

## 2024 Lyma Vinho Verde Portugal



Lyma Vinho Verde comes from Portugal's coastal Vinho Verde region, with fruit sourced from the Lima sub-region influenced by Atlantic breezes and granite soils, conditions that naturally favor bright acidity and aromatic freshness. The brand is known for a clean, modern expression of the region. The 2025 Lyma Vinho Verde is crisp and lively, opening with fresh aromas of lime and lemon layered with subtle floral notes. On the palate it is light-bodied and zesty, driven by citrus flavors and vibrant acidity, with a faint natural spritz that adds lift and enhances its sense of refreshment. The finish is clean, dry, and invigorating, making the wine especially appealing when served well chilled. This style pairs effortlessly with seafood and shellfish, sushi, green salads, and fresh vegetable dishes, and it also works well alongside simply prepared chicken or other light poultry. Thanks to its low alcohol and bright profile, it is equally well suited as an aperitif or as a companion to casual, warm-weather meals..

**Thieves' price: \$9.99**

## 2022 Vina Eguia Tempranillo Rioja, Spain



Viña Eguía is a Rioja label associated with Bodegas Muriel in the Rioja Alavesa, an area known for producing balanced, food-friendly Tempranillo-based wines that combine fruit purity with restrained oak influence. 2022 Viña Eguía Rioja is bright cherry red, offering aromas of ripe red fruits layered with subtle vanilla, coconut, balsamic notes, and hints of licorice from oak aging. On the palate it is fresh and savory with vibrant acidity, smooth tannins, and a pleasant, lingering finish that keeps the wine approachable yet expressive. This style pairs especially well with lamb, grilled or roasted red meats, and hearty dishes such as stews or sausages, while its freshness also complements tapas and simple poultry dishes, making it a versatile choice at the table.

**Thieves' price: \$11.99**

## 2024 Cochon Pape Rocks Blanc Sonoma County, California



Cochon Pape Rocks Blanc is produced in Sonoma County by Cochon Wines, a small California producer known for Rhône-inspired whites that focus on aromatic expression and texture. The 2024 vintage is a Viognier-led blend with Roussanne, organically grown and made in a limited production, emphasizing freshness, balance, and varietal character rather than overt weight or oak influence. The 2024 Cochon Pape Rocks Blanc opens with a vibrant, floral bouquet of citrus blossom and honeysuckle, followed by notes of lychee, pineapple, tangerine, and white peach. On the palate it is medium-bodied and supple, showing a softly rounded, slightly creamy mouthfeel balanced by bright, lifted acidity. Juicy stone-fruit flavors are complemented by subtle mineral and stony nuances, leading to a refined, lively, and refreshing finish. Pairs especially well with poultry, pork, and richer fish such as salmon or tuna, and it also works nicely with lightly spiced dishes. The combination of aromatic intensity, texture, and freshness makes it versatile at the table.

**Thieves' price: \$17.99**

## 2021 The.Grenachista Grenache Noir Dry Creek Valley, Sonoma CA



The.Grenachista is a small Sonoma-based producer devoted exclusively to Grenache, with a focus on expressing site character and a restrained, Old-World-inspired style. The Mounts Vineyard Grenache Noir comes from Dry Creek Valley, a site that lends both ripeness and structure while maintaining freshness. The 2021 Mounts Vineyard Grenache Noir shows lifted aromas of red berry fruit—cherry, pomegranate, and wild strawberry—along with earthy minerality and subtle herbal notes. On the palate it is medium-bodied and finely textured, offering flavors of kirsch and red fruit framed by gentle tannins and lively acidity. Whole-cluster fermentation contributes a light snap of tannin and added complexity, leading to a focused, elegant finish that feels more refined than heavy. This fresh, savory style makes the wine highly food-friendly. It pairs well with roasted or grilled poultry, lamb, and pork, as well as herb-driven dishes and lightly spiced foods. Its bright acidity and moderate structure also allow it to work with vegetarian fare, making it a versatile Grenache well suited to the table rather than just the glass.

**Thieves' price: \$19.99**

## 2020 Dominique & Romain Collet Chablis 1er Cru “Les Forêts” Chablis, France



Domaine Dominique & Romain Collet is a long-established Chablis family estate, with roots dating back to the 18th century and a strong focus on expressing the classic mineral character of Chardonnay grown on Chablis' Kimmeridgian limestone soils. Their Premier Cru Les Forêts comes from a south-east-facing slope on the left bank of the Serein, a site known for producing Chablis with added depth, structure, and complexity while retaining freshness. The 2020 Chablis 1er Cru Les Forêts is precise and expressive, opening with aromas of green apple, citrus zest, white flowers, and subtle hints of flint and hazelnut. On the palate it is vibrant and finely textured, combining crisp acidity with a gently rounded, creamy mouthfeel from extended aging. Ripe orchard fruit flavors are balanced by pronounced mineral tension, leading to a long, clean, and saline-tinged finish that clearly reflects its limestone-rich terroir. This refined, mineral-driven Chablis pairs beautifully with oysters and shellfish, delicately prepared fish, and rich seafood such as scallops or lobster. It also complements white poultry dishes and mild, creamy cheeses, making it a classic and versatile choice for elegant, ingredient-focused cuisine..

**Thieves' price: \$38.99**

## 2018 Palazzo 'Cosimo' Brunello di Montalcino Montalcino, Italy



Palazzo Cosimo is a small Brunello di Montalcino producer focused on traditional expressions of Sangiovese grown in the hills surrounding Montalcino. The estate emphasizes classic structure, extended aging, and a respect for appellation character, producing Brunello that reflects both power and balance rather than overt modern ripeness. The 2018 Palazzo Cosimo Brunello di Montalcino shows an elegant, approachable profile typical of the vintage, opening with aromas of sour cherry, red plum, and dried herbs layered with hints of leather, tobacco, and earthy spice. On the palate it is medium- to full-bodied with firm but polished tannins, bright acidity, and flavors of red fruit, savory herbs, and subtle oak-derived notes of cedar and balsamic elements. The

finish is long and structured, with a classic savory edge that promises further development with time. At the table, this Brunello pairs beautifully with roasted or grilled meats such as beef, lamb, or wild game, as well as rich pasta dishes, braised meats, and earthy preparations featuring mushrooms or truffles. Its acidity and tannic backbone also make it an excellent match for aged Italian cheeses, allowing the wine's depth and elegance to fully shine alongside food..

**Thieves' price: \$39.99**