

ICONIC
TEXAS
FOOD & WINE
PAIRING
guide



Texas Fine Wine
ICONIC TEXAS FOOD & WINE
pairing guide

Texas Fine Wine celebrates Texas Independence Day by sharing some iconic Texas recipes from the new “United Tastes of Texas” cookbook, paired with Texas wines to showcase the diversity of Texas cuisine and terroir.

Texas Fine Wine is a group of five Texas wineries dedicated to making some of the best Texas wines in the state from Texas appellation vineyards. Come visit our wineries or pick up a bottle at your favorite retailer.

Bending Branch Winery and Branch on High – Comfort
Brennan Vineyards – Comanche and at 4.0 Cellars in Fredericksburg
Duchman Family Winery – Driftwood
Pedernales Cellars – Stonewall
Spicewood Vineyards – Spicewood

Go to
TexasFineWine.com
to learn more about
Texas Fine Wine.
Follow us on Facebook,
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A look into TEXAS WINE

Grapes were first cultivated in Texas (near modern day El Paso) by Spanish missionaries who arrived in the 17th century. After the French wine industry was devastated in the 1880s by an insect pest known as phylloxera, T.V. Munson from Denison, Texas, achieved prominence by introducing native Texas grapevine species tolerant to phylloxera into Europe. Munson is still revered today in France and is largely credited for saving the wine industry.

By 1900, Texas had more than 25 wineries, but Prohibition brought an end to industry expansion. Though several wineries went back into business after the passage of the 21st Amendment, only one of these – Val Verde Winery founded in 1883 in Del Rio – remains operational today.

The Texas wine industry is experiencing exponential growth with some 375+ bonded Texas wineries. In 2015, the Texas wine and grape industry contributed \$2.27 billion to the Texas economy. Cheers to Texas wine and all who enjoy it!





PORK CARNITAS

paired with

Texas Tanna[®]

by



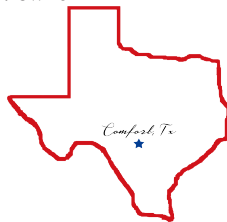
BENDING BRANCH
WINERY

BENDING BRANCH TEXAS TANNAT with Pork Carnitas

Tannat, a native of Southwest France, is known as a tannin powerhouse. This bold, dry wine expresses black cherries and sweet tobacco and has a smoky finish. Texas Tannat® is rustic with a full body that complements the spicy notes in Pork Carnitas. Serve it at large gatherings with friends and family. It's a perfect comfort pairing for a cold Texas night.

“It takes a really big red wine to pair with the complexity of flavor in this traditional Tex-Mex dish. Being the grape with the most tannins, Tannat is one of the few varieties grown in Texas that can stand side by side.”

— Robert W. Young, M.D., Bending Branch Winery winemaker/owner



JESSICA DUPUY & UNITED TASTES OF TEXAS

Tannat paired with Pork Carnitas pg. 167

Anything cooked slow and low is a good friend to Tannat, particularly this pork carnitas recipe. Braised in beer and spices, then crisped up before serving, this taco style dish plays well with the rich notes of Tannat's dried plum and fig, along with warm winter baking spices.



RAJAS CON QUESO

paired with

Dry Rosé

by



BRENNAN
VINEYARDS



BRENNAN VINEYARDS DRY ROSE paired with Rajas Con Queso



The 2015 Brennan Vineyards Dry Rosé is the third vintage of rosé production here in Comanche and the dry rosé style has quickly become a favorite here.

Not only is dry rosé delicious and very food friendly, but Texas's mild winters allow us to enjoy them practically year round; unlike most of the world that consumes them in spring and summer. The delicate and refreshing qualities of this style of wine make it very versatile with food pairings and we personally love pairing this with Rajas Con Queso. This rosé is made from two classic grapes that are prominent in the south of France in the Rhône region. The Texas climate is well-suited for varieties such as these that are so successful in the South of France as we have such similar climates.

Dry Rosé is one of our favorite wines to introduce people to. It is a fun challenge when people see the pink-hued beverage and automatically know that it is not for them. However, their minds are quickly changed when they experience the pleasant fruit flavors of pomegranate and summer strawberries. In the words of our winemaker, Todd Webster, "If you aren't drinking pink, you have no one to blame but yourself"

JESSICA DUPUY & UNITED TASTES OF TEXAS

Dry Rosé paired with Rajas Con Queso pg. 207

This queso is creamy and indulgent with just a little bit of spice, a perfect fit for the fruity-yet-bone-dry palate of the Brennan Vineyards Rosé. A bowl of warm red summer fruit dusted with confectioner's sugar and lemon zest, a delicious wine.



**BRENNAN
VINEYARDS**



HONEY FRIED CHICKEN

paired with

*Texas
Viognier*

by



PEDERNALES
CELLARS



PEDERNALES TEXAS VIOGNIER

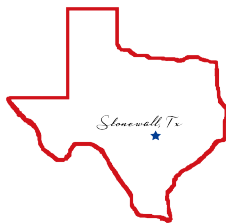
paired with **Honey Fried Chicken**

2015 is the eighth vintage for Pedernales Cellars' Viognier. The 2015 vintage shows vibrant aromas of candied lemon, green apple, peach, honey and floral hints. These aromas are highlighted by the balance of crisp acidity and a full-bodied mouthfeel.

The acidity and aromatics of our Viognier make this wine a perfect pairing for many of your favorite fried food recipes. The acidity refreshes your palate and gets it ready to enjoy the next bite, while the aromatics of our Viognier help pop the delicious flavors found in many fried foods: spices, herbs, citrus, honey, butter, etc.

