



## *Tasting Texas*

Mariana and Ross Burtwell made a bold decision. At Cabernet Grill, their fine dining restaurant in Fredericksburg, Texas, the wine list would exclusively feature Texas wines. Wine Director Elizabeth Rodriguez says it was a natural choice. "Here we are surrounded by beautiful vineyards and delicious wines. What better choice to pair with Texas cuisine than Texas Wine. When you visit Tuscany or Burgundy, you drink the local wine because it pairs perfectly with the local dishes. We believe the same can be said for Texas." She's right. When Chef Burtwell's dishes started coming to the table it was clear that his classical training had been greatly influenced by his long career in Texas kitchens. Little touches of Texas were everywhere. From his judicious use of mesquite smoke to his love of local beef and quail, the terroir of the Lone Star State shone through. I lost count of how many courses we enjoyed as we meandered through and off his menu. Maybe it was the expertly paired wines with each course, maybe it was the rustic-yet-refined atmosphere but the evening is now a gauzy blur of pleasures that I want to experience again.

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