

Varietal of the Month

SAUVIGNON BLANC

Oliver's

Real Food. Real People.®

SEPTEMBER 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!



MATANZAS CREEK
Sauvignon Blanc

2025, Sonoma County

"When I think of Sonoma County Sauvignon Blanc, I think of this. Aromas of honeydew melon, Peach, and guava pair with lime and nectarine on the palate."

Brandon Witwicki
Windsor Wine Manager



JOEL GOTT
Sauvignon Blanc

2024, California

"This is so tasty. Bits of honeydew, white peach, and lemon lead to a tropical palate. The crisp acidity balances the fruitiness and is very refreshing."

David Riley
Stony Point Wine Manager



MARTIN RAY
Sauvignon Blanc

2024, Russian River Valley

"Oh, how we love all things Martin Ray here at Oliver's! This SB is no exception. Loaded with bright citrus, tropical fruits and a beautiful balance of freshness and finesse. Finishing with driving minerality, what a beauty!"

Josh Kirchhoff
Corporate Wine & Liquor Coordinator



HIGHWAY 12
Sauvignon Blanc

2024, California

"Bright aromas of fresh lime and green apple. The palate is crisp and refreshing, offering clean citrus flavors and balanced acidity that lead into a smooth finish. An exceptionally easy-drinking wine."

Justin Bowman
Cotati Wine Manager



HUSCH
Sauvignon Blanc

2024, Mendocino County

"Aromas of white grapefruit, guava, lemongrass, green mango, and a hint of Asian pear leap from the glass. The wine is crisp and refreshing with flavors that mirror the aromas, with a lengthy and succulent finish."

Matteo Polverari
Montecito Wine Manager

16⁹⁹
+crv

regularly \$25.99
save \$9

8⁹⁹
+crv

regularly \$15.99
save \$7

12⁹⁹
+crv

regularly \$18.99
save \$6

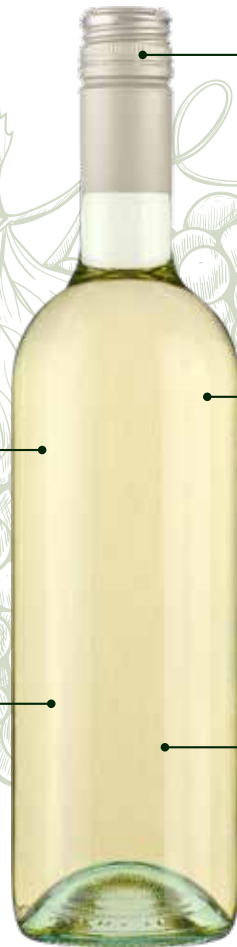
12⁹⁹
+crv

regularly \$19.99
save \$7

11⁹⁹
+crv

regularly \$17.99
save \$6

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.



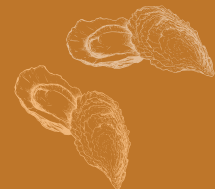
PASTA

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 Wednesday, September 30, 2026