

CHANINTR LIVING

Holiday 2011



Due to the recent flooding in Thailand,
the Holiday 2011 issue
will only be published online.



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CHANINTR LIVING

CHANINTR LIVING

Holiday 2011

On our trips to the US, we usually tag on a few days to inspire and refresh ourselves at places we love. We decided to focus this issue on the West Coast with the intention of it being the California Holiday issue. Things did not go exactly as planned. After about a day in Napa (or was it that first meal at Zuzu's) we quickly realized that the whole issue would be all about this heavenly place.

I won't spill the beans on the rest of the pages that follow but want to tell you why I found Napa so special. To me, it is the ultimate intersection of the innovative yet easy going California perspective with a passionate and dedicated drive for excellence. With a beautiful, rich, bountiful land and such wonderful produce, gifted hands like chef Thomas Keller and the Hunees family and you have places like The French Laundry and Quintessa and their influence on better cuisine and wine throughout the world. Having visited the area over the last 15 years, it has matured, like a fine wine, into something that is true to itself and unique.

As the year comes to a close and we start to take stock of where we are in the world, what we have done and what we have yet to do, it is nice to be inspired and reflect on those who have realized their dreams and made a mark in their worlds by respecting Mother Nature and giving back. This is especially felt close to home as we see the outpouring of love and support provided by those dedicating themselves to helping those affected by the floods in Thailand. In this holiday season may we all be blessed with a passion for doing good through the work we do.

Merry Christmas and Happy New Year!

Chanintr

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Cover:
Couple on Ladders in Vineyard,
Napa Valley, California, 1998
by Rodney Smith

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

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No longer is it so necessary
to try and “be” Tuscany or
the South of France

Napa Valley

Napa Valley has changed. Gone are the “dentists” as the locals refer to the city folk who purchased vineyards in the 90’s with dreams of being wine-makers only to discover that, like everything worth doing, it takes more than the odd weekend to nurture and tend to the land. Gone are the \$500,000 bottles of Cabernet Sauvignon, snatched up at auction by newly rich Silicon Valley residents at the outset of this century. And gone is the Disneyland atmosphere that America somehow always creates with a hot new destination.

What is left however, seems to be the distillation of time and effort that is shaping the modern Napa Valley. Just as it takes years to cultivate mature grape vines that yield the nuanced flavors of the terrain or as wine enthusiasts call, “terroir”. Napa feels like it’s finally settling in and growing up. No longer is it so necessary to try and “be” Tuscany or the South of France, but rather Napa feels content in settling into being a truly American experience. Taking from France, Italy and any other maker of wine in the world and creating a beautiful synthesis that is purely American, Napa Valley feels comfortable in its skin.

Today Napa Valley boasts more than 200 wineries but it has also spawned a new appreciation of all things to do with gastronomy in the United States. The current buzzword now is sustainability and nascent wineries, like the Quintessa and Swanson Wineries, are focusing attention on the terroir that makes Napa unique coupled with the experience and lifestyle of drinking wine. As Swanson Vineyards creative director Alexis Swanson Traina says, “We take our wines very seriously, but passionately believe in glorifying the mundane, every way we can.” Welcome to the new Napa Valley.





This page: An olive tree lane leading to a vineyard on the back roads of Napa. Facing page, clockwise from top: A grape varietal vineyard marker, Palm trees along the road leading to a vineyard, Napa Valley seen from the Napa Wine Train







Previous page, clockwise from top: Beautifully manicured hedges, Tenderly caring for a vegetable garden, Stunning vineyard-scapes are to be seen everywhere, An olive oil tasting. This page: An herb garden set amongst the grape vines.

A Lady's Domain



DOMAINE CARNEROS
BY TAITTINGER
1240 DUHIG ROAD
NAPA, CA
+1.800.716.2788
DOMAINECARNEROS.COM

Founded by Champagne Taittinger in 1987, the Domaine Carneros château is a landmark of the Carneros region and is famous for their pinot noir wines and exquisite sparkling wines. Completed in 1989, the classic 18th century château-style building was architecturally inspired by the historic Taittinger-owned Château de la Marquetterie in Champagne, France. Situated atop a knoll surrounded by its vineyards, the château offers exquisite views of endless vineyard-covered hills; it offers a perfect setting to savor wine.

