



HUBER WINE CLUB

FALL 2012 SWEET WINE SELECTION

DANA'S SWEET TRAMINETTE

The end of Summer marks the beginning of "Traminette Season." Still warm temperatures and the Holidays on the horizon, now is the time to reach into the cellar for this fruity, lush white wine. This Award-Winning bottling (available exclusively to HWC members) comes straight from Dana's Vineyard to your table, which means it is no ordinary Traminette! Made from grapes harvested out of the vineyard adjacent to the Huber Family home, this wine has Ted Huber's attention from day one on the vine. The label features a hand-painted original from our own graphic designer and artist, Ellie Thomas. And as if that weren't enough, a portion of the proceeds from each bottle goes to support local students through Ivy Tech. A feel-good wine, for sure!

Its characteristic notes of honeysuckle and peach are nicely balanced with soft acidity and delicate florals. Your options for enjoying it are endless! Wonderful to sip on its own and a perfect addition to your Thanksgiving Day feast.

SWEET STELLA DI LUCE

This sweet version (fermented and aged separately) of the HWC exclusive Stella Reserve is full of tangy fruit flavors, namely blackberry and sweet cherry. A light pressing of our Chambourcin grapes results in a nicely acidic Rosé that is perfectly balanced on the palate. A great sipping wine, it goes equally well with boldly flavored foods and will take the edge off of spicy dishes, like our Chicken Chipotle Tacos (see recipe below).

SPARKLING MUSCATO

The newest addition to the Huber's Valvin Muscat family and already a Double-Gold Winner! This sparkling White will surely surprise and delight. A light effervescence enhances the delicate sweetness, marked by characteristic honey and peach, with a hint of floral. Chill and drink on a special occasion, or pair with Sunday brunch with family and friends.

EASY CHICKEN CHIPOTLE TACOS



Ingredients

5-6 boneless, skinless chicken thighs
1 Tbsp crushed garlic
1/2 cup prepared tomato salsa
2 Tbsp chopped chipotle chili peppers in adobo sauce
2 Cups water
Salt & pepper
1/2 lime
Shredded cheese, lettuce, sour cream, avocado, cilantro,
etc (optional toppings)

Instructions

Preheat oven to 350. Place chicken, garlic, salsa, and chili peppers in a roasting pan with lid. Add 2 Cups water and stir to combine; season with salt & pepper. Cover and bake 2 hours. Shred chicken with a fork and serve in tortillas with optional toppings of your choice and HWC Sweet Stella di Luce.

**Can be prepared in slow cooker. Omit water, cook 4 hours on High or 8 hours on low.*