

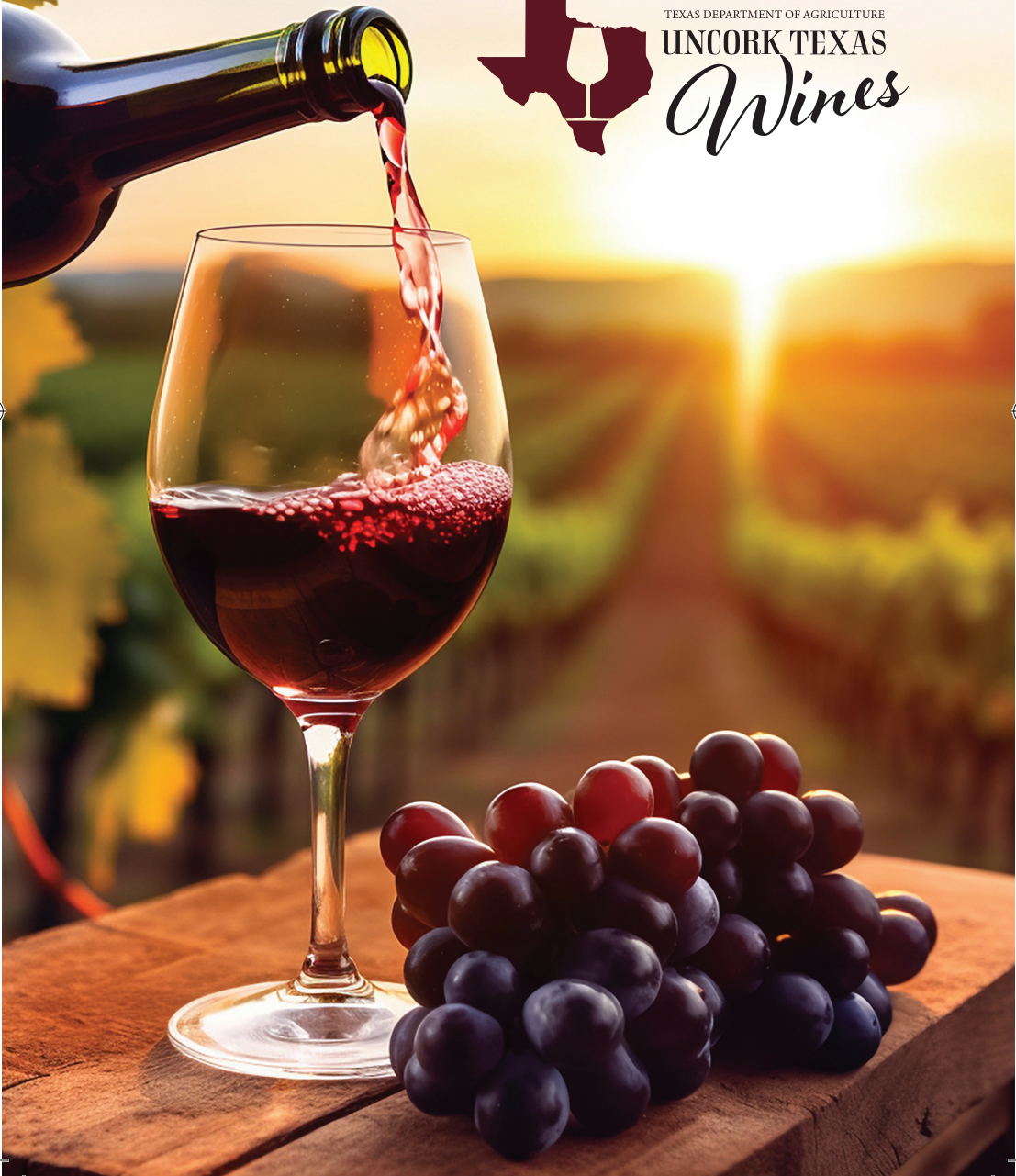
THE BEGINNER'S GUIDE TO
TEXAS WINES



TEXAS DEPARTMENT OF AGRICULTURE

UNCORK TEXAS

Wines





IT'S TIME TO FIND YOUR VINE

Texas is famous for its agriculture, and thanks to its size, diverse climate, and terrain, this vast state is a perfect location for cultivating fruitful vineyards. Texas boasts over 400 wineries and 340 growers, each of which is key to Texas' agricultural economy, bringing in \$20.35 billion to the state every year.

