

# TEXAS WINE MONTH PAIRINGS

# for **HARVEST SEASON**

## TEXAS "SPICE" FALL MENU

### Appetizer

ROASTED SWEET POTATO  
CARROT SOUP

#### WINE OPTIONS:

RIESLING  
GEWÜRZTRAMINER

### *try it with...*

#### APPETIZER OPTION 1: RIESLING

A dry Riesling has fruit flavors of apricot, peach and lemon with aromas of honey, ginger and citrus blossoms. The dryness and high acidity make this wine a good balance to the creamy spice of the soup without adding any extra sweetness.

#### APPETIZER OPTION 2: GEWÜRZTRAMINER

Although an unlikely pairing, this semi sweet wine boasts taste of citrus, honey, ginger, and cinnamon, that pair wonderfully with this silky and spice forward soup.



### Dinner

SPANISH PAELLA  
*Fresh Texas Seafood with  
Texas Gulf Shrimp, chicken, rice,  
spices, and vegetables*

#### WINE OPTIONS:

TEMPRANILLO  
CHARDONNAY

### *pairs with...*

#### DINNER OPTION 1: TEMPRANILLO

While Tempranillo is a full-bodied wine that you wouldn't normally think to pair with shrimp and chicken - the complexity of Paella helps magnify the flavors of this wine. Paella is an extremely flavorful dish full of spices which complement the cherry and plum flavors as well as the leathery spice and vanilla finish from the Tempranillo.

#### DINNER OPTION 2: CHARDONNAY

Chardonnay's fruit flavors of berries and citrus make for a rounded and silky texture that pairs extremely well with the crusty texture of the Paella and is light enough to complement the shrimp, chicken and vegetables as well.



### Dessert

CREMA CATALANA  
*with fresh Texas seasonal fruit*

#### WINE OPTIONS:

SHERRY  
ORANGE MUSCAT

### *great with...*

#### DESSERT OPTION 1: SHERRY

Sherry is a fortified non-sweet wine characterized by tastes of preserved lemon, bitter orange, toasted nuts and burnt sugar, which makes a great complement to the burnt sugar on top of the Crema, as well as creates a great contrast to the sweet creamy custard.

#### DESSERT OPTION 2: ORANGE MUSCAT

Orange Muscat is a sweet dessert wine that tastes of bright orange zest, honey and lemon with fragrant bright aromas. The sweet acidity of this wine helps enrich and balance out the sweet and creaminess of the custard.

