



The Olive Oil Experience
& Wine Bar

Our Wine Bar was created as a place to share our love of both great food and wine. We emphasize hard-to-find artisan wines from California. Consistent with our philosophy on Extra Virgin Olive Oil, we hand-select only the finest wines to share with our customers.

All bottles of wine are available for retail purchase for \$7 less than the listed bottle price.

whites

	Taste 1.5 oz	Glass 6 oz 12.00	Bottle Price
1. We Olive Peach Basil Mimosa or Seasonal Mimosa <i>Try our signature mimosa flavor! Sweetened with our We Olive Peach White Balsamic Vinegar with aromatics from our Fresh Basil Olive Oil! Ask your server about our current selection of seasonal mimosas.</i>			
2. Sparkling Brut – NV Breathless Wines, North Coast <i>46% Chardonnay, 50% Pinot Noir, 4% Pinot Meunier, this bubbly is aged 12 months using the méthode champenoise which is a secondary fermentation inside the bottle. With a slight rosy hue and a soft yeastiness, this wine is sure to dance on the palate.</i>	4.00	16.00	44.00
3. Sparkling Brut Rosé – 2010 Caraccioli Cellars, Santa Lucia Highlands <i>Light and expressive, a soft fruit complexity and a balanced acid structure. With smells of baking bread, nectarine and strawberries and a beautiful coral and pink hue.</i>			80.00
4. Colombard – 2017 Y. Rousseau, Napa Valley <i>Refreshing, inviting, and delicious with notes of citrus, grapefruit, and jasmine. There are bursts of pear, lime, and white peach. It's mouthwatering and juicy at the same time; shows great texture and minerality.</i>	2.75	11.00	34.00
5. Sauvignon Blanc – 2016 Hill Family Estate, Napa Valley <i>Organic and classic in style. This light, refreshing wine is full of citrus notes and a fresh grass finish with rambunctious acidity.</i>	2.25	9.00	29.00
6. Sauvignon Blanc – 2014 Origine, Central Coast <i>Consisting of 90% Sauvignon Blanc and 10% Verdelho this wine holds notes of gooseberry, lime zest and wet stone. The palate is well balanced with vibrant acidity and elegant structure. Flavors of citrus, lemongrass, and passionfruit linger on the finish.</i>	2.00	8.00	27.00
7. Torrontés – 2016, Lewis Grace, Alta Mesa, Lodi <i>Native to Argentina, this varietal captures the essence of Southern Hemisphere whites. Bold aromas of honeysuckle and citrus compliment a mineral driven body and a cool, crisp finish.</i>	3.50	14.00	40.00
8. Albariño – 2016 League of Rogues, “The Tortured Artist,” Paso Robles <i>This Spanish varietal not typically grown in California hails from a SIP Certified vineyard down on the Central Coast. Notes of tangerine and mandarin orange with a slightly salty characteristic, this wine is vibrant with a medium acidity.</i>	2.50	10.00	31.00
9. Pinot Grigio- 2015 Montevolpe, Mendocino County <i>Floral and citrus aromas give way to flavors of white peaches and nectarine on the palate.</i>	2.50	10.00	31.00
10. Pinot Gris- 2014 Hope & Grace, Russian River Valley <i>Aromas of green apples and fresh melon with hints of white pepper, lime zest and tropical fruit. Mouth-filling texture floods the palate with citrus, apple and stone minerality. Only 125 cases produced!</i>	3.00	12.00	37.00
11. Rosé – 2017 Skinner Vineyards, El Dorado County <i>This light, dry-style rosé is produced from 47% Grenache, 23% Mourvèdre, 16% Counoise and 14% Cinsault. Tart and refreshing acidity with notes of pink grapefruit and cranberry balanced by softer flavors of rose petal and strawberries. Named one of the top 100 wineries in 2017 by Wine & Spirits Magazine!</i>	2.50	10.00	31.00
12. Rosé of Pinot Noir – 2017 Baileyanna, Edna Valley <i>Light and crisp with a delicate, almost floral, aroma this wine was made by bleeding off some juice from recently harvested Pinot Noir grapes. GOLD 90 Points - San Diego International Wine & Spirits.</i>	3.00	12.00	37.00
13. Rosé of Syrah – 2015 Peaceland Vineyards, Sonoma County <i>This delicious rose made from mostly Syrah grapes, with 10% Mourvedre and 10% Grenache mixed is was fermented in all stainless steel. Aromatic notes of white peaches and raspberries with lively flavors of fresh watermelon and mandarin orange make this rosé perfect for any occasion!</i>	3.50	14.00	40.00
14. Rosé of Grenache – 2017 Mathis, Sonoma Valley <i>A classic, Provençal style rosé with extremely low phenolics, pale salmon color, fresh acidity and delicate bouquet of red fruits and a hint of anise herbality.</i>	3.50	14.00	47.00
15. White Blend – 2017 “Field Day,” ONX, Paso Robles <i>Luscious and mouthwatering, this blend of 63% Sauvignon Blanc, 28% Grenache Blanc and 9% Viognier has a highly perfumed nose full of ripe tropical fruits. Flavors of peach and jasmine balanced by lime zest give it a refreshing acidity that creates balance followed by notes of guava and pineapple. A We Olive exclusive!</i>	3.00	12.00	37.00
16. Chardonnay - 2014 Handley Cellars, Anderson Valley <i>The grapes in this beautiful estate Chardonnay are organically farmed and CCOF certified. The wine exhibits bright notes of granny smith apples, guava and lemon with noticeable acidity.</i>	3.50	14.00	40.00
17. Chardonnay - 2014 Vine Cliff Winery, Napa Valley <i>Begins with crisp juicy flavors of fresh green apple and key lime pie, then molds itself into a classic Napa Chardonnay with butter and oak characteristics on the finish.</i>	4.50	18.00	49.00
18. Chardonnay – 2013 “Rachael,” Charles Heintz, Sonoma <i>Full of Mandarin orange, lemon curd, hazelnut and white flowers on the nose with a distinct nuttiness and oak characteristic with a taste of graham cracker on the finish. A lean and bright wine that reveals a “true sense of place,” and named after Charlie Heintz’ mother.</i>			75.00
19. Malvasia Bianca – 2015 Toccata, Santa Barbara County <i>A pronounced perfume-like bouquet full of summer flowers, Gardenias, ripe stone fruits and Guava. Rich flavors of apricot and white peach coat the palate with a refreshing and long finish.</i>	2.50	10.00	31.00
20. Moscato- 2016 Enotria, Mendocino <i>Aromas of fresh peaches and lime zest, and rich, sweet mouth feel followed up with a balanced acidity.</i>	2.00	8.00	27.00