



October
**TEXAS
WINE MONTH**



Find your perfect match

**NOT ONLY IS IT OCTOBER WINE MONTH,
BUT IT'S ALSO NATIONAL SEAFOOD MONTH!**

We are partnering with Texas Gulf Seafood to bring you the best wine and seafood pairings you'll experience this Fall. From pinot grigios to chardonnays paired with Texas gulf shrimp and the freshest red snapper, there's a delicious Texas wine for every dish.

Discover an array of seafood delicacies at TXGulfSeafood.com and more pairings at UncorkTexasWines.com.

WINE MONTH PAIRINGS



SHINING STARS: SHRIMP RAMEN BOWL

This ramen dish pairs perfectly with a Texas made pinot grigio. It's rich broth and saltiness levels out with a slight sweetness when paired with the wine. Find your perfect pinot grigio with high and bright notes that can stand on its own with its weight and richness. Take it a step further, with a nice touch of acidity that cuts through the fattiness of your favorite ramen toppings.



TEXAS ESSENTIAL: ROASTED WHOLE RED SNAPPER OVER BRAISED BOK CHOY

The flavors of this roasted whole snapper over braised bok choy matches perfectly to a chardonnay with citrus fruit, celery leaf, and buttery flavors. The medium acidity and body pair well with the Asian seasoning to compliment this recipe, making it perfect for this Fall season.



FIXINS: MANGO STICKY RICE

Riesling has a fruity flavor that matches with this fixin's fresh mango and the acidity cuts through the sweetness of sugar and coconut milk. The jasmine notes of the wine bring out the flavor of the sticky rice, making this the perfect side dish or appetizer for any soiree or get together.