

LAMAI — HENDERSON

Henderson, Nevada, USA

Thai cuisine is traditionally built on five core tastes: sour, sweet, salty, bitter, and spicy. At Lamai Henderson, we move beyond the traditional organization of wine by geography. Instead, our cellar is curated by how acidity, residual sugar, resolved tannins, and minerality interact with the bold spices, fresh herbs, and umami-rich dishes of Southeast Asia. This list is not simply a collection of bottles. It is an exploration of how wine and Thai cuisine can elevate one another.

I. START HERE

Every journey needs a place to begin. This chapter holds the bottles Henderson already knows and loves — Austin Hope, Ridge, Crossbarn, North Valley. They are not here because they are safe. They are here because the best gateway is the one you are willing to walk through. Order what you know. Let the food take you somewhere you didn't expect.

"The guest who starts with Austin Hope and ends with a wine from Georgia three visits later — that is the story this list exists to tell."

01	Austin Hope Cabernet Sauvignon	2022	Paso Robles, USA	Cabernet Sauvignon	\$85
02	Orin Swift 8 Years in the Desert	2022	Napa Valley, USA	Blend	\$63
03	Crossbarn	2020	Sonoma Coast, USA	Pinot Noir	\$50
04	North Valley	2022	Willamette Valley, OR	Pinot Noir	\$69
05	J Vineyards	2022	California	Pinot Noir	\$43
06	A Tribute to Grace	2022	Santa Barbara, USA	Grenache	\$55
07	Neyers Red Wine Sage Canyon	2019	California	Blend	\$50
08	Fifth Moon Vineyard	2016	Napa Valley, USA	Blend	\$45
09	Tooth & Nail Cabernet Sauvignon	2022	Paso Robles, USA	Cabernet Sauvignon	\$40
10	Valravn Cabernet Sauvignon	2021	Sonoma County, USA	Cabernet Sauvignon	\$55
11	Smith and Hook Reserve	2019	Paso Robles, USA	Cabernet Sauvignon	\$75

II. CHILI REHAB

Thai heat does not need to be defeated. It needs a partner. The Rieslings and aromatic whites in this chapter are that partner — from Mosel, Nahe, Rheinhessen, Wachau, and Alsace, organized not by region but by what they do when they meet green curry, pad krapao, and som tum on the table. Residual sugar does not sweeten the dish. It softens the heat and lifts the aromatics — lemongrass, kaffir lime, galangal — until they are all you can smell.

"Off-dry Riesling and Thai chili are not opposites. They are a conversation — one that has been happening in this kitchen for twenty years."

12	Gunderloch Jean Baptiste Kabinett	2023	<i>Rheinhessen, Germany</i>	Riesling	\$40
13	Prinz Salm Two Princes	2020	<i>Rheinhessen, Germany</i>	Riesling	\$35
14	Selbach Tradition Kabinett Feinherb	2019	<i>Mosel, Germany</i>	Riesling	\$55
15	Carl Graff Graacher Himmelreich Spätlese	2022	<i>Mosel, Germany</i>	Riesling	\$50
16	A.J. Adam Hofberg Kabinett	2020	<i>Nahe, Germany</i>	Riesling	\$52
17	Dönnhoff Estate	2023	<i>Nahe, Germany</i>	Riesling	\$50
18	Schäfer-Fröhlich Felseneck Spätlese	2022	<i>Nahe, Germany</i>	Riesling	\$60
19	J.J. Prüm Graacher Himmelreich Kabinett	2023	<i>Mosel, Germany</i>	Riesling	\$110
20	J.J. Prüm Graacher Himmelreich Auslese	2011	<i>Mosel, Germany</i>	Riesling	\$195
21	Domaine Weinbach Grand Cru Schlossberg	2021	<i>Alsace, France</i>	Riesling	\$160
22	Nikolaihof Vom Stein Federspiel	2019	<i>Wachau, Austria</i>	Riesling	\$80
23	Immich-Batterieberg QBA Escheburg	2018	<i>Mosel, Germany</i>	Riesling	\$70
24	A.J. Adam Dhron Hofberg GG	2023	<i>Mosel, Germany</i>	Riesling	\$150

III. SILK & COCONUT

Coconut milk is one of Thai cuisine's great moderators — it rounds the heat, deepens the spice, and creates a richness that demands something equally generous in the glass. Chardonnay and Chenin Blanc are chosen here for their ability to mirror that creaminess without surrendering to it. Texture without weight. Fruit without sweetness. A glass that holds its shape inside a bowl of massaman or panang.

