

# Texas Wines Are The Perfect Blend

Summer is when Texas shines the brightest, and it's just around the corner. Amongst the many treasures found here, Texas is home to over 500 award-winning wineries. Explore our many wine trails and discover the riches they offer, including expertly blended chilled wine cocktails made with local produce for you to enjoy. Craft your ideal adventure and experience why Texas wineries continue to garner national and global acclaim.



## SUMMER PAIRINGS



### SHINING STARS: BRIOCHE FRENCH TOAST CASSEROLE WITH FREDERICKSBURG PEACHES, MAPLE BREAKFAST SAUSAGE, AND TOMATO-HERB MINI FRITTATA (Perfect Peach Bellini)

For a sweeter drink like the Bellini, Texas offer some bubbly options that pair well with the traditional elements, such as the Sparkling Moscato or a Brut. They perfectly complement the peach purée and lemon used in this drink. You can also add a raspberry or cherry to add another layer of complexity. The Bellini is the perfect match for the sweetness of the fruit in the brioche French toast casserole with peaches, while the acidity of the drink cuts through the richness of a tomato-herb mini frittata.



### TEXAS ESSENTIALS: POACHED EGG AVOCADO TOAST, CUCUMBER MINT FETA ROLLS, AND STRAWBERRY CAPRESE PASTA SALAD (Watermelon White Wine Spritzer)

For this cooling and light Summer drink, try mixing a sparkling Shiraz wine and frozen watermelon ice cubes with club soda. The acid in this drink pairs well with decadent eggs, avocado, and cheeses like feta or mozzarella. The fruity Summer flavors in this drink are light enough that they blend well with the cucumber, avocado, and strawberries on this menu.



### FIXINS: BRISKET EGGS BENEDICT, MIXED GREENS WITH BERRIES SALAD, AND LEMON/BLUEBERRY MUFFINS (Iced Tea Sangria)

The tannins in iced tea gives the Iced Tea Sangria a deep, bold flavor. It's best made with a dry white wine like Riesling, as the floral notes of the wine pair nicely with the tea when sweetened with Texas honey. The combination of flavors both complements and cuts through the smokiness of a long smoked brisket. Add the same berries and citrus of the salad and muffins to your sangria to create a perfect Summer brunch.

