



White Wine

Sauvignon Blanc

2006 Abundance – Bountiful Blanc Glass \$5.50 Bottle \$21.00

The fresh and fruity nose combined with the long fruity finish make this wine the perfect summer aperitif. A local favorite with spicy food or by itself.

2006 Kendall Jackson – Vintners Reserve Glass \$5.00 Bottle \$19.00

Lime, melon and Anjou pears intermingle with sweet fruits such as fig and kiwi to create this delightfully refreshing wine

2006 Lange Twins - Acampo Glass \$5.00 Bottle \$19.00

Impress your dinner partner when you pair this perfectly balanced Blanc ripened in Lodi's cool delta breezes with a spicy chicken Pad Ped Ta-le or Tiger Prawns.

Chardonnay

2005 Kendall Jackson – Vintners reserve Glass \$6.50 Bottle \$24.00

Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. A standard for any business get-together.

Pinot Grigio

2006 McManis – Ripon Glass \$4.50 Bottle \$17.00

The wine is medium bodied, yet crisp and refreshing. Tangy citrus and mineral flavors found on the pallet lead to a clean short finish.

2006 Van Ruiten – Lodi Glass \$4.50 Bottle \$17.00

A perfect complement to fish, light meats, salads or by itself. We love its tropical fruit flavors and well balanced elegance.

Riesling

2005 J. Lohr Estates – Bay Mist Glass \$4.00 Bottle \$15.00

Complex aromas of apricot, pear, pippin apple, and white blossoms. The flavors are crisp yet, refreshing from a long cool fermentation period.

Other Whites

2005 Ironstone Obsession Symphony Glass \$4.50 Bottle \$17.00

This lusciously brilliant and fanciful wine is full of fruit flavors, and finishes crisp and clean. The bright fruit flavors and Thai food is a match made in heaven.

2006 Clay Station Viognier Glass \$4.50 Bottle \$17.00

The luscious fruit character makes this full bodied crisp white a great alternative to Chardonnay. It matches well with *Thai Spices* Spicier dishes or by itself.

2006 Con Brio Brillante - White Glass \$6.00 Bottle \$23.00

"Perhaps one of the most interesting blends out there" This new addition to the Thai Spices wine menu has to be tasted to be believed. It's Remarkable.

Sparkling Wine

Chateau LaFayette – Weibel Bottle
\$10.00



Red Wine

Merlot

2005 Peirano Estates Six Clones- Lodi Bottle \$17.00
Great depth; Strawberry, cherries, spicy cranberry dried fruit and a light toast while the tannins round out the palate without intruding.

2002 Abundance - Lodi Glass \$4.50 Bottle \$17.00
This wine is well balanced and remarkably soft for a young wine, The finish is medium to long with overall fruit impression.

Pinot Noir

2005 MacMurray – Sonoma Coast Bottle \$25.00
Flavors are melded together with earthy notes, balanced perfectly with the nuance of soft vanilla from the oak aging.

Cabernet Sauvignon

2005 Peirano Estates- Lodi Bottle \$17.00
A sip fills the mouth with blackberry pie, black licorice and tea, while maintaining absolute dryness.

2005 Lange Twins - Acampo Bottle \$23.00
Winemaster David Akiyoshi's gave this Cabernet a touch of Merlot and Petite Verdot adding a bit of fruit expression and dimension to this award winning wine.

Zinfandel

2006 Gnarly Head Old Vine Zin - Lodi Bottle \$17.00
Wine tasters at Thai Spices were impressed with this Zin as it paired well with romantic dinners as well as large parties. *It also went well with the Spicy Noodles!*

2005 Rancho Zabaco – Lodi Bottle \$19.00
Approachable with lively raspberry and black cherry fruit. With its bright, vibrant fruit flavors and zesty personality, this wine can go with just about any dish!

2004 Ravenswood – Sonoma County Bottle \$20.00
Bright, flashy, ripe raspberry, blackberry and vanilla flavors are wrapped around a soft sweet fruit core highlighted by scents of cinnamon.

2005 Jessies Grove – Earth, Zin & Fire – Lodi Bottle \$23.00
A Thai Spices favorite with most dishes. Ask your server for pairings recommendations.

2005 7 Deadly Zins -Lodi Bottle \$25.00
Michael David's flagship wine put cleverly named Zinfandel bottles on tables around the world. Don't ask forgiveness when pairing with Cashew Nut or Spicy Eggplant.

2005 St. Amant – Lodi Bottle \$30.00
A classic Old Vine Zin – big, ripe, and chewy with rich raspberry and spicy blackberry flavors finishing with soft supple tannins.



Other Reds

2003 Van Ruiten - Cab-Shiraz - Lodi Bottle \$18.00
A blend of Cabernet Sauvignon and Shiraz grapes makes this a brilliant selection with any grilled entrée.

2004 Mokelumne Glen - Lembege Bottle \$21.00
This crisp, fruity wine is rare in the U.S. but in Germany, it is described as "rassig", or racy. Sip some with the Grilled Tri-Tip for a bit of Vergnügen.

2004 Vino Con Brio Vibrante Red - Lodi Bottle \$23.00
Gold medal winner at the SF Chronicle Wine Competition, this full flavored blend is highly recommended by wine snobs.