



Shake up your Valentine's Day

Texas has some of the best wines in the country. Why not shake up the season of love with these wine cocktails featuring Texas wines! The Texas Department of Agriculture has put together a list of citrus & wine-based cocktails paired with Texas flavors to build the perfect Valentine's Day charcuterie board. Discover an array of delicacies and pairings at uncorktexaswines.com.

CHARCUTERIE PAIRINGS



SHINING STARS: SMOKED OYSTERS, TEXAS IBERICO SLICED DRY CURED CHORIZO, & SHARP WHITE CHEDDAR

The New York Sour with Cabernet Sauvignon float is made up of bourbon, citrus, and maple with your favorite Texas Cabernet Sauvignon floating on top. The spicy, woody, smoky, and fruity notes of this float, pair nicely with the smokiness of the Texas oyster and the spice of the Texas Iberico Sliced Dry Cured Chorizo. The fruity flavors of the wine will also cut nicely through the sharp white cheddar.



TEXAS ESSENTIAL: HONEYCOMB, CAMEMBERT, LONESTAR PEPPER CO. BLACKBERRY FIRE JAM, TEXAS IBERICO SLICED DRY CURED CHORIZO

The French 75, made with Sparkling Almond Wine instead of Champagne, is made with gin, lemon, and simple syrup. The almond notes of the sparkling wine balance out the gin flavor perfectly, while its low acidity enhances the sweetness of the honeycomb. This sweetness, combined with the acidity of the lemon, helps smooth out the spice and fattiness of the Texas Iberico Sliced Dry Cured Chorizo and the heat in the LoneStar Pepper Co. Blackberry Fire Jam. It all wraps up nicely with creamy Camembert cheese, which soothes the spiciness and acidity of the drink, and will cleanse the fats from your palate.



FIXINS: TRUFFLES, STRAWBERRIES, POMEGRANATE SEEDS, & EILEEN'S PECAN PRALINES

The Rosé Berry Bliss cocktail combines Rosé wine, frozen pink lemonade, lemon & lime soda, and fresh blueberries. This chilled drink is the perfect ending to the evening. The fruity notes of this drink are highlighted by the strawberry and pomegranate seeds, which can also be added as a beautiful and tasty garnish. If your cocktail needs a few more bubbles, feel free to substitute a sparkling Rosé in. While the truffles and Eileen's Pecan Pralines would pair well with any drink, they bring a nice earthy flavor to the sweet Rosé Berry Bliss cocktail.