And what could be more befitting a “Méthode champenoise” winemaker than to have at its helm, America’s



doyenne of Sparkling Wine, Eileen Crane. Eileen has spent more than 30 years in the industry, making her the most experienced sparkling winemaker in the USA. She started at Domaine Chandon, where she progressed to the position of assistant winemaker, then as winemaker and vice president of Gloria Ferrer Champagne Caves. Claude Taittinger selected Eileen personally for the position of President/Winemaker of Domaine Carneros.

Domaine Carneros is one of the few wineries where you can enjoy table service either in the salon or on the terrace overlooking endless vineyard-covered hills.

Domaine Carneros wines may be tasted in flights, by the glass or by the bottle. A tasting flight is a term used by wine tasters to describe a selection of wines, usually between three and eight glasses, presented for the purpose of sampling and comparison.

We tasted a flight of five sparkling wines: Brut, Vintage Brut Rose, Demi-Sec, La Reve Blanc de Blanc and an Ultra Brut. We were split on our favorite sparkling wine as the women voted for both the 2007 Vintage Brut Rose at \$36 a bottle and the 2005 La Reve Blanc de Blanc at \$95 a bottle while the men agreed upon the 2007 Ultra Brut at \$39 a bottle. A perfect way to spend a late morning in Napa.





The wine tasting at Domaine Carneros is a nice way to try several sparkling wines.



Clockwise from top: Eileen Crane, President / Winemaker of Domaine Carneros, The lovely terrace where you can look out over vineyards, The very generous pour during the wine tasting, The champagne cork is always an elegant feature on any dining table



Napa Valley Reinterpreted

CARNEROS INN
4048 SONOMA HIGHWAY
NAPA, CA
-1.707.299.4900
THECARNEROSINN.COM

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Buffeted by winds off San Francisco Bay, Carneros has the coolest climate in the valley and is where much of the region's Chardonnay grapes are grown. These open plains would seem to be a curious location for a resort but the Carneros Inn is a modern luxury resort in the heart of Napa Valley's Carneros wine-growing district. Set amidst some of California's most picturesque vineyard landscapes, as a town square for the Carneros community, The Carneros Inn is an unforgettable experience. The Inn is really 86 charming, private guest cottages and suites, each with its own private patio, outdoor shower and garden. If you don't have time for the paprika facial at the resort's spa, a hot outdoor shower on a 60-degree morning can be equally invigorating. Furnished with casually elegant furniture, the cottages create the feeling of a young, chic vacation home with all of the conveniences of a 5-star hotel.

Clockwise from top: As day breaks at the Carneros Inn, hot air balloons float gently past, The Carneros Inn also serves as the post office for local residents, The Boon Fly Cafe on the Carneros Inn property opens early for breakfast, The graphics have been perfectly executed and thought through at the Carneros Inn



Clockwise from top: Cows graze lazily as the sun comes up, Elegant landscaping mixed with rustic water features is trademark Carneros Inn, The luxurious cottages appear very simple from the outside, Bikes can be taken out for morning rides around the sleepy roads of Napa





The Orchard

In the midst of this peaceful haven, The Orchard at The Carneros Inn is an intimate community of just 17 luxurious Napa Valley fractional home cottages that share amenities with the Carneros Inn resort.

Each Owner of an Orchard vacation home in the Napa Valley buys an undivided, deeded interest in all of the property's cottages, land and common areas. Purchasing one of these residential interests eliminates all of the hassles of sole ownership of a vacation home - such as upkeep and security - and allows your family to start vacationing immediately. Just like any other vacation home, the residential interest is a real estate asset that can be mortgaged, gifted or resold. Upon checkout we asked about The Orchard vacation homes and currently there are no vacancies however, the staff informed us that if we are interested that they will inform us of any properties that come on the market. As of press time, we are still waiting on our slice of Napa!

