

# FALL INTO TEXAS 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!*



## SPARKLING WINE

*A light bodied dry wine, with crisp flavors of lemon, apple, apricot and honey. The kindred flavors coming from the apples paired with the acidity from the pickled green beans will be a nice complement to the palate. This wine will leave you with a crisp finish to contrast the sweetness from the other items on the board.*



## CHARDONNAY

*A medium bodied white wine with medium acidity and flavors of lemon, pineapple, peach and vanilla. The creamy nature of an oaked chardonnay is a great companion for a creamy blue cheese, complementing the "blue veins" in the cheese. The acidity from the Chardonnay also acts as a tasty contrast to the higher sweetness found on the board.*



## MALBEC

*A medium bodied wine with the dark fruit flavors like blackberries, cherries and plums, with hints of leather. Malbec has a strong but subtle flavor that perfectly complements the strong, bold flavors of the blue cheese. The powerful flavors of the Malbec make it a great pairing for the strong flavors of the spices in the salami and pecans.*



## SHINING STARS



Blue Cheese



Texas Apple Pie Jam  
Sweet Head Jam Co.

## TEXAS ESSENTIALS



Pickled Green Beans



Pumpkin Butter



Sweet and Spicy Pecans



Sliced Dry Salami

## THE FIXIN'S



Fresh Figs



Rye Toast Points