Heat Up the Hobidays with Texas Wines & Savory S'mores

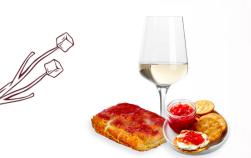
This holiday season, create new traditions by pairing savory s'mores and hot honey with the perfect wine. Discover the unique qualities of Texas wines that evoke special memories, setting a comforting holiday tone year after year. With their distinctive aromas, from smoky to fruity and floral, wines are deeply tied to memories. Holiday scents like cinnamon, clove, apple, and cranberry pair beautifully with these rich profiles, enhancing the festive spirit.











HOLIDAY PAIRINGS

SHINING STARS: TOASTED SHARP CHEDDAR, SAUSAGE, APPLE, & WATER Cracker

The Pinot Noir, with its earthy flavors, perfectly complements the cheddar cheese warmed over the open fire. Apples, with their sweet, tart, and crisp qualities, naturally balance the savory, salty, and sharp notes of cheddar. The red fruit flavors of this light-bodied red wine cuts through the sharpness of the cheese and the richness of the sausage, while the warm cheese adds depth to the wine.

TEXAS ESSENTIALS: HOT HONEY WITH ROASTED BRIE & FIG ON BUTTER Cracker

The fruit-forward profile of Shiraz tones down the heat of the hot honey while enhancing the flavors of the fig. The fig pairs beautifully with the berry notes of this wine. Its tannins and dry finish provide the perfect balance for this sweet and spicy pairing.

FIXINS: BACON, TOASTED MARSHMALLOW, & COARSE SEA SALT ON A Savory sesame seed cracker

Moscato's light, crisp flavor highlights the sweetness of the cured bacon and toasted marshmallow without overpowering the delicate flavor of the marshmallow. Its acidity cuts through the fat in the bacon, while a touch of sea salt enhances the wine's flavors for a perfectly balanced bite.

EXTRA: SMOKED CREAM CHEESE & JALAPEÑO JELLY ON WHEAT CRACKER

The citrus flavors and acidity of Sauvignon Blanc cut through the richness of the smoked cream cheese, creating a harmonious balance. Its sweet citrus and melon notes temper the spiciness of the jalapeño jelly, making this pairing a refreshing twist on a Texas staple.



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