THE ORCHARD AT THE CARNEROS INN
4048 SONOMA HIGHWAY
NAPA, CA
-1.707.226.3441
THEORCHARDATCARNEROS.COM



Passionately Glorifying The Mundane

SWANSON VINEYARDS
1271 MANLEY LANE
RUTHERFORD, CA
• 1.707.967.3500
SWANSONVINEYARDS.COM
BY APPOINTMENT ONLY

For more than half a century, the Swanson name has been recognized primarily for frozen food products, as in the famous TV dinners the family launched in 1953, which, at that time, was a groundbreaking innovation in the food business.

Twenty-five years ago, the Swanson family chartered another innovative course, this time into the world of wine. Commencing in the mid-1980's, they were one of the earliest producers of Napa Valley Merlot. The Swanson Vineyards story began in the summer of 1985, when W. Clarke Swanson, Jr. purchased a 100-acre property on Oakville Cross Road in the heart of Napa Valley.



Today, while its wines are delicious, the mission of Swanson Vineyards is straightforward: to celebrate the simple pleasures in life, made better with wine. And the winery continues to evolve into something even more extraordinary. By collaborating with some of America's finest talents in art, design and retail, Swanson Vineyards invites its guests to reinvent how they live and entertain with wine and its many accoutrements.

Swanson Vineyards' colleagues include retail genius Andy Spade; renowned illustrator Jean-Philippe Delhomme; interior decorator Thomas Britt; and illustrious chocolatier Katrina Markoff of Vosges Haut Chocolat.

Having booked our appointment before arriving, the staff at Swanson was awaiting our arrival and casually seated our group at picnic tables under the shade of oak trees and sampled wines from Swanson's Sip Shoppe. We chose the "Some Like It Red" tasting menu which showcased "exquisite, rare wines crafted specifically for those discriminating oenophiles seeking the unusual" and "Some Like It White" flight which featured three iconic white wines. The Alexis was a luscious and velvety Cabernet Sauvignon and the Viognier was love at first sip. A sublime summer aperitif that could easily pair with Thai food.

MEET ALEXIS SWANSON TRAINA, CREATIVE DIRECTOR AT SWANSON VINEYARDS.
ALEXIS' BLOG: NAPA.FOR.THE.CURIOUS.AND.ECCE.NTRIC
ALEXISNAPA.COM



This page: A warm, inviting welcome to the Swanson Vineyards.
Facing page, clockwise from top: A copper weather vane feels right at home, The Sip Shoppe offers Swanson Vineyards delicious wines, A rustic chair and side table are the perfect compliment to the terrace, Simple, chic flowers adorn the picnic tables where you can taste wines, The rows of grape vines come right up to the terrace, The whimsical Sip Shoppe is serious about glorifying the mundane





Quintessa: Where Merit and Heritage Meet

QUINTESSA WINERY
1601 SILVERADO TRAIL
RUTHERFORD, CA
+1.707.967.1601
QUINTESSA.COM
BY APPOINTMENT ONLY

As avid proponents of a sustainable approach to agriculture that seeks harmony with the land, Quintessa takes great care to be respectful of the landscape and the soil. Quintessa, like all classic wines of the world, bears the same name as the vineyard from which it is made. Quintessa's goal is to produce the best expression of this extraordinary vineyard each year.

Technically, Quintessa is a red meritage wine. Meritage is a proprietary term used to denote red and white Bordeaux-style wines without infringing on the Bordeaux, France region's legally protected designation of origin and is the joining of the words merit and heritage. Although many people, including many wine

Clockwise from top: The Quintessa entrance, Oak wine vats as well as stainless steel and clay are used in the Quintessa Meritage, Quintessa produces one wine, During the harvest temporary sorting machines are set up in front of the winery



experts, have a tendency to Frenchify the word “Meritage” by pronouncing its last syllable with a “zh” sound, as in “garage,” the Meritage Alliance specifically states that the word should be pronounced to rhyme with “heritage.”

