

Uncover a New Match

As spring's vibrant colors bloom, we're excited to share a handpicked collection of Texas wines, perfectly paired to complement the season's fresh flavors. Whether it's a bold red wine with creamy cheeses and rich chocolates, or a crisp white wine alongside fresh fruit and soft cheeses, each pour is a toast to the season.

We're also offering a unique twist on the classic charcuterie board—try our sweet and savory cannoli board for an unforgettable pairing.



SPRING PAIRINGS

SHINING STARS: BACON, PARMESAN, AND RICOTTA MOUSSE WITH JALAPEÑO JELLY (Pinot Noir)

Pinot Noir pairs beautifully with the crispy bacon shell, Parmesan, whipped ricotta filling, and jalapeño jelly. The wine's bright acidity balances the richness of the bacon and cheese, while its red fruit notes enhance the savory flavors. The creamy ricotta softens the wine's acidity, creating a smooth texture, while the sweet heat of the jalapeño jelly amplifies the fruitiness. This pairing offers a well-rounded, harmonious flavor experience, with the wine's freshness cutting through the richness.



TEXAS ESSENTIALS: WHIPPED BRIE AND ROASTED STRAWBERRY CANNOLI WITH DARK CHOCOLATE CURLS (Sparkling Rosé)

The sparkling rosé's light, fruity notes beautifully complement the creamy, tangy whipped Brie, while roasted strawberries and cannoli bring a delightful balance of sweetness and texture. Dark chocolate curls add a rich, indulgent finish that pairs perfectly with the wine's crisp acidity, creating a match made in heaven.



FIXINS: MILK CHOCOLATE, SWEET RICOTTA, AND PEACHES (Chenin Blanc)

A nicely chilled Chenin Blanc pairs wonderfully with milk chocolate, sweet ricotta, and peach for a cannoli filling. The wine's bright acidity and fruitiness enhance the creaminess of the chocolate and ricotta, offering a refreshing contrast. Its fruity notes also elevate the juicy peaches, while the acidity balances the richness of the filling.

