

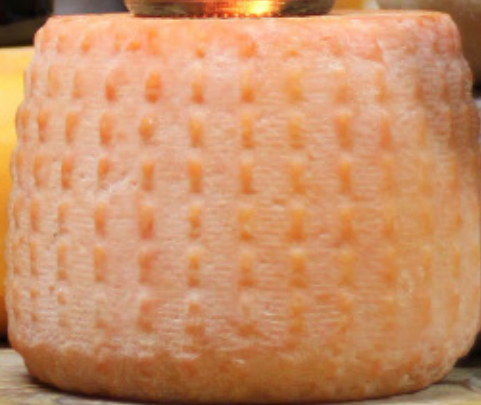


TEXAS FINE WINE

EST. 2014

Cheese & Wine

PAIRING GUIDE



Texas Fine Wine



ABOUT TEXAS FINE WINE

Established in 2014, [Texas Fine Wine](#) is a group of four highly respected wineries making quality, benchmark wines from Texas grapes, sharing exceptional winery experiences and providing excellent guest services. Texas Fine Wine includes Bending Branch Winery in Comfort, Duchman Family Winery in Driftwood, Pedernales Cellars in Stonewall and Spicewood Vineyards in Spicewood.

Our wineries take great pride in sourcing grapes from estate vineyards as well as working with some of the best growers around the state to secure exceptional fruit. Our experienced winemakers seek to make world-class wines that reflect the climate, terroir and spirit of Texas.

Texas Fine Wine



ABOUT TEXAS CHEESE

While Texas is the fifth-largest dairy state in the nation and home to nearly 100 creameries, it is increasingly becoming known specifically for the production of artisan or handmade cheeses by smaller-scale cheesemakers. From cow milk dairies on the open, flat pastures of North Texas to the goat milk creameries of the Texas Hill Country, the Texas landscape provides a diversity of terroir that affects cheese production, similar to winemaking. Like Texas grape growers and wineries, Texas cheesemakers are passionate about the land, animals and milk that result in award-winning cheeses that often reflect the season.

Texas Fine Wine



Cheese Pairing Guide



BENDING BRANCH TANNAT FRIZZANTE PAIRED WITH PURE LUCK FARM & DAIRY 'JUNE'S JOY'

These lively bubbles with notes of strawberry and citrus zest will create a dance party on your palate when paired with this herbaceous goat's milk cheese.



When in doubt – bubbles! Because cheese is rich in fats and coats the palate, the effervescence of sparkling wines helps lift the fats off the tongue, aromatizes the tasting and leaves you wanting more.

Bending Branch Winery, Comfort
Bending Branch Winery embraces sustainable growing and winemaking practices, recently winning top honors at the inaugural Texas Sustainable Winegrowing Competition. It is known for its intense wines – from the high acidity of Picpoul Blanc to bold Tannat.

Pure Luck Farm & Dairy, Dripping Springs

This family farm and goat dairy specializes in nationally awarded cheeses by cheesemaker Amelia Sweethardt. Named after their son, June's Joy is a fresh goat cheese seasoned with honey, black pepper and thyme.





Cheese Pairing Guide

DUCHMAN ★ FAMILY WINERY

DUCHMAN SANGIOVESE PAIRED WITH RIVER WHEY CREAMERY 'INDIGO RIDGE'

The light red with notes of cherry and cranberry brings out the fruity and tangy notes of the cheese. Enjoy with a trail mix of dried cherries and nuts.



Pair complimentary flavors when pairing wine and cheese. i.e. fruity with fruity and acid with acid.

Duchman Family Winery, Driftwood

Duchman Family Winery specializes in Italian varieties, producing wines that show precision, character and balance. Its single-vineyard wines focus on pure expression of fruit and Texas terroir.

River Whey Creamery, Schertz

Cheesemaker Susan Rigg is dedicated to sustainability and transparency. She sources raw cow milk for her Indigo Ridge, an aged cheese made in the Gouda style with Gruyère flair.