Quintessa wine is a blend that can include some or all of the five varietals grown on the estate: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Carmenere. Fruit from each type of grape is harvested, sorted, and then gravity fed into either oak or stainless steel fermentation tanks. Once fermentation and maceration are complete, each wine is aged separately for up to two years in French oak barrels in the monastic-like caves.

After this aging period the components are brought together and the final Quintessa blend is created. The wine is then bottled and laid down for yet another year before release.

We really enjoyed the full tour and tasting experience at Quintessa. The tour begins with a leisurely stroll around the 280-acre property of which only 170-acres are vineyards. The property encompasses rolling hills, a lake, and embodies a diversity of soil types, and microclimates all of which had never planted to grapes prior to 1990. The walking tour really allows you to be mindful of Napa Valley’s indigenous natural beauty. At Quintessa, the process is as beautiful as the wine.

[DOWNLOAD THE QUINTESSA IPAD APPLICATION](#)



Clockwise from top: The monastic Quintessa caves, Wine barrels painted with wine, The caves go on and on, A tree on the property where woodpeckers store nuts for the winter



ZuZuTapas & Paella

ZUZU TAPAS& PAELLA
829 MAIN STREET, NAPA
-1.707.224.8555
ZUZUNAPA.COM

On our first night in Napa, we had no reservations but made our way to downtown Napa to hunt for a restaurant. Located on Main Street between 2nd and 3rd streets in Downtown Napa, Zuzu was the most unexpected treat. It's a California version of tapas inspired by fresh, seasonal ingredients and places an emphasis on organic and sustainable produce. As typical with tapas, the dishes are small so order a few per person to share. Our favorites from the menu were the Grilled Octopus with Roasted Fingerling Potatoes and Shaved Artichoke Salad with Lemon-Truffle Vinaigrette. We also tried every dish that was listed as daily specials and all were exquisite. Order the house wine, The Local California Tempranillo. Delicious and reasonably priced. Rumor has it that this is the restaurant where all of the chefs go to eat after closing their restaurants. Now that's a vote of confidence!

Clockwise from top: Delicious marinated olives, Looking into the warmth of Zuzu, Part bohemian and part gourmand but completely delicious



Not Your Typical Diner

FREMONT DINER
2660 FREMONT DRIVE
SONOMA, CA
+1.707.938.7370
THEFREMONTDINER.COM
OPEN 7 DAYS A WEEK FROM 8AM.

Okay, so it's not technically in Napa Valley but we happened upon Fremont Diner, which is actually in the Sonoma Valley and just down the road from Domaine Carneros and the Carneros Inn that it deserves more than simply a mention as we dined here for breakfast 2 out of the 3 days that we were in Napa. In what was formerly known as Babe's Burgers joint is now serious Southern food done with a distinct local sensibility. Its Sonoma Valley meets Topanga Canyon meets Galveston, Texas. Just go for breakfast, you won't be disappointed. Our breakfast picks: 'Fried Chicken & Waffle' is a thin, American style waffle topped with Fried Chicken. Completely decadent. 'The 3-Way' stacks a buttermilk biscuit with Fremont Ham, chicken-fried pork chop, sausage gravy AND a fried egg. Or just opt for Almost Famous Biscuits & Gravy to experience the true Southern breakfast experience.

Top: A rusted old truck gives character to the Fremont Diner
Bottom: Dough stalagmites form from the waffle iron



Old World Napa

AUBERGE DU SOLEIL
180 RUTHERFORD HILL ROAD
RUTHERFORD, CALIFORNIA
+1.707.963.1211
AUBERGEDUSOLEIL.COM

The breathtaking view of the valley from
the Restaurant at Auberge du Soleil

Auberge du Soleil was one of the first luxury resorts in Napa Valley. Opening in 1985, the pleasures of a gorgeous view enjoyed with a glass of wine and an exquisite meal are not to be missed. It's also worth visiting for the Auberge's signature style of soft-spoken luxury created by renowned California designer Michael Taylor in 1985. Mr. Taylor created what has come to be known as the California Look for the use of white-walled, light-filled rooms with boldly over scaled furniture and decorative accessories. In the spring of 2011, Michael Taylor protégée Suzanne Tucker updated the resort interiors with a fresh look. The Auberge continues to be a draw for its tranquility, style and unmistakable romance.



