

WHITE WINE

(generally listed in order of "sweetest" to "driest")

Schloss Schonborn

Riesling Kabinett

We went to the historic birthplace of this great varietal, Germany's Rhine River, to bring you a classic Riesling from one of its most respected producers. This driest of Rieslings still has a fruit driven nose and mouthfeel, but finishes with a crispness you might not expect in a Riesling. A great value, you will love this with our soups. Try it with the Poh Tak.

\$9.50 glass; \$36 bottle

Wolff Vineyards

Dry Riesling

This one is made a stone's throw from our restaurant in the beautiful Edna Valley by one of our area's great winemakers, and proponent of sustainable winegrowing and making practices. Nice round mouthfeel, honeysuckle notes, and a creamy finish make this a great companion to our spice and acid driven dishes – try it with papaya salad or a chili mint fried rice. \$6per glass; \$23 bottle

Barrel 27

Rhone Blend "High on the Hog"

A blend of Grenache Blanc, Viognier, Roussanne, and a bit of Marsanne with all the fruit coming from the Paso Robles appellation. Straw gold/brass in color, with a seductive nose dominated by floral scents of jasmine. Silky in the mouth, with classic Rhone blend flavors, the wine possesses a crisp, sparkling acidity that carries its weight and shifting kaleidoscope of flavors into a long finish. Like most of our "sweeter" wines this goes great with our curries, soups, and spicy offerings. \$23 bottle

Deep Sea

Viognier

Slightly lighter in style and a bit drier than the Alban, this beautiful, understated Viognier comes from the Arroyo Grande Valley, past Lopez Lake. The wine has great balance and nice minerality with classic Viognier taste and enough acid to make for a long, enjoyable finish. This is a great wine to sip on with or without food, and it pairs particularly well with our Golden Chicken. \$7.50 glass; \$28 bottle

Alban

Viognier

John Alban uses the San Luis Obispo area's climate and soils to their greatest advantage in producing the very best examples of Rhone varietal wines this side of France. The Viognier is no exception. With perfumed nose of lychee and exotic spice, a weighty mouthfeel with just the right minerality, and a long cloyingly sweet finish, this brilliantly balanced wine matches well with just about anything, and is especially delicious with our curries. \$9.50 glass; \$36 bottle

Claiborne & Churchill

Dry Gewurtztraminer

Clay Thompson uses the classic methods from this varietal's roots in Alsace, such as whole cluster pressing, native yeast fermentation in neutral oak barrels, and extended lees contact, to produce a wine that shows complexity, mouthfeel, and balance. The fruitiness, spice, and low acidity combine to make this wine pleasing to palates of all tastes, and an especially good accompaniment to our spicier foods.

\$7.50 glass; \$28 bottle

Foxglove

Chardonnay

This "no oak" wine is sourced from Central Coast vineyards and made by Varner wines of Santa Cruz Mountain fame. Foxglove is Varner's "second" label, but there is nothing second rate about this chardonnay. Beautifully made this is wonderfully crisp, fragrant, and balanced. The essence of the fruit is the star of this wine, and it is tasty. A serious chardonnay at a seriously great price.

\$5.50 glass; \$21 bottle

Talley Vineyards

Chardonnay, Edna Valley

This is one of the great wines from a local legend. Sourced from Edna Valley's "Oliver's" Vineyard the style of this wine is more Burgundian than most from this region. Beautiful structure, fruit driven, no tricks chardonnay that is a staff favorite. This one complements all of our delectable seafood dishes, and is great sipping on by itself. \$7.50 glass; \$28 bottle

Talley Vineyards

Estate Chardonnay

World class chardonnay from a favorite local producer. This wine is Burgundian in style. Wonderfully flavored without losing its balance. Wine Spectator described it as "A bold, rich, mouthcoating style, with ripe pear, apricot, spice, fresh earth and citrus flavors that pick up a nice touch of smoky-toast oak on the finish". You'll describe it as "delicious". Try it with one of our savory Salmon preparations. \$40 per bottle

Scherrer Winery

Chardonnay, Helfer Vineyard

Hailing from the Russian River region of Sonoma County comes a marvelous offering from Fred Scherrer, one of California's great winemakers. The Helfer vineyard is densely planted requiring hand cultivation, yielding more concentrated fruit than other traditionally spaced vineyards. This is a blockbuster. Powerful flavors with lime zest, star fruit, and peach nectar along with minerality/wet stones on the nose, enveloped by a fairly thick texture in the mouth with sufficient, enlivening acidity make this a wonderful Chardonnay experience and a perfect beverage with our seafood. Only 140 cases were made of this gem. Enjoy! \$58 bottle only

