

## 2022 Basa Lore Txakolina Blanco “Sarea”, Getariako, Spain



100% Hondarrabi Zuri, an indigenous grape to the Basque country, having identical DNA to the Basque French grape Courbu Blanc. The Spanish Basque region has three different DO's (Denominación de Origen), which indicate the geographical origin and style of wine. Although Getariako Txakolina is the smallest DO, it produces the most wine and is the most well-known. Txakoli possesses the spirit and history of the Basque region to its core. This style has been inherent to the land for almost 600 years, making this wine the perfect culmination of time and toil. It's classically served with Pintxos, Basque tapas served on a sliced fresh baguette and impaled with a toothpick. Fine and sophisticated fragrance, reminiscent of green apples with a minty note. Dry on the palette, harmonious in the mouth, it has a wide and aromatic impression, and has a delightful elegance with tiny bubbles. Pairs well with tuna toro nigiri, shrimp and mussel stew, grilled squid.

**Thieves' price: \$11.99**

## 2019 Bistue Cellars “Destinos Cruzados” Red Blend California



DESTINOS  
Cruzados



A blend of 85% Syrah and 15% Grenache from the England-Shaw Vineyard in Winters (Yolo County), California. Bistue Cellars was born out of passion for exploring different wine regions while creating remarkable wines. It began in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon grew into something more. Carolina employs minimal-intervention winemaking techniques and subscribes to the belief that great wines begin in the vineyard, “We carefully select our vineyards based on the ideal location for each grape varietal and the style of wine that we want to achieve.” Inviting aromas of bramble fruit with a touch of graphite. The palate is supple and fruited with flavors of blackberry, black raspberry and red plum skin. Medium bodied with loads of juiciness, a bit of spice and artfully integrated oaky notes. The tannins are smooth and nicely balanced, making it perfect for sipping by itself as well as a versatile food wine. Pair with braised lamb, roasted pork loin, or lentils with herbs de Provence.

**Thieves' price: \$11.99**

## 2021 Valravv Chardonnay Sonoma County



The team behind Valravv has been making wine in Sonoma County for over ten years. Along the way, they've established a dynamic network of friends and colleagues that include vineyard owners, growers and winemakers. Because of those forged relationships and friendships, they secured exclusive access to grapes from fantastic vineyards, overseeing hands-on production from vineyard to bottle. Today, the team at Valravv continue to see out similar opportunities, finding a parcel here and a row there and then they bring it all together to craft quintessential Sonoma County wines, out of the gate approachable, delicious and table ready.

A nice interplay between subtle oak spices and generous, ripe fruit flavors gives this full-bodied wine a rich but not overpowering expression. Nuances of toast, butter, poached pears and peach syrup lend an extra confectionary flair to the palate and lingering finish. Pair with Brie and Monterey Jack, pesto pasta, roasted veggies w/ brown butter, halibut or roasted chicken.

**Thieves' price: \$16.99**

## 2021 Pietramaggio 'Seta' Rosso Toscana IGT, Italy



A “baby Super Tuscan” blend of 50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot. IGT, or Indicazione Geografica Tipica, was created in 1992, intended to provide a tier above the basic *Vino da Tavola* (VdT) for quality wines that didn't meet the regulations for DOC or DOCG. So-called Super Tuscan wines are a prime example. Today, the IGT classification is home to wines made in a more ‘international’ style, eschewing some of the traditional winemaking methods and grape variety stipulations set down by DOCs and DOCG regulations. Pietramaggio is the name of a historical farm located in Tuscany and is owned by the Inghirami family. Tommaso Inghirami launched the Pietramaggio brand and was inspired to create finessed Chianti Classico wines and a Super Tuscan IGT. A delicious, easy-going wine, loaded with red berry aromas, youthful but nicely integrated. Supple and sweet, with good structure and a fresh acidity. A versatile wine that pairs with a variety of dishes. Try with pizza, grilled meats, BBQ, hearty pastas and cheeses.

**Thieves' price: \$16.99**

## 2015 Cantina De Pra Raboso Piave Malanotte DOCG, Italy



Piave Malanotte is a DOCG appellation for well-structured red wines that come from Treviso and Venezia. The blend must be made with at least 70% Raboso del Piave, an ancient and indigenous varietal, and a maximum of 30% of Raboso Veronese. Malanotte gained recognition as DOCG in 2011. De Pra was founded in 1959 by Bepi De Pra and is now owned and operated by his two daughters, Severina and Deborah De Pra in the Veneto. 15% of the grapes go through Appassimento, drying of the grapes on straw mats to condense the sugars and flavors. The grapes are pressed and left to macerate for one month in open vats of wood, refined in French oak for two years. Intense aromas in the glass, marked by Marasca cherry, balsamic, an elegant spiciness, and ethereal aromas. A wine with weight and structure, both velvety and tannic. A perfect pairing for red

sauces or Bolognese.

**Thieves' price: \$35.99**

## 2018 Chateau de la Cour Rouge Saint-Emilion, Grand Cru, France



A blend of 89% Merlot and 11% Cabernet Franc. Owners of two estates: Château de la Cour and Clos des Templiers, Vignobles de la Cour have been producing quality terroir wines for over 20 years to the delight of wine lovers. Château de la Cour is a beautiful 10-hectare property located at the foot of Saint-Émilion within the communes of Vignonet and Saint-Sulpice-de-Faleyrens. 5 hectares are dedicated to the production of Château de la Cour Saint-Émilion Grand Cru and 3.5 hectares to Château de la Cour Saint-Émilion. No commercial yeast or lactic acid bacteria are used (*natural fermentation with indigenous yeasts and bacteria from the terroir*). A minimal dose of sulphur dioxide is used to maintain the freshness of the fruit as much as possible. Intense red fruit aromas with a touch of oak. Powerful and full bodied. Fruity with a well balanced, structured tannins and a long finish. Pair with Comte cheese, duck terrine, roasted lamb shoulder, and macaroni & cheese! Pair with lamb chops or grilled pork ribs.

**Thieves' price: \$35.99**