Respect for food is a respect for life, for who we are and what we do.

Alice Waters and Chez Panisse may have started the locavore movement. Jean-Georges Vongerichten perfected high-end fusion cooking, and Wolfgang Puck created the celebrity chef. But Thomas Keller, with his application of rigorous classical French technique to both high and low cuisine, created a new style of fine American dining.

Thomas Keller of Napa Valley's French Laundry is one of America's best-known and most revered chefs. His legions of admirers watch his every move, chase down his purveyors and wait anxiously for his next opening. Mr. Keller began his culinary career at a young age, working in the Palm Beach restaurant managed by his mother. He didn't attend culinary school, choosing instead to apprentice himself to master chefs in the U.S. and France, landing his first job as chef de cuisine at La Reserve in New York in 1984. He insists that the secret to his success is not talent but hard work and an obsessive dedication to detail.

In 1994, Keller took ownership of The French Laundry in Napa Valley that had once been a brothel, and then a French steam laundry, and quickly garnered nationwide acclaim. Ever since his Yountville debut, it's been a steady climb to the very top of American gastronomy. He now has eight restaurants and four bakeries in the United States, including his home-style restaurant Ad Hoc also located in Yountville, Per Se and Bouchon Bakery in the Time Warner Center in New York City, and outposts of Bouchon and Bouchon Bakery in Las Vegas. In November 2009, he opened Bouchon in Beverly Hills and introduced his newest concept Bar Bouchon in an adjacent space. In Spring 2011 Keller opened a Bouchon Bakery in New York City's iconic Rockefeller Center.

"If I have to be a brand," Keller sagely notes, "I am determined to be Hermès."

A man after our own heart.





THE FRENCH LAUNDRY

SWISS CHARD

“RAINBOW”

BETA VULGARIS

This page: Organic Swiss Chard grown in The French Laundry garden
Facing page: Bantam chickens in the garden coop





This page: The hothouse sitting at the back of The French Laundry garden
Facing page: The Napa Valley Wine Train runs directly behind the garden



The French Laundry

From the moment we entered the restaurant, the staff attempted to make us feel comfortable but there is a sense of nervousness as this is THE restaurant that everyone who loves food has talked about since its inception. However, after imbibing in a glass of champagne that quickly arrived at our table, the nerves gave way to laughter as we began our culinary journey.

The manager explained to us that the restaurant was originally an actual French laundry and thus the name and theme subtly sprinkled throughout the restaurant from the clothespin adorning the tri-fold napkin to the laundering icons on the wall sconces; Regular Wash, Do Not Bleach and Iron. Perfection.

After selecting our choices from the Chef's Menu, the Sommelier came to our table and presented us with the extensive wine list application that is available to the general public in the iTunes store, all loaded onto The French Laundry iPad. Impressed at simply having their own wine list application, we were mesmerized at the selections of wines from the world over and intrigued by the marriage of modern technology and what is usually the stuffy Sommelier service. But being true to its California roots, the Sommelier was kind and eager to suggest wines to be paired with our dinner selections.

Dinner soon began and it was non-stop, over-the-top, exquisite servings of the most sensational cuisine that we were lost in the wine, the flavors and the experience. Noteworthy and a Thomas Keller staple was the first course of Oysters and Pearls, a Sabayon of Pearl Tapioca with Malpeque Oysters and Osetra Caviar, which was beyond words. Another favorite of ours was the lobster course, which was a perfectly prepared lobster poached in butter.

