

whites

1. We Olive Mimosa, Peach Basil or Blood Orange

Try our signature mimosa flavors sweetened by our We Olive Peach White Balsamic Vinegar. Featuring our Peach Basil mimosa, with aromatics from our Fresh basil olive oil or our seasonal Blood Orange.

2. Brut – NV, Breathless Wines, North Coast

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

3. Grüner Veltliner - 2015 Zocker, Paragon Vineyard, Edna Valley

Produced on a SIP Certified Sustainable vineyard on the Central Coast, this wine shows great acid, steely notes and finishes with lovely minerality. Grapefruit with hints of melon and white pepper.

4. Colombard – 2017 Y. Rousseau Wines, Mendocino County

Notes of lemon merengue and floral aromatics are deftly balanced against a core of lively acidity. This underrepresented varietal is a must try for lovers of crisp, dry white wines.

5. Riesling - 2017 Tatomer “Vandenberg”, Santa Barbara

Produced in the dry, typically Austrian style, this is not your average Riesling! A delicate, floral nose with notes of honeycomb and bright stone fruits balanced by a clean, bright palate finishing with soft acidity.

6. Riesling – 2017 March Wines, Santa Cruz Mountains

This dry style Riesling starts off with fresh pineapple and tropical fruit notes and ends with a nice balance of acidity. Grown locally on the Redwing vineyard, at the base of the Santa Cruz Mountains. Only 81 cases!

7. Sauvignon Blanc - 2014 Origine, Central Coast

90% Sauvignon Blanc and 10% Verdelho this wine is pale yellow-green in color. The palate is well balanced with vibrant acidity and elegant structure. Flavors of citrus, lemongrass, and passionfruit linger on the finish.

8. 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.

9. Rosé – 2018 Skinner, El Dorado Hills

This light, dry-style rosé is produced from 45% Grenache, 33% Counoise, 12% Cinsault and 10% Mourvèdre. 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!

10. Rosé – 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.

11. Rosé – 2018 Dragonette, Santa Barbara

Made from 100% Grenache grown in the Happy Canyon region of Santa Barbara. Wild strawberry and watermelon flavors accentuated by a punch of juicy acidity and ripe citrus notes.

12. Rosé – 2018 B. Wise ‘Ronda’, Sonoma County

A well-rounded rosé with a bright, clean finish made from 82% Pinot Noir and 18% Grenache. Notes of strawberry, honeydew melon and ripe pear with hints of lime zest, granite and subtle earthiness.

13. Rosé – 2018 Baileyana, Edna Valley

An electric pink color in the glass, this wine made from 100% Pinot Noir with flavors of strawberries and watermelon. Raspberry and rose petal notes mixed with a bright acidity and a dry finish.

14. Gewürztraminer – 2015 Daniel, Anderson Valley

Enticing aromas of spicy Asian pear, stone fruit and a hint of nutmeg. The palate offers flavors of passion fruit and lime with a surprisingly dry and crisp finish full of ginger and spice. Only 112 cases produced!

15. Albariño – 2018 League of Rogues “The Tortured Artist,” Paso Robles

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

16. Falanghina – 2018 Harrington, San Benito County

An incredibly rare grape for California, this unique varietal originates from southern Italy where it is often served alongside fresh seafood and vibrant pastas! Medium bodied with bright flavors of tart citrus, lemon and aromatic notes of orange flowers. Unfiltered and produced with minimal intervention for a lively and refreshing wine! Only 70 cases produced.

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

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 followed by notes of guava and pineapple. A We Olive exclusive!

17. 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 roundness and produce flavors of tart green apples, lemongrass and granite.

18. 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!

19. Chardonnay - 2016 Testarossa “Fogstone Vineyard”, Santa Lucia Highlands

Pale straw in color with scents of ripe fig, apple, and butterscotch with a brisk and vibrant refreshing texture. An exclusive single-vineyard designate from one of our favorite neighbors!

20. Malvasia Bianca – 2016 Toccatà, Santa Barbara County

This semi-sweet wine carries 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.

	Taste 1.5 oz	Glass 6 oz	Bottle Price
1. We Olive Mimosa, Peach Basil or Blood Orange		12.00	
2. Brut – NV, Breathless Wines, North Coast	4.00	16.00	44.00
3. Grüner Veltliner - 2015 Zocker, Paragon Vineyard, Edna Valley	3.00	12.00	37.00
4. Colombard – 2017 Y. Rousseau Wines, Mendocino County	2.75	11.00	35.00
5. Riesling - 2017 Tatomer “Vandenberg”, Santa Barbara	3.50	14.00	40.00
6. Riesling – 2017 March Wines, Santa Cruz Mountains	3.75	15.00	42.00
7. Sauvignon Blanc - 2014 Origine, Central Coast	2.00	8.00	27.00
8. Picpoul – 2018 Bonny Doon, Arroyo Seco	2.50	10.00	31.00
9. Rosé – 2018 Skinner, El Dorado Hills	2.50	10.00	31.00
10. Rosé – 2018 Mathis, Sonoma Valley	3.75	15.00	42.00
11. Rosé – 2018 Dragonette, Santa Barbara	3.25	14.00	40.00
12. Rosé – 2018 B. Wise ‘Ronda’, Sonoma County	2.50	10.00	31.00
13. Rosé – 2018 Baileyana, Edna Valley	3.00	12.00	37.00
14. Gewürztraminer – 2015 Daniel, Anderson Valley	3.00	12.00	37.00
15. Albariño – 2018 League of Rogues “The Tortured Artist,” Paso Robles	2.75	11.00	35.00
16. Falanghina – 2018 Harrington, San Benito County	3.75	15.00	42.00
16. White Blend – 2017 ONX Wines “Field Day”, Paso Robles	3.00	12.00	37.00
17. Chardonnay - 2016 Hawkes, Alexander Valley	3.50	14.00	40.00
18. Chardonnay – 2016 Selected Works, Carneros, Sonoma County	3.75	15.00	42.00
19. Chardonnay - 2016 Testarossa “Fogstone Vineyard”, Santa Lucia Highlands	4.75	19.00	51.00
20. Malvasia Bianca – 2016 Toccatà, Santa Barbara County	2.50	10.00	31.00