

DEEP *in the*
TERROIR
OF TEXAS

WINE GRAPES VARIETIES



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🍇 FROM THE VINE

The terroir of Texas is as vast and diverse as its landscape.

From the High Plains in the west to the piney woods in the East, grapes are grown in more than half of the counties across the Lone Star State. This gives Texas wine drinkers so many grape options from well-known varieties like Cabernet Sauvignon and Merlot to lesser-known varieties like Mourvèdre and Tempranillo. With more than fifty different wine grape varieties to choose from, there's something for everyone! So, when you're ready to explore Texas wine, visit your local winery or ask for Texas wine at your local restaurant. With wineries in over half of the counties in this great state, chances are, there's a winery in your backyard.

AGLIANICO

PRONUNCIATION: Ale-ah-ni-co / alli-yawn-nico





High-quality, late-ripening, tannic and age-worthy southern Italian red

CHARACTERISTICS:

Aglianico is an Italian grape variety with an early budding stage and a very late ripening period requiring control due to its vigorous growth and high yields. This red wine grape variety is well-suited to the warm and dry climates of West Texas. It exhibits good resistance to powdery mildew but is prone to botrytis bunch rot if the conditions are present. The thick skins of the Aglianico grapes contribute to the wine's longevity and ability to age for several years developing a more nuanced flavor profile over time. The characteristic of Aglianico make it a unique and sought-after variety for wine lovers and producers alike.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Black Cherry, White Pepper, Smoke, Wild Game, Spiced Plum, Blackberry, Fig, Pomegranate

 **PAIRINGS:** A savory wine like Aglianico goes well with gamey dishes or even Texas-style barbecue. Of course, a well-aged Aglianico can be sipped like a fine Islay Scotch.

ALBARIÑO (ALVARINHO)


PRONUNCIATION: alba-reen-yo / al-vuh-REEN-yoh




Fashionable, high-quality; fresh, aromatic variety from the northern border of Spain & Portugal

CHARACTERISTICS:

Albariño is a Portuguese variety with moderate to strong growth and high fertility. Albariño is well suited to the warm and dry soil conditions of the High Plains AVA and West Texas landscapes. It blooms mid-season and matures early-to-mid-harvest, producing medium-sized, thick-skinned berries in small clusters. It can be susceptible to downy mildew, powdery mildew and mites in suitable conditions and thrives in soils with low water retention. The vines are vigorous and require careful pruning to control their growth, but they are relatively disease resistant.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Grapefruit, Nectarine, Lemon, Melon, Peach

 **PAIRINGS:** A friend to all things from the sea, Albariño pairs exceptionally well with white fish and meats as well as leafy green herbs. Try it with fish tacos.


ALICANTE BOUSCHET


PRONUNCIATION: olly-kan-tay boo-shey / ah-leh-cant Boo-Shay

Productive, high-quality, red-fleshed variety from southern France

CHARACTERISTICS:

Alicante Bouchet is a French variety that is famous for its red-fleshed berries. Although a popular grape variety in France it is now widely-grown in Portugal and other parts of the world. It is early-budding and early-to-mid-ripening, which can put it at risk for late spring frost. Its growth is quite vigorous, with consistently moderate yields in dry climates. It is resistant to powdery mildew, but susceptible to downy mildew, Phomopsis, and other bacterial diseases. The wines made from these grapes are known for their intense color and bold, tannic flavor profile, making it a popular grape for blending to add color and structure to wines.

 **REGIONS:** Texas High Plains, West Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Black Cherry, Black Plum, Blackberry, Black Pepper, Sweet Tobacco, Vanilla Bean

 **PAIRINGS:** The intense smoky-sweet flavors of Alicante Bouschet beg for equally intense foods including barbecue, teriyaki, carne asada and grilled vegetables.




BARBERA


PRONUNCIATION: bar-bear-uh / bar-BEAR-ah


Versatile Italian variety that makes crisp, sweet reds in a wide range of styles and locations

CHARACTERISTICS:

Barbera is a productive Italian red variety that is grown in multiple regions across the world. Today, Barbera is heavily grown particularly in the Piedmont region of Italy. It is a late budding and relatively late ripening variety, that retains a high level of acidity when fully ripe along with a deep ruby color. It is resistant to powdery mildew but susceptible to downy mildew but tends to thrive in high pH calcareous soils with moderate drainage and low fertility. Barbera wines are often bottled as varietals or used in blends to add structure and depth to the final product.

 **REGIONS:** Texas High Plains, West Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Sour Cherry, Blackberry Jam, Plum, Strawberry, Raspberry, Dried Plum

 **PAIRINGS:** Try Barbera with roasted and vegetable-driven dishes. Make pairings pop by spicing your dishes with cherry, sage, anise, cinnamon, white pepper, or sumac.



BLACK SPANISH

(LENOIR,
JACQUEZ)

PRONUNCIATION: len-NWAHR/ jah-KEZ





Popular red American hybrid with good resistance to Pierce's Disease

CHARACTERISTICS:

Black Spanish, also known as Lenoir or Jacquez, is an American hybrid grape with a long history of use and production in Texas. It is a red wine grape variety that is grown across the Eastern, and Southern regions of Texas. It has large-to-medium-sized relatively loose clusters with very dark, red-skinned berries. It is a mid-ripening, moderately-vigorous, and productive variety that tolerates Pierce's Disease quite well. However, it is susceptible to Black Rot, Downy Mildew, and Summer Bunch Rot. Lenoir wines are medium-bodied and characterized by a fruity, bright flavor profile with soft tannins and good acidity. They are often produced as varietal wines and Port wines, showcasing the unique characteristics of the grape.

