

Blend Your Favorite Flavors and Find Your Perfect Match

Fall in Texas is a season of celebration, marked by the arrival of cooler weather and cherished memories with friends and family. October Wine Month is the perfect occasion to blend international flavors found in Texas with our exquisite local wines! As fall ushers in the celebration season, we are here to help you embark on this festive journey.



SHINING STARS: TEXAS VIOGNIER PAIRED WITH A VARIETY OF CHEESE SAUCES AND DELICATE PASTA

The bold, crisp flavor of this wine pairs beautifully with seafood such as grilled shrimp or seared scallops. It also complements a simple chicken topping to your pasta. The wine's notes of spice and lemon enhance a variety of cheeses, making it an excellent choice for a cheese-topped pasta dish. Its robust flavor stands up well to a rich butter wine sauce or Alfredo, perfect for linguine or angel hair pasta. You can also include a true favorite of mac and cheese.



TEXAS ESSENTIALS: CHEVAUX NOIR RED BORDEAUX RED PAIRED WITH RICH RED SAUCES

The bold and acidic taste of this wine pairs perfectly with red meats, complementing dishes like Tuscan beef stew over pappardelle pasta or a savory lamb ragu. Its robust red fruit flavors and subtle spice, combined with a smooth body, provides a balanced contrast to the strong flavors of slow-cooked meats and rich sauces, making it an excellent choice for topping your favorite pasta.



FIXINS: MADEIRA HAS A SMOOTH FINISH WITH FRUIT AND CHOCOLATE

Chocolate or vanilla cream puffs, served with hazelnut or dark chocolate sauce, make for an indulgent dessert. This wine, with its berries-and-cream flavor and medium acidity, pairs perfectly with a mix of your favorite fruit toppings and shaved chocolate.

