

Oliver's

Real Food. Real People.®

Oliver's Own Extra Virgin OLIVE OILS



Peranzana
Fresh berries, aromatic herbs & fresh grass with notes of plum, thyme, rosemary and arugula.

Picual

Herbal notes of green tomato, fresh cut grass and mint with a pleasant hint of baking spice and a peppery finish.

Ogliarola

Floral nutty & buttery.

Basil

Fresh and sweet herbal taste from Genovese basil with butter notes in the background.

Lemon

Zesty and bright with a delicate, smooth, and buttery finish.

Blood Orange

A balanced citrusy oil that imparts the bittersweet scent of fresh Blood Orange into every dish.

Oliver's Own
Green Finishing Extra Virgin Olive Oils \$17.99

Selected Varieties. 500 ml. Bottle

Oliver's Own
Everyday Arbequina Extra Virgin Olive Oil \$14.99

750 ml. Bottle

Oliver's Own
Infused Extra Virgin Olive Oils \$11.99

Selected Varieties. 250 ml. Bottle

INTRODUCING THE 2025 HARVEST

We are excited to introduce the 2025 harvest of Oliver's Own Estate Finishing Extra Virgin Olive Oils. We purchase these oils with the intent to sell through them each year, which ensures they are the freshest on the shelf.

We take pride in our Oliver's Own label, reserving its use exclusively for items that exceed our high standards for quality and value.

Check out the new harvest today!



Oliver's Own
Balsamic Vinegars \$7.99

Selected Varieties.
250 ml. Bottle



YOU'RE INVITED!

To a Tasting of the 2025 Harvest of our Oliver's Own Olive Oils.

IN STORE TASTINGS!

WEDNESDAY, JUNE 3RD

WINDSOR 11AM-1PM
STONY POINT 2PM-4PM

FRIDAY, JUNE 5TH

COTATI 11AM-1PM
MONTECITO 2PM-4PM

546 E. Cotati Avenue
Cotati • 795-9501

560 Montecito Center
Santa Rosa • 537-7123

461 Stony Point Road
Santa Rosa • 284-3530

9230 Old Redwood Highway
Windsor • 687-2050

The prices in this advertisement are good through June 9, 2026, Some limits may apply. See stores for details. No sales to dealers, thank you.