



UNCORKING THE SECRETS OF
★ ★ ★
TEXAS WINES

www.GOTEXAN.org

ONE MINUTE WINE GUIDE

Breathing: Before serving wines, they need to be exposed to air or allowed to breathe to improve their flavor. Opening the bottle one hour before serving is recommended; older wines (around 20 years) need less than one minute. Pouring wine into a glass accelerates the breathing process.

Pouring: A wine should appear clear, not cloudy. A red wine will range in color from purple to garnet, with the slightest hint of brown if it is more than six years old. A white wine will appear golden or even have a pale green tint.

Bouquet: To fully appreciate a wine's aroma (also called "nose"), gently swirl the wine in a glass a few times to release its fragrance. Most flavors of wine, such as cherry or citrus, are actually experienced through the mechanics of smell.

Tasting: Elements such as sweet, acidic, salty or bitter are tasted on different areas of your tongue.

ONE MINUTE WINE GUIDE (CONT.)

To fully experience these tastes, roll the wine around in your mouth.

Storage: Ideally, a wine should be stored on its side at a temperature of 55°F, but most wines will keep perfectly at up to 70°F. A wine's worst enemies are heat and fluctuations in temperature.

DID YOU KNOW?

- The Texas wine and grape industry is more than 300 years old. Spanish missionaries established the first vineyard in Texas in 1662 near El Paso.
- Texas is the fifth-largest wine producing state in the nation and is home to more than 110 wineries.
- The Texas wine industry has an annual economic impact of about \$200 million on the Texas economy and supports about 2,000 jobs.



Texas Department of Agriculture
P.O. Box 12847 • Austin, Texas 78711

GO TEXAN. (866) 4TX-WINE • www.GOTEXANWINE.org

COMMON TASTE DESCRIPTORS OF TEXAS WINE VARIETALS

Blanc du Bois: citrus accents with orange, peach, apricot and pear.

Cabernet Sauvignon: plum and currant fruit, oaky.

Chardonnay: pear, peach flavors.

Chenin Blanc: clean notes of peach, melon and citrus.

Gewurtztraminer: somewhat spicy with fruit and floral overtones.

Merlot: cherry with hints of cedar.

Muscat Canelli: light, fragrant of melon, green grapes.

Nouveau Jacquet: fruity with notes of raspberry, cranberry and cherry.

Pinot Grigio: light, dry and crisp with citrus, pear, pineapple and peach.

Pinot Noir: generous cherry, berry flavors.

Port: rich and sweetly toned with a chocolate and plum quality.

Riesling: honey-like flavors with orange and pineapple.

Sangiovese: smooth, clean and punctuated with raspberry, cherry and spice.

Syrab: spicy bouquet with berry, plum and oak accents.

Semillon: apples and honey.

Viognier: hearty with notes of anise, tangerine, fig, apricot and peach.

Zinfandel: spicy, wild berry and plum.

WINE & FOOD COMBINATIONS

White Wines

Muscat Canelli
Riesling
Semillon — spicy Southwestern food, Asian food, roasted pork

Chenin Blanc
Sauvignon Blanc — delicate fish dishes
chicken dishes

Chardonnay — veal, pork or chicken with white wine or cream sauces

Gewurtztraminer — grilled fish, lobster, pasta

Viognier — swordfish, crab, shrimp, poultry

Pinot Grigio — salmon, oysters, mussels

Blanc du Bois — poultry dishes, cheese, pasta

Food Pairings

Red Wines

Pinot Noir
Zinfandel — duck, quail and other wild game

Cabernet Sauvignon — steak and most beef; pork

Merlot — wild boar, cheddar and bleu cheese

Sangiovese — tuna, hamburgers, pork chops, veal, wild game

Nouveau Jacquet — cheese, fruit, steak, barbecue

Syrab — roast, lamb, wild game

Port — chocolate, fruit, desserts

Food Pairings

RECOMMENDED CHILLING TIME

Wine Style

Refrigeration Time

Medium-Dry Whites 4 hours

Dry Whites 1.5 hours

Light to Medium Reds .5 hours

Full-Bodied Reds Serve at room temp.