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## BUBBLES

SEPTEMBER 14, 2023

\*ECO FRIENDLY VERSION!

### Upcoming Events

DALLA TERRA IMPORTER	09/21/23
SAKE & SOUTH AMERICA	09/28/23
RHONE	10/05/23
DAMILANO CANNUBI & TRUFFLE MAC	10/11/23 (WED)

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### 1. OLIVIERO TOSCANI ROSATO LOLI SPUMANTE 2019

**\$24**

#### ITALY

100% Syrah begins with a nose that has hints of small red fruits and fresh apples, notes of rose petals and distinctly mineral tones. On the palate it is intense, fresh, and well balanced with notes of strawberry. Oliviero Toscani waits for the first days of August to collect the freshly turned bunches of Syrah, to then make this light and delicious rosé wine. After a second round of bottle fermentation, the result is a high-quality wine with crunchy acidity and amazing fruitiness. Ultimately, a wine with an extravagant personality that is cheerful, energetic, and very pleasant.

### 2. LA BIANCARA GARG N GO 2021

**\$25**

#### VENETO, ITALY

The Biancara estate is situated at Gambellara in the foothills of Soave in the Veneto and was founded by Angiolino Maule in the late 1980's. He grows mainly Garganega grapes with a little Trebbiano from vines grown in volcanic soil. The estate covers about 9 hectares and everything is strictly biodynamic. Consequently Angiolino has created a living soil and ecosystem that reinforce the health of his vines and increases their resistance to any form of malady. Furthermore, he believes that the work in the cellar must also be consistent with the work in the vines and should involve no additives that compromise the natural fruit material. This includes no added sulphur. Garg'n'go is made from Garganega grapes and is vinified in stainless steel before being refermented in bottle the following Spring. Opaque in the glass with a lively mousse. Aromas of tropical fruits with a touch of acacia. On the palate, dry and fresh with a forward acidity and balanced citrus flavours leading to a racy finish. Try with bigoli in salsa (salt cured anchovies with spaghetti), deep-fried soft shell crabs or fried sardines served with pine nuts and raisins.

### 3. DIBON CAVA ROSADO NV

**\$16**

#### PENEDES, SPAIN

Dibon is produced by Bodegas Pinord in Vilafranca del Penedès, approximately 20 km from Sant Sadurn d'Anoia. The family has over a hundred years of winemaking experience in the region and work very naturally both in the vineyards and in the cellar. This particular wine is made from 100% Garnacha and is fermented using only native yeasts in the Méthode Traditionnelle, or Champagne method. This wine has a gentle fragrance with aromatics of fruits like raspberry and blackcurrant. It is very full in the mouth with a splendid bubbly sensation that fills the whole palate as well as bright, lively flavors of fresh strawberry and blackcurrant in the mouth.

### 4. VALDO MARCA ORO PROSECCO DOC BRUT NV

**\$18**

#### VENETO, ITALY

Marca Oro is the name of Valdo's best-known Prosecco and also one of the most popular in Italy. It is the result of only Glera grapes, harvested by hand during the second fortnight of September and subjected to soft pressing. The must ferments with selected yeasts at a controlled temperature, then begins the second fermentation which takes place in a pressurized tank for 3 months according to the Charmat method. It concludes the process with an ageing of 2 months in the bottle. It appears in the glass of a pale straw yellow color with golden reflections. Its perlage is characterized by a very fine and persistent grain. The nose offers delicious notes of wild apple and the Golden variety, joined by sweet touches of acacia flowers and honey. On the palate it is delicate, medium-bodied, pleasantly sweet. Excellent as an aperitif, it is perfect for any meal, especially in the company of delicate fish-based preparations.

### 5. COTE MAS ESTATE ST HILAIRE CREMANT DE LIMOUX BRUT NV

**\$24**

#### LIMOUX, LANGUEDOC, FRANCE

Vines are planted on clay and limestone soils at an elevation of 820 to 920 feet asl. Fermentation takes place in stainless steel vats. After primary fermentation, the "Liqueur de Tirage," a blend of sugar and yeast, is added to the juice a few hours before bottling. After one year of aging, the lees are expelled, and the "Liqueur de Dosage" is added and aged an additional twelve months. An intense and refined nose of honey, acacia, and crystallized lemon lead way to a harmonious palate of citrus fruits and balanced acidity. An excellent aperitif that pairs well with all styles of cuisine.

### 6. ALBERT BOXLER CREMANT D'ALSACE 2018

**\$42**

#### ALSACE, FRANCE

Vineyards are farmed organically. Wine spends 24 months on the lees prior to disgorgement. Ripe yellow tree fruit, stone fruit, wet stones and abundant minerality. A touch of savory complexity and lees contact for days aka cheese rind, parmesan, and ricotta. Boxler has been a favorite at the shop for many years. Mostly because they continue to produce some of the most focused wines year after year and you can consistently rely on that. You never find brett or excessive oxidation or faults. There's never an excess of oak, even in his Grand Cru. Boxler is the source of some of Alsace's most complex, exciting wines and probably always will be.