

SRIRACHA
TEXAS
GULF SHRIMP
CAKES

paired with
Roussanne
by



BRENNAN
VINEYARDS



KEY LIME
TEXAS
GULF SHRIMP
PENNE

paired with
Sauvignon Blanc
by



SPICEWOOD VINEYARDS



TEXAS FINE WINE

TEXAS
GULF SHRIMP & WINE
PAIRING
guide



Gulf shrimp contains no saturated fat, are power-packed with essential amino acids and have just 7 calories per medium-sized shrimp.



Texas Gulf shrimp recipes are available at GOTEXAN.org, and wine information at TexasFineWine.com.



A crisp and refreshing white with notes of ripe yellow peaches and gala apples.



100% estate Sauvignon Blanc with notes of pineapple, citrus and refreshing minerality and zest.



Thank you to Chef John DeMers and the Fischer & Wieser Culinary Adventure Cooking School for the Texas Gulf shrimp recipes.

TEXAS
GULF SHRIMP
PESTO RICE

paired with

Comforlage

by



TEXAS
GULF SHRIMP
ROLL

paired with

Trebbiano

by



BALI BBQ
TEXAS
GULF SHRIMP &
NOODLES

paired with

Dry Rose

by



The Texas Gulf shrimp industry is one of the most sustainable fishing industries in the world.



Texas lands approximately 45 million pounds of shrimp each year.



Look for “Texas Gulf Shrimp” or “wild shrimp, harvested in the United States” on shrimp labels.



A dry, full-bodied Roussanne with stone fruit aromas and good acidity.



One of the most widely planted varieties in the world, Trebbiano offers exotic fruit aromas and a clean, fresh finish.



A blend of Grenache, Cinsault, Mourvèdre and Syrah, with notes of white peach, lemon peel, grapefruit, ginger and fresh herbs.