"The coconut does not ask for oak — it asks for integration. We look for whites where the wood has become the wine, not the other way around."

25	Bass Philip Estate	2018	<i>South Gippsland, Victoria, Australia</i>	Chardonnay	\$220
26	Domaine Comte Abbattucci Cuvée Général	2017	<i>Corsica, France</i>	Blend	\$200
27	Domaine Paul Garaudet Meursault Le Limonzin	2018	<i>Côte de Beaune, France</i>	Chardonnay	\$170
28	Domaine Raoul Gautherin Chablis 1er Cru Vaillons	2020	<i>Chablis, France</i>	Chardonnay	\$150
29	Venetsanos Nykteri	2018	<i>Santorini, Greece</i>	Assyrtiko	\$80
30	Domaine Huet Vouvray le Mont Sec	2022	<i>Loire, France</i>	Chenin Blanc	\$85
31	A.A. Badenhorst Kelder Steen	2018	<i>Swartland, South Africa</i>	Chenin Blanc	\$120
32	Domaine Ninot Rully La Barre	2016	<i>Côte Chalonnaise, France</i>	Chardonnay	\$95
33	Patrick Piuze Terroir de Chablis	2022	<i>Chablis, France</i>	Chardonnay	\$77
34	Sojourn Sangiacomo Vineyard	2018	<i>Sonoma Coast, USA</i>	Chardonnay	\$76
35	Girolamo Russo Nerina Etna	2021	<i>Sicily, Italy</i>	Blend	\$95

IV. THE HERB GARDEN

Lemongrass, kaffir lime leaf, Thai basil, galangal, fresh turmeric — these are not garnishes. They are the architecture of Thai cuisine. The whites in this chapter were chosen because their aromatics speak the same language: saline tension, white pepper snap, herbal lift, and the kind of freshness that makes you reach for the next bite before the last one has finished.

"Grüner's white pepper and snap pea don't complement Thai herbs — they complete them."

36	Gustav Grüner Veltliner	2020	<i>Wachau, Austria</i>	Grüner Veltliner	\$75
37	Couly-Dutheil Chinon Les Chanteaux	2019	<i>Loire, France</i>	Chenin Blanc	\$75
38	Bodegas Emilio Moro La Revelia Godello	2017	<i>Bierzo, Spain</i>	Godello	\$85
39	Coca I Fito Jaspi Blanc	2020	<i>Terra Alta, Spain</i>	Blend	\$55
40	Nivarius Edicion Limitada	2017	<i>Rioja, Spain</i>	Blend	\$65
41	Domaine La Colombe Fechy	2019	<i>La Côte, Switzerland</i>	Chasselas	\$55
42	Mount Fishtail	2020	<i>Marlborough, NZ</i>	Sauvignon Blanc	\$48
43	Oak & Priest Out of the Park	2022	<i>Napa Valley, USA</i>	Sauvignon Blanc	\$85

V. UNKNOWN PASSPORTS

Ten bottles. Ten places most wine lists have never been. Georgia, Macedonia, Istria, Andalusia, Chile, Franconia, Pantelleria, Ardèche. These wines are not here because they are rare or because they are obscure. They are here because Thai cuisine demanded them. Pheasant's Tears Tsiska from Imereti carries lemongrass and kaffir lime in its mineral core without being told to. Rodica Refosk from Istria lifts fish sauce the way no Pinot Noir at twice the price can match. This chapter is the reason Lamai Henderson exists.

"Every bottle in this chapter was chosen by asking one question: does Thai food need this wine? The answer, every time, was yes."

44	Pheasant's Tears Tsiska	2023	<i>Imereti, Georgia</i>	Tsiska	\$52
45	Frank Cornelissen Munjebel Bianco	2023	<i>Etna, Sicily, Italy</i>	Carricante / Grecanico	\$90
46	Gut Oggau Timotheus	2022	<i>Burgenland, Austria</i>	Grüner Veltliner / Weißburgunder	\$121
47	Muchada-Leclapart Lumiere	2017	<i>Andalusia, Spain</i>	Palomino	\$30
48	Kamara Nimbus Albus	2022	<i>Macedonia, Greece</i>	Assyrtiko / Malagousia	\$54
49	2Naturkinder Heimat Silvaner	2017	<i>Franconia, Germany</i>	Silvaner (skin- contact)	\$91
50	Gabrio Bini Zibibbo Bianco	2018	<i>Pantelleria, Sicily</i>	Zibibbo / Muscat of Alexandria	\$180
51	Herve Souhaut La Souteronne	2024	<i>Ardèche, France</i>	Gamay	\$74
52	Cacique Maravilla Pipeno Yumbel	2021	<i>Biobío, Chile</i>	País	\$36
53	Rodica Refosk	2022	<i>Istria, Slovenia</i>	Refošk	\$35

