

## 2018 Etude Pinot Gris Carneros



Etude was founded on the philosophy that winemaking begins in the vineyard long before the harvest, with superior grape growing leading to wines with authentic varietal expression and a telling reflection of where they are grown and produced. This wine is crafted from grapes grown at our Estate Vineyard, Grace Benoist Ranch. Certified Alsatian clones are planted here in deep, well-drained loamy soils which are perfect for capturing memorable flavors. A near perfect season, welcomed after several tense vintages, began with abundant February rains followed by drying sun and weather that allowed for even flowering and bud break. Simply pretty and light on its feet, this classic Pinot Gris offers a solid acid backbone with aromas and flavors of pear, applesauce and stone fruit, with hints of quince, lime and peach blossoms. A touch of spice adds intrigue, leading to a notable, persistent finish. Pair with turkey, roasted chicken, Asian food, and salads.

**Thieves' price: \$11.99**

## 2019 Caves du Fournalet Cotes du Rhone, France



A blend of Grenache, Syrah, Mourvedre, and Carignan. Caves du Fournalet is crafted in the Rhone Valley by the powerhouse company, Caves des Papes. The name means "the place of the Pope," and refers to the most revered wine here, Chateauneuf-du-Pape. Crafted by one of the first women winemakers in the Rhone Valley, Armelle Barbanson. She studied at the University of Montpellier and upon graduation was grabbed up by Caves des Papes as an assistant winemaker. She

quickly moved up to winemaker a short time later. The fresh fruit and spice are unmistakably Rhone. The tart cherries and spice on the mid-palate combine with supple texture, vibrant acid and soft tannins. Pair with pizza, a burger, pastas, or just about anything on the dinner table.

**Thieves' price: \$10.99**

## 2020 Claiborne & Churchill Dry Gewurztraminer Central Coast, California



Claiborne & Churchill is a small, family-owned winery founded in 1983 by Claiborne (Clay) Thompson and Fredericka Churchill. Former teachers at the University of Michigan (Clay specialized in Old Norse Languages and Literatures and Fredericka taught German), the couple left the "Groves of Academe" for the vineyards of California in 1981 in order to start a new life in the wine industry. Clay began as a "cellar rat" in a local winery, learning the business from the ground up (actually underground), and soon the two were encouraged to start their own wine production in that host facility. Harvested at optimum maturity after a cool and lengthy growing season, the grapes have yielded a beautiful

wine, light gold in hue and redolent of rose petals and citrus fruits in the nose. As time goes on, aromas of tropical fruits such as pineapple and lychee become more evident. For a wine so young and spritely, the palate is remarkably silky and full. Pair with turkey, spicy food, cream sauces, and grill bratwurst.

**Thieves' price: \$16.99**

## 2020 Domaine des Perelles Moulin-A-Vent Beaujolais, France



This ain't no "Beaujolais Nouveau!" It's Cru Beaujolais. 100% Gamay from a specific place in Beaujolais of Bourgogne. The Perrachon name appears in Julienas history as early as 1601. The Perrachon family acquired the domain of la Bottière, in Juliéнас, in 1877. Then came the Domaine des Perelles on the Romanèche-Thorins territory, at the feet of the Moulin-à-Vent hills. The nose has an intoxicating medley of cherries, violets, roses and ripe peaches. The palate is wonderfully structured: vibrant acidity, earthy minerality, soft, delectable tannins wrap around and frame a heady concentration of succulent stone fruits, flowers and licorice flavors. The finish is elegant, refined and persistent, driven by lip-smacking freshness and a complex mélange of fruits. there was a perfect "turkey day" wine, this would be it! It also pairs well with other fowl, pork chops, mushrooms, and lighter fare.

**Thieves' price: \$17.99**

## 2019 Domaine Delagrange Bourgogne Rouge Hautes-Cotes de Beaune, France



Vigneron Didier Delagrange represents the 6th generation to oversee his family's eponymous domaine in Volnay. After completing his formal studies at the Lycée Viticole (Beaune) in 1990, Didier worked along side his father in both the cellar and vineyards for the better part of a decade before formally taking over in 2003. In the vineyard, Didier utilizes only organic vine and soil preparations, and encourages soil and vine health by plowing between rows. All harvesting is done by hand, in order to ensure and preserve the best quality fruit. On the nose, the aromas of Morello cherry, raspberry and strawberry prevail and are enhanced by a delicate scent of violet. On the palate, it is spontaneous, greedy and its tannins are resolutely round and silky. Simply a wine of pleasure. Pair with turkey, beef Bourgogne, salmon, duck

confit, and mushroom risotto.

**Thieves' price: \$28.99**

## 2018 Pamplin Family Cabernet Sauvignon Columbia Valley, WA



A blend of 95% Cabernet Sauvignon and 5% Petit Verdot from 3 of the most important WA appellations, Red Mountain, Walla Walla, and Rattlesnake Hills of Columbia Valley. Pamplin Family Winery was founded to pursue a singular goal – to craft the finest Cabernet Sauvignon-based wines with grapes sourced from the top vineyards in the Columbia Valley Appellations of Horse Heaven Hills, Red Mountain, Rattlesnake Hills and Walla Walla Valley. The vision for this winery is a collaborative effort between Bob Pamplin and his son-in-law Art North, who both share a passion for great wine. We are a family-owned and operated winery, dedicated to handcrafting superior quality wines through uncompromising attention to detail in the vineyards and winery. Aged 20 months in new (11%), single use (24%) and neutral

(65%) French oak barrels. Sophisticated and honest expression of Washington State Cabernet that shows restraint and purity. Fruit-forward with beautifully integrated oak nuances of cedar and fresh tobacco, a background of ripe herbs. Fleshy, ripe tannins and a juicy mouthfeel. Pair with Ribeye!

**Thieves' price: \$38.99**