



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. Blanc de Blancs – 2015 Iron Horse Ocean Reserve, Green Valley, Sonoma

A wonderful celebratory wine, perfect for any occasion! Made from 100% Chardonnay grapes. Orange zest, lime, and minerality on the nose. Tangerine and lime on the palate with a creamy finish.

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. Vermentino – 2018 Bella Grace Vineyards, Amador County

Bright nose with mango, pineapple, and tropical fruits. Crisp and juicy on the palate.

6. Chenin Blanc – 2017 Vinum Cellars, Clarksburg

Crisp and dry, with light citrus notes. Fresh Pink Lady Apples and supple melon balances the racy acidity.

7. Sauvignon Blanc – 2018 Cyprus, Russian River Valley

This wine holds notes of gooseberry, lime zest and wet stone. Well balanced with vibrant acidity, flavors of citrus, kiwi, 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 – 2018 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 – 2018 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 – 2017 Monte Volpe, Mendocino County

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

12. Grenache Blanc- 2016 Idle Cellars, Sonoma County

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

13. Colombard - 2018 Y. Rousseau Wines, Solano County

Aromas of fresh pear, lime, lemongrass, and jasmine. Crisp and refreshing on the palate!

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 – 2017 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 – 2017 La Follette, "Los Primeros", Monterey & Sonoma County

A well-balanced California chardonnay with aromas of white flowers, honeydew and fresh peaches. Soft oak and buttery notes on the palate are balanced by bright citrus and floral aromas.

18. Chardonnay - 2017 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.

19. Moscato- 2018 Enotria, Mendocino

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

rosé

20. Rosé – 2018 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.

21. Rosé of Grenache – 2018 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.

22. Rosé of Tannat – 2018 Y. Rousseau, Napa Valley

Produced from fruit grown in the Clarksburg AVA, this bright and refreshing rosé with fresh strawberries, watermelon and blood orange on the nose. Dry with a long finish, this wine is the perfect introduction to Spring!

23. Rosé of Grenache – 2018 Kitá, Camp 4 Vineyard Santa, Ynez Valley

Aromas of strawberries and cream and rose petals. The palate is crisp and dry with hints of ruby red grapefruit and raspberry with a subtle grassiness.

24. Rosé of Syrah – 2018 Buttonwood Vineyard, Santa Ynez Valley

A light cotton-candy color with aromas of wild strawberry. Raspberries and peach on the nose, rounded out with a bright acidity.

Taste 1.5 oz	Glass 6 oz	Bottle Price
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4.00	16.00	44.00
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3.25	13.00	38.00
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3.50	14.00	40.00
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2.25	9.00	29.00
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2.25	9.00	29.00
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3.50	14.00	40.00
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2.50	10.00	31.00
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2.75	11.00	35.00
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2.50	10.00	31.00
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3.50	14.00	40.00
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3.00	12.00	37.00
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3.00	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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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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3.75	15.00	42.00
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2.50	10.00	31.00
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3.00	12.00	37.00
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