

FOR IMMEDIATE RELEASE



## TOAST TEXAS WINES AS THE CENTERPIECE OF YOUR HOLIDAY MEAL

### Pour on the Spirit of Texas This Holiday Season

AUSTIN, Texas – Nov. 14, 2007 – The holidays are a time for traditions, and the holiday table is where our traditions come to life. This season, why not add a new tradition to your holiday repertoire? In true Texas fashion, serve [Texas wine](#) with your meal—whatever it is—and add the spirit of the Lone Star State to your celebration. After all, the Texas wine industry has caught the eye – and nose and taste buds – of connoisseurs around the world, and this holiday season is the perfect time to introduce yourself to Texas wines.

However, holiday feasts can present challenging [wine pairings](#). Whether your Thanksgiving bird is slow-roasted or deep-fried, or your Christmas tamales are savory or sweet, experts say pairing holiday favorites with the perfect Texas wine is as easy as (pecan) pie.

“While the increasing quality is certainly attention-getting, I’m really attracted by the maverick spirit and lack of pretentiousness in Texas wines,” said Texas sommelier Craig Collins. “You don’t have to be a wine connoisseur to enjoy wine, especially in Texas, and the holidays are a great time to learn about the way different foods and wines complement each other.”

Collins recommends serving two or three different wines with the same entrée in the same course. That way, a white wine lover can enjoy the same dish as a red wine lover. By offering more than one wine, a host can appeal to different tastes and encourage guests to try new wines. A Texas Viognier, Collins explained, is one of the strongest grape varietals growing in the state and makes a good choice for traditional menu items like turkey.

Aside from Viognier, many grape varietals are grown in Texas. In fact, Texas is the nation’s fifth largest wine-producing state with eight appellations (two of which are among the nation’s largest), more than 130 wineries and a wealth of acclaimed wine festivals.

You can offer a solid red or white table wine — or both — to accompany the main meal, but pair a unique Texas wine with a unique appetizer or dessert. For example, pair chocolate with a Texas Port and vanilla ice cream with a Texas Sherry or Muscat.

Still looking for that classic holiday pairing? Here are a few guidelines when selecting your Texas wines for the holiday table:

-more-

- As a rule, avoid very heavy wines that will overpower the food. However, very light wines often won't stand up to a big, rich holiday feast.
- Choose a Texas wine that complements the strongest flavor on the plate (think spicy dressing or cranberry sauce)
- Select a wine with a little residual sugar and lower tannins if you're serving several spicy or sweet dishes
- Check your guest list—sometimes it's easier to pair wine with people than with food
- Consider serving different wines with the appetizers, entrees and desserts
- Open two or three Texas wines at dinner to give your guests more options

For additional pairing information and a contact list of Texas wineries go to [www.gotexanwine.org](http://www.gotexanwine.org), or call the Texas Department of Agriculture at (866) 4TX-WINE.

### (Sidebar)

#### Holiday Texas Wine Pairings

The holidays offer a smorgasbord of opportunities for pairing with Texas wines — be it classic whites, robust reds, or a sparkling wine or festive rosé. The following are popular Texas wines that pair well with traditional holiday fare.

Menu Item	Wine Pairing
<b>Meats</b>	
Beef Tenderloin	Barking Rocks Winery Casena, 2004
	Bluff Dale Vineyards Cabernet Sauvignon, 2002
	Singing Water Vineyards Texas Reserve Merlot/Cabernet Sauvignon, 2005
Duck	Bruno & George Holiday Blueberry Wine
	Sandstone Cellars 2005 "II"
Quail	Sandstone Cellars 2005 "II"
Pomegranate Game Hens	Flat Creek Estate Primrosetti Seco 2006
Pork Roast	Alamosa Wine Cellars Syrah, 2004
	Sandstone Cellars 2006 "III"
Prime Rib	Triple "R" Ranch & Winery "Big Red" Cabernet Sauvignon, 2004
Rack of Lamb	Alamosa Wine Cellars Syrah, 2004
	Sandstone Cellars 2005 "II"
Roast Suckling Pig	Haak Vineyards & Winery Tempranillo, 2006
Seared Salmon	Barking Rocks Winery Little Red Wine in Hood
Short Ribs	Sandstone Cellars 2006 "III"
Tri-Tip	Sandstone Cellars 2006 "III"

Turkey	Alamosa Wine Cellars Grenache Rose' Sec, 2002
	Brennan Vineyards Viognier, 2006
	Dry Comal Creek Vineyards White-Black Spanish
	Llano Estacado Riesling
	Sandstone Cellars 2005 "II"
	Singing Water Vineyards Sweet Lupe (semi-sweet Merlot), 2005
	Triple "R" Ranch & Winery "Whitetail" Chardonnay, 2005
Venison	Alamosa Wine Cellars Syrah, 2004
<b>Side Dishes</b>	
Sweet Potatoes/Yams	Dry Comal Creek Vineyards Sauvignon Blanc, 2006
	Haak Vineyards & Winery Tempranillo, 2006
	Singing Water Vineyards Sweet Lupe (semi-sweet Merlot), 2005
Cheese Risotto	Barking Rocks Winery Little Red Wine in Hood
Corn Hash	Barking Rocks Winery Casena, 2004
Tomato & Eggplant with Pasta, Pizza	Bluff Dale Vineyards Sangiovese, 2004
Cranberries/ Cranberry Sauce	Singing Water Vineyards Sweet Lupe (semi-sweet Merlot), 2005
<b>Desserts</b>	
Dark Chocolate, Brownies	Bruno & George Yellow Jacket Raspberry Wine
	Llano Estacado Cellar Select Port
	Flat Creek Estate Port
Fruit Cookies	Flat Creek Estate Port
Pecan Pie	Dry Comal Creek Vineyards White Port
Assorted Chocolates	Haak Vineyards & Winery Madeira Jacquez, 2003
Walnuts	Haak Vineyards & Winery Madeira Jacquez, 2003

Contact: Jenny Gregorcyk, TateAustinHahn for TDA Wine Marketing  
(512) 344-2037  
[jgregorcyk@tateaustinhahn.com](mailto:jgregorcyk@tateaustinhahn.com)

###