Rusack Vineyards

Sauvignon Blanc

A beautifully dry wine, perfumed with the essence of honeydew, pears, and spun sugar. Meyer lemon and a slight pineapple flavor hit the palate, and the finish is bold and crisp. Far more versatile and charming than the New Zealand style of Sauv Blancs this is a truly sophisticated, local spin on this wonderful varietal. Try a glass before dinner, or pair it with one of our "sweeter" dishes, like Gai Sup, for a great experience. \$6.50 glass; \$24 bottle

Beckman

Sauvignon Blanc "Purissima Mountain Vineyard"

Wonderful local Sauvignon Blanc. No funky grapefruit or overwhelming grassy flavors happening here. An elegant example of what this varietal can (and should) be. A little stone fruit, a little tartness, and a whole lot of character. This is great with our food – try it with Pra Goong and your life will be changed. \$32 bottle only

Elk Cove

Pinot Gris – Willamette Valley, Oregon

From a renowned producer in the Willamette Valley of Oregon comes a marvelous Pinot Gris that rivals the best from Italy (and surpasses most). Perfect balance between fruity and dry, between creamy and crisp. Some stone fruit, awesome minerality. Flirtatious on the palate this wine will seduce you, and make you ask for more. You've been warned. \$7.50 glass; \$28 bottle

RED WINE

Talley Vineyards

Bishop's Peak Pinot Noir

A local favorite made by the venerable Talley Winery, this is a dark, almost brooding, interpretation of this wonderful varietal. 18 months in oak leaves the wine with a medium to full body, velvety mouthfeel, and fruit forward notes of black cherry cola. This food friendly wine goes well with our lighter meat dishes or seafood entrees. \$6.50 glass; \$24 bottle

Stephen Ross

Pinot Noir, Central Coast

Steve Dooley makes great wine, especially his Pinot Noir. This one, sourced from various vineyards in the area, shows off his vast talent. The flavors are powerful, reminiscent of black cherry and plums. The textural components are in balance, even "seamless". The lingering flavors of dark fruit, pepper and spiced tea make this one ideal with our salmon and chicken specialties. \$8 glass; \$30 bottle

Scherrer Winery

Pinot Noir, Sonoma County

Moving a bit south, into northwestern Sonoma County, comes this brilliant Pinot. A central core of red fruits and light, toasted oak, anchor the coastal and inland elements of this wine. This is a graceful wine that shows the depth of variety and nuance that are produced throughout the Russian River Valley. Mouth watering acidity reinforces the brightness of the fruit but then steps aside just enough to reveal a moderately thick texture, then comes full circle with a finish of mild earthiness and spice. Wow. This is amazing with the spicy herb salmon. \$48 bottle only

Patz & Hall

Pinot Noir, Sonoma Coast

This outstanding producer makes Burgundian wines (Chardonnay and Pinot Noir), only, and they make some of the best wine in the world. This is classic Sonoma Coast Pinot, primarily from the warmer vineyards near the Russian River. Dark red, nearly purple, the aromas bring to mind cherry, raspberry, and clove. The mouthfeel is elegant as is the finish with great purity and freshness. First rate. Drink it with anything, you'll be glad you did. \$45 bottle only

Penner - Ash

Pinot Noir, Willamette Valley

Here's that "terroir" thing, again. From Oregon's almost famous Pinot region comes one of the best examples of the area's tremendous potential. Lynn Penner-Ash is amazing. A U.C. Davis grad, she has constructed an eco-friendly, modern, gorgeous winery and located it smack in the middle of some of the best vineyards in Oregon, or the world for that matter. Adjacent to the famous Shea Vineyard and sourcing some of the grapes from there, this wine hits you with aromas of dried cherry, then the palate is enveloped by flavors of red cherry, chocolate and a touch of cinnamon. This is a S.F. Chronicle top 100 wine for 2009. \$50 bottle only

Rancho Arroyo Grande "Red"

From the Conway Family Wines is this wonderful blend of Syrah, Mourvedre, with a touch of Counoise. Very silky, and great with food, especially our beef and pork dishes, such as the spicy garlic. The balance is amazing creating a rich but varietally true blend that is reminiscent of the great blends from Chateneuf du Pape. Plums and earth. Yum. \$7.50 glass; \$28 bottle

Beckman

Grenache Estate

Why are there not more Grenache wines made locally? This one proves just how good they can be. White pepper, currant, and a bit of allspice make the wine sing, and make this one a good fit for our beef and pork dishes. There is enough acidity to pair well with our curries and lends a beautiful long finish to this terrific wine. \$36 bottle only

Barrel 27

Syrah, "Head Honcho"

Sourced from several local vineyards this is a powerfully constructed wine with an intense nose of dark berries. The palate reveals the fruit flavor as ripe, with hints of lavender and lilac with notes of black pepper and nutmeg. A huge finish, this is not for the faint of heart, but is not "over the top." Absolutely delicious this wine goes well with our barbecue beef and other hearty dishes. \$38 bottle only