 **REGIONS:** North Texas, Texas Hill Country, Texas Gulf Coast

 **DOMINANT FLAVORS:** Black Cherry, Blackberries, Cinnamon, Candy Apple, Star Anise, Raspberry Jam

 **PAIRINGS:** Look no further than a well-matched regional staple: Texas barbeque. Indeed, the variety's robust body will match well with the deep flavors, proteins, and texture of barbecued meats.

BLANC DU BOIS

PRONUNCIATION: BLAHNK du bwah




Popular white American hybrid with good resistance to Pierce's Disease

CHARACTERISTICS:

Blanc du Bois is an American hybrid white wine grape that is widely grown along the Texas Gulf Coast due to its tolerance to Pierce's Disease and its wine quality potential. It produces medium-sized clusters with large green-to-white-skinned berries. Blanc du Bois is resistant to powdery mildew but is highly susceptible to Anthracnose, Downy mildew, Black rot, and Phomopsis cane leaf spot. These wines are often produced as a varietal wine, showcasing the unique characteristics of the Blanc du Bois grape, typically having a medium-light body and bright acidity. Blanc du Bois wines are also often used in the production of sparkling wines or blended with other varieties to add freshness and balance.

 **REGIONS:** North Texas, Texas Hill Country, Texas Gulf Coast

 **DOMINANT FLAVORS:** Citrus, Grapefruit, Honey, Peach, Pear, Pineapple, Green Apple, Lemon

 **PAIRINGS:** This varietal pairs well with light dishes such as stuffed bell peppers, salads, seafood, shellfish, creamy pasta dishes and light meat.


CINSULT

PRONUNCIATION: SIN-soh / SAN-soh


A southern French variety known for its use in inspiring rosés and enticing reds

CHARACTERISTICS:

Cinsault is a French variety that can be rather delicate at time but does cope well with heat and drought stress. This red wine grape is grown in many regions around the world. It is a late budding, mid-ripening, low vigor variety that produces medium-to-large clusters with large berries. Cinsault can be susceptible to various trunk diseases such as Esca and Eutypa and can demonstrate chlorosis on calcareous soils. The wines are typically light-bodied with a fruity flavor and soft texture, often blended with other varieties such as Grenache or Syrah to add complexity and balance. It's also used in rosé production for its refreshing character.

 **REGIONS:** Texas High Plains, West Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Raspberry, Tart Cherry, Red Currant, Black Tea, Violet, Jam

 **PAIRINGS:** Cinsault wines are versatile and can be enjoyed on their own or paired with a range of dishes, including grilled meats and Mediterranean-style cuisine.




COUNOISE

PRONUNCIATION: Coon-wah / Coo-nwahz


Valued southern Rhône variety, mainly used for blending to add complexity

CHARACTERISTICS:

Counoise is a French variety from the southern Rhône Valley that is extremely vigorous, requiring intense pruning and training to maintain. It is a mid-to-late-ripening variety and is well-suited to hot rocky climates. It produces large clusters with large berries and tends to have larger crops in alternate years. Its large clusters can be susceptible to botrytis bunch rot if conditions are ideal. With its large, dark grapes and thick skins, Counoise heavily contributes to tannic structure in wines. It's often used in blends, but can also produce varietal wines with a bright, fruity flavor profile.

 **REGIONS:** Texas High Plains, West Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Light Plum, Strawberry, Pepper, Jam, Dried Strawberry, Fig

 **PAIRINGS:** Counoise is a good match for different grilled or roasted meats, fish, chicken, hearty sausages and stews.



CABERNET FRANC


PRONUNCIATION: Cab-err-nay FRONK / Cab-orr-nay Franc


Fragrant, well-structured parent of Cabernet Sauvignon & Merlot that shines in Bordeaux blends

CHARACTERISTICS:

Cabernet Franc is a vigorous red French grape variety that is widely grown in the wine regions of Bordeaux and Loire Valley in France, and many other parts of the world. This grape is well suited to clay-limestone soils, but also performs well on sandy soils if there is no water stress. It is an early-budding, mid-ripening variety that matures earlier than Cabernet Sauvignon, and produces mid-sized clusters and small berries. It is often used as a blending grape in Bordeaux-style wines, where it contributes to the structure and complexity of the wine. However, Cabernet Franc can also make a great wine on its own, with flavors of red fruit, spice, and sometimes herbaceous notes.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Strawberry, Raspberry, Red Plum, Roasted Pepper, Bell Pepper, Crushed Gravel

 **PAIRINGS:** Higher acidity makes it possible to pair Cabernet Franc with tomato-based dishes, vinegar-based sauces, or rich legumes like black beluga lentils.

