



HUBER WINE CLUB

FALL 2013 DRY WINE SELECTION

2011 CHAMBOURCIN

This Vintage was just released, and will be sure to please a dry palate. Deeper in color and richer in flavor than the previous bottling, it retains the lightness and accessibility you associate with this versatile grape. Marked by notes of dark stone fruit and oak, it is everything you want in a dry red and then some. Perfect for cooler temperatures and hearty foods like the Slow Cooker Beef Barley stew, featured below.

RESERVE PINOT GRIS

Previously unreleased, this batch of Pinot Gris was so good when we tasted it in the tanks, Ted decided it would not be blended with the rest but instead reserved as a special bottling for HWC. You will recognize all the things you love about Pinot Gris in the tropical fruits and citrus notes, but this Reserve bottling adds an extra layer of flavor that is both crisp and smooth. The slightest hint of vanilla polishes off all the edges and makes this wine silky and luscious. Full flavored, and so refreshing it needs no pairing; just a quick chill and a patio full of friends!

STELLA DI LUCE

This Annual favorite is almost gone, so we have reserved the last bottles for our Wine Club to enjoy. A beautiful and complex rose, this year's version has a pleasant acidity that balances nicely with the fruit and floral character. Sweet berry flavors, especially cherry, and rose petal, are in perfect harmony in this light, easy drinking wine. Delicious and distinctive, it will pair with so many things, you won't have to wait for a special occasion. To maximize the flavor potential, think spicy or cheesy. Stella's brightness will accent and highlight Asian, Italian, or even Mexican Food. Cheers!

SLOW COOKER BEEF BARLEY STEW



Ingredients:

- 1 lb stew meat, cubed
- 1/2 C flour
- Salt & pepper
- 3 Tbsp extra virgin olive oil
- 1 C **each** cubed carrots, celery, onion, zucchini
- 1/2 C chopped mushrooms
- 3 Tbsp minced garlic
- 2 Tbsp **each** thyme & rosemary
- 64 oz beef broth
- 8 oz barley
- 3 Tbsp Worcestershire sauce

Instructions

Add beef, flour, and salt & pepper to taste in a large Ziploc bag. Toss to coat evenly. Add to preheated sauté pan with olive oil and brown on all sides. Add meat to slow cooker. In same sauté pan, add veggies, garlic and herbs. Saute until vegetables start to soften, approximately 5-7 minutes, on medium heat. Add to slow cooker. Add beef broth, barley, and Worcestershire sauce to slow cooker and stir to combine.

Cook on high for 4 hours or on low for 7-8 hours. Serve with French bread and Huber's Chambourcin