

Varietal of the Month

ROSÉ

Oliver's
Real Food. Real People.®

AUGUST 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!



BALLETTO
Rosé of Pinot Noir
2025, Russian River Valley

"Pure Russian River character. Estate grown, estate bottled, and sustainably farmed. Fresh and vibrant with lively citrus, subtle tropical notes, and a crisp, refreshing finish."

Matteo Polverari
Montecito Wine Manager



OLIVER'S OWN
Rosé of Grenache
2024, Dry Creek Valley

"Oliver's very first private label Rosé! 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



MARTIN RAY
Rosé of Pinot Noir
2025, Sonoma Coast

"Consistently scoring 91-92 points, this 100% Pinot Noir Rosé features lean raspberry and strawberry flavors with hints of citrus and stone fruit. Silky texture, clean, crisp finish. Great wine!"

Justin Bowman
Cotati Wine Manager



LA GIOIOSA
Prosecco Rosé
Italy

"La Gioiosa Prosecco Rosé: Elegant blend of Glera and Pinot Noir. Delicate pink, fine bubbles. Fruity aroma: red berries, rose petals, citrus. Crisp taste, smooth finish. Perfect for any occasion!"

David Riley
Stony Point Wine Manager



SONOMA CUTRER
Rosé of Pinot Noir
2023, Russian River Valley

"If you are looking for a vibrant, refreshing, and elegant wine that beautifully captures the essence of the Russian River Valley, the Sonoma Cutrer Rosé of Pinot Noir is a fantastic choice."

Brandon Witwicki
Windsor Wine Manager

16⁹⁹
+crv

regularly \$24.99
save \$8

11⁹⁹
+crv

regularly \$15.99
save \$4

14⁹⁹
+crv

regularly \$19.99
save \$5

9⁹⁹
+crv

regularly \$16.99
save \$7

16⁹⁹
+crv

regularly \$22.99
save \$6

so much
more than just a
Great Wine

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.

THE CAP

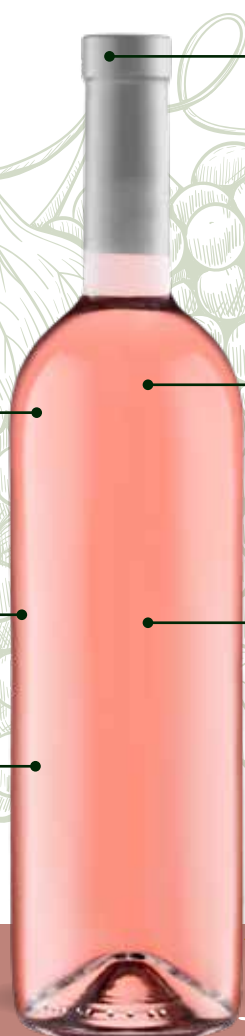
Screw tops allow little to no air whereas a cork is porous, and allows tiny amounts of air onto the wine. If no air gets to the wine, it feasibly should last forever or at least will age much more slowly than a wine under cork.

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.



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.

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, August, 31, 2026