VI. FERMENTED FUNK

Fish sauce. Shrimp paste. Fermented crab. The deeply funky, umami-rich foundations of Thai cooking that make European sommeliers nervous — and make skin-contact wine inevitable. The whites in this chapter have the phenolic grip and aromatic complexity to stand beside these flavors rather than flinch from them. This is not the chapter for everyone. It is the chapter for the guest who is ready.

"Fish sauce and skin-contact wine share a common ancestor — fermentation without apology. They recognize each other on the palate."

54	Orin Swift Blank Stare	2023	<i>Russian River Valley, USA</i>	Sauvignon Blanc	\$50
55	Familia Cotarella Ferentano	2017	<i>Lazio, Italy</i>	Roscetto	\$50
56	San Salvatore Pian di Stio Fiano	2018	<i>Campania, Italy (500ml)</i>	Fiano	\$55
57	Domaine Lucien Muzard Bourgogne Aligoté	2020	<i>Burgundy, France</i>	Aligoté	\$50

VII. UMAMI & THE FOREST FLOOR

The light reds of this chapter do something heavy reds cannot — they disappear into the dish and come back tasting better than before. Low tannin, high acid, earthy and savory: these are the reds that let fish sauce sing, that let the wild mushrooms in a jungle curry speak, that let the fermented depth of Thai cooking lead without interference. Etna Rosso. Trousseau. Beaujolais. Valtellina. Mencía from the ocean edge of Galicia. Cayuse Impulsivo Tempranillo from volcanic basalt in Walla Walla.

"With Thai spice, tannin becomes an obstacle. These reds have none to speak of — only acid, earth, and the kind of depth that makes you order one more dish."

58	J. De Villebois Sancerre Rouge	2022	<i>Loire, France</i>	Pinot Noir	\$68
59	Blood Root	2023	<i>Coastal, California</i>	Pinot Noir	\$50
60	Brick House Ribbon Ridge	NV	<i>Willamette Valley, OR</i>	Pinot Noir	\$48
61	St. Innocent Villages Cuvée	2023	<i>Willamette Valley, OR</i>	Pinot Noir	\$60
62	Ca' del Bosco Pinéro Pinot Nero	2007	<i>Sebino, Italy</i>	Pinot Nero	\$110
63	Guy Amiot Chassagne-Montrachet VV Rouge	2019	<i>Burgundy, France</i>	Pinot Noir	\$150
64	Fifth Moon Cherryhouse Zinfandel	2020	<i>Napa Valley, USA</i>	Zinfandel	\$45
65	Neyers Red Wine Sage Canyon	2019	<i>California</i>	Blend	\$50
66	Graci Etna Rosso	2019	<i>Etna, Sicily, Italy</i>	Nerello Mascalese	\$55
67	Nino Negri Quadrio Valtellina Superiore	NV	<i>Lombardy, Italy</i>	Nebbiolo	\$40
68	Ernest Vineyards Edaphos Trousseau	2021	<i>Alder Springs, Mendocino, USA</i>	Trousseau	\$90
69	Nanfro Sammauro Cerasuolo di Vittoria	2016	<i>Sicily, Italy</i>	Nero d'Avola / Frappato	\$55
70	Swick Wines Chillable Red	2021	<i>Yakima, Columbia Valley, USA</i>	Mourvèdre / Malbec / Pinot Noir	\$45

71	Jolie-Laide Glou d'Etat	2024	Northern California, USA	Valdiguié / Grenache / Cinsault	\$17
72	Bodegas Albamar Capitan Xurelo	2021	Rías Baixas, Galicia, Spain	Mencia / Caiño Tinto / Espadeiro	\$24
73	Swick Wines Poolz #2	2022	Oregon, USA	Pinot Noir / Mourvèdre	\$15
74	Cayuse Impulsivo Tempranillo	2021	Walla Walla, Washington, USA	Tempranillo	\$272

VIII. SMOKY SOULS

The wok leaves char. The grill leaves smoke. Holy basil leaves its dark, clove-like bruise. The medium reds in this chapter were built for exactly this — Pinot Noir from Sonoma's coldest ridgelines, Syrah from Washington's basalt Rocks District, Nebbiolo from Piedmont, Aglianico from the volcanic south of Italy, Zweigelt from Carnuntum. And at the center: Cayuse God Only Knows Grenache from Walla Walla, where iron-rich basalt soil produces a wine with volcanic mineral depth and dark-fruit precision that Thai grilled meats have always deserved.

