



HUBER WINE CLUB

SUMMER 2016 DRY WINE SELECTION

Enclosed you will find the Summer 2016 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

This single varietal wine is so popular among our Dry-loving friends, we just had to bring it back! 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. A guaranteed crowd pleaser, you can serve it with everything from grilled meats to chocolate desserts!

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, made in the style of a Spanish Rosado, pleases the palate by perfectly blending the fruit and floral characters you have come to expect from this popular Spring wine. This vintage has plenty of stone fruit flavors, namely cherry and plum, with a hint of strawberry and a nice acidity on the finish. Light and refreshing, with a full flavor, there is very little this wine will not complement. Enjoy it with spicy chicken or pork dishes, or keep with the Spanish theme and enjoy it with a tapas-inspired party. Check the recipe card below for some ideas!

DANA'S TRAMINETTE

Every year, we harvest the Traminette grapes grown on the single acre of Dana's Vineyard, adjacent to Ted & Dana Huber's home. This vineyard, smaller, newer, and a higher elevation than our other Traminette vineyard, yields a special version of the grape that we use solely for the HWC Dana's Traminette wines. You will appreciate the differences you see in the resulting wine; this version is dry, crisp, and undeniably fresh. With characteristic notes of citrus, pineapple, and floral, it is a favorite with the Huber extended family and guests alike. Enjoy it chilled with light chicken or fish dishes, and pick up an extra bottle to save for your Thanksgiving dinner table!

TAPAS PARTY

Start with French bread, sliced and toasted with olive oil, and get creative with a variety of sliced meats, cheeses, fruits, herbs, and spreads. Serve with a chilled bottle of Stella di Luce.

A few ideas to get you started:

- Mashed sweet peas with mint, parmesan, and olive oil
- Feta cheese, sweet cherries & lemon zest
- Blue cheese, prosciutto, figs, and balsamic drizzle
- Avocado with chili flakes & lemon juice
- Ricotta cheese & asparagus
- Ricotta cheese with grilled peaches and mint
- Pesto, cherry tomatoes, parmesan
- Goat cheese, grilled zucchini, roasted corn
- Gorgonzola cheese, pears, hazelnuts, and honey

