

Uncork

HOLIDAY MEMORIES

with Texas Wines

Traditional Menu

APPETIZER

Charcuterie Board

Texas Cheese, Sausage, Olives/Olive Oil, Grapes & Figs

Suggested Pairing

Sauvignon Blanc

Chenin Blanc

DINNER

Roasted Turkey

Cranberry Sauce

Sweet Potato Casserole

Mashed Potatoes and Gravy

Sage and Water Chestnut Stuffing

Green Bean Casserole

Rolls

Suggested Pairing

Tempranillo

Sangiovese

DESSERT

Pumpkin Pie

Pecan Pie

Suggested Pairing

Moscato - Sweet White

Black Spanish - Sweet Red



Appetizer



SAUVIGNON
BLANC



CHENIN
BLANC

Dinner



TEMPRANILLO



SANGIOVESE

Dessert



MOSCATO



BLACK
SPANISH

TRADITIONAL MENU

We invite you to uncork the holidays with some of our favorite pairings this season.

FIRST COURSE - CHARCUTERIE BOARD

Texas cheese, sausage, olives, olive oil, grapes and figs

Appetizer Wine Option 1: Sauvignon Blanc

Sauvignon Blanc is a dry crisp white wine that features fresh cut lawn aromatics, tropical tones of guava, and zesty citrus notes of lemon peel. This is a perfect way of cutting through the palate-coating qualities of this Charcuterie offering.

Appetizer Wine Option 2: Chenin Blanc

Full bodied with a crisp sharp finish, Texas Chenin Blanc reflects bright minerality and, with our state's warmer climate, can offer Granny Smith apple notes and hints of quince. This versatile grape pairs well with a broad selection of Charcuterie options.

SECOND COURSE - DINNER

Roasted turkey with cranberry sauce, sweet potato casserole, mashed potatoes and gravy, sage and water chestnut stuffing, green bean casserole, and rolls

Dinner Wine Option 1 - Tempranillo

Tempranillo displays dark red stewed fruit characteristics which complement the roasted qualities of the turkey and highlight the cranberry sauce side. This beautifully complex wine has subtle notes of leather and tobacco. It features medium acidity while finishing with soft dusted tannins.

Dinner Wine Option 2 - Sangiovese

Those with a craving for the darker and spicier side of wines would probably prefer Sangiovese, black fruits like currants, blueberry, blackberry and plum are easily detected on the palate. The versatility of this wine is one of the reasons it's an excellent choice for almost every fall dinner occasion.

THIRD COURSE - DESSERT

Pumpkin pie and pecan pie

Dessert Wine Option 1: Moscato - Sweet White

This honey-sweet option picks up a delightful flinty characteristic in Texas soils, light with sweet orange and Meyer lemon notes. This pairing makes even better sense if you add a dollop of Texas vanilla ice cream.

Dessert Wine Option 2: Black Spanish - Sweet Red

The Black Spanish Grape varietal in its dessert wine form offers easy going and approachable character. This wine offers candied red fruits such as cherries and strawberries which are sure to please those looking for a complement to the custard of a pecan pie or add zip to the whip cream topping on a pumpkin pie.