The purpose of this guide is to introduce you to the many varieties of wines Texas has to offer and to help you find your perfect match. Here in Texas, we grow traditional European vines alongside those cultivated from native vines.



How grapes got their start in Texas?

It all started with a gentleman named T.V. Munson, who brought his passion for horticulture and focus on grapes to Texas in 1876. While he resided in Texas, he continued to work and cultivate grapes from the United States and Mexico. This dedicated work led to the introduction of more than 300 grape varieties and has helped save European grape crops from disease.

1876



What's on a WINE LABEL

An eye-catching graphic or trendy name might get your attention, but there's more to a label than marketing. Wine labels contain information required by the Alcohol and Tobacco Tax and Trade Bureau and the Texas Alcoholic Beverage Commission. Common elements of a wine label include:

1. The brand name or trademark of the winemaker.
The name and location of the wine producer.
2. A vintage date indicating the year the grapes were harvested. If no vintage date appears, the wine is a blend of grapes from different years.
3. The varietal, which is the name of the type of grape listed composes at least 75% of wine.
4. The appellation (geographic region) where the grapes were grown. A Texas appellation denotes 85% sourced grapes and a single vineyard denotes 95% sourced grapes.

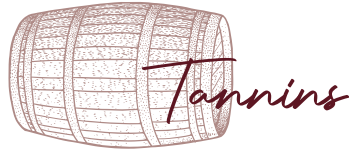
* Labels listing a county designation must include 75% grapes from within the stated county with the remaining 25% from within Texas.

* Labels listing an American Viticultural Area (AVA) must include 85% grapes from within the stated AVA, with the remaining 15% from within Texas.

5. The percentage of alcohol in the wine. Bottles labeled as "Table Wine" contain no more than 14% alcohol.
6. The quantity of wine in the container.



IMPORTANT TO KNOW



Tannins are naturally occurring polyphenols that come from the skin and seeds of the grapes and barrels used in winemaking. Tannins do not affect the flavor of the wine and are not found in white wines. Tannins affect the taste buds, causing a drying and puckering sensation when you drink certain wines. A wine with a high tannin count is an excellent palate cleanser with a fatty meal.

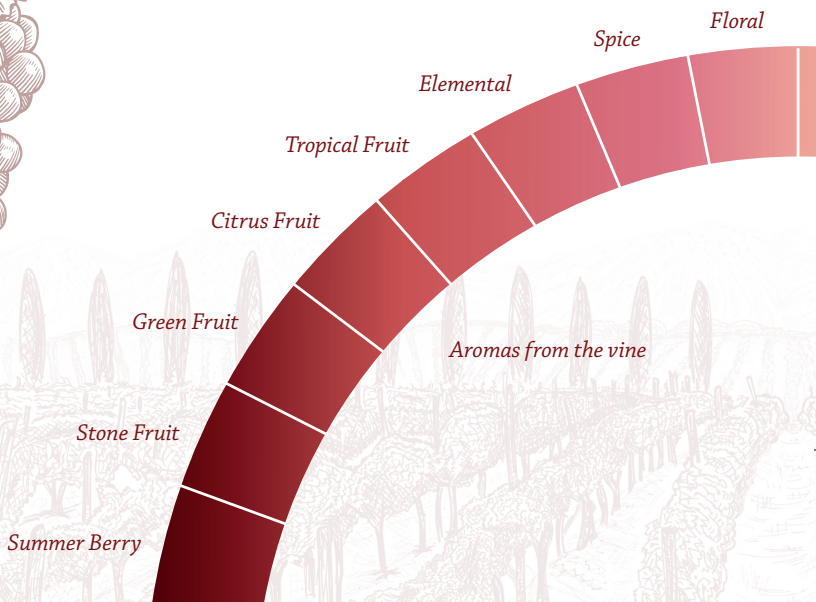


Sulfites are naturally occurring compounds found in all wines; they act as a preservative by inhibiting microbial growth.



