

2023 Rosscienda "The Big Char" Chardonnay Santa Cruz Mountains



Rosscienda is the domain of Doug and Jenny Ross, avid dog lovers and antique collectors, in addition to wine aficionados. With its southeast exposure, 600-foot elevation and proximity to the ocean, Rosscienda is a good spot for Burgundian varietals like chardonnay. Winemaker David Moore apprenticed at Mt. Eden Vineyards, Zaca Mesa and Kent Rasmussen before returning to the Santa Cruz Mountains in 1998 to work at Bonny Doon vineyards. "The Big Char" Chardonnay is named for their son's beloved Bernese Mountain dog, Charles, who loved to roam the vineyard tasting grapes. The label art is from a painting by their dear friend, Carol Walker. A fruity, floral nose with a hint of jasmine, notes of peach and gooseberry on the palette. Light, crisp and refreshing on the palate. Pair with dungeness crab, halibut, oven roasted pork loin, or gratin.

Thieves' price: \$12.99

2018 Colpetrone Rosso DOC Montefalco, Umbria, Italy



A blend of 70% Sangiovese and 30% Cabernet Sauvignon. Còlpetrone is the largest private estate producing Sagrantino, the most important grape of Umbria. This achievement was reached thanks to a specific field choice and a farsighted strategic vision. At the end of the 1980s, the estate chose to invest in this territory and its wines, when very few producers had yet realized its great potential. The first vintages of Montefalco Rosso were produced in what is now called 'Old Còlpetrone,' an ancient farmhouse a few kilometers from the current headquarters. Aromas of black olives, wild herbs and plums. It is medium-bodied with silky tannins, and driving acidity with some rather tasty and interesting herbal and spice characters of turmeric and tarragon. Juicy red fruit at its core. Pair with lasagna, crispy pork belly, sauteed mushrooms, wild boar, and pecorino cheese.

Thieves' price: \$11.99

2024 Almanua 'Terrior Marítimo' Vinho Verde, Portugal



A vibrant expression of Portugal's Atlantic-influenced northwest, the Almanua Vinho Verde Terrior Marítimo Vine Vinu 2024 is a crisp, coastal white wine crafted by the Almanua estate, a family-run project rooted in the heart of Vinho Verde. Founded in 1987, Almanua combines generations of viticultural knowledge with a commitment to organic practices and low-intervention winemaking. This cuvée is composed of Alvarinho (albariño), hand-harvested from granitic soils. Fermentation took place in stainless steel at controlled temperatures to retain aromatics, followed by three months on fine lees for added texture and complexity. No oak was used, preserving the wine's mineral backbone and coastal freshness. The nose opens with aromatic pear, nectarine and a touch of orange with pea shoots and a touch of fennel in the background. On the palate, it shows a tiny bit of spritz with a lovely texture and is more rounded than expected, with quite a saline note on the finish, with the fennel a little more obvious on the palate. Marked acidity but not tart. Very well made, with excellent balance. An ideal partner for shellfish, ceviche, and sushi, it also pairs beautifully with goat cheese, grilled sardines, or Vietnamese spring rolls.

Thieves' price: \$16.99

2021 L. Preston Rhone-style Red Blend Dry Creek Valley, Sonoma



A 'GSM' blend of 32% Syrah, 31% Mourvedre, 29% Grenache, and 8% Carignane. Preston Farm and Winery is a family-operated, organic property in Healdsburg's Dry Creek Valley. Their 125 acres are nestled between a meandering salmon-spawning stream and a sleepy stretch of former wagon trail leading to town. Under 45 years of stewardship by the Preston family, the land has evolved from an emphasis on wine alone to diversified crops including vineyards, vegetables, fruit and olive trees, grain, and pastured livestock. Lou Preston began planting Rhone grapes in a corner of Dry Creek Valley in the late 70s, starting with Syrah and eventually moving on to the many others they have today. L. Preston commemorates these forward-thinking plantings, and is an homage to the great blended reds of the Southern Rhone. From vines averaging over 40 years in age with grapes that are certified organic (CCOF) and using Biodynamic farming practices, the 2021 vintage shows a perfumed and complex nose with dark berry, currant and black plum fruit, earthy notes of tar and leather, with a background of baking spice and cocoa powder. Fruit and spice arrive in equal parts on the palate, along with a delightful texture and mid-palate volume. A balanced but pronounced concentration leads to sweet tannins on the finish.

Thieves' price: \$18.99

2022 Shea Wine Cellars Pinot Noir Estate, Willamette Valley, Oregon



The Estate Pinot Noir is sourced from throughout Shea Vineyard, one of the most iconic vineyards in Oregon. Careful vineyard practices and restrained winemaking allow each vintage to reveal its uniqueness. The vineyard was first planted to wine grapes in the late 1980s. Today Shea Vineyard is a 290-acre property with 155 planted acres. 149 of these acres are planted to Pinot noir vines and the balance is planted to Chardonnay. Roughly 20% of the Pinot noir fruit produced each year by Shea Vineyard is used by Shea Wine Cellars for its releases. The other 80% of the Pinot noir fruit is sold to some of the finest winemakers in Oregon and California. The 2022 vintage finished warm and dry, allowing the fruit to achieve full ripeness and the Estate to reflect the big, concentrated style Shea Vineyard is known for. Attractive nose with sour cherries, dried orange peel and dried herbs. So delicate and pure, with a medium body and zesty, tangy mouthfeel. It has a fresh, minty undertone at the end. As the wine unfolds, a subtle dried herb undertone emerges, adding an extra layer of complexity to the finish. Pair with roasted duck and grilled salmon, mushroom in puff pastry, and roasted pork loin.

Thieves' price: \$39.99

2022 Tenuta Di Arceno 'Il Fauno di Arcanum' Rosso Tuscany, Italy



A Bordeaux-style blend of Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot. The Tenuta Di Arceno estate is located in Castelnuovo Berardenga in the southernmost edge of the Chianti Classico region. The property spans nearly 1000 hectares, with only 92 hectares under cultivation. Il fauno di Arcanum is a blend of international varieties that embodies the diversity of the estate, and is sourced primarily from the Arceno di Sotto, La Curva, Colombaio and San Giovanni blocks. Located in the lower southwest section of the estate, in a warmer, exposed subsection that ripens early, the soils possess a significant amount of clay, with good water retention, and produce wines that tend to be voluptuous and lush. This wine presents itself with a beautiful balance of elegance and power. Layered aromas of violets, ripe plums and a hint of eucalyptus are prominent on the nose. Rich flavors of candied black cherry, complemented by notes of balsamic and licorice unite on the palate upon first taste. Subtle tannins create an elegant mouthfeel that is enhanced by lingering notes of black pepper, baking spice, and sweet mint. Pair with Bistecca alla Fiorentina, wild boar sausage, or a Bolognese sauce.

Thieves' price: \$34.99