

TEXAS WINE PAIRINGS

for VALENTINE'S DAY

"TEXAS APHRODISIAC" MENU

Appetizer

GRILLED SHRIMP
with Garlic and Saffron

WINE OPTIONS:

CHARDONNAY
SAUVIGNON BLANC

Dinner

COFFEE RUBBED RIB-EYE
APPLE POMEGRANATE SALAD
with Honey Balsamic Dressing
ROASTED ROOT VEGETABLES

WINE OPTIONS:

MALBEC
SHIRAZ

Dessert

WINE POACHED PEARS &
VANILLA BEAN MASCARPONE

WINE OPTIONS:

CHENIN BLANC
SPARKLING MOSCATO



try it with...

APPETIZER OPTION 1: CHARDONNAY

Dry, medium body, medium acidity, Chardonnay, is a smooth, creamy wine on the tongue with flavors of apple, pear, starfruit, pineapple, vanilla and butter. The bold-creaminess of the Chardonnay helps meld all the strong flavors of the dish in a balanced way.

APPETIZER OPTION 2: SAUVIGNON BLANC

A dry, medium body and high acidity wine, with bright citrus flavors of lime, green apples and pears; and herbaceous aromas of green bell pepper, tarragon and basil make it an amazing compliment to the strong flavors in this appetizer.



pairs with...

DINNER OPTION 1: MALBEC

A beautifully smooth wine that is dry, full bodied, with medium tannins and medium acidity. It has dark stone fruit flavors like plum and cherries and finishing flavors of cocoa, vanilla and tobacco. The coffee rub on the rib eye will be brought out with the like flavors in the wine, as well as, balance the slight sweetness from the salad and roasted vegetables.

DINNER OPTION 2: SHIRAZ

A dry, full bodied wine with medium acidity and highly tannic. Bold flavors of blackberries, blueberries, licorice and pepper make it pair beautifully with the bold flavors in the coffee rub and the fatty rib-eye, which will coat the tongue and make the wine smoother and fruity.



great with...

DESSERT OPTION 1: CHENIN BLANC

A very versatile wine, but look for an off-dry, light bodied Chenin Blanc, with a medium-high acidity. Chenin Blanc has flavors of yellow apple, quince, pear, lemon and honey. The dessert will accentuate the pear flavor and the vanilla will accentuate the flavors from the oak barreling, but the high acidity and tartness of the wine will balance out all the sweetness.

DESSERT OPTION 2: SPARKLING MOSCATO

A semi-sweet, light bodied, highly acidic wine, with flavors of oranges, peaches, lemons, pears and honeysuckle. The pear flavor will be accentuated, as well as, give a great fresh, crisp effervescence to cleanse the palate of the rich mascarpone for the next bite and to finish off the whole meal.



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