



HUBER WINE CLUB

FALL 2017 SWEET WINE SELECTION

LIMITED EDITION SPICED APPLE

Once again, our Annual release of Spiced Apple wine has been allocated 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! Always welcome at a bonfire or Fall picnic, this wine also makes a great cocktail. Try our ever-popular Spiced Apple Sangria for your next Fall party!

*LIMITED RELEASE * SWEET VIGNOLES

This version of our Vignoles was released for the first time last year, and was an instant classic! Sweet Vignoles is ever-so-slightly sweeter than our standard Vignoles, the reduced acidity highlights the fruit flavors found in this pretty grape. With notes of citrus fruit and sweet melon, and a pleasant, smooth finish, you will want to enjoy this one (well-chilled) with grilled chicken or fish dishes, or try the recipe below, ideal for a late-Summer or early-Fall gathering!

*HWC EXCLUSIVE * 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.

SPICED APPLE PORK WITH APPLES



Ingredients

- 1 1-1/2 to 2-1/2 pound pork tenderloin
- salt and pepper, to taste
- 3 tablespoons oil
- ½ cup brown sugar
- 3 tablespoons dijon mustard
- 1 tablespoon minced garlic
- 1/4 cup Huber's Spiced Apple wine
- Sliced apples

Instructions: Season pork loin with salt and pepper. Mix oil, brown sugar, mustard, and garlic, then run onto pork loin. Heat cast iron skillet with additional oil over medium high heat. Cook pork loin, turning every 3-4 minutes, for approximately 12 minutes. Add sliced apples to pan and continue to cook for 6 minutes, turning and stirring once. Add Huber's Spiced Apple wine, reduce heat to medium and continue to cook until pork is cooked through (about 5 more minutes). Serve with a glass of Huber's Spiced Apple wine.