

TEXAS WINES



CABERNET SAUVIGNON

kab-er-nay saw-vin-yawn

Cabernet Sauvignon is grown in many climates and regions worldwide, giving this wine diverse attributes and varied flavors. Cab is a full-bodied red wine with dark fruit flavors and savory tastes ranging from black pepper to bell pepper. Cab is a natural cross between Cabernet Franc and Sauvignon Blanc from Bordeaux, France.

PAIRING RECOMMENDATIONS

Cabernet Sauvignon's rich flavor and high tannin content make it a perfect partner for rich grilled meats, peppery sauces, and dishes with a lot of flavors. Try it with a marinated ribeye steak, braised short ribs, or mushroom stroganoff.



WINE CHARACTERISTICS



Fruit: Black Cherry, Black Currant, Blackberry



Other: Cedar, Graphite, Baking Spices, Tobacco Leaf, Chocolate



Oak: Yes



Acidity: Medium



Tannin: Med-High



ABV: 13.5-15%



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TEMPRANILLO

temp-rah-nee-oh

A well-made Tempranillo can age 20 years or more. Tempranillo is a hardy, complex wine featuring layers of flavor. It's often fermented into dry wines that can age for decades and add depth to sweet, fortified wines like Port. Tempranillo is an important grape, especially in Texas, where it thrives in the heat.

PAIRING RECOMMENDATIONS

Tempranillo pairs well with all types of food because of its savory qualities, but it pairs especially well with regional Spanish cuisine, including roasted vegetables and cured meats like Jamón Iberico de Bellota. It can also pair easily with more global cuisines.



WINE CHARACTERISTICS



Fruit: Cherry, Dried Fig, Tomato



Other: Cedar, Tobacco, Dill, Vanilla, Brown Sugar



Oak: Yes



Acidity: Med-High



Tannin: Med-High



ABV: 13.5-15%



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AGLIANICO

olli-yawn-nee-ko

Aglianico is a full-bodied red wine with flavors that evolve as it ages. Young wines are known for their leather aroma, and savory flavors of white pepper, black fruits, and cured meats, while aged wines develop soft dusty aromas of dried figs and sun-tanned leather. Aglianico wines can hit their peak after 10 years, as time softens the wine's firm tannic structure and acidity.

PAIRING RECOMMENDATIONS

Aglianico wines pair beautifully with game-based dishes, which makes it the perfect wine for a Texas-style barbecue. Food with highly intense flavors also pairs well due to the high acidity levels, which can be balanced out by rich meats with high-fat contents that absorb the astringency of the wine.

WINE CHARACTERISTICS



Fruit: Black Cherry, Spiced Plum



Other: White Pepper, Smoke, Game



Oak: No



Acidity: High



Tannin: Med-High



ABV: 13.5-15%



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CHENIN BLANC

shen-nin blonk



Chenin Blanc is a naturally diverse wine that can be grown into lean, dry whites, aromatic sparklers, sweet golden nectars, and rich brandies. It is versatile in style and sweetness. The dryer varieties range from off-dry which tastes of ripe pear, ginger, jasmine, passion fruit, and honeycomb, or dry, which tastes of tart pear, quince, ginger, and chamomile and a slight mineral aftertaste. Anyone partial to Chardonnay will enjoy Chenin Blancs that have been aged in oak, as they have similar flavors.

PAIRING RECOMMENDATIONS

Finding a perfect pairing can be difficult with various styles. But, the acidity and sweetness of Chenin Blanc pairs well with dishes that have sweet and sour elements, such as pad Thai or Southeast Asian cuisine.

WINE CHARACTERISTICS



Fruit: Quince, Yellow Apple, Pear



Other: Chamomile, Honey, Ginger



Oak: Sometimes



Acidity: High



Tannin: None



ABV: 11.5% - 13.5%



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RIESLING

ree-se-ling

Riesling, an aromatic variety that can produce white wines ranging from bone-dry to very sweet. Germany is the world's most important producer and has a long history of making excellent wines. On the palate, Riesling has high acidity, similar to the levels in lemonade. Riesling is also among the few white wines that can age for decades. It often develops a chemical compound known as TDN, and high concentrations of this compound impart an almost petrol-like aroma to the wine.

PAIRING RECOMMENDATIONS

Think spice. Because of Riesling's sweetness and acidity, it makes the perfect accompaniment to spicy food. Strong Indian and Asian spices are a perfect match with Riesling. A classic pairing with Riesling is a spiced duck leg.

WINE CHARACTERISTICS



Fruit: Lime, Green Apple, Meyer Lemon, Pineapple, Apricot



Other: Beeswax, Jasmine, Petroleum



Oak: No



pH Acidity: High



Tannin: None



ABV: Under 10%



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VERMENTINO

vur-men-tino

Vermentino is a light-bodied white wine that is complex in taste and similar in style to Sauvignon Blanc. A winemaker can add a bacteria (Oenococcus oeni) that feeds on the tart malic acid in Vermentino and produces small amounts of a special flavor compound called Diacetyl. This process is called malolactic fermentation and offers up creamy and butter-like flavors that create a rich, oily sensation on the tongue.

PAIRING RECOMMENDATIONS

Thanks to its somewhat oily character, salinity, and phenolic bitterness, Vermentino is a wonderful wine to match with medium-weight dishes that play with rich herbs and spices. Due to its bold intensity, you can easily match this wine with lush fish such as halibut or bold meats like fennel-spiced pork sausages.

WINE CHARACTERISTICS



Fruit: Lime, Grapefruit, Green Apple



Other: Almond, Daffodil



Oak: Sometimes



Acidity: Med-High



Tannin: None



ABV: 11.5% - 13.5%





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or request it at your favorite restaurant.*



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