

Time for Friends and Family Texas-Style

Summer in Texas means friends, family, and plenty of reasons to celebrate—from barbecues to graduations. With over 600 award-winning wineries, Texas offers endless adventures. Explore scenic wine trails and enjoy expertly blended chilled wine cocktails made with local produce. Discover why Texas wineries continue to earn national and global recognition.



SUMMER PAIRINGS



SHINING STARS: GULF COAST SHRIMP NACHOS WITH SPICY QUESO

Paired with a Bright Texas Pétillant Naturel

Pétillant Naturel is the perfect refresher for summer and enhances the delicate flavor of shrimp. The bold, crisp character of this wine pairs beautifully with seafood like grilled shrimp. Notes of spice and lemon cut through the richness of the queso and the heat of the nachos, making it an excellent pairing.



TEXAS ESSENTIALS: MESQUITE-GRILLED TEXAS STEAK WITH BLUE CHEESE CRUMBLE & KETTLE-FRIED JALAPEÑO CHIPS

Paired with a Cabernet Sauvignon

With its medium acidity and bold flavors of black currant, blackberry, anise, and tobacco, Cabernet Sauvignon stands up to the intensity of mesquite-smoked steak. Its full body and high tannins complement the richness of the blue cheese and bring out the deep flavors in the wine, while balancing the heat from the jalapeño chips.



FIXINS: SWEET TEXAS MELONS & CITRUS

Paired with a Strawberry & Peach Moscato Frosé

Moscato Frosé, with its notes of citrus, ripe pear, and honeysuckle, makes a refreshing and sweet summer drink. It pairs beautifully with seasonal Texas fruits like cantaloupe and sweet oranges. The light, semi-sweet body of the wine works well as a dessert option—and adding a touch of prosciutto brings a salty contrast that enhances the sweetness of the fruit.

