



# HUBER WINE CLUB

## FALL 2015 SWEET WINE SELECTION

### \*LIMITED EDITION\* SPICED APPLE

You asked, and we answered! Our Annual release of Spiced Apple wine is so popular that we want to make sure our Club members get a bottle. This deliciously crisp and juicy wine — made from Huber's own Estate Grown apples — is truly Autumn in a glass. Spicy and sweet, with hints of cinnamon, nutmeg, and clove, it is perfectly balanced and ideal chilled on its own, or heated with a splash of brandy for an instant Fall warm-up! Or try the recipe, below, a delicious twist on roasted pork.

### HWC DANA'S SWEET TRAMINETTE

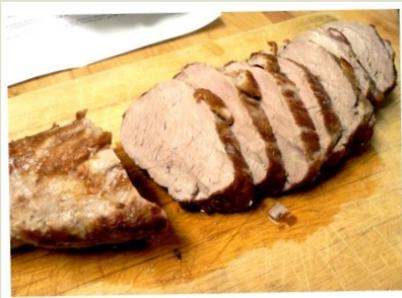
The end of Summer marks the beginning of "Traminette Season." Still warm temperatures and the Holidays on the horizon, now is the time to reach into the cellar for this fruity, lush white wine. This Award-Winning bottling (available exclusively to HWC members) comes straight from Dana's Vineyard to your table, which means it is no ordinary Traminette! Made from grapes harvested out of the vineyard adjacent to the Huber Family home, this wine has Ted Huber's attention from day one on the vine. The label features a hand-painted original from our own graphic designer and artist, Ellie Thomas. A true family favorite, destined to become one of yours, too.

This sweet gem of a wine starts off with a smooth honeyed nose and leads to the characteristic notes of rose petal and peach. Softer and with more pronounced florals than its Dry sister wine, it still maintains a pleasant tang on the finish. Perfect with lighter fare like summer salads and grilled chicken or vegetables.

### RUBY PORT

With Fall just around the corner, now is the time to start thinking about those late evenings on the porch or by the fire. Ruby Port is the perfect companion to winding down, with its earthy sweetness and rich, robust flavor. Sip it slowly, and savor the Chambourcin flavor combined with lush oak and vanilla from the aging process. An opened bottle (just be sure to replace the cork) will keep nicely at room temperature for several months, so don't rush it! Share with friends and some after-dinner cheeses or (my favorite!) dark chocolate.

### SPICED APPLE ROASTED PORK



#### **Ingredients**

3-4 lb Pork tenderloin  
1 1/2 C Huber's Spiced Apple Wine (res. 1/2 C)  
1 1/2 C Huber's apple cider  
2 tbsp. lemon juice  
2 tsp grainy mustard  
2 cloves garlic  
1 onion, chopped fine  
2 tbsp. butter  
2 tbsp. brown sugar

#### **Instructions:**

Place pork loin in a large glass baking dish with lid. Mix all remaining ingredients except butter and brown sugar and pour over pork loin. Cover and refrigerate overnight, turning once or twice to coat.

Remove pan from refrigerator and bring to room temperature while preheating oven to 350. Cook 2 1/2 hours, uncovered. Remove pan and pour juices into saucepan with reserved 1/2 cup cider., butter, and brown sugar. Heat through and serve as sauce over pork with a glass of Huber's Spiced Apple Wine.