



HUBER WINE CLUB

FALL 2012 SWEET WINE SELECTION

SPARKLING ROSÉ

The newest addition to the Huber's Sparkling family, and destined to be an instant classic. Made primarily from our lightly-pressed Chambourcin grapes, and sweetened to perfection, this bubbly blend will be delightful with your Sunday Brunch. Lovely notes of berry, cherry and rose, the limited skin contact left just enough tannin to give it some structure without being overly bold. A fun and fruity glass to enjoy as Summer comes to a close, or to save for your Holiday table.

LAKESIDE WHITE

You asked, and we delivered! This Semi-Sweet is so popular, we have added it to the Sweet Selection for the first time ever. A product of some of the oldest vines on the farm, this is a perfectly balanced blend of our Estate-grown white grapes. Cold fermented and briefly aged in stainless steel, the resulting wine is smooth, sweet and fruity, with plenty of crisp apple and juicy pear notes, and just a touch of creamy melon flavors. Medium bodied cheeses, chicken dishes, or fresh fruit are your go-to pairings here, although it is just as good enjoyed all on it's own.

SWEET STELLA DI LUCE

This popular sweet version of our annually released Dry Stella is full of tangy fruit flavors, namely blackberry and sweet cherry. Fermented and aged separately from the regular Stella di Luce, we allowed it to develop its own characteristics and flavors more appropriate for a sweeter wine. The result is a nicely acidic Rosé that is perfectly balanced on the palate. A great sipping wine, it goes well with boldly flavored foods and will take the edge off of spicy dishes. Chill it for maximum flavor, and enjoy it as an alternate to your favorite semi-sweet white, or use it to blend into a special wine cocktail, like the Huber Pink Daisy, featured below.

HUBER PINK DAISY



Ingredients

4 parts Huber's Sweet Stella di Luce
1/2 part lemon juice
1/2 part grenadine
Club soda
Mint for garnish

Instructions:

In a shaker filled with ice, mix Stella di Luce, lemon juice and grenadine. Shake to blend. Pour into ice filled glass and top off with club soda to taste. Garnish with lightly bruised mint leaf.

**to "bruise" mint, tap a sprig lightly against your palm to release oils & fragrance*