CABERNET SAUVIGNON


PRONUNCIATION: kab-er-nay saw-vin-yawn / CAB-er-nay SAW-vin-YAWN


Perhaps the world's best traveled red wine variety; tannic wines that age well

CHARACTERISTICS:

Cabernet Sauvignon is one of the world's most popular red wine grapes and is grown in many wine regions around the world. This vigorous French variety thrives on well-drained gravelly soils. It is late-budding and mid-to-late-ripening variety that produces small clusters along with small, thick-skinned berries. Generally very winter hardy due to its thick hard wood, it can be very susceptible to fungal trunk diseases such as eutypa and esca, also powdery mildew if the conditions are present. It is known for producing full-bodied, robust wines with flavors of dark fruit, such as black currant and blackberry, with notes of tobacco, vanilla, and oak. Prized for their depth, complexity, and longevity, Cabernet Sauvignon wines are high in tannins and acidity, giving them excellent aging potential, often improving with time.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Black Cherry, Black Currant, Blackberry, Red Currant Plum Sauce, Anise, Fig Paste

 **PAIRINGS:** The rich flavor and high tannin content in Cabernet Sauvignon make it a perfect partner to rich grilled meats, peppery sauces, and dishes with bold flavor.


CHENIN BLANC


PRONUNCIATION: Shen-in blonk / SHEN-in BLANHK

Crisp, long-lived wines with varying degrees of sweetness that deserve more recognition

CHARACTERISTICS:

Chenin Blanc is a vigorous and fertile French variety that is heavily grown in the Loire Valley of France and South Africa. It is early-budding, which can put it at risk for late spring frost, and mid-ripening producing medium-to-large bunches with relatively small berries. Soil fertility plays a large role in controlling the vigor of this variety. It can also be very susceptible to botrytis bunch rot, powdery mildew, and trunk disease if conditions are present. The wines produced from these grapes can be made into a variety of styles, including dry, off dry, sweet, and even sparkling wines. Due to its high acidity, Chenin Blanc is known for its ability to age well, with some examples of the grape aging for several decades.

 **REGIONS:** Texas High Plains, West Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Lemon, Pear, Honey, Green Apple, Passion Fruit, Peach, Pineapple, Honeysuckle

 **PAIRINGS:** Given the wide range of styles Chenin Blanc is quite versatile. That said, you cannot fail pairing Chenin Blanc with Thai or Vietnamese cuisine.



CHARDONNAY

PRONUNCIATION: Shar-dun-nay / SHAR-do-nay


Extremely popular, versatile, widely planted international white variety

CHARACTERISTICS:

Chardonnay is one of the most popular and versatile white wine grapes in the world. This French variety can be easy to grow under ideal conditions. It is known for its ability to adapt to a range of climates and winemaking techniques. It is best suited to soils that are dominated by limestone or calcareous clays that are capable of retaining moisture. It is an early-budding and early-ripening variety that produces medium-sized clusters with small-to-mid-sized berries. It is susceptible to powdery mildew, chlorosis, botrytis bunch rot, and uneven fruit set. It can produce a variety of wine styles, from light to full-bodied and is often blended or used as a base for sparkling wines.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Butter, Green Apple, Starfruit, Yellow Apple, Pineapple, Vanilla

 **PAIRINGS:** Keep spice and flavor intensity low while accentuating creamy, buttery flavors and textures. This is a wine worthy of lobster.



DOLCETTO

PRONUNCIATION: Dohl-chet-OHH / dol-chet-to




Deeply colored, low-acid, fragrant red from Northern Italy

CHARACTERISTICS:

Dolcetto is an Italian red wine grape variety that is primarily grown in the Piedmont region of northwest Italy. This grape variety has become quite popular in Texas over the past decade. It is a mid-budding but early-ripening variety that produces medium-to-large-sized tight clusters with small-to-medium-sized berries. It is susceptible to both powdery and downy mildews if conditions are present. The name "dolcetto" means "little sweet one" in Italian, but the wines made from these grapes are actually dry and quite tannic. Dolcetto wines are often consumed young and are known for their approachability, versatility, and affordability. Dolcetto is a great option for those who enjoy red wine but prefer a less tannic, full-bodied experience.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Plum, Blackberry, Cocoa, Black Pepper, Violet

 **PAIRINGS:** One of Italy's classic food wines that's best with richer, darker meats and vegetable dishes with roasted tomatoes, eggplant, and garlic.

GEWÜRZTRAMINER


PRONUNCIATION: ga-veertz-tram-ee-ner / Guh-VERTZ-tra-mean-er





Fruity, fragrant, red-skinned grape originating from Northern France, Alsace and Germany

CHARACTERISTICS:

Gewürztraminer is an early-budding and ripening, red-skinned grape that is used to make white wine and rosés. It is typically grown in cool-climate regions, such as Alsace in France, Germany, and Austria. It produces small, sometimes very small clusters with small berries that have a thick skin that gives it good resistance to botrytis bunch rot. Gewürztraminer vines are generally pruned a bit longer than other varieties allowing for high sugar concentrations along with good levels of acidity. Gewürztraminer is an aromatic white grape variety that is known for producing wines with intense floral, fruity, and spicy aromas. Its wines can range in style from dry to sweet, but most examples are off-dry or slightly sweet, with a full-bodied and rich texture. This wine also makes a great aperitif or dessert wine.

 **REGIONS:** Texas High Plains, West Texas

 **DOMINANT FLAVORS:** Lychee, Rose, Tangerine, Pink Grapefruit, Guava, Pineapple

 **PAIRINGS:** Sweet floral aromatics and ginger-like spice with a fuller body make this wine great with Indian and Moroccan Cuisine. Often paired with Asian cuisine, spicy dishes, and soft cheeses.


