

Find Your Sweetest Match

With Valentine's and Spring fast approaching there has never been a better time to try some of the sweet pairings Texas Wines has to offer. No matter your palate, Texas Wines has something for you.



VALENTINE'S PAIRINGS

SHINING STARS: MILK CHOCOLATE, CUCUMBERS, CAMEMBERT (Moscato)

While this wine is often thought of as a sweet dessert wine. The crispness of this wine pairs well with the crispness of the cucumber and a little salt can balance the sugars in the wine and help cut the tanginess of the wine. You can even add your favorite cured meat. The creaminess and the earthy notes of the Camembert is in perfect balance with this wine while the sweetness of the milk chocolate brings harmony.



TEXAS ESSENTIALS: DARK CHOCOLATE, COFFEE, BEEF (Cabernet Sauvignon)

This wine is the perfect partner for your fatty cuts of beef. A nice coffee rub while cooking the beef will balance the high acidity and tannins of the wine. The deep rich flavor of the dark chocolate will bring out the fruit flavors.



FIXINS: WHITE CHOCOLATE, MIXED BERRIES, CARAMELIZED NUTS (Riesling)

Darker berries pair nicely with the sweetness of this wine. The crisp, sweetness of Riesling pairs nicely with the nutty, caramel, and vanilla flavors of the white chocolate and the acidity helps cut through the fatty richness. The salty and sweetness of caramelized nuts is a nice balance to this wine and provides a nice contrast of texture to the other elements of this pairing.

