

TEXAS FOOD & WINE PAIRINGS

for **OCTOBER WINE MONTH**

“TASTE OF TEXAS HERITAGE” MENU

Appetizer

SPICY CORN &
AVOCADO SOUP

WINE OPTIONS:

SAUVIGNON BLANC
RIESLING

Dinner

ADOBO BRAISED LAMB SHANK
CREAMY CHEDDAR POLENTA
RATATOUILLE

WINE OPTIONS:

CABERNET SAUVIGNON
MALBEC

Dessert

SPICED PLUM CUSTARD CAKE
with Cardamom Whipped Cream

WINE OPTIONS:

PINOT GRIS
SPARKLING WINE



try it with...

APPETIZER OPTION 1: SAUVIGNON BLANC

A light bodied white wine with flavors of lime, green apple, pear and kiwi. Aromas of lemongrass, jalapeño and dill will take over your senses. This is a highly acidic and fruity wine that will be a nice and crisp contrast from the spiciness in the soup. The creaminess of the avocado will balance out the acidity while coating your mouth.

APPETIZER OPTION 2: RIESLING

Dry, light bodied, and high in acidity. Taste the flavors of nectarines, peaches and apricots with aromas of honey, ginger and fuel. Spicy loves acid which provides a great contrast where the slight sweetness of the Riesling helps calm the heat.



pairs with...

DINNER OPTION 1: CABERNET SAUVIGNON

This wine is known for being dry, full bodied, and high in acidity with flavors of black fruits, like plums, cherries and blackberries. Aromas of peppercorns, green bell peppers, and dark chocolate fill your palette. A very bold wine needs very bold flavors - which is why it's a perfect pair for the spice and rich flavors in the dish.

DINNER OPTION 2: MALBEC

Dry, full bodied, mildly acidic, this wine is infused with red plums, blackberry, cocoa and tobacco. Although full bodied, Malbec has a short finish, which makes it a great pairing for a bold flavored dish to match the flavors in the wine, as well as all of its side accompaniments.



great with...

DESSERT OPTION 1: PINOT GRIS

A great light bodied and high acidity wine that will help cut the creaminess from the custard cake and the whipped cream. You'll savor flavors of lime, honeysuckle and pears with aromas of clove, ginger and spices, enhancing similar spices found in the cake and whipped cream.

DESSERT OPTION 2: SPARKLING WINE

Flavors of apples, apricots, plums and honey, with slight spice and floral aromas are found in this wine. The plum notes in the wine will be accentuated by the cake, as well as the cardamom spice. The effervescence brings a bright, fresh, crispness to the wine but also cleanses the mouth after each bite.



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TEXAS FOOD & WINE PAIRINGS

for **OCTOBER WINE MONTH**

“FIRST TASTE OF FALL” MENU

Appetizer

PROSCIUTTO AND
FIG SALAD BOARD
with Blue Cheese

WINE OPTIONS:

MALBEC
SPARKLING ROSÉ

try it with...

APPETIZER OPTION 1: MALBEC

An acidic medium-full bodied wine with flavors of blackberry, plums and raspberries. This wine serves as a perfect balance of flavors to the salt and fat found in the prosciutto. Malbec's slight spice and short smooth finish allows the blue cheese to amplify and intensify the flavors in the wine.

APPETIZER OPTION 2: SPARKLING ROSÉ

This wine is dry, acidic and light bodied with flavors of strawberry, cranberry, and pomegranate. The acidity in the rosé, will cut the fatty saltiness of the prosciutto and accentuate the fig. The rosé will also cleanse and excite the palate after the blue cheese bites.



Dinner

BRAISED BEEF SHANK
with Wine and Tarragon
CRISPY GARLIC BUTTER
PARMESAN SMASHED POTATO
BALSAMIC ROASTED FALL VEGETABLES
with Sumac

WINE OPTIONS:

PINOT NOIR
MERLOT

pairs with...

DINNER OPTION 1: PINOT NOIR

The Pinot Noir is a great versatile, dry, medium bodied, medium tannins and medium acidity. A great wine to pair with everything on the plate. Pinot Noir has flavors of cranberry, raspberry and cherry. There is enough acidity in a Pinot to cut through the fat of the beef shank, but not enough to overpower the bold but delicate side dishes.

DINNER OPTION 2: MERLOT

Merlot is a dry red wine with flavors of black cherry, plum and chocolate. Full bodied and highly tannic. The full, deep flavor of Merlot needs very bold flavors. The caramelization from the braising of the meat and roasting of the vegetables brings out the slight sweetness out of the Merlot.



Dessert

PUMPKIN CAKE
*with Caramel Pastry Cream and
Toasted Lemon Meringue Frosting*

WINE OPTIONS:

GEWÜRZTRAMINER
SANGIOVESE

great with...

DESSERT OPTION 1: GEWÜRZTRAMINER

Gewürztraminer is a dry, sweet wine with flavors of ginger, rose, and orange. The medium body and low acidity allows this wine to be a great dessert wine that won't over sweeten the plate. The ginger spice notes in the wine bring out those in the cake.

DESSERT OPTION 2: SANGIOVESE

Although an uncommon pairing for dessert as it is red and not sweet, this wine contains flavors of cherries and plums and aromas of herbs, leather and vanilla, making this Sangiovese a surprisingly good pairing with this dessert. The spices both the wine and cake share will help compliment each other.



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