

## **2020 Patient Cottat Sauvignon Blanc “Le Grand Caillou”, Vin De France**



Vin De France is a small category representing the wines that either fall outside of appellation lines or don't subscribe to the law and traditions set forth by the French government within certain classified appellations. This Sauvignon Blanc is cultivated in the Loire Valley and in the Poitou and Vendée regions, not fitting into one appellation. The story of Patient Cottat, once a famous "Master Goldsmith" in mid-19th century France, goes back generations of winemakers in the Loire Valley. It all began in 1950 with Paul Fournier in the renowned winegrowing village of Verdigny. Since 2015, the Villebois family has continued to enhance and perpetuate the efforts of Patient Cottat's original owners, following sustainable practices. Soft, subtle aromas of lime and cantaloupe with a whiff of minerality. Green plum, kiwi, and citrus flavors with vibrant acidity. Perfect accompaniment for oysters, seafood, goat cheese, and pork-based charcuteries.

**Thieves' price: \$10.99**

## **2018 The Dirty Pure Project Red Blend**

### **“The F Bomb”, Lodi**



A blend of 80% Cabernet Sauvignon, 10% Merlot, and 10% Zinfandel. When Chris and Elijah ventured into winemaking in 2009, they used the centuries-old négociant model as there was so much high-quality juice to be had for pennies on the dollar due to the recession. Chris and Elijah continue with the original goal of making a blend that is fun and tastes incredible without the traditional limitations. Hence, the blend varies widely from year to year depending on their whim of the moment. Aged for 6 months in French and American oak. Juicy aromas of strawberry jam, raspberry, and red plum jump out of the glass, with a light framing of toasty vanilla oak. The lush mouth is soft and inviting, with layers of ripe berries and red cherry, with the spiciness of a drippingly sweet black mission fig and just the right amount of oak for framing. Pair with BBQ'd pork tenderloin served with grilled pineapple salsa and fresh corn tortillas.

**Thieves' price: \$11.99**

## **2019 Mount Avoca Estate Chardonnay**

### **Pyrenees, Victoria, Australia**



Owner Matthew Barry was brought up with a 'clean and green' ethos, thanks to his father being a pioneer in the Ausvit minimal spray program in the 1980s. In the 1990s, the winery began to use native Australian insects to attack caterpillars and has since made use of other natural pesticides. Organic farming was the natural next step. The tank fermented portion of the wine (70%) was cool fermented and employed burgundy yeast. The lees were stirred back into the wine for 11 months for texture. The barrel fermented portion (30%) was fermented with a more fruit driven Portuguese yeast strain followed by complete malo-lactic fermentation to enhance both layering on the palate and overall complexity. On the nose, Clean developing aromas of poached pear, mandarin and subtle flinty butterscotch. On the palate, Clean full-bodied interweaving flavors of poached pear, melon and kaffir lime integrated in a textural vanilla barrel toast dimension and finishing with a good length of tangy dried orange peel. Pair with Coq au Vin Blanc with a hint of fresh Tarragon.

**Thieves' price: \$15.99**

## **2019 Ancient Peaks “Renegade” Red blend Santa Margarita Ranch, Paso Robles**



A certified organic blend of Syrah 57%, Petit Verdot 33%, and Malbec 9%. Ancient Peaks is a family-owned winery specializing in estate-grown wines from the Margarita Vineyard, the southernmost vineyard in the Paso Robles appellation on California's Central Coast. The Vineyard resides among the Santa Lucia mountain range in the historic Santa Margarita Ranch, which was first planted to vines by Franciscan missionaries in 1774. The 2019 Renegade opens with deep, dark bramble fruit aromas. The Syrah asserts itself with savory and smoky notes, while the Petit Verdot provides classic hints of pencil shavings. A juicy texture delivers bold, integrated flavors of blackberry, plum, blueberry, and pomegranate with undercurrents of toasty oak, juniper, and pepper. Elegant acidity joins chewy tannins on a robust yet beautifully measured finish. Pair with rack of lamb with rosemary, beef medallions in red wine sauce, hearty meat stew and grilled brisket.

**Thieves' price: \$17.99**

## **2019 Liquid Farm Chardonnay “White Hill”, Sta. Rita Hills**



Nikki and Jeff Nelson were brought together by a mutual passion for wine and food, and together have joined with Dragonette Cellars winemaker, Brandon Sparks-Gillis, to craft a superb, small production Chardonnay from the Santa Rita Hills. Stylistically inspired by Chablis. A blend of three Sta. Rita Hills vineyards (49% Clos Pepe, 33% Kessler-Haak, 18% La Rinconada), barrel fermented and aged 10 months in neutral French Oak. A crisp Chardonnay that highlights Sta. Rita Hills unique minerality. “White Hill” is energetic and pure, with scents of lemon peel, tangy yogurt, crushed shell and hazelnut. The palate is shimmery and perfumed, with nutty tones hinting at more savory complexity to come with bottle age. It has a fine, chalky texture that anchors the very long finish, and the overall style nods to a great Chablis. Try it with roasted chicken, baked halibut, or grilled lobster tail.

**Thieves' price: \$38.99**

## **2018 Jane et Sylvain Pinot Noir**

### **Bourgogne, France**



Situated in the commune of Gevrey-Chambertin, the largest in the Cote de Nuits (approx 532 ha), Domaine Jane et Sylvain is one of its smallest wineries, with only 4 hectares of vines and a very small production. The Domaine has been operating organically since 2003, never using chemical herbicides or pesticides, and instead opting for tilling between vines and using sexual confusion to mitigate pest pressure. The wines are made with minimal intervention in the cellar; using native yeasts and old barriques. 25 year old vines. 50% destemmed and fermented with their natural yeasts and on their skins. Aged on their fine less for 12 months. Little sulfur added at bottling.

A beautiful, elegant and rich nose of firm raspberries, ripe sweet cherry and a hint of bitter chocolate. The pallet is precise and tense, with firm acidity and fine grainy tannins running through. Elegant with sufficient texture and weight, red berries and bramble give way to a fresh, bright acidity on the finish. Pair with Beef Bourgogne, Rack of lamb, Spicy Tuna.

**Thieves' price: \$33.99**