



# HUBER WINE CLUB

## FALL 2011 DRY WINE SELECTION

Enclosed you will find the selection of dry wines for your Fall 2011 Huber Wine Club shipment. Our winemaker has created the following wines for your enjoyment. We are also including informative tasting notes and food pairings for each wine. Enjoy!.

### 2010 DANA'S TRAMINETTE

A favorite with our family members and friends alike, this eagerly anticipated wine is better than ever. A touch drier than our traditional Traminette, you will fall in love with the familiar light, sweet citrus notes and be delighted with the hints of rose petal. This crisp wine complements farm fresh vegetables and—if you can wait that long—is an ideal addition to your Thanksgiving table.

This wine in particular demonstrates the strong commitment to family and community that the Hubers exhibit every day. Made exclusively from the single acre of Traminette grapes grown on the vineyard adjacent to Ted & Dana's home, the wine that results feels that much more personal. Adding to that, a portion of the proceeds from each bottle sold is contributed to local school programs to support agricultural studies, so you can feel doubly good about enjoying it!

### HWC RESERVE STELLA DI LUCE

Lovers of our Original Stella di Luce will be thrilled with this variation. Select, specially grown grapes are harvested and then light-pressed, resulting in this beautifully balanced Rose'. You will notice immediately that it is lighter and fruitier than the original, with a delightful acidity on the tongue. Chill this wine before serving it with chicken or pork dishes. Also a terrific accompaniment to a cheese tray—see below for tips on building the perfect one!

### **BUILDING A BETTER CHEESE TRAY**



#### **Ingredients:**

- 1 soft fresh cheese such as goat cheese, buffalo mozzarella or cheese curds
- 1 ripe soft cheese, such as brie, camembert or triple crème
- 1 semi soft cheese such as gouda, provolone, or havarti
- 1 hard cheese such as asiago or parmigiano-reggiano
- Fresh or dried fruits such as grapes, apples, peaches, or figs
- Whole nuts such as almonds or hazelnuts
- A variety of crackers or breads

#### **The Basics:**

1. **Keep it simple.** A great tray can have as few as 3 cheeses. Just select from different categories.
2. **Experiment.** Try cheeses from different countries and different milks (cow, goat or sheep).
3. **Ask!** Your local specialty store likely has a cheese lover on staff to make recommendations and they may even offer you a sample.
4. **Don't forget the wine!** Wine and cheese are a natural pair; offer one Red, one White and one Rose' for variety and try in combination with the different cheeses.
5. **Have fun.** If you like it, chances are your friends will too!