GRENACHE


PRONUNCIATION: Gruh-NASH / grenn-nosh


Widely planted, long-lived variety that makes strong sweet reds, and successful refreshing rosés

CHARACTERISTICS:

Grenache is a vigorous Spanish variety known for its very high sugar potential and lack of color if overcropped. It is a relatively early-budding variety that is late-ripening in warm climates. It produces medium-to-large-sized clusters with medium-sized berries that can be susceptible to botrytis bunch rot if conditions are favorable. It is also susceptible to downy mildew, Phomopsis, bacterial necrosis, and grape berry moth, but does is resistant to trunk diseases. Grenache wines are typically aged in oak barrels, which can impart flavors of vanilla, smoke, and spice. It is most often used as a blending grape, but can also be found as a single-varietal wine. It is known for producing wines that are fruity, spicy, and full-bodied, with low tannins and high alcohol content.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Dried Plum, Leather, Grapefruit, Dried Strawberry, Raspberry Sauce, Prune, Blood Orange

 **PAIRINGS:** Grenache pairs well with a variety of foods, including grilled meats, stews, and hearty pasta dishes.



MALBEC


PRONUNCIATION: MAHL-bek / mal-bek


Dark, flavorful, well-structured French variety, known for being grown in Argentina

CHARACTERISTICS:

Malbec is a vigorous French variety that found a new climate to thrive in, Argentina. It is a relatively mid-budding and mid-ripening variety that produces small-to-medium-sized clusters with small-to-medium-sized berries. It is sensitive to "shatter" if conditions are even slightly favorable, along with Phomopsis, and leaf hoppers. Young vines are especially sensitive to spring frosts and exhibit very poor fruit set on secondary buds. Malbec has gained popularity in recent years due to its approachability and value for money. It is a great alternative to other full-bodied red wines, such as Cabernet Sauvignon and Syrah. Malbec is a wine that offers a unique combination of fruitiness, boldness, and depth, making it a favorite among wine enthusiasts.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Red Plum, Vanilla, Blueberry, Sweet Tobacco, Sugarplum, Black Cherry, Jam

 **PAIRINGS:** An excellent choice with leaner red meats and does wonders with melted blue cheese.



MERLOT

PRONUNCIATION: Mer-LOW / MURR-low





Fleshy, widely planted, relatively early ripening member of the Bordeaux family

CHARACTERISTICS:

Merlot is widely planted around the world, especially in Bordeaux, France, and California. It is a moderately, sometime vigorous French variety that has early-budding and early-to-mid-ripening. It produces small clusters with small berries and is known for producing many extra shoots and suckers when under stress. Merlot can be prone to shatter, winter injury, spring frosts, downy mildew, and botrytis bunch rot. It performs best on clay-limestone soils, with little to no rainfall. It is often used in blends with other red grape varieties to create a more complex wine. Overall, Merlot is a versatile grape that can produce a range of wine styles from easy drinking to more complex and age worthy.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Cherry, Black Cherry, Plum, Raspberry, Chocolate, Red Plum, Sugar Plum, Berry Jam, Red Currant

 **PAIRINGS:** A great wine to play with, as it matches with a wide variety of foods, including roasted meats, pasta, and cheese. Keep it simple, easy meals work with easy wines.

MONTEPULCIANO

PRONUNCIATION: mon-ta-pull-chee-anno / mohn-teh-pool-CHAH-nooh





Productive, deeply colored, firmly structured southern Italian variety

CHARACTERISTICS:

Montepulciano is a red grape variety known for its thick skins. It is widely grown in central and southern Italy, particularly in the regions of Abruzzo and March. It is a high-yielding, late-budding, late-ripening variety. It produces a large number of medium-to-large-sized clusters with medium-to-large-sized berries. It has demonstrated good resistance to botrytis bunch rot and downy mildew under adverse conditions. Montepulciano wines can vary greatly in style, ranging from light and easy drinking to rich and full-bodied, depending on winemaking techniques and aging. Overall, Montepulciano offers a lot of complexity and character in its wines and is definitely worth exploring for red wine lovers.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Red Plum, Oregano, Sour Cherry, Boysenberry, Black Plum, Blackberry, Thyme, Baking Spices

 **PAIRINGS:** Pair alongside sausages of all kinds from smoked Andouille to sweet Italian sausages flavored with fennel.


MOURVÈDRE


PRONUNCIATION: moor-VEH-druh / moore-ved-ruh


High-quality, heat-loving dark-skinned variety most valued for its heady structure

CHARACTERISTICS:

Mourvèdre is a demanding Spanish variety known for producing medium-sized compact bunches of small-to-medium-sized, sweet, thick-skinned berries with a distinctive bloom. It is a late-budding variety with a very late-ripening period. It is well-suited to deep calcareous soils and can be highly susceptible to drought. This variety is susceptible to mites, leafhoppers, esca, and sour rot, but has good resistance to botrytis bunch rot and Phomopsis. Mourvèdre is often used as a blending grape but is also capable of producing delicious, complex standalone wines that pair well with a variety of foods. Overall, Mourvèdre offers a lot of character and depth in its wines and is a favorite among many red wine enthusiasts.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Blackberry, Black Pepper, Boysenberry, Red Plum, Sweet Tobacco, Roasted Meats, Jam

 **PAIRINGS:** A perfect wine when paired with smoked meats and barbecue where the wine's peppery and gamey flavors seem to vanish, revealing layers of black fruits and chocolate.



