

- TEXAS WINES -

*Spreading The Cheer This  
Holiday Season*

*With the holidays fast approaching, spread the cheer with a slight new take on the butter board: A Cheese Board. This time of year is a wonderful time to share the many flavors from the GO TEXAN Market: [GoTexan.org/HOME/SHOP](http://GoTexan.org/HOME/SHOP). Discover an array of pairings and a variety of products to pair with your favorite flavors of the holiday season and create a cheese board everyone will want to dig into.*



WINE MONTH PAIRINGS



**SHINING STARS: MASCARPONE & FRESH FIGS**

*Mascarpone has a hint of sweet and acidic flavors. With its buttery and almost nutty flavor; this cheese spreads easily on your board. Be sure to slice ripe figs and add some berry and honey flavors. These combinations of flavors are a perfect match to a nicely chilled Tannat Rosé, with its refreshing berries and cream flavor.*



**TEXAS ESSENTIAL: ROLEN'S HONEY, FIG JAM, IBERICO COPPA, & CHARLIE'S TREATS CINNAMON SUGAR PECANS**

*Honey from GO TEXAN partner Rolen's Honey and a nice rich fig jam are the perfect addition to this board. The Cinnamon Sugar Pecans from Charlie's Treats really add to the holiday spice. The blend of all these flavors are the perfect match to the Merlot's spice of the pecans and fruity flavors. The medium acidity of this wine helps cut through the fattiness of the Mascarpone and sweetness of the honey. The Iberico Coppa brings a nice saltiness to balance all the flavors out. This combination blends perfectly with your favorite Texas Merlot.*



**FIXINS: EDIBLE FLOWERS, SLICED APPLES & PEARS AND BRIOCHE BREAD**

*Chenin Blanc has a sweet crisp flavor that has hints of nectar. This wine will enhance the flavors throughout the board, bringing out flowery aromas and cutting through the buttery taste of the brioche bread. The sweetness of this wine is the perfect way to end an evening.*