Cheese Pairing Guide



PEDERNALES CELLARS

PEDERNALES GSM PAIRED WITH EAGLE MOUNTAIN FARMHOUSE CHEESE 'GRANBURY VINTAGE'

This big red blend with notes of strawberry, cherry, blueberries and leather can stand up to this extra-aged version of Granbury Gold that has a berry-like sweetness and biting sharpness.



Pair similar body and textures: aged cheeses and can stand up to bigger, bolder red wines.

Pedernales Cellars, Stonewall

Pedernales Cellars is Texas' premier boutique winery, specializing in Spanish and Rhone style wines. Its award-winning Texas Tempranillo and Viognier are benchmarks for these varieties in the state.

Eagle Mountain Farmhouse Cheese, Lipan

Former attorney turned cheesemaker David Eagle uses raw milk from Brown Swiss cows for his aged cheeses. Granbury Vintage is his extra-aged gouda-style cheese.





Cheese Pairing Guide



SPICEWOOD VINEYARDS

SPICEWOOD TEMPRANILLO PAIRED WITH VELDHIJZEN CHEESE 'FAT TAILED TOMME'

This medium-bodied red with notes of plums, blackberries and ground pepper pair perfectly with this Manchego-style cheese that's nutty with spice notes.



Look for pairings that elevate each other. Like a perfect dance, neither partner should outshine the other. Instead, together they blend seamlessly to create a third sensational flavor.

Spicewood Vineyards, Spicewood

A boutique winery focused on producing estate wines from 32 acres and a nearby 10-acre vineyard in Round Mountain, Spicewood Vineyards is one of the oldest Hill Country wineries. It specializes in Tempranillo and other Rhone-style wines.

Veldhuizen Cheese Shoppe, Dublin






Operated by Stuart Veldhuizen's family, the Veldhuizen farm includes both dairy cows and sheep. One of the only sheep milk cheeses available in Texas, Fat Tailed Tomme is named after the Awassi breed of sheep and offers nutty, leafy green and earthy notes.



Tips to Pair Like a Pro



Cheese Pairing Guide

-  When in doubt – bubbles! Because cheese is fatty and coats the palate, sparkling wines help lift the fats off the tongue and leave your palate fresh.
-  Goat milk cheeses pair best with dry and/or fruity whites; sheep milk cheeses with big reds; and cows milk cheese are quite versatile.
-  Pair complimentary flavors like fruit with fruit or acid with acid. Alternatively, pair contrasting flavors that work well together, like a sweet or off-dry wine with a salty blue cheese.
-  Look for pairings that elevate each other. Together the wine and cheese create a sensational third flavor.
-  Pair similar body and textures. Heavier cheeses can stand up to bigger, bolder red wines.



Goat Milk Cheeses - Usually acidic, minerally, tangy, sometimes citrus zest notes. As they age, they can also take on a butterscotch note. Often pair well with dry and/or fruity whites and rosés.

Sheep Milk Cheeses - Nutty, rich, decadent. While big reds with a lot of tannin can often overpower cheese, aged sheep milk cheeses can stand up to their weight. Give it a shot!

Cow Milk Cheeses - While these are the most versatile, they're often known for being grassy and buttery. For these, look to pair the style and age of the cheese with the wine.

Thank you Antonelli's Cheese for the fabulous Texas cheese selections and tips to pair wine and cheese like a pro!

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DO GOOD. EAT GOOD.

ABOUT ANTONELLI'S CHEESE

Antonelli's was founded in Austin in 2010 after the husband and wife team, John and Kendall, made a honeymoon decision to quit their jobs.

Today, [Antonelli's Cheese](#) operates a cut-to-order cheese and pairings shop, hosts virtual and in-person tasting events, operates a monthly cheese club with nationwide shipping, provides daily cheese and charcuterie trays, and sources and distributes artisan foods across Texas for restaurants and grocers. The award-winning team of Certified Cheese Professionals is guided by their mission to Do Good. Eat Good.