Toucan

Estate Cuvee

A wonderful blend of Estate Zin (55%) with Old Vine Carignane (36%) and a dash of Petite Sirah (the rest %). The result is a ruby colored, medium bodied wine with bright berry and vanilla-toast nose; tastes of fresh raspberry fruit, and a soft mouth feel. A chance to try something a bit different at a great price. A real favorite at Thai Talay. \$7.50 glass; \$28 bottle

Turley

"Juvenile" Zinfandel

Synonymous with fabulous, opulent and generally expensive zinfandels, Turley has deservedly carved a reputation as one of the best producers of this varietal. The Juvenile is from younger vines, but still offers plenty of jammy, black cherry and brier fruit. Fairly low in acid this is pretty thick in the mouthfeel with a seductive, lush finish. Remarkable with the spicy beef and pork dishes, this is a real crowd pleaser.

\$8.50 glass; \$32 bottle

Scherrer Winery

Zinfandel – Alexander Valley, Old Vines

Yes, Fred Scherrer's wines are a favorite at Thai Talay, and this Zin is a perfect example of why that is the case. From "up north" this is beautifully structured, anti-raisin, zin that shows how amazing this grape can be when it is in the right hands. An intricate balance of dark fruit, spice, oak and tannins this has the feel of a world class, age worthy, wine. Try it with the Yum Neau salad for a "rock your world" experience.

\$46 bottle only

Keenan

Merlot, Napa Valley

One of the best makers of Merlot, Keenan nails this Napa Merlot giving us a reason to dispute the disingering this varietal took in "Sideways". Lush in the mouth, ready to drink, dark but lively ripe fruit. This is just yummy. Try it with a spicy garlic beef, you will love the way the soft tannins and the ripe plum flavors complement the savory onion tinged beef.

\$36 bottle only

Alban

Syrah "Reva" 2005

Before adorning this 2005 vintage Reva with 96 points, Robert Parker said: "The intense, inky/ruby/purple-tinged 2005 Syrah Reva Vineyard boasts gorgeous notes of graphite, smoke, roasted meat, herbs, and oodles of blackberries and creme de cassis. This full-bodied, fabulously rich Syrah is a superb success for the vintage." Prefer Steve Tanzer? He said: "Explosively perfumed bouquet of spicy red and dark berries, olive, tobacco, iodine and charred meat; I could smell this for hours. " You'll want to drink it, too. Very limited production, this wine will be available to our first lucky guests who want to drink a classic. \$90 per bottle

Husch

Cabernet Sauvignon

Stylish, understated, refined. Very much a Bordeaux style in a cool climate, Mendocino County Cab. Lovely hints of violet and rose on the nose give way to flavors that are rich yet balanced, with hints of chocolate and cinnamon. This has sufficient tannin to age well, but is ready to drink nicely, now. Try it with our BBO dishes. \$7.50glass; \$28 bottle

Corison

Cabernet Sauvignon, Napa Valley

Did we save the best for last? Quite possibly; especially if you like a classic Bordeaux style Cab, from a great vintage, sourced from the best Napa fruit, and made by a winemaker of "cult" like stature. Did we mention the price? This is a wine that is poured in the finest restaurants of the world. Cathy Corison is a pioneer among the great women winemakers of Napa and this is a chance to taste one of her best offerings, at a value only Thai Talay will provide.

\$42 bottle only

DESSERT WINE

JC Cellars

Viognier –

Late Harvest, Ripken Vineyard – Cuvee Alexandra

Winemaker / Owner Jeff Cohn must have liked this one, naming it after his wife, and I can't argue. A very delicate, sweet, nectar that tickles your tongue and coats your mouth with flavors of honeyed apricot and peach, this one will be your perfect dessert or a nice complement to some of our spicier foods. The ½ bottle format goes down easily and is a great way to cap off a great night at Thai Talay.

\$36 bottle only (375 ml)

**\$ 15 c o r k a g e f e e f o r
o u t s i d e w i n e s n o t o n o u r
m e n u**

SAKE

Hakutsuru

An excellent "everyday" sake from one of Japan's leading brewers. This sake is made from premium long grain rice and pure spring water. A fruity, slightly sweet flavor and finish is the result. A perfect foil to our spicier dishes, this sake can be enjoyed cold or warm/hot. \$6.00 per carafe; \$16 per bottle (720mL)

IMPORTED BEER

CHANG (Thai)

\$4 per 11.2 oz.; \$8 per 21.3 oz

SINGHA (Thai)

\$4 per 11.2 oz.; \$8 per 21.3 oz

ASAHI (Japanese)

\$4 per 11.2 oz

SAPPORO (Japanese)

\$4 per 11.2 oz

TSINGTAO (Chinese)

\$4 per 11.2 oz

CORONA (Mexican)

\$4 per 11.2 oz

DOMESTIC BEER

BUD LIGHT

\$4 per 11.2 oz