

Our wine selection aims to reflect the adventurous spirit of the Quince dining experience. The following producers are friends who frequently drop by for our special events, or simply to hang out and talk wine while they're in Thailand. While each has their own handwriting, they all work according to sustainable, organic, or biodynamic principles.

·Glass ·Bottle

SHERRY DRY

NV LA BOTA DE FINO 68 · EQUIPO NVAZOS · XERES · SPAIN 260^{60ML} 2.800
A blast from the past; chalky and intense sherry aged under flor for some 10 years

SPARKLING

NV VOUVRAY BRUT · DOMAINE PINON · LOIRE, FRANCE 290 1.600
Extremely versatile Chenin Blanc, where you can taste the deep chalky cellars right under the vineyard. Bottle aged for 20 months before disgorgement.

WHITES

2016 PICPOUL DE PINET · FELINES JOURDAN · LANGUEDOC, FRANCE 250 1.400
There's almost a whiff of seawater-and-sunlight richness touching your palate with zesty and juicy fruit.

2016 GELBER MUSKATELLER · WEINGUT RABL · KAMPTAL, AUSTRIA 320 1.800
The layers upon layers of crunchy grape, elderflower, and orange blossom reminds us of spring time.

2017 QUINCY · ADELE ROUZE · LOIRE, FRANCE 340 1.800
Our namesake? A classic Sauvignon Blanc that slides citrus fruit, freshly-cut herbs and grapefruit over our tongue. *Sustainable.*

2016 VEZELAY CHATELAINE · DOMAINE LA CADETTE · BURGUNDY, FRANCE 390 1.900
This Chardonnay from a satellite region near Chablis is a beacon of change, representing the most sincere expression of their terroirs with grace and integrity. *Organic.*

ROSE

2017 GETARIAKO TXACOLI ROSÉ · TXOMIN ETXANIZ · BASQUE, SPAIN 280 1.500
A light and delicate Basque specialty with spice-tinged strawberry, tangerine and candied rose.

REDS

2014 EPISTEM NO 3 · ATLAN & ARTISAN · YECLA, SPAIN 370 2.200
Our bestseller made by one of our partners. Deep, complex, and mouth filling Monastrell with Syrah.

2014 A QUO · MONTEPELOSO · TUSCANY, ITALY 350 1.900
Suvereto is the El Dorado of Tuscany, and Fabio Chiarelotto the guiding light for earthy & soulful wines from Montepulciano and Sangiovese. *Organic.*

2015 GSM ROUGE · DOMAINE FONDRECHE · VENTOUX, FRANCE 290 1.600
A tightly wound Grenache, Syrah with Mourvedre shows rockin' notes of black and blue fruits, olive, graphite and saddle leather. *Sustainable.*

2014 PINOT NOIR · LOMPOC WINE CO. · CENTRAL COAST, USA 420 2.300
All red cherry and a bit of berry fruit with spice and cola. The 2nd label from Domaine de la Côte comes from a windy & cool spot. *Organic.*

SWEET & OTHER FORTIFIED

2010 TRAMINER AUSLESE · WEINGUT RABL · KAMPTAL · AUSTRIA · 500ML 260^{60ML} 1.800
Lovely aromatic and floral dessert wine with fine acidity; sweet

2012 LATE BOTTLED VINTAGE · NIEPOORT · DUORO · PORTUGAL 250^{60ML} 2.300
Bottled in 2016 and notable for it's power, precision and lift.

2013 CASA DEL INCA · EQUIPO NVAZOS · MONTILLA · MORILLES · SPAIN 290^{60ML} 2.600
From sun-dried Pedro Ximénez grapes with aromas of molasses, honey, spices; sweet and luscious