After dinner, we were invited to visit the kitchen that is much larger than the size of the main dining room where we met the Chef de Cuisine, Tim Hollingsworth as he was busily meeting with the staff preparing the menu for tomorrow's dinner service. As we said thank you and walked into the Autumnal chill of Northern California, we spoke of the food and wine but kept coming back to the extraordinary emotional experience that makes The French Laundry a beautiful journey that must be taken once in your life.

THE FRENCH LAUNDRY
6640 WASHINGTON STREET
YOUNTVILLE, CA
+1.707.944.2380
FRENCHLAUNDRY.COM



From top: The French Laundry clothespin that is at every setting, Wall sconce shades adorned with laundry iconography, Succulent lobster poached in butter



Clockwise from top: Chefs cleaning up after a busy evening in the kitchen, Last words above the kitchen door leading to the dining room, Pearls and Oysters. Beautifully wrapped shortbread to take home, The famous blue door of The French Laundry, The intensely complex Napa Valley 2005 Dalla Valle Cabernet Sauvignon



Part of Thomas Keller's empire, we were told that Ad Hoc is The French Laundry for the young. Actually, it's a family style restaurant serving all of the comfort foods of America. There is one set menu for each evening, one set price and everyone at the table eats the same thing. We found this approach quite warm and familial as everyone can help serve the soup, plate the pork chops and dish up the fresh side dishes, which come from The French Laundry gardens. We especially enjoyed the enthusiasm of the servers as they explained in great detail that evening's menu and its preparation.

Ad Hoc serves dinner five nights a week 5:00 pm to 10:00 pm (closed Tuesdays and Wednesdays) and Sunday brunch 10:00 am to 1:00 pm to make your reservation online, please visit opentable.com

Ad Hoc/ Addendum



True to its name "Addendum" is an addition or footnote to the Ad Hoc family, serving boxed fried chicken lunches to go Thursdays through Saturdays from a little "shack" in the backyard of Ad Hoc. You simply order and choose a picnic table under the trees to dine at. By no means fancy, but authentic. We were even surprised when the white meat was succulent and juicy. The sides are delicious but we would just take the fried chicken alone.

Please note Addendum is closed Sunday through Wednesday. For \$16.50, guests have a choice of either our famous buttermilk fried chicken or barbeque, two of the most popular items on the Ad Hoc menu.

AD HOC/ ADDENDUM
6476 WASHINGTON STREET
YOUNTVILLE, CA
•1.707.944.2487
ADHOCRESTAURANT.COM



Bouchon Bakery Yountville

Bouchon Bakery Yountville is set in the heart of Yountville. Located adjacent to Bouchon bistro and just a few blocks from The French Laundry. Bouchon Bakery is famous for their pastries, tarts and cookies. Go in and have a delicious cup of coffee to go and take your sweet selections outside and sit in the "courtyard".

BOUCHON BAKERY YOUNTVILLE
6528 WASHINGTON STREET
YOUNTVILLE, CA
+1.707.944.2253
BOUCHONBAKERY.COM/YOUNTVILLE
OPEN DAILY, 7AM TO 7PM

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SAN FRANCISCO MANUFACTURER, MCGUIRE INTRODUCES BARBARA BARRY'S FIRST OUTDOOR COLLECTION: BOWMONT. OFFERING FLUID LINES THAT SPEAK TO THE ELEGANCE OF FORM AND FUNCTION, THE 10-PIECE COLLECTION IS HIGHLIGHTED BY INVITING SHAPES, AN ELEGANT SCALE AND EXQUISITE COMFORT. THE COLLECTION WAS NAMED FOR THE BEVERLY HILLS STREET THAT BARBARA BARRY HAS COME TO CALL HOME; INSPIRED BY PIECES THAT SHE WOULD DESIGN FOR HER OWN GARDEN USING CLASSICAL LINES AND INVITING PROPORTIONS - THE HALLMARK OF ENDURING DESIGN. AS IN ALL OF HER WORK, BARRY DRAWS FROM HER CALIFORNIA ROOTS AS WELL AS THE SIMPLICITY OF UNDERSTATEMENT, CLASSICISM IN DESIGN AND STRENGTH OF MATERIALS. SHE BRINGS ELEGANT SHAPES, IDEAS AND MATERIALS TO MCGUIRE'S EXISTING OUTDOOR COLLECTIONS, ADDING HER OWN UNIQUE SENSIBILITY TO EVERYTHING THAT SHE TOUCHES.



