



HUBER WINE CLUB

FALL 2014 DRY WINE SELECTION

DANA'S TRAMINETTE (DRY)

Fall means the start of Traminette season, and we can't wait for you to try this year's offering from Dana's Vineyard! Our Dana's Traminette is named for the Vineyard that adjoins the Huber Family homestead, and the unique terrain, youth of the vines, and slight elevation all contribute to the distinctive flavor of this exclusive variety. A touch drier than our regular Traminette, this version has beautiful citrus notes that present themselves immediately on the nose and on your palate. Lovely florals and a touch of mineral on the finish—with just a hint of the honey notes characteristic of the grape—make it the perfect wine to enjoy with everything from a weeknight meal to your Thanksgiving Dinner!

SPARKLING ROSE

This brand new offering from the Huber Winemakers is one of our best yet. Stella di Luce fans will liken it to an effervescent version of their favorite dry rose, but this is so much more! The berry and cherry notes on the nose give way to a delightful bubbly feel on the tongue, then more cherry and finally a very slight minerality on the finish. This wine is a celebration all its own, and needs no special occasion to enjoy it. Some good cheese and crisp French bread would make a fine accompaniment to this fantastic wine.

HWC RESERVE PINOT GRIS

For the second year in a row, our winemakers have produced this reserve bottling of our Pinot Gris. While the nose presents with light citrus and pineapple, the flavor is much more of pear and crisp green apple. The traditional tartness of the grape is mellowed by a brief time spent in oak barrels, which also lends subtle, barely-there oakiness and vanilla at the end of each sip. A foodie wine, for sure, the clean flavor will pair beautifully with rich or spicy foods and creamy sauces.

PAN SEARED PORK WITH POLENTA

6 boneless pork chops; pounded thin (to 1/4 inch thickness)
6 slices prosciutto
1/3 C fontina or provolone cheese, shredded
2 Tbsp flour
1 Cup chicken broth
1 Tbsp olive oil
Salt & Pepper to taste
Package of prepared polenta, heated through

Instructions:

Lay out each pork chop and place 1 slice prosciutto and a sprinkle of cheese on each chop. Fold each pork chop in half to sandwich filling and secure with a toothpick. Salt and pepper each chop, then carefully dredge lightly in flour.

Heat olive oil in a sauté pan over medium high heat and place each prepared pork chop in the pan. Sear one side of each chop before turning. Reduce heat and add chicken broth to pan, let sauté until cooked through. Serve with prepared polenta and a glass of Huber's Reserve Pinot Gris wine.

Optional: add 1/2 cup of Huber's Reserve Pinot Gris to chicken broth cooking liquid. Let reduce after removing chops and serve as sauce over finished pork chops and polenta.

