



HUBER WINE CLUB

FALL 2011 SWEET WINE SELECTION

Enclosed you will find the selection of sweet 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 for each wine as well as a special recipe. Enjoy!

DANA'S SWEET TRAMINETTE

This luscious, sweet white pulls flavors of honey, white peach and light floral. A very special varietal, it comes from grapes grown on the vines at the Huber Family homestead and is as exclusive as they come. You can feel doubly good about drinking it, too, as a portion of the proceeds from each bottle is contributed to schools that support agriculture programs. Chilling will enhance the honeysuckle notes and make it a perfect pair to spicy grilled chicken or Asian foods.

SWEET STELLA DI LUCE

A sweet version of the HWC exclusive Stella Reserve, this Rose' boasts flavors of strawberry and sweet black cherry. A balanced and complex wine, it maintains the fruity feel characteristic of our Stella di Luce while tantalizing the palette. Perfect served cold with a plate of young, fresh cheese.

BOURBON BARREL BLACKBERRY

An absolute delight! Our juicy Blackberry wine aged for over 9 months in charred Bourbon barrels, this original wine offers caramel and Bourbon on the nose and palette. Simultaneously smooth, sweet and tart with a burst of juice on the tongue, you can sip this wine all by itself or with dessert. For an extra special treat, try our recipe below, created by our own Christen Finn and Lise Krueer!

CHRISTEN & LISE'S BLUE CHEESE & BOURBON BARREL BLACKBERRY FILLET



Ingredients

Salt and pepper
4 6oz beef fillet steaks
1/2 cup blue cheese, crumbled
1/4 cup panko bread crumbs
2 tablespoons softened butter
2 tablespoons olive oil
1 teaspoon crushed garlic
1/2 cup Huber's Bourbon Barrel Blackberry wine

Instructions

Season steaks with salt & pepper. Preheat oven broiler. Mix blue cheese, bread crumbs and butter until well blended. Set aside. Heat olive oil in oven proof skillet over high heat. Add crushed garlic. Sear steaks 3 minutes on each side for medium rare. Remove from heat and press 1/2 of blue cheese mixture on top of each steak. Place under broiler 4 minutes or until topping is brown. Remove steaks from skillet and set aside to rest. Add wine to skillet over high heat and reduce until thickened. Pour over steaks and serve.