

TEXAS WINE PAIRINGS

for THE HOLIDAYS

“SUGAR & SPICE” MENU

Appetizer

DOUBLE-STUFFED TEXAS SHRIMP
with Beurre Blanc

WINE OPTIONS:

SAUVIGNON BLANC
PINOT GRIS

Dinner

HOLIDAY BEEF BRISKET
SOUTHERN SWEET POTATO CASSEROLE
BROWN SUGAR BACON GREEN BEANS
SPOON BREAD
MARINATED GRILLED VEGETABLES
with Whipped Goat Cheese

WINE OPTIONS:

MALBEC
PINOT NOIR

Dessert

GINGERBREAD SOUFFLE
with Butterscotch Sauce

WINE OPTIONS:

TEXAS STYLE SHERRY
SPARKLING MOSCATO



try it with...

APPETIZER OPTION 1: SAUVIGNON BLANC

Medium bodied, dry and highly acidic, sauvignon blanc, is a wine that boasts of honeydew, grapefruit, peaches, passion fruit, vanilla and butter. A light wine to pair with seafood as it is crisp, herby and buttery to complement those same flavors in the beurre blanc sauce.



APPETIZER OPTION 2: PINOT GRIS

Pinot Gris is a white wine that is light bodied, dry and acidic. It has flavors of peach, lemon zest, cantaloupe and almonds. The crisp acidity of the pinot gris is a good contrast to the tender shrimp while also cutting its richness. As well as highlighting the contrasting flavors in the beurre blanc sauce.

pairs with...

DINNER OPTION 1: MALBEC

A full bodied red wine with flavors of red plums, blackberry, vanilla, cocoa, and tobacco. Unlike other full bodied red wines, malbec, has a short finish which makes it best for a lean beef brisket. Yet still craves full flavors and variety which makes it a great match with all the strong sweet and savory herbs and flavors to be balanced out by the flavors/tannins in the wine.



DINNER OPTION 2: PINOT NOIR

A light bodied red wine that has flavors of cherry, raspberry, cloves, licorice and vanilla. Although a light bodied red wine. Its high acidity and low tannins make it a versatile wine pairing. A classic pairing for red meat and highly savory dishes. The sweetness in the various side dishes will be balanced out by the acidity in the pinot noir to provide a well-rounded plate.

great with...

DESSERT OPTION 1: TEXAS STYLE SHERRY

Sherry is dry, highly acidic with a medium-light body. Flavors of preserved lemon, almonds and salt. Sherry is not as sweet as other dessert wines to help balance the sweetness from the soufflé and sauce, while accentuating the slight spice/nuttiness in the dish.



DESSERT OPTION 2: SPARKLING MOSCATO

Dry, acidic and light bodied wine with flavors of honeysuckle, lemons, oranges and pears. Being not very sweet, a sparkling moscato makes it a great pairing for this dessert. It balances out the sweetness with the effervescence helping clear creaminess on the palate for the next bite.