“Viognier is my favorite wine to serve at parties because it’s easy for so many types of wine drinkers to enjoy.”

– Cecilia Barretto, Brand Ambassador for Pedernales Cellars



JESSICA DUPUY & UNITED TASTES OF TEXAS

Viognier paired with Honey Fried Chicken pg. 84

Crisp with bright acidity, the structure of this wine lifts the crunchy chicken from the palate and the floral honeysuckle aromas work beautifully with the honeyed accents of the chicken.





CILANTRO-SERRANO
CHIMICHURRI
REDFISH

paired with

Vermentino

by

DUCHMAN

★
FAMILY WINERY

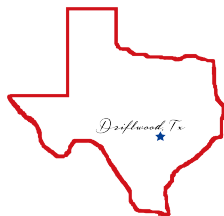


DUCHMAN VERMENTINO

paired with **Redfish with Cilantro-Serrano Chimichurri**

Vermentino is commonly thought to be Spanish in origin. Although it is currently grown in several countries around the Mediterranean, its best known examples come from northern Italy and the island of Sardinia, where the wines are crisp, citrusy and generally unoaked.

The Duchman Family Vermentino that hails from the Texas High Plains presents a complex and lively palate with notes of grapefruit, lime zest, and subtle minerality. Beautiful acidity makes this a very food friendly wine, and for the redfish with cilantro chimichurri, Vermentino provides an excellent complement to the herbaceous sauce and highlights the delicate fish. This combination would be perfect for an outdoor dinner party in the warmer months of the year, which is most months in our neck of the woods.



JESSICA DUPUY & UNITED TASTES OF TEXAS

Vermentino paired with Redfish with Cilantro Serrano Chimichurri pg. 122

Crisp and vibrant, this Vermentino is a perfect sidekick to this redfish with chimichurri offering a lift to the smokiness of the grilled fish and a halt to the heat from the serrano peppers.

DUCHMAN
FAMILY WINERY



TEXAS STRIP STEAK

paired with
Tempranillo

by



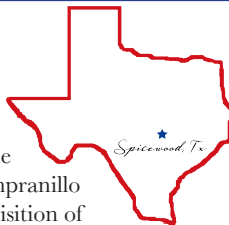
SPICEWOOD VINEYARDS



SPICEWOOD TEMPRANILLO

paired with Texas Strip Steak

Spicewood Vineyards has a great love affair with regards to Tempranillo. Owner Ron Yates fell in love with wine and realized he wanted to pursue that passion as a career in the motherland of Tempranillo production: Ribera Del Duero. Upon his return to Texas and acquisition of Spicewood Vineyards, he is telling the story of Texas wines with an ode to Old World Tempranillo production.



The 2014 Spicewood Tempranillo comes from their Texas Hill Country Estate. It is a true Tempranillo, in that it is derived of 100 percent Tempranillo grapes, no blending needed. This wine is rich in lush nuances of black cherries and peppercorns accompanied by flavors of rich mocha and ripe black plum.

“To me, Tempranillo is the grape of Texas. In my estimation, it has been the grape that has helped Texas gain a seat at the table with other respectable winemaking regions of the world. Tempranillo is also the reason I came back from Spain intent on making wine in Texas. Without my love for Tempranillo, I most likely would not be in the grape growing or winemaking business. The grape is capable of making work class wines in Texas, and holds up well to many styles of winemaking.” - Ron Yates

JESSICA DUPUY & UNITED TASTES OF TEXAS

Tempranillo paired with Texas Strip Steak pg.139

Bold, earthy, and smokey are really the best ways to describe this pairing—and I’m not just referring to the wine. This Tempranillo adds to the juiciness of a Texas strip with its rich black and red fruit on both the nose and the palate, but offers a leathery grip that makes suits the fattiness of this cut to a T.



SPICEWOOD VINEYARDS



LEMON LAVENDER POUND CAKE

paired with
Viognier



SPICEWOOD VINEYARDS



BRENNAN
VINEYARDS

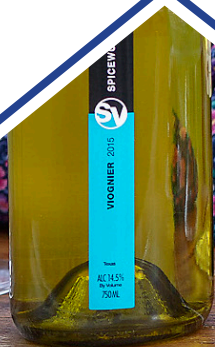


BENDING BRANCH
WINERY



PEDERNALES
CELLARS

DUCHMAN
FAMILY WINERY



VIOGNIER

paired with Lemon Lavender Pound Cake

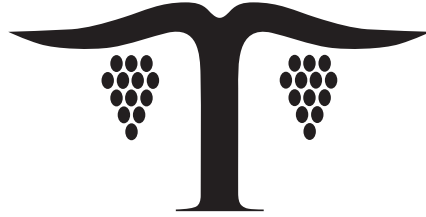
It is rare to find a grape that all of the Texas Fine Wine wineries produce, but Viognier takes the cake. This grape is well known for its production in the Rhône, but arguably its second home is here in Texas. Not only does it produce a fantastic and lush white wine, but it is an easy fit for many types of wine drinkers to enjoy. The aromatics on Viognier are attractive to Riesling and Sauvignon Blanc drinkers. Chardonnay lovers enjoy the full-bodied mouthfeel of Viognier. Sweet wine lovers can appreciate the floral, honey, peach aromas and dry wine lovers appreciate the balance found in the dry finish of most Viogniers.

JESSICA DUPUY & UNITED TASTES OF TEXAS

All Viognier with Lemon Lavender Pound Cake pg. 46

Fragrant with notes of honey, herbs and vanilla bean, it may seem like we're describing this decadent pound cake. In fact, they're some of the best descriptors for Viognier, which is why the two together is a match made in heaven.





TEXAS FINE WINE

texasfinewine.com