"Cayuse God Only Knows beside Crying Tiger Wagyu is not an experiment. It is an answer — one that took twenty years of eating and drinking to find."

75	POE Samantha Sheehan Van der Kamp	2019	Sonoma Mountain, USA	Pinot Noir	\$95
76	Peay Sonoma Coast	2020	Sonoma Coast, USA	Pinot Noir	\$150
77	Aston Estate	2019	Sonoma Coast, USA	Pinot Noir	\$140
78	Vivier Van Der Kamp	2023	Sonoma, USA	Pinot Noir	\$155
79	Kosta Browne Russian River Valley	2022	Russian River, USA	Pinot Noir	\$225
80	Burn Cottage Burn Cottage Vineyard	2019	Central Otago, NZ	Pinot Noir	\$135
81	Bass Philip Estate South Gippsland	2018	Victoria, Australia	Pinot Noir	\$210
82	A.A. Badenhorst Raai gras	2019	Swartland, South Africa	Grenache	\$87
83	Puy Rolland La Font du Loup CdP VV	2019	Châteauneuf-du-Pape, France	Grenache	\$210
84	Cavallotto Langhe Nebbiolo	2020	Piedmont, Italy	Nebbiolo	\$95
85	G.D. Vajra Barolo Albe	2018	Piedmont, Italy	Nebbiolo	\$77
86	Paternoster Don Anselmo del Vulture	2015	Basilicata, Italy	Aglianico	\$100
87	Chateau Musar Hochar Pere et Fils	2021	Bekaa Valley, Lebanon	Cabernet / Cinsault / Grenache	\$75
88	Glatzer Dornenvogel Zweigelt Bio	2020	Carnuntum, Austria	Zweigelt	\$45
89	Cayuse God Only Knows	2017	Walla Walla, Washington, USA	Grenache	\$377

IX. ORANGE & SKIN CONTACT

However they were made — sixty days on skins, three days, six months in amphorae — the wines in this chapter share a quality that makes them indispensable at a Thai table: they are neither fully white nor fully red, and that ambiguity is

exactly what the cuisine needs. Trousseau Gris from a nearly extinct Sonoma vineyard. Pinot Gris and Gewürztraminer from Oregon. Trebbiano from Abruzzo, light and citrus-bright. Silvaner from Franconia with three weeks of skin contact.

"Orange wine was not invented for Thai food. But it sometimes seems that way."

90	Bikicki S/O Sauvignon Blanc	2018	<i>Fruška Gora, Serbia</i>	Sauvignon Blanc	\$60
91	Forlorn Hope Queen of the Sierra	2021	<i>Rorick Heritage Vineyard, USA</i>	Verdelho / Chardonnay / Muscat	\$52
92	Jolie-Laide Trousseau Gris	2025	<i>Sonoma, USA</i>	Trousseau Gris	\$24
93	Swick Wines Only Zuul	2023	<i>Oregon, USA</i>	Pinot Gris / Gewürztraminer	\$20
94	Azienda Agricola Orange Cirelli	NV	<i>Abruzzo, Italy</i>	Trebbiano d'Abruzzo	\$19

X. ACID RAIN & CITY LIGHTS

Champagne at a Thai restaurant is not an indulgence. It is a strategy. Fine bubbles and chalky tension cut through coconut richness, reset the palate between bites of fish sauce and chili, and lift the aromatics of nam prik pao into something almost architectural. This chapter holds our Special Club collection — the highest expression of artisanal Champagne, made only in exceptional vintages — alongside Grower producers selected for tension over dosage, precision over power.

"The best palate cleanser between courses of Thai food is not water. It is Blanc de Blancs with enough acid to survive a green curry."

