

TEXAS WINE PAIRINGS

for **TEXAS SUMMER**

“SUMMER TWO-STEP” MENU

Appetizer

SPINACH & ARTICHOKE
STUFFED MINI PEPPERS

WINE OPTIONS:

SAUVIGNON BLANC
SPARKLING WINE

try it with...

APPETIZER OPTION 1: SAUVIGNON BLANC

Sauvignon Blanc is a light bodied white wine that is very dry and highly acidic. With green fruit flavors and herbaceous aromas. The green, herbaceousness of the spinach and artichokes will accentuate those in the Sauvignon Blanc. Where the creaminess of the cheese blend will coat the tongue and help tone down the acidity. The artichokes will also make the wine to taste sweeter.



APPETIZER OPTION 2: SPARKLING WINE

Sparkling Wine is a light bodied, very acidic wine. With flavors of citrus, apples, and honeycomb. The sweetness from the artichokes will accentuate the sweetness in the wine. The citrus and acidity from the wine help balance the creamy garlic cheese blend. The fresh crispness of the pepper will go along with the crisp effervescent finish of the wine.

Entrée

BALSAMIC GARLIC GRILLED STEAK
MUSHROOM AND POTATO KABOBS
TEXAS TWO-STEP RANCH COLESLAW

WINE OPTIONS:

TEMPRANILLO
SYRAH

pairs with...

DINNER OPTION 1: TEMPRANILLO

Tempranillo is a medium bodied wine that tastes full-bodied. Primary flavors of cherry, plum, fig, leather, and tobacco. Its rich but smooth body creates a nice finish that pairs well with any textures. Steak and Tempranillo make for a classic pairing. The slight sweetness from the balsamic will add a nice smokiness to the steak to enhance that flavor in the Tempranillo.



DINNER OPTION 2: SYRAH

Syrah is a full bodied bold red wine. A Texas Syrah has flavors of blackberry, licorice, pepper, and purple fruits. The richness from the oak aging gives the Syrah a richness and smooth finish. Syrah is very bold and complex which accentuates the bold flavors in this dish while not overpowering it.

Dessert

BERRY PAVLOVA
With Lemon Whipped Cream

WINE OPTIONS:

SPARKLING MOSCATO
RIESLING

great with...

DESSERT OPTION 1: SPARKLING MOSCATO

A Sparkling Moscato, has flavors of orange, lemon, pear, orange blossom and honeysuckle. The floral, fruity aromas from the Moscato will accentuate the sweetness of the berries. Sparkling Moscato is a delicate wine that will pair well with the delicate Pavlova and after the whipped cream finish, the effervescence will get the tongue ready for the next bite as well as make a great end to a warm Texas summer day.



DESSERT OPTION 2: RIESLING

A dry Riesling is a light bodied, low tannins and high acidity wine that finishes sweet. It has flavors of apricots, peach, apple, and lime and aromas of honey, ginger and citrus blossom. The acidity of the wine will accentuate that in the whipped cream and balance the sweetness of the whole dessert.