The Guide of What and Where to Buy



Marshmallow Sofa

Herman Miller

The Nelson Marshmallow sofa was introduced in 1956 and reintroduced by Herman Miller after a 34-year hiatus in 1999. Despite its astonishing appearance, this piece is very comfortable. Designed by George Nelson. From Baht 238,500



Ring Leader Small Round Dining Table

Barbara Barry

This small round dining table or entry piece is the embodiment of modern living. A fine walnut top with reverse bevel sits on a lacquered conical pedestal with stunning bronze base detail. Baht 339,000



Wishbone Chair

Carl Hansen

This chair is a masterpiece of craftsmanship. More than 100 production steps are carried out by hand, and the seat is hand woven from 120 meters of paper cord that can last up to 50 years. Designed by Hans J. Wegner for Carl Hansen & Son in 1949. From Baht 38,000



Series 7™

Fritz Hansen

The Series 7™ designed by Arne Jacobsen is by far the most sold chair in the history of Fritz Hansen and perhaps also in furniture history. Choose from an extensive palette of colors and finishes, fabric or leather upholstery or wood qualities.

From Baht 16,800



Solid Oak Collection

Ethnicraft

Drawing inspiration from Chinese curio shelves, the Oak M Rack available at Craft brings this ancient design into a modern home.

Baht 48,500



Farallon Wave Mirror

Martha Stewart Furniture

With streamlined forms and fanciful details, the harmonious composition of design features set a tone of ease and warmth that has a decidedly Californian feel.

Baht 34,000



Flavin

Minotti

Fine tradition is echoed in the smooth design of this chair and armchair – the spirit is “contemporary” and the vibe is clearly 50’s, updated with the latest technology.

From Baht 73,000



Kila Siku

Libeco

‘Kila Siku’ means ‘every day’ in Swahili. The name was chosen by the women who make the products. The work they do provides these women – who were abandoned or abused – with an income, which gives them hope for a better life for themselves and their children.

We are extremely proud to be involved in this project to, in a small way, make the world a better place.

From Baht 950

111

Navy Chair

Emeco

Coca-Cola and Emeco have collaborated to solve an environmental problem: Up-cycling consumer waste into a sustainable and timeless chair.

The 111 Navy Chair is made of 65% recycled PET plastic and 35% glass fiber and pigment. Each chair is made of 111 plastic bottles and in its first year, The Navy Chair has diverted 3.5 million bottles out of landfills. From Baht 9,800



The Mercure Console

Christian Liaigre

This console by Christian Liaigre is decidedly simple but ultimately chic. A slab of honed timber running through perfectly patinated bronze bases is pure Liaigre.

Baht 444,000



Sea Shell

Lounge Chair And Footstool

Dedon

This collection's open mesh weave underlines the overall impression of lightness, combining practicality and extraordinary shapes.

Baht 64,000



Fiona

Table Lamp

Chanintr Living Lighting

Recalling the 1960's, the Fiona Table Lamp in white with natural paper shade is the perfect complement to your home, modern or traditional.

Baht 26,000



Woven Core

Dining Armchair

by Thomas Pheasant

McGuire

This dining chair and matching side chair are also offered in a woven leather version in addition to the woven core.

The armchair has an upholstered back and fitted kidney pillow to maximize comfort.

Baht 150,600



Galerie Chair

The André Arbus Collection

Baker

Drawn from the work of André Arbus, more urbane than urban. This is a moderately scaled conversation chair routinely used in pairs or fours. This is simply Park Avenue.

