

# TEXAS WINE MONTH PAIRINGS

# for **HARVEST SEASON**

## TEXAS "CRISP" FALL MENU

### Appetizer

#### CHARCUTERIE & CHEESE BOARD

Whipped feta with Texas clover honey, brie with pecan praline, sharp cheddar cheese, toast points, apricots, plums, figs, olives, Texas olive oil, prosciutto, paté, canadian bacon, & salami

#### WINE OPTIONS:

SAUVIGNON BLANC  
SPARKLING WINE

### Dinner

BRAISED RED WINE SHORT RIBS  
CHEDDAR CHEESE YELLOW GRITS  
SEASONAL ROOT VEGETABLE  
w/ CITRUS DILL SAUCE

#### WINE OPTIONS:

CABERNET SAUVIGNON  
ZINFANDEL

### Dessert

PUMPKIN CHURROS  
with melted dark chocolate for dipping

#### WINE OPTIONS:

RIESLING  
SPARKLING MOSCATO



### *try it with...*

#### APPETIZER OPTION 1: SAUVIGNON BLANC

Sauvignon Blanc has flavors of tart fresh citrus fruits like lime, green apple, and passionfruit with herbaceous aromas. The light, dry acidity of the wine is softened by the saltiness from the meat and cheeses. The sweetness of the fruits and jams will also be nicely complemented by the acidity in the wine.

#### APPETIZER OPTION 2: SPARKLING WINE

Sparkling Wine is a great pairing with the cheeses on this plate as the crisp citrus flavors and high acidity complement the creamy cheeses and the fruits and jams. This wine will also work to help cut some of the saltiness of the meats. The bubbles provide a great palate cleaning effect after every bite.



### *pairs with...*

#### DINNER OPTION 1: CABERNET SAUVIGNON

The richness from the meat and grits call for a full body red wine to balance it out. Cabernet is complex and layered in its flavors of black cherry, blackberries and black pepper with tobacco and vanilla from the oak aging to finish it out. The higher tannins and acidity make it a savory wine that brings out the fruit flavors when drank with this rich plate.

#### DINNER OPTION 2: ZINFANDEL

Zinfandel, sometimes synonymous with Primitivo, is a full body hearty red wine, with flavors of dark fruits like blackberries and currants and slight spice of pepper and cloves. The moderately high acidity and tannins in this wine make it a great pairing with the hearty richness of the whole plate.



### *great with...*

#### DESSERT OPTION 1: RIESLING

A lightly sweet Riesling with its citrus fruit flavors will help lighten and freshen up the churros while the sweetness will enhance the sweetness and spices in the dessert.

#### DESSERT OPTION 2: SPARKLING MOSCATO

Sparkling Moscato is a sweet wine with flavors of peaches and orange blossoms. With its highly aromatic citrus and a mild mineral scent similar to cinnamon, it provides a great match for the pumpkin churros. Add in the bubbles and you're delighted with a nice zing to end the meal.



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