

TEXAS WINE PAIRINGS

for the HOLIDAY SEASON

NEW THANKSGIVING TRADITION

Appetizer

CRANBERRY & BRIE PUFF PASTRY BITES
with Roasted Carrot & Apple Soup

WINE OPTIONS:

CHARDONNAY
SPARKLING ROSÉ

try it with...

APPETIZER OPTION 1: CHARDONNAY

Chardonnay is a medium bodied, dry, white wine, with flavors of lemon, apples, pears and honey. The rich creaminess of the Brie will match the medium, smooth body of the wine while the citrus flavors and acidity will help cut through some of the richness to cleanse the palate for the next bites.

APPETIZER OPTION 2: SPARKLING ROSÉ

With flavors of red berries and citrus fruits, Rosé is dry, crisp and light bodied. The creaminess of the Brie is a great compliment to the bubbles in the wine. With the acidity of the cranberries matching the acidity of the Rosé.



Dinner

CITRUS HERB ROASTED TURKEY,
ROASTED PARMESAN GREEN BEANS,
DUCHESS POTATOES,
ACORN SQUASH
filled with Apple, Cranberry & Sausage Stuffing,
HONEY & BUTTERMILK DINNER ROLLS

WINE OPTIONS:

RIESLING
SYRAH

pairs with...

DINNER OPTION 1: RIESLING

Riesling is a dry, light bodied and acidic wine. Having flavors of apples, apricots and honey. The high acidity pairs itself as a great contrast to the sweetness from the squash and the spices and herbs in the turkey and stuffing.

DINNER OPTION 2: SYRAH

Syrah is a dry, full bodied and highly acidic red wine. Flavors of black fruits and chocolate and pepper. The pepperiness accentuates the spices and herbs in the meal. The complexity of the wine will also pair well with all cuts of meat on the turkey.



Dessert

BAKED CRANBERRY PUDDING
with Citrus Whip Cream

WINE OPTIONS:

SPARKLING MUSCAT
PORT

great with...

DESSERT OPTION 1: SPARKLING MUSCAT

Sparkling muscat provides flavors of orange, lemon, pear and honeysuckle. The crisp dryness of the wine pairs well with full fat flavors in the pudding and cream to help round out and bring out those citrus flavors, but cut through the full cream.

DESSERT OPTION 2: PORT

Port is a very sweet fortified wine with flavors of plum, cherries and chocolate. The deep red fruit flavors will accentuate those cranberry flavors in the dessert, while the citrus notes in the dessert, will help cut the sweetness at the same time.