Aroma Chart

Wine is served at specific temperatures to open the aroma of the wine. Once poured, some wines must be allowed to breathe, while others are ready to drink.



Aromas from the vine

SUMMER BERRY

Blackberry
Blueberry
Raspberry
Strawberry

STONE FRUIT

Apricot
Cherry
Peach
Plum

GREEN FRUIT

Apple
Grape
Pear

CITRUS FRUIT

Grapefruit
Lemon
Lime
Orange

TROPICAL FRUIT

Lychee
Mango
Pineapple

ELEMENTAL

Chalk
Earth
Metal
Rubber

SPICE

Chocolate
Cinnamon
Clove

FLORAL

Jasmine
Honey
Lavender
Rose

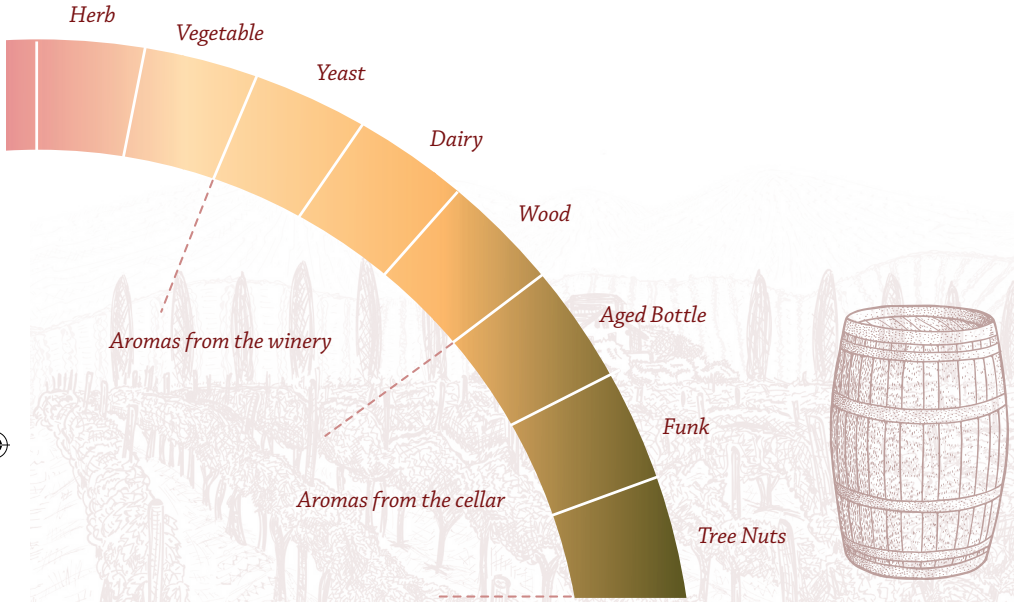
HERB

Leaves
Mint
Thyme

VEGETABLE

Asparagus
Green Pepper
Tomato

Once you pour your glass, swirl for 5 to 10 seconds to coat the walls of the glass. Tilt your glass and take one short breath and one long breath in to smell and process the scents of the wine.



Aromas from the winery

YEAST

Beer Hops
Bread Dough
Fresh Nuts

DAIRY

Butter
Cheese
Yogurt

WOOD

Caramel
Coconut
Coffee
Smoke
Toast
Vanilla

Aromas from the cellar

AGED BOTTLE

Antique Store
Old Book
Raisin

FUNK

Cured Meat
Leather
Mushroom

TREE NUTS

Almond
Hazelnut
Walnut



WHITE WINES



White Wines Overview

HOW IT'S MADE & KEY FEATURES

White wine brings a lot to the table thanks to its flavor range. Beautifully sweet Rieslings and Blanc du Bois, a crisp wine that pairs perfectly with seafood, grilled chicken, fruit, and mild cheeses are good examples. The dry and acidic flavors of Roussanne pair well with dishes like roasted chicken and creamy pasta. With such an array of tastes, there's a white wine for most palates. Plus, it's the perfect accompaniment to a Texas Summer, as it's served chilled at 38°F – 55°F.



