

2023 Areyna Torrontes Cafayate, Salta, Argentina



Salta boasts some of the highest vineyards in the world, with some reaching over 10,000 feet above sea level. This vineyard, in Cafayate, is merely at 5400 feet. The Cafayate wine region, also known as the Calchaqui Valley, is located on the Equator with a perfect mix and balance of climate and sandy loam soils. Due to the altitude the variation between day and night temperatures is very high. Between this large diurnal shift and the soil type, the region has a perfect recipe for world class viticulture. Aromatic with a tight profile, elegant tension and beautiful citrus notes. Attractive golden color with green tones, which undoubtedly speaks of its perfect harvest timing. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity. The citrus notes of this Torrontes pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try paired with aged hard cheeses such as Manchego.

Thieves' price: \$11.99

2023 Borgo Lama Grignolino Piedmont, Italy



Antiche Cantine Borgo Lama rises in the hearth of Piedmont, at Cisterna d'Asti. In this small village, located between Langhe, Roero and Monferrato, a family of farmers has been patiently working the land for years, by handing down the ancient knowledge of vine cultivation and winemaking from father to son. Grignolino is traditional found in Monferrato, a town in southern Piedmont. The grape's name comes from the local dialect for *grignole*, which means seeds. These seeds can cause a serious problem in the vinification process. The grapes need to be pressed very softly so the bitter seeds do not break. If they do, it can result in astringent/green flavors in the wine. Delicate and persistent, with notes of red apple and peach, velvety and pleasantly dry on the palate. This is a super versatile food wine, from fish to hearty meat dishes.

Thieves' price: \$11.99

2023 Lagar da Condessa 'Kentia' Albariño Rias Baixas, Spain



Named after the rías, or estuarine inlets, that flow as far as 20 miles inland, Rías Baixas is an Atlantic coastal region with a cool and wet maritime climate. The entire region claims soil based on granite bedrock. Old vineyards planted in Pérgola system, traditional from this area, produce the grapes of Albariño with a high level of acidity given the proximity with the Atlantic Ocean and the high level of rains, fermented in stainless steel tanks at a controlled temperature. After malolactic fermentation the wine has remained in stainless steel tanks until bottled. Fresh, crisp and fragrant with myriad flavors and aromas: melon, pear, peach, tropical fruit, subtle herbaceous element combine magnificently to produce this enticing silky white with pleasing minerality and refreshing acidity. Balanced, distinctive and elegant. A perfect pairing for cooked seafood, white fish and shellfish, light pasta in salads or with marinara sauce, roasted blue fish, smoked

Thieves' price: \$16.99

2020 Xanadu Cabernet Sauvignon 'Circa 77', Margaret River, Australia



A blend of 89% Cabernet Sauvignon, 5% Cab Franc, 4% Merlot, and 2% Petit Verdot. Sourced from the Margaret River region in Western Australia, renowned for its maritime climate, gravelly soils, and exceptional conditions for producing world-class Cabernet Sauvignon. From a wonderful Margaret River vintage, this wine offers outstanding value for the quality. Layered and lucid, with evocative notes of black currant, plum, tobacco, nori, pencil lead and crushed herbs and spices. Full-bodied with rich flavors of cassis, black cherry, and dark chocolate. Firm yet velvety tannins provide structure, while balanced acidity adds freshness. Notes of tobacco, graphite, and a touch of spice linger throughout. This wine pairs beautifully with grilled ribeye steak, lamb chops with rosemary, or a hearty beef stew. For vegetarian options, try mushroom risotto or eggplant parmesan. Aged cheddar and gouda complement the wine's bold structure and dark fruit notes.

Thieves' price: \$17.99

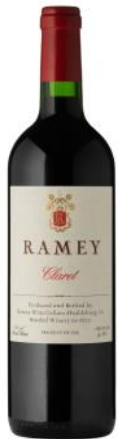
2022 Caspar Estate Sauvignon Blanc Napa Valley



Caspar Estate, known for its premium wines, traces its origins back to 1958 when Caspar and Virginia Escher purchased property in Rutherford, Napa Valley. In 2000, the family planted their first block of Sauvignon Blanc, and their first harvest was in 2004. Made by winemaker Julien Fayard with certified organic grapes. Fermented in Stainless Steel (60%) and New Oak Ermitage (40%) Aged on the lees with stirring biweekly, known as bâtonnage. Captivates the senses with the aroma of a bouquet of spring flowers, intermingled with the invigorating essence of passion fruit and honeysuckle. A fleeting hint of freshly cut grass evokes memories of carefree moments basking in the warm sun. Its vibrant and refreshing character is beautifully balanced by a rich depth of flavor, achieved through an extended period of maturation on the lees, surpassing the previous year's vintage. The use of steel tank fermentation preserves the wine's pristine qualities. Pair with grilled lobster with herbed butter sauce, shrimp scampi and classic salads.

Thieves' price: \$36.99

2019 Ramey Claret North Coast, CA



A blend of 65% Cabernet Sauvignon, 10% Syrah, 9% Malbec, 8% Petit Verdot, 6% Merlot, and 2% Cabernet Franc. David and Carla Ramey founded the winery in 1996 and forged a new California winemaking style that paired old-world techniques with the premier fruit of Sonoma and Napa. Today their two children, Claire and Alan run the operation. Malolactic fermentation is completed in barrel, and the blend is assembled early so it is “elevated” as the finished wine. The 2019 Claret rested on its lees eighteen months in 20% new French & American oak barrels with monthly bâtonnage to coat the tannins, producing a luscious, cushioned mouthfeel. This wine was lightly fined with egg whites and bottled without filtration in June 2021. Aromatically the wine has notes of sweet, chocolate cherry cake with dried mint and fine loose tobacco. On the palate, the wine is fruit-forward with matching cherry flavors as well as a hint of brambly blackberries, and fresh finish. Pairs well with rich, hearty dishes like grilled steak, roast lamb, and mushroom risotto.

Thieves' price: \$38.99