

2024 Elvio Tintero Arneis Langhe, Italy



The Langhe is a picturesque, hilly region in Piedmont, not only famous for wine, but truffles, cheese, and hazelnuts. Arneis is an indigenous grape to the Piedmont region of Italy, with ties back to the 15th century. "Arnese" is similar to the Germanic word "harnest", then in English "harness", essentially a tool needed to run a farm. It is difficult to grow, often susceptible to powdery mildew. Elvio Tintero is a beloved, family-run estate in the Langhe hills, producing joyfully expressive wines that capture the spirit of everyday Piemonte. The historic winery, family-run for generations, is dedicated to producing wines that express the elegance and varietal character of native grapes. Delightful aromas of apricot, pear, and flowers, with citrus notes, a hint of almond, and a crisp, mineral-driven palate. Pair with braised chicken, brothy seafood stews, light salads w/ vinaigrette and roasted almonds.

Thieves' price: \$11.99

2022 The Icon Rock Red Blend Mendoza, Argentina



A blend of 50% Syrah, 30% Cabernet Sauvignon, and 20% Malbec. "The Icon Rock" plays a crucial role in the creation of vineyards and the world's most revered wines. Transformed over centuries into fertile soil, "The Icon Rock" nurtures grapes that carry an echo of their stony origins. Winemakers Sergio Casé and Johnson Scutt are behind the project. Sergio is a 4th generation winemaker from Mendoza, and Johnson is from New Zealand, both with decades of experience in the wine business, making wine all over the world. Maceration is in small concrete vats, then it's aged in French oak for 12 months. This is a solid and flavorful blend with plums, cherry and cardamom on the nose. The palate has layers of flavors that reveal black fruit, cocoa bean, clove, black pepper and dried basil. It's round and ripe and has a chocolate finish. Pair with a burger, or share together with friends at a backyard barbeque.

Thieves' price: \$11.99

2023 Domaine Laurent et Pascal Borgeot Aligoté Bourgogne, France



Aligoté accounts for 6.5% of all vines in Bourgogne and has a long history here as one of the two local white varietals along with Chardonnay. It is a vigorous vine with larger and more plentiful grapes than Chardonnay. It was once planted more plentifully until Chardonnay became the dominant white grape of the region. The Borgeot brothers, Pascal and Laurent, are fourth generation winemakers. They founded the winery in 1985 with a few key parcels of Santenay vines that they inherited from their father, and have expanded to become one of the most respected wineries in the Cote de Beaune. A fresh, mineral-driven white wine offering notes of citrus, white flowers, and green apple with bright acidity. Lively and fresh on the palate, with good length and a persistent finish. Pair with simply prepared fish and seafood, as well as goat cheese. For a classic pairing, it can be served as an aperitif with the addition of blackcurrant liqueur (crème de cassis) to make a Kir.

Thieves' price: \$16.99

2023 Vega Tolosa Bobal 'Icon' La Mancheula DO, Spain



Bobal has ancient roots dating back centuries, deriving its name from the Latin bovale (bull's head) due to its round clusters. It's a signature grape of the Valencia region, historically used for bulk wines, but now recognized for high-quality single varietals, making it Spain's second most planted red grape. La Manchuela lies between La Mancha and Valencia, nestled between the Júcar and Cabriel rivers, about 120km west of the Mediterranean, 750 meters above sea level. It became an autonomous region, recognized as a DO in 2002. Vega Tolosa is a 5th generation winemaking family, started in 1905. All the vineyards at Vega Tolosa are certified organic. On the nose, black fruit, cherry, red currants, together with strong mineral character and subtle balsamic notes. On the palate, fresh, fleshy, with intensity, noble tannins, adding structure, but quite polished. Pair with Spanish paella, roasted leg of lamb, chorizo, or manchego.

Thieves' price: \$17.99

2022 Four Doors Cabernet Sauvignon Stag's Leap, Napa Valley



Stags Leap District differentiates itself from other Napa Valley AVA's through its unique microclimate and rocky, volcanic soils, creating Cabernet Sauvignon known as "iron fist in a velvet glove". Cool bay breezes funneled by the Palisades, help keep alcohol levels in balance with acidity. For James Regusci Jr., agriculture isn't just a passion, it's in his blood. Like his father, Jim, and grandfather, Angelo, James developed a love for farming while working on our family ranch. After graduating from Oregon State University with a degree in Agricultural Sciences, James returned to Napa Valley to work in horticulture for The French Laundry and joined the Regusci Vineyard Management team in 2019. In 2020, James launched Four Doors Wine, opening his own door as a fourth generation farmer and vintner. Notes of blackberries and blueberries, dark chocolate, violets and crushed rose petals, inky, kirsch, and toasted vanilla bean. Pair with beef, lamb, game (Venison, Deer), and mature and hard cheeses.

Thieves' price: \$36.99

2019 Vignetti Vecchio “Sciare Vive” Rosso Etna DOC, Italy



Mount Etna, the northern hemisphere's largest active volcano (above ground) is home to one of the most unique wine regions in the world. The soil is literally made of cooled lava, with layers taking 1000 years to decompose and become fertile for vineyards. The ancient Greeks and Romans planted vineyards here, where only a few grape varieties flourish, including Nerello Mascalese, which makes up 90% of this wine. This wine is made from pre-phylloxera vines, aged 50-130 years old, growing in fine volcanic sand. It features roughly 10 percent white varieties co-fermented with Nerello Mascalese to soften a generous tannic presence. The wine underwent a 12-day skin maceration, followed by malolactic fermentation in oak and 6 months of aging on the lees. This process imparts a complex profile characterized by red fruit aromas, balsamic notes, and a savory, fresh palate with lingering flavors of black pepper and ripe dark fruit. Pair with tomato-based dishes, roasted chicken, tuna, swordfish, and eggplant parmesan.

Thieves' price: \$29.99