LOOK

White wines are served in narrow, gently curved wine glasses. There are three key shades to white wine, which you can see when you tilt the glass at an angle over a white surface. If the wine is almost clear, you have a pale white, usually indicating a young wine aged in stainless steel. A slight green hue reveals a medium wine, with Sauvignon Blanc being the most recognized of this shade. If it's a deep golden or amber color, it comes from grapes that have been harvested late and commonly aged in oak.

SMELL

Every wine has a distinct aroma, and there's a trick to unlocking it. When smelling wine, take an initial sniff then swirl your wine to lightly coat the edge of the glass. This allows you to see how the wine runs down the glass, revealing the body of the wine. The thin lines of wine running down the inside of the glass are called the legs of the wine. How thin and quickly they run reveal the wine's body. White wine usually has very thin legs that run quickly down the glass. Next, take a few longer sniffs to appreciate the aroma of the wine.



KEY SMELL TAKEAWAYS

1ST

Feeling — does it perk you up as you identify smells?

2ND

Try to identify three fruit flavors the aroma brings to mind.

TASTE

Take a few sips to coat your mouth and identify the mouth feel. The oak-aged wine will coat easier and won't be as acidic as a white wine aged in stainless steel. Is it dry, crisp, sweet, or a combination? Is the wine full and creamy like a Chardonnay, crisp like a Sauvignon Blanc, floral like a Riesling, or fruity like a Moscato?



WHITE WINES

Sweetness Chart

BONE DRY

Lemon & Elemental
Flavors

Albariño

DRY

Savory
& Herbs

-

DRY

Grapefruit
& Green Apple

Cuvee Blanc
Sauvignon Blanc

DRY

Yellow Apple
& Pineapple

Chardonnay
Picpoul Blanc
Roussanne

When tasting wine, note where you tried it and what you had with it.

August 8

Texas Hills Vineyard

Chardonnay with charcuterie board.

Lightly fruity with creaminess.

Had the most wonderful Chardonnay watching the sunset with friends tonight. So light and fragrant. Will always remember this night!



However, the key is:

Did you enjoy it?

Did the aroma and flavor conjure pleasant memories?

Take note of which wines gave you that pleasant feeling for the next time you shop for a new bottle.

DRY

Peach, Flowers
& Sweet Lemon

Dry Riesling
Vermentino
Viognier

OFF-DRY

Honeycomb
& Lemon

Chenin Blanc

SEMI-SWEET

Tropical Fruit
& Perfume

Blanc du Bois
Moscato

SWEET

Sweet Lemon
& Honey

Sweet Riesling

VERY SWEET

Golden Raisin, Fig
& Apricot Jam

-

List of Texas Whites*

Albariño *Picpoul Blanc*
Blanc du Bois *Riesling*
Chardonnay *Roussanne*
Chenin Blanc *Sauvignon Blanc*
Cuvee Blanc *Vermentino*
Moscato *Viognier*



**not an inclusive list*



WHITE WINES

Let's break down a few Texas White Wines



Serve

ROUSSANNE

Originally from the southern region of France and now grown in the High Plains of Texas, this wine provides a mix of floral, fruit, and herbaceous notes. It's considered a medium to full body wine. Roussanne shares many similar traits with Viognier, and if you like Viognier, you will likely enjoy Roussanne.

45°F – 55°F in a white wine glass or an aroma collector glass. Only decant this wine if it's well-aged (5-plus years).

SAUVIGNON BLANC

Sauvignon Blanc is from Bordeaux, France, and is now grown in the High Plains of Texas. This wine provides a mix of floral, fruit, and herbal notes. It's considered a medium-light body wine with very high acidity. If you like Pinot Blanc, Sauvignon Blanc will be a treat for you.

45°F – 55°F in a white wine glass, poured from the bottle.

VIIGNIER

While Viognier is another wine with French origins, this grape has found its place in the High Plains of Texas and provides a mix of floral, citrus, and tropical fruit flavors. If you like Chardonnay, then a Viognier may be perfect for you.

45°F – 55°F in a white wine glass, poured directly from the bottle.



Look

Smell & Taste

Pairs

Store

This wine has deep, rich golden color with hints of reddish brown. It derives its name from the French word roux (red).

