



# HUBER WINE CLUB

## SPRING 2015 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2015 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and recipe. Cheers!

### STRAWBERRY INFUSION

March is the start of the growing season, and strawberries are not far off, so this sweet infusion is the perfect harbinger of Spring. What is Strawberry Infusion? Our own juicy strawberries are first distilled into strawberry brandy, then fresh, sweet strawberry juice is added to make this rich port-style dessert wine that makes an ideal addition to sauces, cocktails, desserts, or just sipping on its own. Try one of the recipes below, or mix up a batch of our favorite Strawberry Sangria. The possibilities are endless!

### NIAGARA

This is definitely a favorite with our sweet wine drinking customers. All the juicy, grape flavor you love about its cousin the Concord grape in a lighter white wine form. From the first sip to the last, you will love the light fruitiness, balanced spiciness, and delicate candy-sweetness of this super drinkable table wine. Chill and serve with robust cheeses, spicy Italian food, or even desserts.

### HARVEST ROSÉ

You will want more than one glass of this delightful rosé wine. From the appealing color in your glass to the flavors of cherry and strawberry on your palate, it is easy to see why it is so popular in our winery. The sweetness is perfectly balanced with the slightest tang of acidity, making it easy to drink and even easier to love! Pair it with spicy food, like Asian or Mexican, or just chill it and enjoy drinking it with friends as Spring arrives.



#### **Strawberry Poppyseed Dressing**

1/8 C Huber's Strawberry Infusion  
1/8 C cold water  
1/4 C good olive oil  
1/4 C red wine vinegar  
8-10 hulled strawberries  
1/2 tsp poppyseeds

Combine all ingredients in a food processor until blended smooth.  
Delicious over spinach salad with strawberries, nuts, and feta cheese.

#### **Strawberry Spring Fling**

1 oz Huber's Strawberry Infusion  
1 oz Starlight Distillery Vodka  
1/2 tsp superfine sugar  
2 hulled strawberries, diced  
Mint leaves  
Lime wedge  
Tonic water & Ice

Muddle first 6 ingredients together in a glass. Add ice and top with tonic.

