

# Uncork Spring

WITH TEXAS WINES

*Appetizer*



SPARKLING  
WINE



DRY  
RIESLING

*Warm Up the Grill*

## APPETIZER

### **Proscuitto & Cantaloupe**

Suggested Pairing  
Sparkling Wine  
Dry Riesling

## DINNER

### **Caprese Grilled Filet Mignon**

#### **Lemony Orzo**

*with Parmesan and sweet peas*

#### **Roasted Carrots**

Suggested Pairing  
Merlot  
Cabernet Sauvignon

## DESSERT

### **Grilled Peaches**

*with ice cream and salted caramel*

Suggested Pairing  
Sparkling Moscato  
Sparkling Rosé

*Dinner*



MERLOT



CABERNET  
SAUVIGNON

*Dessert*



SPARKLING  
MOSCATO



SPARKLING  
ROSÉ



# WARM UP THE GRILL

We invite you to uncork Spring and fire up the grill with some of our favorite pairings.

## FIRST COURSE - APPETIZER

*Prosciutto and cantaloupe*

### **Appetizer Wine Option 1: Sparkling Wine**

The high salt and dryness from the prosciutto is asking for a light, crisp, dry, refreshing wine that is also fruity. A sparkling wine boasts of fruity and floral flavors. The crisp dryness will complement the prosciutto while the fruity flavors will accentuate the cantaloupe.

### **Appetizer Wine Option 2: Dry Riesling**

The flavors of sweet berries and citrus fruits in a dry Riesling will complement those in the cantaloupe and the high acidity and mineral taste will balance the saltiness and richness of the prosciutto.

## SECOND COURSE - DINNER

*Caprese grilled filet mignon, lemony orzo with parmesan & sweet peas, and roasted carrots*

### **Dinner Wine Option 1: Merlot**

Merlot is a softer, smoother wine. The warm Texas climate creates a Merlot that is fruit forward with less prevalent softer tannins. It has flavors of raspberry, cherry, mocha, and spices like nutmegs and cloves that will complement the smoke on the grilled steak.

### **Dinner Wine Option 2: Cabernet Sauvignon**

The strong smoke flavors from the grilled filet mignon pair wonderfully with the strong robust flavors of black cherry, blackberry, tobacco and black pepper. The high tannins help cut through the fat in the steak making the wine taste smoother and the steak more flavorful.

## THIRD COURSE - DESSERT

*Grilled peaches and ice cream with salted caramel*

### **Dessert Wine Option 1: Sparkling Moscato**

Delicate wine with the sweet crisp flavors of citrus fruit like orange, peach, and nectarine and strong floral aromatics make this wine a great pairing to accentuate the grilled peach flavor as well as palate refreshing to complement the ice cream, and get you ready for the next bite.

### **Dessert Wine Option 2: Sparkling Rosé**

A dry, crisp wine with medium acidity, with notes of fresh red fruits and berries and bright citrus notes. This wine creates a soft refreshing palate to balance out the sweet, creaminess from the peaches and ice cream.

*This list was curated by the Texas Department of Agriculture's Wine Division team.*