

TEXAS SUMMER CHARCUTERIE BOARD PAIRINGS

We're stern believers that there are no official rules for the perfect charcuterie board. That said, we DO believe that the best ones have a little Texas flair! Each season we bring you Texas wine varietals that are perfect for the season along with our favorite charcuterie board items. From cheesy essentials to items grown in Texas, these unique board combinations are bound to impress!



TEMPRANILLO

Tempranillo is a medium bodied red wine that is light, yet bold. It embraces flavors of cherries, leather, and cedar. The medium acidity and tannins make this wine a great match for the savory qualities in the meats and cheese on this charcuterie board.



SPARKLING ROSÉ

Sparkling Rosé is a light, bright and effervescent wine with flavors of strawberries, raspberries, cranberries and bright citrus. The red fruit flavors in the wine will not only complement the fruits and jam but, it also provides for a nice palate cleansing opportunity after taking bites of the cheese and meats.



SAUVIGNON BLANC

A full bodied white wine with medium-high acidity and flavors of lime, apple, peach and green bell peppers. The bright acidity in a Sauvignon Blanc will match the acidity in the pickles and feta, while also contrasting the sweetness from the honey, jam and melons.



SHINING STARS



Feta Cheese
GO TEXAN Partner:
Mozzarella Company,
Goat's Milk Feta



Sweet & Spicy Pickles
GO TEXAN Partner:
Basia's Pickles,
Texas Heat Pickles

TEXAS ESSENTIALS



Peach Jam
GO TEXAN Partner:
Jammit Jam,
Peach Thyme Prosecco



Summer Sausage
GO TEXAN Partner:
Holdeman Sausage

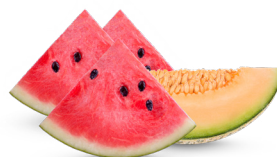


Texas Chorizo



Texas Honey
GO TEXAN Partner:
Lazy Bee Honey Co.

THE FIXIN'S



Watermelon & Cantaloupe
GO TEXAN Partner:
Lightsey Farms



Texas Mission Almonds