95	Domaine Huet Vouvray Pétillant Brut	2019	<i>Loire, France</i>	Chenin Blanc	\$75
96	Cruse Wine Company Valdiguié Rancho Chimiles	2020	<i>Napa, USA</i>	Valdiguié	\$80
97	Bernard Gaucher Reserve Brut	NV	<i>Champagne, France</i>	Blend	\$75
98	Jacques Lassaigue Les Vignes de Montgueux BdB Extra Brut	NV	<i>Champagne, France</i>	Chardonnay	\$140
99	Le Guedard Mes Trois Terroirs Brut	NV	<i>Champagne, France</i>	Blend	\$180
100	Joseph Lorient-Pagel Carte d'Or Brut	NV	<i>Champagne, France</i>	Blend	\$180
101	Forget-Chemin Marie-Forget Premier Cru Brut	NV	<i>Champagne, France</i>	Blend	\$180
102	Gaston Chiquet Spécial Club	2014	<i>Champagne, France</i>	Blend	\$250
103	Vincent Joudart Spécial Club	2015	<i>Champagne, France</i>	Blend	\$300
104	Vincent Joudart Spécial Club	2011	<i>Champagne, France</i>	Blend	\$300
105	Fresnet-Juillet Spécial Club	2016	<i>Champagne, France</i>	Blend	\$300
106	Charlier et Fils Spécial Club Brut	2006	<i>Champagne, France</i>	Blend	\$450

XI. ROSÉ & WILD

Dry rosé and Thai food have one thing in common: they are both underestimated. The rosés in this chapter are chosen for brightness and spine — enough acidity to handle citrus-driven Thai salads, enough fruit to stand beside the sweetness of tamarind and palm sugar, enough freshness to make you want to order the som tum again.

"A good rosé at a Thai table doesn't compete with the food. It keeps pace with it."

107	Elouan	2021	Oregon	Rosé	\$35
108	Chateau Vermont	2021	Bordeaux, France	Rosé	\$35

XII. LIQUID GOLD

The final chapter is not a conclusion. It is a counterbalance — to the last embers of chili heat, to the lingering sweetness of coconut desserts, to the deep caramel of palm sugar and the floral brightness of pandan and jasmine. Tokaji Aszú. Bual Madeira. Fino Sherry en Rama. These are not afterthoughts. They are the reason the meal doesn't end.

"An aged dessert wine at the end of a Thai meal does what nothing else can — it lets the spice fade into sweetness, and the sweetness fade into memory."

109	Tempos Vega Sicilia Tokaji Oremus Late Harvest (500ml)	2018	Tokaj, Hungary	Furmint / Hárslevelű	\$70
110	Tio Pepe Fino En Rama (375ml)	2021	Jerez, Spain	Palomino Fino	\$35
111	Cosart 15 Year Bual Madeira (500ml)	NV	Madeira, Portugal	Bual	\$60

XIII. BREW & BEYOND

Beer and Thai food have been natural companions for longer than wine ever has. We honor that tradition with crisp Asian lagers that soften chili heat, wheats and saisons that echo the aromatic complexity of Thai herbs, and dark ales built for the richest braised preparations. Alongside them: a sake program curated for its ability to bridge the fermented, lactic, and subtly sweet profiles that run through the heart of Thai cooking.

"A cold Singha beside pad krapao is not a consolation prize. It is one of the great pairings in the world."

— SAKE —

—	Miyashita Sacred Mist Nigori (300ml)	—	Kyoto, Japan	Honjozo	\$30
—	Narutotai Ginjo Nama (720ml)	—	Nada, Japan	Ginjo Nama Genshu	\$72
—	Kobe (720ml)	—	Wakayama, Japan	Ginjo	\$40

— BEER —

—	Singha	—	Thailand	Pale Lager 5%	\$7
—	Chang	—	Thailand	Pale Lager 5%	\$7
—	Tsingtao 1903	—	China	Lager 5%	\$8
—	Schönramer Gold	—	Germany	Lager 5.8%	\$12
—	Hitachino Nest White Ale	—	Japan	Wheat Beer 5.5%	\$12
—	Paulaner Hefeweizen	—	Germany	Hefeweizen 5.5%	\$7
—	Atomic Duck IPA	—	Las Vegas, NV	IPA 7%	\$9
—	Prairie Rainbow Sherbet	—	USA	Sour Ale 5.2%	\$9
—	Hitachino Nest Red Rice Ale	—	Japan	Belgian Strong Ale 7%	\$12

—	Hitachino Nest Sakura Stout	—	<i>Japan</i>	Imperial Stout 7%	\$12
—	Delirium Red	—	<i>Belgium</i>	Fruit Beer 8%	\$12

Bia Hawang & Bon Atcharawan · Owners & Wine Program Directors · Lamaii Henderson