle for a reasonable price!"

750ml. Bottle • **Reg.** \$37.99, **Save** \$13.00

### RECOMMENDED BY

Josh Kirchoff,  
Corporate Wine & Liquor Coordinator



### Islay Herb Garden

2 oz. The Botanist Islay Dry Gin  
¾ oz. lemon juice  
½ oz. honey syrup  
small basil leaf + thyme sprig

Shake and strain over ice. Garnish with thyme and basil leaf.



## AVIATION AMERICAN GIN

14.99<sup>+CRV</sup>

"A precise blend of cardamom, coriander, lavender, anise seed, sarsaparilla, juniper, and orange peel - macerated for 18 hours. The finish is floral and earthy, with a touch of citrus."

750ml. Bottle • **Reg.** \$24.99, **Save** \$10.00

### RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager



### Lavender Aviation Fizz

2 oz. Aviation American Gin  
¾ oz. lemon juice  
½ oz. lavender syrup  
Soda water  
lemon peel

Combine all ingredients and serve in a tall glass over ice with lemon peel garnish.



# the COCKTAIL ENTHUSIAST

You see gin as a playground for creativity. Whether it's shaken, stirred, or spritzed, you want a gin that blends seamlessly into every cocktail you can dream up.



# the ADVENTURER

You crave the unexpected and love discovering new flavor landscapes. Earthy herbs, coastal botanicals, and forest aromas are your passport to gin exploration.



## GRAY WHALE GIN

29.99<sup>+CRV</sup>

"A unique gin that sources its ingredients exclusively from regions within California. Not only does this gin taste great, but it also donates a portion of its profits to Oceana, a nonprofit that fights to preserve our oceans."

750ml. Bottle • **Reg.** \$37.99, **Save** \$8.00

### RECOMMENDED BY

Brandon Witwicki, Windsor Wine Manager



### California Coast Cocktail



2 oz. Gray Whale Gin  
3/4 oz grapefruit juice  
1/2 oz. lime juice  
1/2 oz. agave syrup  
pinch sea salt  
rosemary or mint garnish

Add ingredients to a cocktail shaker and shake vigorously without ice, then add ice and shake again. Garnish with rosemary or mint.

## FOUR PILLARS OLIVE LEAF GIN

26.99<sup>+CRV</sup>

"Made from cold-pressed extra virgin olive oil and olive leaf tea, you get a more savory and herbaceous gin. Notes of rosemary, green olive and lemon. You can mix it in a classic Martini or a Spanish-inspired Gintonic!"

750ml. Bottle • **Reg.** \$32.99, **Save** \$6.00

### RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager



### Olive Leaf Martini

2 1/2 oz. Four Pillars Olive Leaf Gin  
1/2 oz. dry vermouth  
Olive brine to taste  
Castelventrano Olives for garnish  
Stir and garnish with Castelventrano Olives.



## TANQUERAY GIN

19.99<sup>+CRV</sup>

"The original, classic gin with balanced botanicals. The ideal partner for Martinis and Gin and Tonics. Doesn't get any more classic than this!"

750ml. Bottle • **Reg.** \$28.99, **Save** \$9.00

### RECOMMENDED BY

Josh Kirchhoff,  
Corporate Wine & Liquor Coordinator



### Gin Rickey

2 oz. Tanqueray Gin  
¾ oz. lime juice  
Soda Water  
lime for garnish

Add all ingredients to an ice-filled highball glass. Stir until well chilled. Serve with a slice of lime.

## NEW AMSTERDAM GIN

10.99<sup>+CRV</sup>

"My favorite gin at this price point that keeps money in your pocket, without compromising on quality. This gin is a juniper-driven London Dry style that will work great with any cocktail!"

750ml. Bottle • **Reg.** \$16.99, **Save** \$6.00

### RECOMMENDED BY

Brandon Witwicki, Windsor Wine Manager



### Strawberry Basil Gin Smash

2 oz. New Amsterdam Gin  
2 strawberries  
2 basil leaves  
¾ oz. lemon juice  
½ oz. simple syrup

Muddle berries and basil, shake with ice and strain over fresh ice.



# the CASUAL SIPPER

You like things easygoing, smooth, and approachable. A hint of citrus, a softer touch of botanicals, and a mellow finish - this is gin you don't have to think twice about.



# Meet our team!



**Justin  
Bowman**

Cotati  
Wine  
Manager



**Matteo  
Polverari**

Montecito  
Wine  
Manager



**Josh  
Kirchhoff**

Corporate  
Wine &  
Liquor  
Coordinator



**David  
Riley**

Stony Point  
Wine  
Manager



**Brandon  
Witwicki**

Windsor  
Wine  
Manager

FOR MORE INFORMATION  
ABOUT OUR FEATURED  
SPIRITS, SCAN HERE!



**Oliver's**  
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*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 Tuesday, June 30, 2026.