MUSCADINES

PRONUNCIATION: MUHS-kuh-dihn / Musk-EE-DINE


Native American grape variety, known for large size, thick skins, and musky aroma

CHARACTERISTICS:

Muscadine grapes are a unique species native to the southeastern United States, now with over 100 improved cultivars in existence. They are relatively cold hardy, with an early-to-mid-range budbreak which can make them susceptible to late spring frost. They produce many small clusters with small-to-very large-sized berries, with tough skins, that do not ripen evenly across the entire vine. Muscadine grapes are extremely vigorous, requiring considerably larger spaces between vines for proper management. However, they are extremely pest and disease tolerant, much more than almost all vinifera varieties. They are a very versatile grape that can be used to make a variety of products including jams, juices, and wines. Muscadine wine is a unique type of wine with a distinct flavor profile due to the grape's high sugar content and musky aromas.

 **REGIONS:** North Texas, Texas Gulf Coast

 **DOMINANT FLAVORS:** Cranberry, Yellow Apple, Lime Peel, Ripe Banana, Foxy, Raspberry

 **PAIRINGS:** Sweeter renditions are awesome with a majorly flavorful dessert. Drier styles pair well with spicy, savory dishes and decadent desserts.



MUSCAT CANELLI


PRONUNCIATION: muss-khat Can-elly / MUHS-kat CAN-elly




The classic Muscat, small berried and widely dispersed around the world

CHARACTERISTICS:

Muscat Canelli is a very old variety that has been known for centuries under different names. It is thought to have originated throughout the Mediterranean belt. Today it is widely grown in Italy, California, and Australia. It is an early-budding and mid-ripening variety that produces medium-sized clusters with small-to-medium-sized berries. It is susceptible to powdery mildew, botrytis bunch rot, and mites if conditions are favorable. Muscat Canelli grapes are used to make a variety of wines, including dry, semi-sweet, and sweet styles. Its wines are typically light-bodied with low alcohol content. It is often enjoyed as a dessert wine or an aperitif. The grape's unique flavor profile and versatility in winemaking make it popular.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Honeysuckle, Meyer Lemon, Mandarin Orange, Pear, Orange Blossom, Ripe Melon, Lychee

 **PAIRINGS:** Drier styles pair well with salads, sushi and fresh fruit. Sparkling Moscato d'Asti is excellent with almond cake. Fortified Muscat tastes great with cheeses and nuts.

ORANGE MUSCAT

PRONUNCIATION: AWW-ruhnhj muss-khat / AHH-ronhj MUHS-kat





Highly aromatic, orange-flavored variety of unknown origin, relative of Muscat Canelli

CHARACTERISTICS:

Orange Muscat is a white grape variety that is believed to be a mutation of the Muscat family of grapes. It is an early to mid-budding and late-ripening variety that is highly productive under ideal conditions. This variety produces a medium-sized loose cluster with small-to-medium-sized berries. It is moderately susceptible to powdery and downy mildews, and the berries are prone to splitting during wet weather prior to harvest. The grapes are used to make a range of wines, including dry, sweet, and fortified styles. Orange Muscat wine is highly sought after due to its unique flavor profile and limited production.

 **REGIONS:** Texas High Plains, West Texas, North Texas

 **DOMINANT FLAVORS:** Mandarin Orange, Honey, Lychee, Peach Skin, Blood Orange, White Flowers, Orange Zest

 **PAIRINGS:** White meat, including grilled pork, veal, and roasted poultry. The wine's weight makes it compatible with spicy food, from Indian curries to Asian stir-fries and everything in between.

PETITE SIRAH


PRONUNCIATION: peh-TEE sih-RAH / peh-teet sear-ah


Originally French, but particularly famous as Petite Sirah, in the United States

CHARACTERISTICS:

Petite Sirah is a red grape variety originally from eastern France, but today it is almost exclusively grown in the United States and Australia. It is a late-budding and late-ripening variety that produces small clusters with small-to-medium-sized, thick-skinned berries. Petite Sirah is also susceptible to black rot, botrytis bunch rot, and various trunk diseases. It can also have problems with sunburn and berry shrivel if not properly managed. The wine produced from Petite Sirah grapes is often aged in oak barrels, which adds complexity and flavors of vanilla and spice to the wine. Petite Sirah is often blended with other grape varieties such as Syrah and Zinfandel to create a well-rounded and balanced wine.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Blackberry, Blueberry, Sugar Plum, Dark Chocolate, Black Pepper, Black Tea, Black Cherry, Prune

 **PAIRINGS:** Given the wines sometimes aggressive tannins, Petite Sirah will do well matched with fat and umami – be it steaks from the grill or a plate of beef stroganoff.




PETITE VERDOT

PRONUNCIATION: peh-tee vur-doe / peh-TEE vehr-DOH


High quality, late ripening Bordeaux variety used in blends but can stand on its own

CHARACTERISTICS:

Petite Verdot is a red grape variety that is considered to come from southwestern France, it produces medium-sized clusters with small thick-skinned berries. Petite Verdot is an early-budding but late-ripening variety that is fertile and very productive. It performs well on gravely well-drained soils but is sensitive to drought conditions. It has good resistance to botrytis bunch rot, but can sometimes not ripen fully if conditions are cool. Petite Verdot is a red grape variety that is primarily used as a blending grape in Bordeaux-style wines. Petite Verdot is also often used in red blends from regions like Australia, California, and South America, where it can add a distinctive character to the wine.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Black Cherry, Blackberry Jam, Plum, Violet, Lilian, Sage, Blueberry

 **PAIRINGS:** Bold and boisterous with a shorter finish, this wine will do well with roasted meats that have a pungent note, such Cuban style pork or burgers with blue cheese.



