

TEXAS WINE PAIRINGS

for your **SUMMER BBQ** TEXAS SUMMER BREEZE MENU

Appetizer

BLACKENED SHRIMP
GRAPEFRUIT SKEWERS

WINE OPTIONS:

CHARDONNAY
SAUVIGNON BLANC

try it with...

APPETIZER OPTION 1: CHARDONNAY

Chardonnay is a light and crisp wine that has enough body and medium acidity to hold up to the spice in the blackened shrimp. While the fruity citrus flavors linger on your palate and complement the grapefruit to balance out the spice.

APPETIZER OPTION 2: SAUVIGNON BLANC

Sauvignon Blanc is the best wine to pair with grapefruit as it has natural grapefruit aromas and flavors. Sauvignon also carries sweet flavors of vanilla, coconut and cream that will wonderfully complement the grapefruit as well as balance out the spice from the blackened shrimp.



Dinner

MESQUITE-SMOKED
BEER CAN CHICKEN
GRILLED MEXICAN CORN
TEJANO BEANS

WINE OPTIONS:

TEMPRANILLO
VOIGNIER

pairs with...

DINNER OPTION 1: TEMPRANILLO

Tempranillo is a great medium body wine with mild acidity with flavors of cherry, plum, tobacco, leather and vanilla. Tempranillo has high tannins with bold flavor, but it is smooth and light finish that lingers. The smoky qualities in both the wine and entree are a great match and the sweet vanilla finish will balance out all the spices.

DINNER OPTION 2: VOIGNIER

An oaked Viognier is a full bodied and full-flavored wine that this full-flavored chicken deserves. Viognier has aromas of tangerine, peach and honeysuckle and creamy sweet vanilla taste as well as a slight hint of smoke in the wine to complement the smoke in the chicken.



Dessert

CARAMELIZED
FREDERICKSBURG PEACHES
ICE CREAM

WINE OPTIONS:

TEXAS SPARKLING ROSÉ
SPARKLING MOSCATO

great with...

DESSERT OPTION 1: TEXAS SPARKLING ROSÉ

Sparkling Rosé provides sweet flavors of strawberry, pomegranate, and cranberry with layers of citrus fruits that provide a dry and crisp profile but with a light texture. The high acidity of the wine from the bubbles, act as a great palate cleanser from the sweetness from both the peaches and the ice cream.

DESSERT OPTION 2: SPARKLING MOSCATO

Moscato exhibits flavors of lemon mandarin oranges, pears and honeysuckle, while the sparkling provides light carbonation and a refreshing tingle from the acidity which will nicely balance out the intense sweet flavor of the Fredericksburg peaches. Sparkling Moscato is only slightly sweet so it won't be an overwhelmingly sweet dessert.

