

Uncork Spring

WITH TEXAS WINES

Appetizer



ROSÉ



SPARKLING
ROSÉ

Sweet Bounty of Texas

APPETIZER

Watermelon Bruschetta

with whipped feta, basil and balsamic vinegar

Suggested Pairing

Rosé

Sparkling Rosé

DINNER

Dijon Herb Roasted Rack of Lamb

Herb Roasted Tricolor Carrots

Caesar Grilled Asparagus

Suggested Pairing

Pinot Noir

Texas Peach & Blackberry Sangria
(Cabernet Franc)

DESSERT

Carrot Cake

with pineapple cream cheese frosting

Suggested Pairing

Riesling

Texas Sherry

Dinner



PINOT NOIR



CABERNET
FRANC

Dessert



RIESLING



TEXAS
SHERRY



SWEET BOUNTY OF TEXAS

We invite you to uncork the sweet bounty of Texas with some of our favorite pairings.

FIRST COURSE - APPETIZER

Watermelon Bruschetta with whipped feta, basil and balsamic vinegar

Appetizer Wine Option 1: Rosé

Dry wine with primary flavors of red fruits, citrus and melons and a bright acidity and tanginess, is a great way to accentuate the watermelon but also to help balance the saltiness from the whipped feta spread.

Appetizer Wine Option 2: Sparkling Rosé

A dry crisp wine with high acidity that is flavor forward in strawberries, cranberries and other citrus fruits. The touch of sweetness is perfect to accentuate the watermelon and balance out the salty/sweet from the feta spread. With the bubbles providing a refreshing element on your palate.

SECOND COURSE - DINNER

Dijon herb roasted rack of lamb with herb roasted tricolor carrots and caesar grilled asparagus

Dinner Wine Option 1: Pinot Noir

With flavors of cranberry, cherry, vanilla and licorice, this medium body is strong enough to hold its own against the lamb yet not outshine the lamb. The low tannins provide an earthy intense pairing to the lamb. High acidity cuts through any of the fat on the lamb and livens up the palate. A Pinot Noir will also not be overpowered by the asparagus.

Dinner Wine Option 2: Texas Peach & Blackberry Sangria

A sangria made with a nice medium body, earthy wine like a Cabernet Franc with flavors of red and dark fruits and a smoky, peppery, spicy finish. The peach and blackberry will bring in some sweetness to the wine and accentuate the fruit flavors in the Cabernet Franc. The flavors of the wine will accentuate the same flavors in the herb rub on the lamb and the acidity will help cut through the fats and provide a brightness to the dish.

THIRD COURSE - DESSERT

Carrot cake with pineapple cream cheese frosting

Dessert Wine Option 1: Riesling

A dessert Riesling is flavor forward in citrus fruits such as, peaches, apricot, pineapples, and apples. With aromas of honeycomb, ginger, citrus blossom and minerals. The high acidity of the riesling is balanced by the sweetness of the wine.

Carrot cake and Riesling are a straightforward cake dessert pairing while complementing the pineapple frosting.

Dessert Wine Option 2: Texas Sherry

A medium body, fortified dessert wine like a Texas Sherry, has a primary flavor of vanilla, jackfruit, dried figs and the sweetness is balanced by the finishing flavors of lightly salted almonds. Texas Sherry's are nutty like a Riesling, slightly sweet and smooth with a dry finish. The Sherry and carrot cake share many complementary flavors and will all be balanced by the creamy-sweetness from the frosting.

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