



HUBER WINE CLUB

SPRING 2012 DRY WINE SELECTION

We hope you enjoy our Spring 2012 Selection, which has been carefully chosen for you by our winemakers. Read on for tasting notes for each wine, as well as food pairing suggestions and an exclusive Huber's recipe. Cheers!

2010 CHARDONEL

This is a true classic here at Huber's, as it has been offered in one version or another since 1990. Dry drinkers thirsty for a bright, crisp white will love the non-traditional papaya, pineapple and honeydew notes found in this wine. The prominent minerals contribute to the brightness and compliment perfectly the dense structure, which leads with fruit flavors and finishes with beeswax and pear.

Made from 100% Estate-grown Chardonel grapes, it is lighter than the more commercially available Chardonnay and less buttery than its barrel-fermented cousin. It will pair perfectly with chicken, fish and vegetable dishes, particularly those prepared with buttery sauces as the crispness of the wine will create a beautiful counterpoint.

2010 MALBEC

Huber's is once again delighted to offer this very special Estate-grown varietal exclusively to our Huber Wine Club members. 2010 was a **very** good year for dry reds, and this rich, berry-infused wine is no exception. Aged only in new oak, with new spirals, this year's Malbec features beautifully integrated oakiness and soft tannins. Gorgeous cherry and other dark fruits contribute to a lush mouth-feel and make this wine ideal to enjoy on its own or with red meats and tomato sauces. This wine will cellar well for several years.

SEARED SCALLOPS IN BEURRE BLANC SAUCE



Ingredients

6 large scallops, patted dry
1 tbsp. unsalted butter
1 tbsp. vegetable oil
kosher salt

Sauce

1 Cup Huber's Chardonel
1/2 cup white wine vinegar
1 tbsp. finely chopped shallot
1 lb unsalted butter, cut into cubes

Instructions (make sauce first)

Heat wine, vinegar & shallots in saucepan to a boil. Lower heat to simmer for 10 minutes to reduce liquid to about 2 tablespoons. Reduce heat to low and add butter, 1 cube at a time, whisking constantly, until all the butter (1 lb) is added. Remove from heat; pour small amount on plate.

Heat butter and vegetable oil in frying pan until melted over med. high heat. Add salted scallops to pan, flat side down. Do not move scallops! Let sear for two minutes, then flip and sear for one more minute. Put on plate prepared with sauce and serve immediately with Huber's Chardonel.