Roussanne is medium dry with medium acidity and contains aromas of honeysuckle and flavors of peach, grapefruit, and chamomile.

Roasted chicken, heavy cream-based pastas, seafood, and pâté.

This wine can be stored for 5 – 10 years. A good one can be stored longer.

This wine has greenish-yellow color.

Medium dry, Texas Sauvignon Blancs are a little softer in acidity than traditional French varieties. Notice aromas of honeysuckle and flavors of green apple, melon, pear and honey.

Vegetables, pastas, light seafood, flavorful cheeses, and Asian flavors.

This wine can be stored for 3 – 5 years.

This wine ranges from medium yellow when fermented in stainless steel to deep gold, indicating an oak-aged Viognier.

Viognier is medium dry with medium acidity. Texas Viognier is often aged about 5-plus years, giving it a silky mouth feel with hints of citrus, floral, and vanilla notes.

Winter vegetables, roasted chicken/pork/turkey/quail, fondue and soft cheeses, as well as stone fruits and oranges.

This wine can be stored for 3 – 5 years.



RED WINES



Red Wines Overview

HOW IT'S MADE & KEY FEATURES

Texas has an array of red wines to choose from, many of which have won awards for their exquisite flavors. With such a wide range available, it's easy to find the perfect light body red for a summer picnic or full body red to pair with your Texas BBQ. Red wine is the perfect accompaniment to curling up next to a bonfire for cozy Texas stargazing. Red wine is often served at a temperature of 55°F — 68°F.



LOOK

Red wines are made with black-skinned grapes and get their color from the skin and seeds, which also increase the tannins and sulfites. These wines vary in color from pure red and deep purple to red with an orange or brown tinge. To see the color, tilt the glass at an angle over a white surface. As reds age, some, like Cabernet Sauvignon, will appear more orange or brownish, while Pinot Noir, a naturally pale red, will be more translucent. Most red wines benefit from being poured into a decanter for 20 to 30 minutes.

SMELL

Every wine has a distinct aroma, and there's a trick to unlocking it. When smelling wine, take an initial sniff then swirl your wine to lightly coat the edge of the glass. This allows you to see how the wine runs down the glass, revealing the body of the wine. You can then take a few more sniffs to appreciate the depth of the wine.



KEY SMELL TAKEAWAYS

1ST

Feeling – does it perk you up as you identify smells?

2ND

With red wine, take time to identify if you can smell red fruit, floral, spice, wood, and/or smoke.

TASTE

Take a few sips and let it coat your mouth to identify the mouth feel. Reds have little residual sugar and lots of tannins. A high tannin count will dry your mouth out, with oak tannins targeting the back of your throat and grape tannins drying out your lips and teeth. Cabernet Sauvignon is a complex wine that is good for a serious wine fan and is also loved by the casual drinker. Sangiovese pairs perfectly with many foods but is known for its lighter body and is more tart than other reds.



RED WINES

Sweetness Chart

BONE DRY

Bold & Bitter

BONE DRY

Savory

DRY

Vegetables
& Herbs

DRY

Tart Fruit
& Flowers

*Mourvedre
Pinot Noir
Tempranillo*

*Grenache
Sangiovese*

Merlot

When tasting wine, note where you tried it and what you had with it.

September 2

Meierstone Vineyards

*Malbec with a variety of
tartines.*

*Dry, but fruity. I could identify
the cherry, black pepper and leather
notes.*

*A romantic dinner with fantastic wine
and company! Talked for hours and
enjoyed the bold and oaky Malbec.*



However, the key is:

Did you enjoy it?

