



# HUBER WINE CLUB

## WINTER 2016 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2016 HWC Sweet quarterly wine selection, as well as pairing suggestions and an exclusive recipe. Enjoy!

### HWC WHITE LABEL POP'S RESERVE

This very special blend and bottle is a melding of traditions new and old. We start with the generations-old recipe, fine-tuned by Ted Huber at his grandmother's side, and gave it a special HWC twist. This exclusive wine was selected by and for HWC members - the top 3 barrels were #1, #15, and #10 - and represents the very best of this year's production.

The 2016 vintage (once again) is heavy on the Maker's Mark, but with a sweeter finish than in past years. But no worries, you will still get a nice touch of "heat" and a great bourbon flavor, with just enough spice to keep it interesting. Sip this Nouveau wine well-chilled and drink it while it is young, or try our favorite chili recipe with a Pop's kick!

### BOURBON BARREL BLACKBERRY

This is the sixth Winter bottling of this wine and it just keeps getting better! We start with a special batch of juicy blackberry wine, uniquely sweet and tart, and give it a spicy kick from aging in a bourbon barrel. This year's version is sweeter than the mid-summer release, benefitting from an extended stay in the barrels, and packs a fruity punch from the first sip to the last drop. Drink this wine with dessert, or FOR dessert, if you prefer. Pairs perfectly with rich chocolate or any berry-filled treat.

### **POP'S STYLE CHILI**



- 1 lb lean ground beef
- 1 onion, diced
- 1/2 green bell pepper (or 1/4 Red and 1/4 green)
- 1 32 oz can crushed fire roasted tomatoes
- 1 16 oz can petite diced tomatoes
- 8 oz beef stock
- 1 8 oz can sweet corn (drained)
- 1/2 Cup Huber's Pop's Reserve Wine
- 1 packet favorite chili spices

*Brown ground beef in large dutch oven, drain excess fat then return beef to pan. Sauté onions and peppers with beef. Add packet of seasoning and stir, then add remaining ingredients, except for Pop's Reserve. Stir and let simmer over low heat for 30 minutes, or up to 3 hours. Add Pop's Reserve and let simmer an additional 10-15 minutes. Serve with toppings and a glass of Pop's Reserve. **\*\*Optional\*\*** add one can red kidney beans with tomatoes.*

*Suggested toppings : Shredded cheese, chopped onions, diced avocado, crushed tortilla strips, sour cream, oyster crackers, crumbled cooked bacon, sliced jalapenos.*