



# HUBER WINE CLUB

## FALL 2014 SWEET WINE SELECTION

### HWC SWEET SPARKLING ROSÉ

This is the second bottling of this very popular wine; it was an instant classic last year and this year's wine is even better! 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. Also makes a great base for a cocktail, like the one featured below!

### HWC 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. A true family favorite, destined to become one of yours, too.

This sweet gem of a wine starts off with a smooth honeyed nose and leads to the characteristic notes of rose petal and peach. Softer and with more pronounced florals than its Dry sister wine, it still maintains a pleasant tang on the finish. Perfect with lighter fare like summer salads and grilled chicken or vegetables.

### PEACH WINE

What better way to capture the juicy, sweet flavor of farm fresh peaches than by pouring a glass of Huber's Peach wine? Fresh and delicious, this wine has been a favorite on the farm since it was first bottled years ago. One sip and you will agree that this honeyed wine deserves a place on your table. Serve with salads, dessert, or just enjoy a chilled glass with friends in these last days of Summer.

### HUBER PINK SPARKLER



#### **Ingredients**

1 oz cranberry juice  
Squeeze of lime  
4 oz Huber's Sweet Sparkling Rose  
Cranberries & Lime wedge for garnish

#### **Instructions:**

Pour cranberry juice into bottom of champagne flute. Squeeze lime wedge into juice. Top with Huber's Sweet Sparkling Rose. Garnish with frozen whole cranberries and lime wedge.