

2018 Fantinel Tenuta Sant'Helena Friulano Collio Goriziano, Friuli-Venezia Giulia, Italy



Collio is a crescent-shaped sub region of Friuli-Venezia Giulia that hugs right up against the Slovenian border and the Adriatic Sea. It is perfectly situated for growing wine grapes, especially of the white variety. This family estate was founded in 1969 by well known and admired hotelier and restaurateur Mario Fantinel. Driven to produce wines that would defy the expectations of his tasteful clientele, Mario purchased the initial vineyards in the Dolegna Collio area. In 1973 Mario's sons Luciano, Gianfranco and Loris embarked upon the next chapter of the Fantinel story by acquiring some of the finest vineyards in Collio, Grave, and Colli Orientali as well as opening a wine bar in San Daniele del Friuli. At the threshold of the third millennium, the third generation of the family: Lara, Manuela, Stefano, Marco, Marielena, and Paolo- embarked on further expansion. A dynamic white with citrine glints, white pepper, green apple, delicate hints of white blossom, almond and a smooth, slightly bitter mouthfeel. This is the quintessential Friuli wine, part of the history of the region. It'll be delightful with shellfish and halibut.

Thieves' price: \$11.99

2018 Mi Terruño “Expresion” Cabernet Sauvignon Mendoza, Argentina



The Baigorria family has been involved in Mendoza's wine industry since 1960; first with the purchase of their own vineyards and later, in 2004, with their own winery. Located in the picturesque town of San Roque, Maipu, the winery was retrofitted from an old glass tile factory – combining new technology with traditional winemaking techniques. Mi Terruño, meaning “my terroir”, is managed by the brother-sister duo of commercial director, Gabriel Baigorria, and winemaker, Maria Eugenia Baigorria. Under Maria Eugenia's guidance the Mi Terruño wines are driven by the unique expression of their own terroir and embodies their most important treasure, the grapes. Mendoza is six times the size of Napa Valley, so there are numerous micro-climates. The grapes came from Maipu county (where the winery resides) and Tupungato county (Uco Valley.) 55% of the wine was aged in French and American (second use) oak for 4 months. Its aromatic nose melds blueberry, and plum with mint, menthol, and fresh herbs. Full bodied on the palate with rounded tannins and balanced acidity. Have with a burger, beef stew, or grilled portobello.

Thieves' price: \$11.99

2020 Famille De Conti Cuvee Des Conti Bergerac, France



A certified organic blend of Sémillon 50 %, Sauvignon Blanc 40 %, and Muscadelle 10 %. Vincenzo de Conti along with his wife & children settled down in South-West France in 1925. In 1956, his son Primo de Conti took over the family agricultural business with his wife Michelle and Luc, the 3rd generation, settled down at the farm in the early 80s following his passion for horses. He inherited a number of old vines, and planted more plots later on, while his wife Martine started managing the hospitality side of the business. Bergerac is a sub region of southwest France, just east of Bordeaux. The terroir is clayey-limestone, with limestone from the Aquitaine. The vineyard is set upon a bedrock largely composed of limestone, therefore giving the wines a generous mineral touch. On top, a layer of clay can be found, which feeds the wine with strength & complexity. The nose reveals preserved lemon notes, peach juice , and apricot. The palate is fatty, but not heavy with white flowers, sponge candy, preserved ginger. Pair it with Ceviche, shrimp cocktail w/ Pico de gallo, ham crepes, or General Tsao's chicken.

Thieves' price: \$15.99

2019 Ridgeback “Lion Hound” Cabernet Sauvignon Paarl, South Africa



Paarl is one of South Africa's most renowned wine regions, with a history of viticulture dating back to 1688 when the French Huguenots were granted land to farm in the Drakenstein area. Less than an hour's drive from Cape Town, Paarl, meaning "pearl" reflects the ancient granite mountains, which early Dutch settlers called 'den Diamont ende Peerlbergh' ('the diamond and pearl mountain'). The North-South facing vineyards used for this fine wine are grown in a combination of Glenrosa and Oakleaf soils. The grapes were fermented in open top stainless steel fermenters. A 30% whole-berry component ensured gentle extraction during pumpovers which were done 3-4 times daily. All components underwent Malolactic Fermentation and a portion of the wine was matured on oak staves while the remainder underwent 12 months of ageing in third and fourth fill barrels ensuring good wood/fruit integration. Upfront notes of mulberry, mint and plum with a hint of leather and wood-spice run seamlessly onto a juicy midpalate with long finish. Pair with grilled lamb chops.

Thieves' price: \$16.99

2018 Guado al Melo “Rute” Bolgheri, Italy



A blend of Merlot and Cabernet Sauvignon. Guado al Melo, a family-owned winery directed by Annalisa and Michele Scienza, is committed to the goal of producing great terroir wines, following a philosophy based on artisanship and sustainability. The winery is located in the Bolgheri DOC zone, in the Tuscan hills that face the Tyrrhenian Sea. The link with Bolgheri of the Scienza family, winemakers through generations in Trentino, was born thanks to prof. Attilio Scienza (Michele's father). In the late '70s: he collaborated with some local wineries, followed the changes in the DOC and conducted the study of viticulture of the territory. “Rute” was born from the Guado al Melo vineyards, which are in a little valley among the East-

West hills of Bolgheri, marked by the Fossa di Bolgheri stream. Aging took place for one year in used oak barrels, on the lees, with weekly stirring. It is clarified with some racking, not filtered. The elegant bouquet presents fragrances of small berries, blueberries and currants, accompanied by a pleasant tobacco note and spices. On the palate very soft, intense, balanced and of beautiful structure, with a long-lasting finish.

Thieves' price: \$35.99

2017 Provenance “Deadeye” Red Blend Napa Valley



Growing up in the San Francisco Bay Area, winemaker David Galzignato was the first member of his Italian-American family to attend college, enrolling at the University of California, Davis, where he earned degrees in Viticulture & Enology as well as Italian in 1998. Prior to graduation, the Hayward native moved to Barbaresco, Italy to gain in-the-field cellar experience and fell in love with the old-world style of craftsmanship. 90% of the fruit was sourced from vineyards Provenance owns and farms themselves using sustainable farming practices. The Malbec, Cabernet, and Syrah were sourced from Calistoga. The Merlot was sourced half from Oakville and half from Oak Knoll. Petite Sirah were sourced from Oak Knoll. 5% of Reserve Cabernet sourced from both Rutherford and Mountain Vineyards. Intoxicating aromas of blackberry, cherry and cocoa invite the senses of this expressive wine. A structured palate introduces plush notes of cranberry, raspberry and cola, complemented by spicy notes of cassis and clove. Opulent and fleshy, this wine will continue to mature for at least ten years. Have it with a steak for pure heaven.

Thieves' price: \$35.99