

## 2021 De Martino Sauvignon Blanc Casablanca Valley, Chile



Founded in Isla de Maipo (Chile), since 1934 the De Martino family has specialized in producing wines that reflect their origin and the character of each vineyard, based on solid principles of sustainable farming and traditional winemaking techniques. Today, the winery brings together the experience of the third generation of the family, with the dynamism and vision of the fourth generation. De Martino labelled and exported Chile's first Carmenera in 1996 and was a pioneer winery working century-old vineyards in the Itata Valley. Planted in granitic soils in Casablanca Valley. Climate is mild and cool due to the influence of the Pacific Ocean. Perfect location for crisp acid development. Ambient yeast

fermentation in stainless steel and left on the lees for 6 months. Ripe citrus, passion fruit, soft texture. Pair with salads, shrimp Louie, and chevre.

**Thieves' price: \$11.99**

## 2020 Quinta das Arcas “Dona Cepa” Red Blend Douro, Portugal



A traditional Douro blend of Touriga Nacional, Touriga Franca, and Tinta Roriz. Quinta das Arcas was set up in the 1980s by Esteves Monteiro, following work begun in the previous decade, to restructure family farming, with a strong focus on new parcels and the implementation of modern viticulture. In 1985 he founded the company, launching at this time the first bottles under the Arca Nova brand. A red wine that embodies all that the Douro has to offer. Its smooth and ripe tannins are balanced by a moderate acidity that give this wine a modern and irresistible profile. Good intensity on the nose, with notes of red fruits, cherries and strawberries. On the palate, smooth, round tannins, good acidity and a harmonious finish. A red wine that embodies all that the Douro has to offer. *Ideal to accompany meals based on fish or salads. Also interesting with white meats. Equally interesting to enjoy with meals as an aperitif.* Ripe tannins are well balanced.

**Thieves' price: \$10.99**

## 2021 Albet i Noya “Lignum” Blanc Penedès, Spain



A blend of 50% Chardonnay and 50% Sauvignon Blanc. Albet i Noya was, among other things, the first national winery to make organic wines. In 1978, Josep Maria Albet i Noya represented the Unió de Pagesos in the Regulatory Council of D.O. Penedès, when a Danish company addressed the D.O. looking for a producer of organic wine, and found their match. The winery, situated in Can Vendrell (Tarragona) is also a pioneer in organic viticulture in Spain. Their estate vineyards, in Costers de l'Ordal are planted at 300 meters above sea level on calcareous-clay soils, poor in organic matter. The vineyards are cultivated and worked organically, without the use of chemical products and a reduced amount of sulfur in comparison to traditional wineries. The Sauvignon Blanc is fermented in stainless steel, while the Chardonnay and Xarel-lo ferment and age in oak for two months. On the nose, floral aromas, tropical fruits, a hint of oak. Complex palate with a long finish. Pair with baked white fish, creamy soups, appetizers, seafood.

**Thieves' price: \$14.99**

## 2019 Lake Sonoma Zinfandel Sonoma Valley



A blend of 93% Zinfandel and 7% Barbera. Established in 1977, Lake Sonoma Winery follows a "best of the best" philosophy to produce wines that showcase Sonoma County character at its finest. They focus on the individual appellations in Northern Sonoma County where California's top grape varieties achieve their ultimate expression of character. Zinfandel and Sauvignon Blanc come from Dry Creek Valley, where gravelly soils and a climate of warm days and cool nights produce intense fruit and impressive balance. Lake Sonoma Winery produces around 25,000 cases annually. The 2019 vintage is spicy and sultry with aromas of berry syrup, red raspberry preserve and cardamom. On the palate, flavors of clove and vanilla are complemented by hints of huckleberry, cherry cola and white mocha. Pair with minestrone soup, pizza, or hearty meatballs.

**Thieves' price: \$17.99**

## 2020 Philippe Gouley Chardonnay 1er Cru, Montmains, Chablis, France



Started in 1986 by Jean Gouley and now run by his son, Philippe, the top priority of Domaine Philippe Gouley is to provide a high quality wine with the utmost respect for the environment. To protect the richness of natural diversity and the authentic terroir of Chablis, Philippe Gouley decided to farm organically and has been certified organic since 1991. With a focus on the health of the vines, soils, and surrounding environment, they believe that the vine must not be driven in monoculture but rather should live in harmony with its environment to produce a wine that truly reflects the Chablis terroir. Bottled after 14mos. on fine lees in neutral oak "Tonneaux." Indigenous yeasts. Fined using bentonite, lightly filtered on clay. On the nose lean mineral influenced aromas of damp sunny stones, flowers and herbs. Full, fresh palate with mature Chardonnay complexity in a long mineral accented finish. Pair with Shellfish in sauce, escargots, grilled oysters, lobster, white meats, or "jambon au Chablis"

**Thieves' price: \$34.99**

## 2018 Day Wines Pinot Noir

### Momtazi Vineyard, McMinnville, Willamette, Oregon



Momtazi Vineyard is a certified biodynamic site nestled in the foothills of the Cascade Range, composed primarily of uplifted marine sedimentary loams and silts with alluvial overlays and an underlying base of basalt. One of the revered vineyards in Willamette, this is our cornerstone source for Pinot noir. We are always thrilled to work with this fruit, as it's some of the most coveted in in the Valley. Easily our most intense and deeply fruited Pinot noir, the wine displays hallmark Momtazi notes of black cherry and black raspberry, both on the nose and on the palate. Additional notes of sandalwood spice and forest floor emerge with air, giving a glimpse at the complexity to come. It's a moody, broody teenager at present, which is no surprise given the vineyard's reputation for structure. The tannins are suave but sturdy, and the well-integrated acidity holds everything together seamlessly in an enchanting marriage of power and finesse. Pair with seared duck breast, roasted morel mushrooms, or grilled salmon.

**Thieves' price: \$34.99**