

2019 Eco Terreno, Sauvignon Blanc “Cuvee Acero”, Alexander Valley



Founder/Winemaker Mark Lyon, after touring Bordeaux, became inspired to capture a similar expression of regenerative, clean farming in his own wines. But it would take time and commitment. He had to change the vines over from conventional to biodynamic farming over time. With the 2019 white wine harvest, things returned to a more normal schedule in Alexander Valley. A long, even growing season with good fruit set, good rainfall and regular yields gave us the opportunity to dial in the flavor profiles, acidity and ripeness of our individual blocks. Our inspiration was a racier, lower alcohol more 'Sancerre-like' style to fully express our Biodynamic farming and unique terroir. In the glass the wine has pale colors of light greenish-gold. The nose is aromatic with a mix of tropical fruit and citrus notes – guava, sweet lime, and white peach with a hint of lemon grass. In the mouth, abundant fruit flavors of pear, melon, mango, and lime zest and are balanced by a long and pleasingly dry, flinty finish.

Thieves' price: \$10.99

2020 Meadowcroft Rhone-style blend “River Trace”, California



A Blend of 48% Syrah, 24% Carignane, 12% Grenache, 12% Mourvèdre, and 4% Malbec. Meadowcroft is the namesake of Winegrower Tom Meadowcroft. As the winemaker he is ever in the pursuit of creating wines infused with an explosive strength of diverse character that strike a soulful chord. The zeal of creativity with which he is driven is inspired by the rich cultural experience from where Meadowcroft Wines originate. The blend leads with bold notes of ripe plum, blueberries, and leather. The palate is delectably smooth, with suggestions of sweet cherry cola, dried cherries, tea leaves, and warm clove. This medium-bodied wine finishes elegantly, with lingering characters of hazelnut and roasted coffee beans that complement the precise tannin structure. GSM blends call for full-flavored pairings, like dishes with fresh herbs like sage, rosemary, or crushed red pepper. Robust, fatty pairings like grilled ribeye or sausages are also a delicious

choice.

Thieves' price: \$11.99

2019 Tenuta Ponte Falanghina Beneventano, Campania, Italy



In the town of Luogosano, Graziano Di Stasio and his uncle, Alessandro concentrate their efforts on the classic wines of Campania, including the DOCGs of Greco di Tufo, Fiano di Avellino and, of course, Taurasi. All their wines display extreme typicity, viscosity, and freshness at once! Grown in the visually arresting mountains of central Irpinia, this older vine Falanghina is a serious white with backbone, typicity, and complexity for days. The nose offers an array of meyer lemon, dried blood orange peel, sweet plantain, and citrus blossom... giving rise to a lush, mineral-driven mid-palate that coats the mouth with warm lemon oil. Despite its largesse, this quintessential white remains unoaked and refreshing - the perfect companion to a vibrant meal! Speaking of...we suggest you try it with halibut or swordfish, scallops, roasted chicken, or salad niçoise!

Thieves' price: \$15.99

2018 Klinker Brick “Farrah” Syrah Lodi



Nestled in the heart of Lodi's most prestigious Mokelumne AVA, sit 750 acres of estate vineyards, many of which have been farmed consistently by the Felten family for 6 generations. The soils are comprised of deep granite sandy loam, giving wines of this region a distinctive minerality. Deeply committed to preserving the family's ancient vineyards, Steve Felten founded Klinker Brick Winery in 2000 and is succeeded by daughter Farrah in ownership. Winemaker Joseph Smith, originally from Belize, has had a hand in every vintage of Klinker Brick, masterfully highlighting subtle terroir nuances and taming the robust fruit flavors indicative of the region with acidity and balance. Dark Garnet in color, the wine gives aromas of Herbs de Provence, black raspberry and toast. The palate bursts with bright cherry and spice followed by a long finish. True to

Klinker Brick style, the wine is balanced with juicy acidity and a fine tannin structure. Pairs well with grilled meats, osso bucco, or mushroom risotto.

Thieves' price: \$17.99

2018 Lebarge “CinQuin” Syrah Sta. Rita Hills



The estate is on a 12 acre vineyard located in the Sta. Rita Hills appellation in Santa Barbara County. The mixture of soils ranges from clay loam to sandy clay topsoil over diatomaceous earth and its variants, as well as calcareous shale – compressed, sedimentary rock of siliceous and calcareous ooze. Being a true Domaine, all management of vineyards, winemaking, élevage, bottling, labeling, packaging, landscaping, and sales is performed by Pierre LaBarge IV, and a small and dedicated crew. 100% Estate from our certified organic (CCOF) vineyard. Aged for 20 months in 55% new barrels (400L and 500L). Fermented in Oak, Concrete, and Stainless Steel Tanks. 55% whole cluster. Herby and peppery aro-

mas meet with tart berry scents on the nose of this bottling—a new, more affordable brand for Pierre LaBarge. Bay leaf and under-ripe elderberries show on the sip, which also offers purple flowers and more pepper. Pair with grilled eggplant or portabella mushrooms, ribs or roasted duck.

Thieves' price: \$34.99

2019 Gamba “Etrusca Velia” Red blend Russian River Valley



Velia is an old vine field blend of Ancient Vine Zinfandel, Petite Sirah, Carignane and Alicante Bouschet from our prized, and sought-after partner ranches growing in the Russian River Valley. Aromas of fresh berries and toasty oak notes are abundant in the nose. The wine is dark, yet brilliant in the glass. The texture is creamy and dense, yet polished. This plush, extracted and saturated blend is packed with dark berry fruit, with a silky mouthfeel that is as smooth and supple as it is self-indulgent. —all fermented and aged in separate lots, aged in 30%

new, 100% American oak cooperage for 18 months. The resulting 2019 master blend is mouth-coating, and packed with flavors of blueberry and black cherry, dark chocolate, ripe raspberry and fresh blackberry, layered with spicy and compelling notes of angostura, and a hint of toasty vanilla oak on the long, silky finish. Pair with ribeye, lamb braises, and Detroit-style pizza.

Thieves' price: \$34.99