



HUBER WINE CLUB

FALL 2012 DRY WINE SELECTION

2011 HWC DANA'S TRAMINETTE

We are absolutely thrilled with this Vintage of Dana's Traminette! This lovely Dry White is full of the traditional honeysuckle florals that you have come to expect from Indiana's signature grape. Light and delicate, the flavors range from tropical to citrus fruits. It is the perfect wine to match with a plate of late Summer vegetables, and if fish or poultry are on the menu, this is absolutely the bottle to open! Traminette is also always a winner just chilled and served on the patio.

Of course, this is not just any Traminette! Made from the grapes harvested out of Dana's Vineyard – adjacent to the Huber family home — this wine has had Ted Huber's attention from day one on the vine. In addition, the label features a hand-painted original from our very own graphic designer and artist, Ellie Thomas. And as if that were not enough, a portion of the proceeds from the sale of Dana's Traminette goes to support local students through Ivy Tech! You are sure to enjoy this very special wine on its own or in a recipe, like my favorite Vegetable Risotto (below).

HWC RESERVE STELLA DI LUCE

A wonderful go-to in warmer weather, this Dry Rosé is better than ever! Fans of our Annual Stella di Luce April release will be delighted by this HWC exclusive Reserve version. Soft flavors, marked by rose petal, berry, and plum notes, make this an easy drinking wine. A terrific choice for Dry Red drinkers who are looking for something a bit lighter and a natural pair with a variety of foods. Think cheese and bread when creating a pairing. It can be as easy as a grilled cheese sandwich or slice of pizza! Goat cheese and crusty french bread are also a great match with the light tannic structure in this one. Drink it now, before the weather turns cold, and be sure to chill before serving.

VEGETABLE RISOTTO



Ingredients:

3 TBSP Olive oil
3 TBSP butter
3 1/2 C diced fresh vegetables (any combination)
1/2 tsp salt
1 1/2 C Arborio rice
1 1/2 C Dana's Traminette
5 C vegetable broth, heated to simmer in separate pan
4 oz goat cheese
1/2 C grated parmesan cheese

Instructions

In a large Dutch oven, heat 2 Tbsp each olive oil & butter over med heat. Add diced vegetables (carrots, squash, asparagus, broccoli, etc) and stir for two minutes. Add salt, stir, and remove from pan. Set aside. Using same pan, melt remaining 1Tbsp each olive oil & butter over med-low heat. Add rice and stir 1 minute. Add 3/4 C wine and stir until liquid is absorbed. Continue by adding heated broth 1 C at a time, stirring each addition until liquid is absorbed (30-45 minutes total cook time). Finish by adding remaining 3/4 C wine and stirring until absorbed. Add cooked vegetables back to pan. Add goat cheese and parmesan cheese. Stir to melt. Serve with Traminette!