*Did the aroma and
flavor conjure pleasant
memories?*

*Take note of which wines
gave you that pleasant
feeling for the next
time you shop for a new
bottle.*

DRYRipe Fruit
& Spices*Cabernet Sauvignon*
*Tannat***DRY**Cooked Fruit
& Vanilla*Dolcetto*
Malbec
Montepulciano
*Petit Sirah***SEMI-SWEET**Candied Fruit
& Flowers**SWEET**Fruit Jam
& Chocolate**VERY SWEET**Figs, Raisins
& Dates*List of Texas Reds**

<i>Cabernet Sauvignon</i>	<i>Mourvedre</i>
<i>Dolcetto</i>	<i>Petit Sirah</i>
<i>Grenache</i>	<i>Pinot Noir</i>
<i>Malbec</i>	<i>Sangiovese</i>
<i>Merlot</i>	<i>Tannat</i>
<i>Montepulciano</i>	<i>Tempranillo</i>

**not an inclusive list*

RED WINES

Let's break down a few Texas Red Wines

Serve

CABERNET SAUVIGNON

This wine is of french origins and is made with the largest produced grape in Texas. It provides a mix of black fruit, floral, and earthy tobacco flavors. If you like Merlot, you might like a full body Cabernet Sauvignon.

60°F – 68°F in an oversized red wine glass. Serve after an hour in a decanter.

PETITE SIRAH

Originally from France this wine was brought to the U.S. in 1880 and renamed Petite Sirah. This is one of Texas' most awarded wines. It provides a mix of dark fruit, chocolate, pepper, and tea notes and is considered a full body wine with medium acidity. If you like Syrah, you will enjoy Petite Sirah.

60°F – 68°F in a red wine glass. Decant for an hour.

TEMPRANILLO

Originally from Spain and Portugal, the grape variety that produces Tempranillo is a rising star in Texas. This wine is known for its medium acidity with hints of mushroom, berries, leather, and tobacco. Texas Tempranillos are diverse, from light and fruity to rustic flavors. If you like Malbec, you will likely enjoy Tempranillo wine.

55°F – 65°F in a wide-bellied glass. Swirl in the glass and let rest for 20 minutes or decant for an hour.



Look

Smell & Taste

Pairs

Store

This wine is deep purple-red that gets deeper as it ages.

Cabernet Sauvignon is medium dry, full bodied with medium-to-high tannins, and medium acidity.

Red meat, mushrooms, and peppery dishes.

This wine can be stored for 10-plus years.

This wine is deep red.

Petite Syrah is medium dry with a full body, high tannins, and a medium acidity.

Steak and creamy beef dishes.

This wine can be stored for 10-plus years.

This wine is medium ruby or light garnet red.

Tempranillo is medium dry with medium-high body, tannins, and acidity.

Red meat like beef and lamb or tomato-based pastas.

This wine can be stored for 10-plus years.



SPARKLING WINES



Sparkling Wines Overview

HOW IT'S MADE & KEY FEATURES

Texas has a wide variety of sparkling wines, including some rarer options like Sparkling Almond. The grapes used for these wines are harvested early to ensure higher acidity and low sugar content. These wines are served chilled and used often in mixed drinks, making them perfect for the warm Texas weather and celebrations.



LOOK AND LISTEN:

With sparkling wines, the wine is different and goes through a double fermentation process to develop the bubbles. While opening, listen for a pop and hiss as the cork is released. These wines are served in cool fluted, tulip, or white wine glasses to preserve the bubbles. Tilt the glass as the wine is poured into the glass. Look for fine bubbles that travel to the surface slowly, almost as if in a line. To see the color, tilt the glass at an angle over a white surface. These wines vary in color from pale yellow, tones of pink to ruby red. Sparkling wines should not have any sediment.



SMELL

Every wine has a distinct aroma, and there's a trick to unlocking it. When smelling a sparkling wine, there is no need to swirl it like you would a white or a red. The bubbles release the aroma as they reach the surface. Take a deep breath and see what you detect.



KEY SMELL TAKEAWAYS

1ST

Feeling — does it perk you up as you identify smells?

2ND

Sparkling wines are unique with a complex combination of familiar scents. Take time to identify if you smell fruit, floral, yeasty, or toasted notes.

TASTE

Sparkling wines can be tricky, as individual preferences for bubbles can vary greatly. Adding that element to an acidic and sweet wine or a dry, bitter one can make a world of difference. Once the bubbles pass, you will notice the sweet and acidic flavors of the wine on the front and side of your tongue. And as it passes over your tongue toward the back of your mouth, the bitter and yeasty flavors become more prominent.



