

# Find Your Perfect Match This Holiday Season With Texas Wines

## HOLIDAY PAIRINGS



### SHINING STARS: TEXAS COWBOY RIBEYE CINNAMON AND CLOVE

*Carignan red wine is known for being a medium red wine and is an earthy wine. Features notes of cured meat, red fruit, and spice like – cranberries, cinnamon, and cloves, and is the perfect match to wild game and Texas beef. Try a cinnamon-seared ribeye and roasted vegetables.*



### TEXAS ESSENTIALS: APPLES AND PEARS

*Spiced baked pear with pecan and honey, sliced apples, cheddar, and gruyere. Chenin Blanc is the perfect winter white wine featuring notes of apples and pears. With elements of warm wool and hints of spice that stir memories of winter hikes and enjoying the Texas countryside.*



### FIXINS: RED PLUM AND CRANBERRIES

*Sugared cranberries, thinly sliced red plums, and fresh bread are a nice match for this wine. Piquette is a low alcohol wine that comes in a variety of flavors with elements of cranberries and cola that make it the perfect match to go with rich holiday flavors. Plus with its refreshing flavor and low alcohol content it's a wine you can enjoy for the holiday party.*

