

Varietal of the Month

CHARDONNAY

Oliver's
Real Food. Real People.®

OCTOBER 2026

We're celebrating the powerful and rich flavors of Chardonnay. 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 Chardonnay including pairing notes and more!



STUHLMÜLLER Chardonnay

2024, Alexander Valley

"A medium-bodied Chardonnay with bright acidity and textural notes from French oak and sur lie aging. Aromas of white flowers, passion fruit, and Meyer lemon. On the palate, flavors of pear, lemon custard, and baking spices."

Matteo Polverari
Montecito Wine Manager

14⁹⁹
+crv

regularly \$27.99
save \$13



BALLETO Chardonnay

Teresa's Unoaked
2023, Russian River Valley

"Yes, unoaked, aged in stainless steel to preserve fruit essence. Ideal with chicken and seafood. Notes of peach, green apple, and pear, with a light to medium body and a lingering finish. 91 points from Wine Enthusiast."

Justin Bowman
Cotati Wine Manager

16⁹⁹
+crv

regularly \$24.99
save \$8



OLIVER'S OWN Chardonnay

2024, Sonoma County

"What I love about this Chardonnay is that it is at a great price without sacrificing quality! This wine is a crowd pleaser due to its balanced style. It is fresh and crisp but also has a touch of oak."

Brandon Witwicki
Windsor Wine Manager

12⁹⁹
+crv

regularly \$17.99
save \$5



SONOMA CUTRER Chardonnay

Russian River Ranches
2025, Sonoma Coast

"Full bodied yet retains nice acidity so great by itself or paired with light seafood and cheeses. Green and Golden apples show with hints of pineapple and caramel. Lovely!"

David Riley
Stony Point Wine Manager

16⁹⁹
+crv

regularly \$31.99
save \$15



RODNEY STRONG Chardonnay

Chalk Hill
2023, Sonoma County

"A Chardonnay that has historically been consistent in quality. This vintage is no exception: bright apple, pear and hazelnut are present on the palate. Balanced with a touch of oak and bright acidity. Excellent!"

Josh Kirchhoff
Corporate Wine & Liquor Coordinator

12⁹⁹
+crv

regularly \$24.99
save \$12

so much
more than just a
Great Wine

THE YEAR

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

ALCOHOL CONTENT

Moderate alcohol content, ranging from 13.5% to 15.5%. The precise level can vary depending on the region and the winemaking style.

THE CAP

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

THE COLOR

Typically exhibits a pale yellow to saturated straw gold.

AROMAS

Green apple, pear and citrus with some mineral like aromas are all common in Chardonnay.

drink this

eat that



VEGETABLES

Sweet potatoes, mushrooms, butternut squash & asparagus.



DAIRY

Oaked chardonnay pairs well with blue cheese. Unoaked goes well with gouda or burrata.



PASTA

The wine's full body and acidity contrast well with creamy pasta dishes like Alfredo.



WHITE MEAT

Chardonnay's creamy texture and subtle oakiness enhance the flavor of poultry.



SEAFOOD

Sushi, shellfish and flaky white fish.

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 Saturday, October 31, 2026.