



HUBER WINE CLUB

SUMMER 2015 DRY WINE SELECTION

Enclosed you will find the Summer 2015 Huber Wine Club Dry wine selection, chosen for you by our Master winemaker. We are also including informative tasting and pairing notes for each wine. Cheers!

2013 CHAMBOURCIN

The newest Chambourcin vintage has only been on our shelves a few weeks and already it is very popular! It is no wonder, since this versatile grape is the perfect balance between fruity and woody, between light and lush. With just the right amount of Tannin, this is a great warm weather go-to dry red and a terrific dinner party table wine. Or put a new twist on this old favorite by mixing up a batch of Spanish-Style Red Sangria (recipe below). A guaranteed crowd pleaser!

STELLA DI LUCE

We have once again included this Annual favorite in the club Selection for our Wine Club to enjoy. Year after year, this Chambourcin based dry rose continues to please the palate by perfectly blending the fruit and floral characters you have come to expect. This vintage is heavy on the cherry, with strawberry lingering in the background, plus a hint of rose petal on both the nose and tongue. Delicious and distinctive, there is very little this wine will not complement. Pork dishes with fruit sauces (think cherry or apricot) would be a great choice, as would spicy chicken. Just make sure the wine is served well-chilled to bring out the best flavor.

DRY VALVIN MUSCAT

Don't let the name fool you. While most wines made with the Muscat grape are sweet, this one is nothing but dry and delicious. Without the sweetness you can truly taste all the beautiful fruity notes the grape holds. Characteristic peach and orange blossom notes finish with a pleasant lingering acidity that will keep you going back for more. Clean and crisp through and through this wine is a natural for outdoor dining. A terrific accompaniment to grilled foods., like chicken or pork, or even a light artisan pizza or fresh summer salad.

RED WINE SANGRIA

4 parts dry Red Wine (like Huber's Chambourcin)
1 part simple syrup
1/2 part Starlight Distillery Brandy
1 part orange juice
Assorted cut fruit, like strawberries, oranges, apples, peaches
Ice to serve

Directions:

Combine all ingredients except ice. Stir and let sit overnight, or for at least three hours. Serve over ice with fruit from the mix to garnish and enjoy. Goes great with backyard BBQ!

What is a "part"? A part is whatever unit of measure you choose to make the recipe. Want to make a glass? Part = ounce. Want to make more? Part = cup. Want to make enough for the whole neighborhood? Part = bottle. Just keep your measurement consistent and it will come out great every time!

