

TEXAS WINE PAIRINGS

for your **SUMMER BBQ**

TEXAS SUMMER SMOKE MENU

Appetizer

SHRIMP STUFFED
JALAPEÑO POPPERS

WINE OPTIONS:

SPARKLING ROSÉ
RIESLING

try it with...

APPETIZER OPTION 1: SPARKLING ROSÉ

Sparkling wine is great with salty and spicy foods; the effervescence and sweetness make for an extra-refreshing feeling as well as cleanse the palate after the spicy jalapeño. The Rosé adds the acidity of a white wine as well as the fruitiness of a red that complements the shrimp and spice in this appetizer.



APPETIZER OPTION 2: RIESLING

Riesling offers a sweet approach to the pairing. The slight sweetness of the honey and citrus aromas nicely offsets the heat and spice of the dish. The bright citrus flavors and acidity complements the cheese/shrimp filling of the popper.

Dinner

SMOKED BEEF BRISKET
CILANTRO & LIME COLESLAW
TEXAS POTATO SALAD
SWEET HONEY & JALAPEÑO
CORNBREAD

WINE OPTIONS:

TEMPRANILLO
CABERNET SAUVIGNON

pairs with...

DINNER OPTION 1: TEMPRANILLO

A medium to full bodied wine with strong fruit flavors and smoky aromas. Tempranillo makes a great pairing for the smokiness of barbecue. The high fat content from the cornbread allows for a great way to balance out the tannins and smoke from the wine.



DINNER OPTION 2: CABERNET SAUVIGNON

A full bodied, highly tannic red wine with dark fruit flavors like blackberry and black cherry with strong aromas of black pepper, tobacco and licorice. This wine makes a great pairing for the smoke from the brisket. The high smoke will complement the smoke in the wine but open up the berry flavors to allow them to shine.

Dessert

HOMEMADE STRAWBERRY SHORTCAKE
WITH SWEET BUTTERMILK BISCUITS

WINE OPTIONS:

SPARKLING MOSCATO
CHENIN BLANC

great with...

DESSERT OPTION 1: SPARKLING MOSCATO

With flavors of bright citrus fruits such as nectarines and mandarins along with the sweetness of honeysuckle, it highlights the strawberry flavor without overwhelming the delicate rich buttermilk biscuit and the bubbles will aid in the palate cleansing, so you are ready for your next bite.



DESSERT OPTION 2: CHENIN BLANC

A sweet Chenin Blanc with flavors of mango, mandarin oranges and ginger would also provide a great pairing. The fruity flavors will accentuate the strawberry's while the citrus and nutty aromas will provide a nice balance to this sweet dessert.



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