SPARKLING WINES

Sweetness Chart

BONE DRY

Lemon & Elemental
Flavors

DRY

Savory
& Herbs

DRY

Grapefruit
& Green Apple

DRY

Yellow Apple
& Pineapple

Sparkling Almond Wine
Sparkling Chenin Blanc

When tasting wine, note where you tried it and what you had with it.

December 31

Messina Hof

Sparkling Brut

Dry but fruity. I could identify the citrus and earthy notes.

Ring in the new year! So much fun with friends and family to share it with. The brut was amazing and paired perfectly with our indulgent lobster risotto and chocolate cake.



However, the key is:

Did you enjoy it?

Did the aroma and flavor conjure pleasant memories?

Take note of which wines gave you that pleasant feeling for the next time you shop for a new bottle.



ple ple	DRY Peach, Flowers & Sweet Lemon	OFF-DRY Honeycomb & Lemon	SEMI-SWEET Tropical Fruit & Perfume
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Sparkling Moscato

Sparkling Brut

Rosé Sparkling Wine
Sparkling White

*List of Texas Sparkling Wines**

- Rosé Sparkling Wine*
- Sparkling Almond Wine*
- Sparkling Brut*
- Sparkling Chenin Blanc*
- Sparkling Moscato*
- Sparkling White*



**not an inclusive list*



SPARKLING WINES

Let's break down a few Texas Sparkling Wines

Serve

BRUT

Brut originated in France and is now produced with 100% Texas grapes. This wine is crisp with a slight sweetness and hints of pineapple and green apple. If you like Prosecco, you will enjoy a Brut.

46°F – 50°F in a slender flute glass. Serve straight from the bottle.

MOSCATO

Originally from Greece, several of the Moscato wines leverage grapes originating from northern Italy and now grown in the High Plains of Texas. This wine is a mix of berries and peaches. It is a sweet, light body wine with medium-high acidity. If you like Riesling, you will enjoy Moscato.

45°F – 55°F in a white wine glass. Serve straight from the bottle.

ROSÉ

Rosé is an ancient wine that originated from adding water to red wine. Today, it's a blend of red and white grapes that's produced right here in Texas. This wine is known for its medium acidity, floral notes, and hints of berries and melons. Rosé is perfect for the warmth of a Texas spring and summer. If you enjoy cider, you may enjoy a chilled Rosé wine.

38°F – 45°F and served in a white wine glass. Serve straight from the bottle.





Look

This wine is pale yellow and develops smaller and longer lasting bubbles as it ages.

Smell & Taste

Brut is crisp and fruit forward.

Pairs

Balance the sweet versions with salty dishes and a drier Brut with fruit and desserts.

Store

This wine can be stored for a minimum of 3 years.

This wine is pale transparent yellow.

Moscato has a light body and medium-high acidity. Its sweetness makes it a perfect warm weather wine.

Salads, fresh fruit, cheese, nuts, light fish, and Asian cuisine.

This wine can be stored for 3 – 5 years.

This wine can range from pale pink to a clear red.

Rosé is medium dry with light body, and medium acidity.

Fruit, cold appetizers, and light pasta.

This wine can be stored for 3 – 5 years.





TEXAS WINES



DATE: _____

LOCATION: _____

WINE: _____

WHAT DO YOU LIKE ABOUT THE WINE: _____

AROMAS: _____

SWEETNESS: _____

WHAT DO YOU TASTE: _____

DOES IT BRING BACK MEMORIES OR FEELINGS: _____

NOTES:







TEXAS WINES



DATE: _____

LOCATION: _____

WINE: _____

WHAT DO YOU LIKE ABOUT THE WINE: _____

AROMAS: _____

SWEETNESS: _____

WHAT DO YOU TASTE: _____

DOES IT BRING BACK MEMORIES OR FEELINGS: _____

NOTES:





TEXAS WINES

DATE: _____

LOCATION: _____

WINE: _____

WHAT DO YOU LIKE ABOUT THE WINE: _____

AROMAS: _____

SWEETNESS: _____

WHAT DO YOU TASTE: _____

DOES IT BRING BACK MEMORIES OR FEELINGS: _____

NOTES:







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Wines

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**TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER**

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