Baht 116,200



Lille Bench

Hickory Chair

Suzanne Kasler's Lille bench is the beautiful piece of "jewelry" in any room. Used in pairs, groupings or as a stand-alone item, the Lille Bench adds a little touch of glamour to any space.

From Baht 56,500

DIRECTORY

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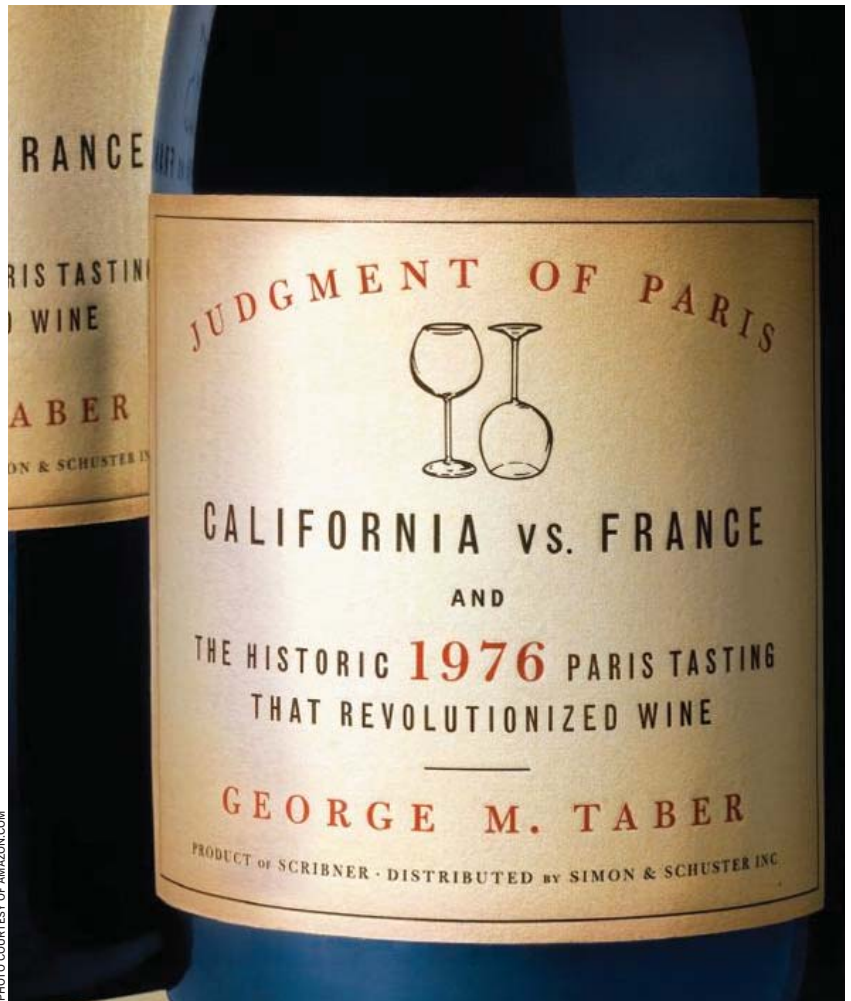
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BOOK REVIEW:



JUDGMENT OF PARIS: California vs. France and the Historic 1976 Paris Tasting that Revolutionized Wine

The Paris Tasting of 1976 will forever be remembered as the landmark event that transformed the wine industry. At this legendary contest -- a blind tasting -- a panel of top French wine experts shocked the industry by choosing unknown California wines over France's best.

George M. Taber, the only reporter present, and then the Paris correspondent for Time magazine, recounts this seminal contest and its far-reaching effects, focusing on three gifted unknowns behind the winning wines: a college lecturer, a real estate lawyer, and a Yugoslavian immigrant. With unique access to the main players and a contagious passion for his subject, Taber renders this historic event and its tremendous aftershocks that repositioned the industry and sparking a golden age for wine making in America. With an eclectic cast of characters and magnificent settings, Judgment of Paris is an illuminating tale and a story of the growth of the California wine industry from the early 60's through the 90's.

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