# Find Your Porfect Match This Fall 

This October Wine Month, we added a twist to your favorite wine by heating it up with exciting additions that are sure to warm you to the core.

FALL PAIRINGS



## SHINING STARS: SHAVED BEEF, HONEY, FIGS

The aroma of red wine simmering on the stove with citrus, spices, and a little brandy fills the house. When mixing up your Mulled Wine, select a red that is slightly fruity, such as a Cabernet Sauvignon. With the strong flavors of citrus, clove, cinnamon, \& cardamom, this warm drink is a great starter that pairs with the flavors of your favorite shaved beef and the sweetness of the honey and figs that adorn your charcuterie board. The tannins in this drink also pair well with the powerful flavors of blue cheese and dark chocolate.


## TEXAS ESSENTIALS: PEAR, CREAMY Cheeses, brown butter Sage pasta

Warm crisp apple cider and Madeira wine on the stove or over the campfire makes the perfect Wassail! Madeira wine is considered a dessert wine, with flavors of carmel, dried fruit, and complex spices. The flavor of the Madeira pairs nicely with ginger, nutmeg, cloves, allspice, and citrus. With all these complex fall flavors, this drink pairs perfectly with ham, turkey, and your favorite creamy cheese like brie. It also pairs well with squash, pumpkin, apple, pear, and brown butter sage pasta. It's perfect for an Autumn celebration with friends, or a romantic night in.

## FIXINS: DESSERT CHARCUTERIE BOARD, CIDER DONUTS, STONE FRUITS

End your evening with an adult twist to hot chocolate, combined with your favorite red wine, like a Pinot Noir. Bittersweet Hot Chocolate with Red Wine paired with a fall dessert charcuterie board filled with Fall favorites like toasted marshmallows, cider donuts, and stone fruits. Adding citrus flavors such as orange and dried cranberry will cut through the sweetness with the help of dark chocolate and assorted nuts. All in all, a delightful way to end the night before braving the brisk Autumn breeze again.

