

Producer	Region	Varietals	Vintage	
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Effervescence & High Acid

The wines presented here work with food to cut through richness, intensify spice and saltiness. These are also wines for proper celebration.

Analemma 'Atavus Vineyard'	Extra Brut, Columbia Gorge, Washington	Blanc de Noirs of Pinot Noir	2012	95
Piillot 'Colas Robin'	Extra Brut, Champagne, France	Blanc de Blancs of Pinot Blanc	NV	80
Jean-Marc Sélèque 'Solesence'	Brut Rosé, Champagne, France	Chardonnay/Pinot Meunier	NV	93
Bollinger 'R.D.'	Brut, Champagne, France	Pinot Noir/Chardonnay	2002	390

Effervescence & Off-Dry

This category plays off spice or heat and add freshness, very quaffable.

Domaine Balivet	Méthode Ancéstrale, Bugey-Cerdon, France	Rosé of Gamay	NV	53
Taittinger 'Nocturne'	Sec Rosé, Champagne, France	Rosé of Pinot Noir/Chardonnay	NV	120

Whites of Elevated Acidity and Minerality

These wines are classic examples from their regions, terroir-driven wines with a high degree of elegance and a counterpoint to rich, sticky, and starchy.

Comte Armand	Bourgogne Aligoté, France	Aligoté Doré	2013	59
Domaine des Malandes	Côte de Léchet, Chablis, France	Chardonnay	2015	59
Domaine Aux Moines	Savennières-Roches-Aux-Moines, Loire, France	Chenin Blanc	2015	60
Trimbach 'Cuvée Frédéric Emile'	Alsace, France	Riesling	2007	130
Knoll	Federspiel, Wachau, Austria	Grüner Veltliner	2015	53
Fekete Pince	'Aranyhegy Dűlő' Somló, Hungary	Juhfark	2012	52
Kikelet 'Kassai'	Tokaj, Hungary	Hárslevelű	2015	55

Aromatic Whites of Moderate Acidity

With Thai cuisine, the need for high acid wine is not always paramount as with other cooking traditions; wines that are fresh and aromatic work incredibly well.

Minimus	'Troon Vineyard' Applegate Valley, Oregon	Vermentino	2016	50
Camin Larredya 'La Part Davant'	Jurançon Sec, France	Gros Manseng Blend	2015	54
Château Fortia	Châteauneuf-du-Pape Blanc, France	Clairette Blend	2013	61
Venica 'Talis'	Collio, Italy	Pinot Bianco	2015	51

Off-Dry Whites

The quintessential food wines for many in the know, particularly for cuisine with impactful flavor profiles; high acid underlines the sweetness.

Ernest Burn 'Clos St. Imer'	Goldert, Alsace, France	Riesling	2005	85
Robert Weil	Kabinett, Rheingau, Germany	Riesling	2015	60
Joh. Jos. Prüm 'Graacher Himmelreich'	Spätlese, Mosel, Germany	Riesling	2009	73

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Rosé of the Highest Pedigree

The Rose City has a love affair with rosé; these wines are delicious, but also highly compatible with food.

Domaine de la Tour du Bon	Bandol, Provence, France	Rosé Grenache/Cinsault/Mourvèdre	2015	55
Clos Cibonne 'Cuvée Spéciale des Vignettes'	Côtes de Provence, France	Rosé of Tibouren	2015	65
Château Simone	Palette, Provence, France	Rosé Grenache/Mourvèdre	2013	102
Sylvain Pataille 'Fleur de Pinot'	Marsannay, Burgundy, France	Rosé of Pinot Noir	2014	88

Reds of Finesse

Delicate, subtle and sublime would be the words to describe the wines presented here.

Gaston & Pierre Ravaut	La Corvée, Ladoix, Burgundy	Pinot Noir	2012	83
Fougeray de Beauclair	Bonnes-Mares, Burgundy, France	Pinot Noir	2011	220

Reds of Freshness

We describe these wines as 'wet': a lot of fruit with moderate tannins and fresh acidity, consequently the reds with the greatest compatibility range.

Brick House	Ribbon Ridge, Oregon	Gamay	2015	53
Robert Chevillon	Bourgogne Passetoutgrain, France	Gamay/Pinot Noir	2014	56
Comte Abbattucci 'Rouge Frais Impérial'	Vin de France, Corsica, France	Sciaccarellu	2013	54
I Custodi 'Aetneus'	Etna Rosso, Italy	Nerello Mascalese	2010	54

Pairing Wines by the Glass

Štoka, Vitovska Peneče, Kras, Slovenia 2016 **16**

Bott 'Határi' Tokaji Furmint, Hungary 2015 **24**

Dönnhoff 'Kreuznacher Krötenpfuhl' Riesling Kabinett, Nahe, Germany 2015 **19**

Holden 'Allegre Vineyard' Sauvignon, Columbia River Gorge 2014 **17**

A note about this wine list, curated by Anthony Garcia

Unlike Europe, for Thai cuisine the evolution of wine did not develop simultaneously with the evolution of its cooking traditions. In many ways this is liberating as there are no preconceived conventions, *hallowed by usage and consecrated by time*. It may be useful to look at this selection of wine as being a condiment [albeit a highly evolved condiment] to the cuisine and your overall sensory experience. We categorize this wine list with brief explanations of how the wines may work with the various dishes. We hope you find this helpful.