



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

1. We Olive Peach Basil Mimosa or Seasonal Mimosa

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.

2. Brut Rosé – 2011 Saint Gregory “Cuvée Trudi”, Mendocino County

A wonderful celebratory wine, perfect for any occasion! Made from 75% Pinot Noir and 25% Chardonnay. A pale peach color with brilliant bubbles and notes of toasty brioche and strawberries. Only 220 cases produced.

3. Sparkling Brut – NV Breathless Wines, North Coast

46% Chardonnay | 50% Pinot Noir | 4% Pinot Meunier. This bubbly is aged 12 months using traditional méthode champenoise. With a slight rosy hue and a soft yeastiness, this wine is sure to dance on the palate.

4. Sparkling Brut Rosé – NV Folktale, Monterey County

Produced from 80% Pinot Noir and 20% Chardonnay, this elegant and fun sparkling wine holds a brilliant rose gold color with notes of watermelon, kiwi and a classic yeasty quality. Perfect for any occasion!

5. Colombard – 2017 Y. Rousseau, Napa Valley

Refreshing, inviting, and delicious with notes of citrus, grapefruit, and jasmine. There are bursts of pear, lime, and white peach. This underrepresented varietal is a must try for lovers of crisp, dry whites.

6. Chenin Blanc – 2017 Vinum, Clarksburg

Pale yellow in color with beautiful aromatics of tropical fruits such as passionfruit and mango with a slight floral note of Jasmine. Refreshing acidity on the palate with tart lemon and key lime with nice minerality and a dry finish.

7. Sauvignon Blanc – 2014 Origine, Central Coast

90% Sauvignon Blanc and 10% Verdelho this wine holds notes of gooseberry, lime zest and wet stone. Well balanced with vibrant acidity, flavors of citrus, lemongrass, and passionfruit linger on the finish.

8. Sauvignon Blanc – 2017 Dutton Estates “Kylie’s Cuvée”, Russian River Valley

A rich wine full of pineapple and cantaloupe aromas in the glass. Bright acidity comes from notes of lemon zest and white grapefruit followed by a soft minerality and a bit of effervescence at just the tail end to round it out!

9. Picpoul – 2017 Bonny Doon, Arroyo Seco

A rarely found but increasingly popular grape varietal that originates from the south of France. Full of fresh acidity, a distinct saltiness and lime zest that balances with soft wildflower, peaches and a hint of spearmint.

10. Albariño – 2017 League of Rogues, “The Tortured Artist,” Paso Robles

Made in the traditional Rías Baixas style, this Spanish varietal features notes of tangerine, mandarin orange, a slightly salty characteristic. A vibrant wine with medium acidity.

11. Pinot Grigio- 2016 Montevolpe, Mendocino County

Floral and citrus aromas give way to flavors of white peaches and nectarine on the palate.

12. Pinot Gris- 2014 Hope & Grace, Russian River Valley

Aromas of green apples, fresh melon, and undertones of white pepper, lime zest and tropical fruit. Mouth-filling texture floods the palate with citrus, apple, and stone minerality. Only 125 cases produced!

13. Grenache Blanc – 2016 Idle Cellars, Dry Creek Valley

A unique wine that is a rich golden color but has a surprisingly light and crisp finish. Notes of green apple and wet stone followed by flavors of lemon curd and ripe pear.

14. White Blend – 2017 “Field Day,” ONX, Paso Robles

63% Sauvignon Blanc | 28% Grenache Blanc | 9% Viognier. Flavors of peach and jasmine balanced by lime zest give it a refreshing acidity that creates balance followed by notes of guava and pineapple.

15. Chardonnay – 2016 Hawkes, Alexander Valley

A leaner version of Chardonnay that sees no new oak, no residual sugar and no buttery characteristics. Aged in all neutral oak barrels to add some roundness and produce flavors of tart green apples, lemongrass and granite.

16. Chardonnay – 2016 Selected Works, Carneros, Sonoma County

Layers of pineapple, Meyer lemon and fresh peach. This medium bodied, unoaked style has a creamier texture to it than the typical unoaked chardonnay. Organic and vegan too!

17. Chardonnay - 2015 Vine Cliff Winery, Napa Valley

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.

18. Moscato- 2017 Enotria, Mendocino

Aromas of fresh peaches and lime zest, and rich, sweet mouth feel followed up with a balanced acidity.

rosé

19. Rosé – 2017 Skinner Vineyards, El Dorado County

47% Grenache | 23% Mourvèdre | 16% Counoise | 14% Cinsault. This southern France-style is tart with refreshing acidity and notes of pink grapefruit and cranberry balanced flavors of rose petal and strawberries.

20. Rosé of Grenache – 2017 Mathis, Sonoma Valley

A pale, salmon color made in the classic Provençal style. Produced from 100% grenache grapes grown on the Mathis estate vineyard. A lovely and fresh dry rosé with aromas of crushed raspberries and watermelon.

21. Rosé – 2018 Rhonda, B.Wise Vineyards, Sonoma County

A blend of 82% Pinot Noir and 18% Grenache. Round in the mouth with a nice clean palate. Flavors of strawberry and honeydew melon complemented by lime zest and vanilla. Only 201 cases produced!

22. Rosé of Syrah – 2015 Peaceland Vineyards, Sonoma County

Made from mostly Syrah grapes, with 10% Mourvedre and 10% Grenache. Aromatic notes of white peaches and raspberries with lively flavors of watermelon and mandarin orange make this a delicious rosé.

Taste	Glass	Bottle
1.5 oz	6 oz	Price
	12.00	

		67.00
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4.00	16.00	44.00
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3.25	13.00	38.00
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2.75	11.00	34.00
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2.25	9.00	29.00
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2.00	8.00	27.00
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3.50	14.00	40.00
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2.50	10.00	31.00
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2.50	10.00	31.00
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2.50	10.00	31.00
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3.00	12.00	37.00
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3.50	14.00	40.00
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3.00	12.00	37.00
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3.25	13.00	38.00
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3.75	15.00	42.00
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4.50	18.00	49.00
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2.00	8.00	27.00
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2.50	10.00	31.00
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3.50	14.00	47.00
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3.00	12.00	37.00
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3.50	14.00	40.00
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