

# TEXAS WINE MONTH PAIRINGS

## for **THE HOLIDAYS**

### “LIGHT UP THE EVENING” MENU

#### Appetizer

FIRECRACKER SHRIMP or  
CAPRESE EMPANADAS  
with Balsamic Chimichurri Sauce

#### WINE OPTIONS:

SPARKLING BRUT  
ROSÉ

#### Dinner

COFFEE-CRUSTED BEEF TENDERLOIN  
HONEY GARLIC ROASTED CARROTS  
DUCHESS POTATOES  
APPLE, PEAR, ENDIVE SALAD  
with Pomegranate Vinaigrette

#### WINE OPTIONS:

MALBEC  
CABERNET SAUVIGNON

#### Dessert

BUCHE DE NOEL

#### WINE OPTIONS:

TAWNY PORT  
SPARKLING ROSÉ



#### *try it with...*

##### APPETIZER OPTION 1: SPARKLING BRUT

Dry and crisp, a Brut sparkling wine has that light body, and high acidity with high citrus flavors that pair beautifully with the salty, spicy shrimp and the fried empanadas with the herby sauce. The bubbles will help cut through the richness of both dishes and refresh the palate.

##### APPETIZER OPTION 2: ALBARIÑO

Texas Albariño wine has aromas of green apples and grapes, with some sweet floral notes. It's a light, dry white wine with high acidity. Albariño has some salinity to it, which makes it a great blend to pair with the spicy shrimp and herbs.



#### *pairs with...*

##### DINNER OPTION 1: MALBEC

This full-bodied red wine, that feels like it's medium bodied, has flavors of tobacco, blackberry, plum and vanilla and can sometimes finish off with a bit of cocoa. The slight fruitiness and quick finish of Malbec make it the best for leaner red meat, such as the tenderloin. Malbec is a versatile wine that makes it an easy accompaniment to the whole dish.

##### DINNER OPTION 2: CABERNET SAUVIGNON

Cabernet Sauvignon is a full-bodied wine with high tannins and medium acidity. With its dark fruit flavors, like black cherry and currant, and savory tastes of black pepper and cedar, this wine craves some high fat, full-flavor foods. The coffee crust on the tenderloin will highlight the savory of the wine as well as bring out the fruit flavors.



#### *great with...*

##### DESSERT OPTION 1: TAWNY PORT

Full body, high tannins, and very sweet. Flavors of black cherry and chocolate, with the aromas of baking spices and vanilla. A Tawny Port makes a great pairing to this Buche de Noel, as it will accentuate and complement the chocolate cake and frosting, but won't overpower the wine.

##### DESSERT OPTION 2: SPARKLING ROSÉ

With the addition of some fresh berries, a Sparkling Rosé is a great choice for this dessert. Flavors of red fruits and citrus. It is bright and crisp with a slight sweetness and refreshing bubbles. It's a great choice to give something extra and contrasting to the sweet chocolate of the Buche de Noel.



**UNCORKTEXASWINES.COM**