



# HUBER WINE CLUB

## WINTER 2017 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2017 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 #17, #18, and #1 - and represents the very best of this year's production.

The 2017 vintage yields an appealing sweetness, with a blend that is a whopping 65% Maker's Mark barrels, and of course that characteristic "burn" on the finish. Rounding out the blend is Beam, Heaven Hill, and Wild Turkey, for a finished product that gets better with every sip. Sip this Nouveau wine well-chilled and drink it while it is young.

### **BOURBON BARREL BLACKBERRY**

Once again this HWC exclusive knocks it out of the park with flavor! Our already juicy blackberry wine gets a spicy kick from aging in a bourbon barrel, and this year's version wine has a terrific tanginess. As always, you get juicy blackberry up front, a tart mid-note, and lingering bourbon finish that melts on your tongue. Well worth the wait, it will be enjoyed by anyone you choose to share it with—that is...if you share it at all!

Makes a great contrast to your favorite smoked meat or try it as a dessert accompaniment to high-quality dark chocolate. To really impress your guests, serve it alongside rich bourbon chocolate truffles, like the ones featured below, for an extra-special celebration dessert!

### **BOURBON CHOCOLATE TRUFFLES**



1 pound dark chocolate chips  
1/3 cup heavy cream  
2 Tbsp butter  
1/3 cup Starlight Distillery Carl T Bourbon  
1 tsp sea salt  
Cocoa, chocolate sprinkles, powdered sugar

Combine chocolate, heavy cream, and butter in microwave safe bowl and microwave on high at 30 second intervals until melted (stirring in between). Add Bourbon and sea salt and stir to combine. Cover and place in refrigerator for 2-3 hours until semi-solid and chilled through.

Using a melon baller, scoop mixture and roll lightly between palms to smooth out. Roll in coating of your choice (chocolate sprinkles, cocoa, powdered sugar, etc) and place on a cookie sheet. Chill for 1 hour, then enjoy, or transfer to a tightly covered container and store in refrigerator for up to 2 weeks.

*Delicious served with a glass of Bourbon Barrel Blackberry—or Pop's Reserve!*