

TEXAS WINE PAIRINGS

for the **HOLIDAY SEASON**

HOLIDAY FEAST TO REMEMBER

Appetizer

POMEGRANATE & CHEVRE BITES
BACON WRAPPED ROASTED
BRUSSEL SPROUT
with Maple Glaze
PROSCIUTTO WRAPPED PEARS

WINE OPTIONS:

CHENIN BLANC
SAUVIGNON BLANC

Dinner

RED WINE BRAISED BEEF TIPS,
OVEN BAKED GARLIC
MASHED POTATO CAKES,
BROWN BUTTER
HONEY-GLAZED CARROTS,
& BRIOCHE KNOTS

WINE OPTIONS:

CABERNET SAUVIGNON
MALBEC

Dessert

SUGAR PLUM ROLL
*with Raspberry and Prosecco filling topped with
Raspberry Meringues*

WINE OPTIONS:

SPARKLING ROSÉ
RIESLING



try it with...

APPETIZER OPTION 1: CHENIN BLANC

Chenin Blanc is a dry white wine with a medium body that is highly acidic. It boasts flavors of pears, honey and ginger. The high fat content of the cheese, bacon and prosciutto is nicely cut through by the acidity in the wine with bringing out the like fruit flavors in the appetizers.

APPETIZER OPTION 2: SAUVIGNON BLANC

Sauvignon Blanc is a dry white wine with flavors of lime, apple, pears, and lemongrass. The full body of the wine allows for the wine to round out the richness of the chevre but acidic enough to cut through the fat of the meats and to compliment the tangy acidity from the chevre.



pairs with...

DINNER OPTION 1: CABERNET SAUVIGNON

Cabernet Sauvignon is a dry and full bodied that has flavors of cherries, currants, and blackberries. The medium-high tannins in this wine make it a savory wine to pair with highly savory dishes to bring out the savory qualities in the wine. The full body rounds out the fatty flavors while the slight acidity helps cut through it to keep your mouth fresh for the next bite.

DINNER OPTION 2: MALBEC

Malbec is a full bodied red wine with a short finish and flavors of plum, blackberries, vanilla and cocoa. The earthy savoriness of a Malbec makes it a great complement to this beef dish, rounds out the flavors but has a short finish to allow for the softer fruit and sweet flavors to shine as well.



great with...

DESSERT OPTION 1: SPARKLING ROSÉ

A sparkling rosé has a full body with effervescence. The flavors in the rosé, like lemon and strawberries help accentuate the red fruit flavors in this dessert and also bring out the sparkling wine in it as well. The effervescence allows to cleanse the palate for more bites and to help finish off the whole meal.

DESSERT OPTION 2: RIESLING

A sweet light bodied riesling that is dry and highly acidic and flavors of lemon, lime, apples and honeycomb. The sweet acidity in the riesling will be a great match to the same sweet acidity in the dessert.

