

# TEXAS HOLIDAYS 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!*



## CABERNET SAUVIGNON

*A bold and rich full bodied red wine with flavors of blackberries, black cherry and "baking spices". The rich body and bold tannins match the richness of the cheese while bringing out the slight nutty flavor in the cheese. The dark fruit flavors compliment the jam and the pomegranate. And the baking spices accentuate those found in the spiced pecans and honey butter.*



## PINOT GRIS

*A medium bodied white wine with crisp flavors of white peach, lemon, lime, and honey. The acidity of the wine with the nuttiness of the cheese will help bring out the sweetness hiding in the wine. It also serves as a great balance for taming the spiciness in the pecans and salami.*



## RIESLING

*A highly acidic, light bodied white wine with flavors of apricot, peach, apple, and ginger. The bright flavors in the Riesling will pair well with the pomegranate seeds and accentuate the bright flavors in the jam and pickled beets. The acidity will also help cut the fat and spicy flavors from the salami. The sweetness in the wine will bring out the sweetness in the beets and pecans and also highlight the nuttiness of the cheese.*



## SHINING STARS



**Gouda/Gruyere Cheese**  
*River Whey Creamery,  
Indigo Ridge Cheese*



**Spiced Pecans**

## TEXAS ESSENTIALS



**Pickled Beets**



**Cranberry Orange Jam**



**Honey Butter**



**Spicy Salami**

## THE FIXIN'S



**Pomegranate Seeds**



**Baguette slices**