RIESLING

PRONUNCIATION: REES-ling / REESE-ling





One of the world's greatest white grapes, capable of making geographically expressive wines

CHARACTERISTICS:

Riesling is an old German white grape variety with a long history of making excellent wine. Riesling is very cold-hardy, due to the thickness of its wood, however it can have problems ripening and thus must be planted in ideal sites. It is a late-budding and mid-late-ripening variety depending on wine style. It produces small-to-medium-sized clusters with small-to-medium-sized berries. It is resistant to downy mildew and only slightly susceptible to powdery mildew and botrytis bunch rot. Riesling can be made in a range of styles, from bone dry to very sweet depending on the level of residual sugar left in the wine. It is also known for its ability to reflect terroir, or the unique characteristics of the soil and climate where it is grown.

 **REGIONS:** Texas High Plains, West Texas, North Texas

 **DOMINANT FLAVORS:** Green Apple, Beeswax, Lime, Lemon, Jasmine, Orange, Nectarine, Pineapple, Pear, Apricot

 **PAIRINGS:** Pairs well with a variety of foods, including spicy cuisine and rich, fatty dishes. It's sweetness and acidity makes it the perfect accompaniment to spicy food.

ROUSSANNE


PRONUNCIATION: rooh-sahn / roo-SAHN





Heavenly scented, high-quality Rhône white often blended, difficult to grow

CHARACTERISTICS:

Roussanne is a traditional white variety of the northern Rhône Valley in France. It is a mid-budding and mid-ripening variety that performs well on poor, stony, calcareous-clay soils. It produces mid-sized clusters with small-to-mid-sized berries that can be extremely sensitive to sun and wind burn if not properly managed. It is highly susceptible to powdery mildew, botrytis bunch rot, mites, and thrips if conditions are favorable. Roussanne is often blended with other grapes to create wines with more complexity and balance. It can also be made into varietal wines, which are becoming increasingly popular. Roussanne is a relatively low-yielding grape, which can make it more expensive than other varieties, but its unique flavor profile and aging potential make it a prized grape.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Meyer Lemon, Apricot, Beeswax, Chamomile, Brioche, Honey, Pear, Lemon, Pineapple

 **PAIRINGS:** US producers of Roussanne create richer, oak-aged wines. For these, opt for buttery meats like lobster, crab, foie gras, or pâté.

SANGIOVESE


PRONUNCIATION: San-joh-VAY-zeh / san-GIO-vay-ZAY

An important, wildly variable central Italian variety with many names and surprising origins

CHARACTERISTICS:

Sangiovese is an old Italian red variety that has been cultivated for centuries in Tuscany. Sangiovese is the backbone of some of Italy's most famous wines, including Chianti, Brunello di Montalcino and Vino Nobile di Montepulciano. Extremely vigorous, it can easily become unmanageable if planted on the incorrect site. Its vines are known for late-budding and ripening. It produces medium-to-large-sized clusters with medium-to-large-sized berries. Resistant to drought, it yields a significant crop when managed. Under the right conditions, it is highly susceptible to bunch rot. Sangiovese is a versatile grape that can be made into a range of styles, from light and fruity to rich and powerful, it is increasingly being grown in other parts of the world, including the United States, Argentina, and Australia.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Red Currant, Raspberry, Roasted Tomato, Blackberry, Potpourri, Black Cherry, Espresso

 **PAIRINGS:** High acidity makes it versatile with a wide variety of vegetable and spice-driven foods; think tomato, red pepper, and anything grilled.



SAUVIGNON BLANC

PRONUNCIATION: SOH-vihn-yohn Blahnk / SAW-vin-YAWN blonk


Parent of Cabernet Sauvignon, it produces increasingly aromatic, zesty, crisp whites

CHARACTERISTICS:

Sauvignon Blanc is a white French variety that is grown all over the world, particularly in France, New Zealand, and California due to its ability to produce different tastes based on region grown. It is an early-to-mid-budding variety with an early-to-mid-ripening cycle that produces small compact bunches of small berries. It is an extremely vigorous variety that can grow out of control quickly if not planted on a low vigor site or on a vigor reducing rootstock. Sauvignon Blanc is susceptible to botrytis bunch rot, trunk disease, and powdery mildew, but not to downy mildew. Sauvignon Blanc wines can range from light and crisp to more full-bodied and complex, depending on the region and winemaking techniques used.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Gooseberry, Green Melon, White Peach, Lime, Passion Fruit, Grapefruit, Orange Zest, Pear

 **PAIRINGS:** Pairs well with a wide range of foods, from seafood and salads to spicy Asian dishes and soft cheeses.



SYRAH

PRONUNCIATION: Sih-RAH / SEAR-ah





Fashionable Cabernet Sauvignon alternative with a complex, surprising background

CHARACTERISTICS:

Syrah is an extremely vigorous red French variety that is widely planted across the world, especially in France and Australia. It is a mid-budding and mid-ripening variety known for its short ripening window between veraison and harvest. It produces medium-sized clusters with small-to-medium-sized berries that can shrivel quickly once ripe if not harvested on time. It needs to be trellised carefully to protect from wind damage in the spring and shield new fruit from sunburn in the Texas heat. It is susceptible to iron chlorosis and botrytis bunch rot if in favorable conditions. Syrah wines are often aged in oak barrels, which can add additional complexity and structure. In France, Syrah is a key component in the wines of the Northern Rhône, including Hermitage, Cornas, and Côte-Rôtie. In Australia it is often made in a more fruit-forward style that emphasizes its ripe, jammy flavors.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Plum, Red Plum, Blueberry, Milk Chocolate, Tobacco, Olive, Blackberry Jam, Black Cherry

 **PAIRINGS:** Pairs well with a wide range of foods, from grilled meats and roasted vegetables to hearty stews and strong cheeses.

