



Chef Ross Burtwell working in the kitchen at Cabernet Grill. (Photo Frederic Covo)

CABERNET GRILL

ONE OF AMERICA'S "100 BEST WINE RESTAURANTS"

BY ANGELA COVO AND FREDERIC COVO

October is Texas Wine month, and the accolades just keep rolling in. The latest recognition is a huge win for the Texas wine industry and the creative gastronomy of our region. In August, Wine Enthusiast magazine added Cabernet Grill to their list of 100 Best Wine Restaurants – particularly rewarding, since Cabernet Grill is one of the first restaurants to feature a 100 percent Texas wine list, and well deserved.

Offering an all-Texas wine list since 2006, Cabernet Grill features more than 115 different Texas wines and stocks more than 1,200 bottles in inventory. They maintain the largest Texas wine menu in the country.

Wine Enthusiast creates the list after visiting restaurants coast-to-coast to find the best experiences in wine-focused dining across the country. The highly anticipated list, released in June and published in the print edition in August, is carefully curated and well respected.

"We are honored to be named one of America's top wine

restaurants given our focus on being truly local in every sense of the word,” Chef Burtwell said. “We strive to capture imaginative flavors and innovative wine and food pairings to create an exceptional Texas wine experience for our guests who visit the Texas Hill Country.”

Located in historic Fredericksburg, Chef Burtwell opened Cabernet Grill in 2002, building a loyal following and reputation for inventive Hill Country cuisine and, of course, the most extensive, all-Texas wine list in the country.

His culinary career spans nearly three decades and he’s no stranger to the local food movement. He believed in serving seasonal and locally sourced menus long before it was fashionable. And the menu and wine list at Cabernet Grill truly reflects that effort and Texas Hill Country cuisine, from the Wild Organic Arugula Salad with Texas goat cheese to the Tejas Mixed Grill with steak, Texas Quail, Oak-Smoked Pork Tenderloin and more.

The “100 Best” recognition also underscores that Texas, the fifth-largest wine state in the U.S., is creating some great vintages. Chef Burtwell and Cabernet Grill Wine Director Elizabeth Rodriguez always believed it was important to take advantage of our Texas terroir.

“From the get-go, we wanted to be all in and support this fast-growing, young industry,” Ms. Rodriguez said. “Our customers have proven time and time again that they enjoy Texas wines – in our first year offering an all-Texas wine list, we saw wine sales increase by 28 percent. We never looked back.”

Since 2005, she’s worked diligently to build that list, which now includes about 40 different Texas wineries. Chef Burtwell also works with local vintners, grape growers, farmers and craft beer and spirits entrepreneurs to highlight the best food and wine that Texas has to offer – carefully pairing wines to the outstanding menu at Cabernet Grill.

Our own dining experience at Cabernet Grill was truly outstanding and memorable, but to really enjoy and take advantage of the great food and ambience, consider spending a day or two at Chef Burtwell’s Cotton Gin Village Lodging right on the property.

The Cotton Gin Village features seven charming and beautifully appointed 19th Century log cabins. An elegant and comfortable bed and breakfast lodging, where you can expect a delicious, hot scratch-made breakfast delivered to your door.

If you can’t get up to Fredericksburg right away, Chef Burtwell featured some of his favorite recipes in a cookbook, “Texas Hill Country Cuisine: Flavors from the Cabernet Grill Texas Wine Country Restaurant,” which was published in 2014. But try to visit yourself – this is a quick get-away we’re certain will exceed your expectations.

Cabernet Grill is open only for dinner service, Tuesday through Saturday, 5 p.m. to close. Reservations are accepted for the dining room, outdoor dining is on a first-come, first-served basis. To learn more, visit www.cabernetgrill.com. For reservations, call 830-990-5734. They can give you more information about staying at the Cotton Gin Village, too.



The quail dish is a favorite mentioned in the Best 100 List. (Photo courtesy)



Breakfast at Cotton Gin Village (Photo by Frederic Covo)



Cotton Gin Village (Photo courtesy)