TANNAT

PRONUNCIATION: TAHN-naht / TA-not





Powerful, tannic variety from southwestern France, taking Texas by storm

CHARACTERISTICS:

Tannat is a very tannic red grape variety that is believed to have origins in southwestern France. It is a mid-budding and mid-ripening variety that is rather vigorous and produces large clusters with small-to-medium-sized berries. Due to its vigor potential, Tannat is generally pruned long and trained vertically on a trellis system. It can be susceptible to mites and leafhoppers if conditions are ideal. Tannat wines are often aged in oak barrels to help soften the tannins and add additional complexity and flavors of vanilla and spice. Tannat has been gaining popularity in recent years and is increasingly being grown in other parts of the world, including the United States and South Africa.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Black Currant, Plum, Licorice, Black Cherry, Blueberry, Dried Fig, Blackberry Jam

 **PAIRINGS:** Pairs well alongside richly marinated, barbecue grilled meats and vegetables.

TEMPRANILLO

PRONUNCIATION: TEM-pra-NEE-yo / TEMP-rah-nee-OH


Spain's most famous grape, responsible for the majority of its famous reds

CHARACTERISTICS:

Tempranillo is a red grape variety that is relatively fertile and native to Spain, where it is grown in many regions of the country, particularly in Rioja and Ribera del Duero. An early-budding and early-ripening variety, it produces medium-to-large-sized compact clusters with small-to-medium-sized, thick-skinned berries. It has been shown to be sensitive to high winds and drought, yet its yield is relatively site and management dependent. It is susceptible to powdery mildew and eutypa dieback, but generally resistant to botrytis bunch rot if conditions are favorable. It is increasingly being grown around the world, including Portugal, the US, and Australia, where it is often made in a more fruit-forward style that emphasizes its ripe, juicy flavors.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Cherry, Dried Fig, Black Cherry, Cedar, Dried Blackberry, Strawberry Sauce, Sour Cherry, Raisin

 **PAIRINGS:** Bolder, aged styles pair nicely with steak, gourmet burgers and rack of lamb. Fresher styles match well with baked pasta and other tomato-based dishes.



TEROLDEGO


PRONUNCIATION: TEAR-AL-DE-go / Ter-AL-di-GO


Well connected, renewed Trentino specialty whose acidity can be tricky to manage

CHARACTERISTICS:

Teroldego is a high-yielding red grape variety from northern Italy traditionally grown on a Guyot system. It is a mid-budding and mid-to-late-ripening variety that produces medium-to-large clusters with small-to-medium-sized berries. It is only slightly sensitive to downy and powdery mildews, but can be highly susceptible to stem desiccation under ideal conditions. Teroldego is a grape variety that is gaining popularity in other parts of the world, including the United States and Australia, where it is being grown in small quantities and made into rich, complex wines that showcase the grape's unique flavors and structure. Overall, Teroldego is a grape variety that offers a unique and distinctive drinking experience for those looking to explore the world of red wine.

 **REGIONS:** Texas High Plains, West Texas

 **DOMINANT FLAVORS:** Wild Strawberry, Blackberry, Blueberry, Black Cherry, Pomegranate, Jam, Tobacco, Vanilla

 **PAIRINGS:** Pairs well with spaghetti carbonara, Boeuf bourguignon, coq au vin, roasted game with wild rice. It both cuts through and complements the richness.



TREBBIANO

PRONUNCIATION: Treb-bee-AH-no / treb-ee-ah-noe




Tuscan variety, also known as Ugni Blanc, may produce more wine than all others

CHARACTERISTICS:

Trebbiano is one of the top white wine grapes grown in both Italy and France. It is a late-budding and mid-to-late-ripening variety that produces large clusters with medium-to-large berries. It can be an extremely vigorous variety with high yields and is adaptable to a large range of sites and training methods. It displays good resistance to powdery mildew and botrytis bunch rot but is susceptible to downy mildew and eutypa dieback. Trebbiano is often used in blends to add acidity and freshness to wines, particularly in regions such as Tuscany and Umbria, where it is blended with other grape varieties to make crisp, refreshing white wines. Overall, Trebbiano is a grape variety that is prized for its ability to add balance and structure to wines and to complement other grape varieties.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** White Peach, Lemon, Green Apple, Seashell, Basil, Citrus, Pear, Honeysuckle

 **PAIRINGS:** Pairs well with hard Italian cheeses, seafood pastas, white pizza, roast chicken and even pesto.

VERMENTINO

PRONUNCIATION: ver-meh-TEE-noh / Ver-MEN-teen-oh





Aromatic, high-quality variety fluorescing in coastal regions in Italy and France

CHARACTERISTICS:

Vermentino is a white Italian variety known for being grown in proximity to the coasts of Italy and France. It is an early-budding variety, and therefore susceptible to late spring frosts. It is an early-to-mid-ripening variety that produces small to medium-sized clusters with small-to-medium-sized berries. It is susceptible to downy mildew and grape berry moth if the conditions are ideal. Vermentino wines are often fermented and aged in stainless steel tanks to preserve their fresh, fruity flavors. Some producers may also use oak barrels to add additional complexity and texture. Overall, Vermentino offers a unique and distinctive expression of the Mediterranean terroir, with its fresh, bright flavors and lively acidity.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Lime, Grapefruit, Green Apple, Yellow Apple, Mango, White Peach, Pear, Daffodil, Almond

 **PAIRINGS:** Pairs with grilled light meats and fish and dishes that highlight green and herbal flavors.

VIIGNIER


PRONUNCIATION: Vee-oh-nee-aye / VEE-own-YAY


Heavily aromatic French variety now making full bodied white wines globally

CHARACTERISTICS:

Viognier is a white variety from the south of France that has increased in popularity within the past five years in Texas. It is an early-budding and mid-ripening variety, which puts it at risk for a late spring frost. It can perform quite well in hot dry regions as long as there is no water stress on the vines. It produces medium-to-large compact clusters with small-to-medium-sized berries. Viognier berries have thick skins and high sugar content but are often low in acid at harvest time. In France, Viognier is often blended with other grape varieties, such as Marsanne and Roussanne, to produce rich, full-bodied wines. Viognier is gaining in popularity around the world for its unique flavors and character and is increasingly being grown in new regions as winemakers experiment with this distinctive grape.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Tangerine, Peach, Mango, Honey Suckle, Rose, Apricot, Pineapple, White Peach, Pear

 **PAIRINGS:** Pairs best with delicate meats or scallops that are flavored with stewed fruit, almonds, citrus or aromatic herbs, such as Thai Basil or Tarragon



ZINFANDEL


PRONUNCIATION: ZIN-fun-dell / zin-FAN-dell


Croatian variety making full-bodied reds, much better known as Primitivo or Zinfandel

CHARACTERISTICS:

Zinfandel is an extremely productive Croatian variety that has many names and has been a pillar of the California wine industry for many years. It is a mid-to-late-budding and mid-to-late-ripening variety that produces mid-to-large clusters with medium-to-large-sized berries. Sometimes berries will not ripen evenly across the cluster. Zinfandel wines are often aged in oak barrels to add additional complexity and flavors of vanilla and spice, as well as to soften the wine's tannins. Zinfandel is a grape variety that is sometimes confused with the Primitivo grape of southern Italy, which is genetically identical to Zinfandel and produces wines with similar flavors and character. Overall, Zinfandel offers a unique and distinctive drinking experience for those looking to explore the world of red wine.

 **REGIONS:** Texas High Plains, West Texas, North Texas, Texas Hill Country

 **DOMINANT FLAVORS:** Blackberry, Strawberry, Peach Preserves, Boysenberry, Raisin, Plum, Jam, Raspberry

 **PAIRINGS:** Pairs well with Moroccan and Turkish spices that embellish the wine's cinnamon-spice subtleties.



TEXAS WINE INDUSTRY

FACTS & FIGURES

 **FIFTH-LARGEST WINE PRODUCING STATE**

 **ONE OF THE OLDEST WINE-GROWING STATES IN THE COUNTRY – SPANISH MISSIONARIES MADE SOME OF THE FIRST RECORDED WINES IN THE 1650s**

 **TEXANS CONSUME ABOUT 70 MILLION GALLONS OF WINE EACH YEAR**

 **400+ WINERIES**

 **9,300 ACRES OF GRAPES**

Texas Hill Country – largest Texas American Viticultural Area (AVA), third largest in the U.S., with 9 million acres, about 1000 acres under vine; 4,200 feet elevation; approximately 18 percent of Texas wine grape production

Texas High Plains – second largest Texas AVA with 8.8 million acres, about 3,000 acres under vine; 4,200 feet elevation; approximately 80 percent of Texas wine grape production

 **GRAPES REPRESENTING TEXAS' TERROIR**

White – Albariño, Blanc du Bois, Chardonnay, Chenin Blanc, Gewürztraminer, Malvasia Bianca, Marsanne, Muscat Canelli, Picpoul Blanc, Pinot Grigio, Riesling, Roussanne, Sauvignon Blanc, Trebbiano, Vermentino, Viognier

Red – Aglianico, Alicante Bouschet, Cabernet Franc, Cabernet Sauvignon, Cinsault, Dolcetto, Grenache, Lenoir, Malbec, Merlot, Montepulciano, Mourvèdre, Nero d'Avola, Petite Sirah, Petit Verdot, Pinot Noir, Primitivo, Ruby Cabernet, Sagrantino, Sangiovese, Syrah, Tannat, Tempranillo, Touriga Nacional

 **MAJOR TOURIST DESTINATION**

2 million tourist visits

\$20.35 billion annual economic impact

AMERICAN VITICULTURAL AREA (AVA) WINE GROWING REGIONS IN TEXAS



El Paso

Texoma
(Montague, Cooke, Grayson
and Fannin counties)

Mesilla Valley
(north and west of El Paso
into New Mexico)

Texas Hill Country

Escondido Valley
(east of Fort Stockton)

Davis Mountains

Bell Mountain
(14 miles northeast of
Fredericksburg off Hwy 16)

Fredericksburg
(in the Texas Hill Country)



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