



# HUBER WINE CLUB

## SPRING 2013 DRY WINE SELECTION

We hope you enjoy our Spring 2012 Selection, which has been chosen for you by our winemakers. Enjoy the tasting notes, food pairing suggestions, and our special recipe. Cheers!

### 2011 CHAMBOURCIN

A favorite among our Dry Red Wine lovers, this varietal has been sold out for almost 6 months! This vintage was definitely worth the wait. Light berry flavors blend flawlessly with toasted oak, and result in an exceptionally drinkable red wine. Wonderful to sip on its own or to enjoy with any meat, from pork to beef.

### 2011 PETIT VERDOT

Once again, a special bottling of Petit Verdot is available to our HWC members! This wine is bigger and bolder than most others in our wine catalogue. Hearty and robust, it is full of depth and flavor, with a strong tannic finish. Enjoy it now, while the weather is still a touch cool. It will go great with your favorite steak or used in my favorite Coq a Vin (Chicken in Red Wine) recipe (below).

### 2011 MALBEC

Our Wine Masters have outdone themselves with the newest vintage of what is fast becoming a Huber classic. The 2011 Malbec is oaky and lush, at once soft and robust. Cherry and dark plum combine with the velvety mouth-feel you expect from an exceptional Malbec, and the beautifully balanced tannins on the finish will leave you wanting another glass. But if you can wait, this bottle will only get better in your cellar. Enjoy with rich foods, especially grilled red meats or tomato based dishes.

### CLASSIC COQ A VIN (CHICKEN IN RED WINE)



#### Ingredients

8 slices bacon	1 lb halved mushrooms
2 TBSP olive oil	3 potatoes, peeled, quartered
6 quarter chicken pieces	3 carrots, peeled and cut
Salt & pepper	1/2 Cup all purpose flour
1 lb bag frozen pearl onions	2 tsp French herb blend*
8 cloves garlic, crushed	2 Cups Petit Verdot
	2 Cups chicken broth

Cook bacon in olive oil in Dutch oven over med heat. Remove bacon and crumble. Set bacon aside. Season chicken with salt & pepper and brown in pan with bacon drippings. Remove chicken and set aside. Pour 1/2 of drippings from pan; add onions, garlic, and mushrooms to pan. Cook over med-high heat until browned, about 5 minutes. Add potatoes and carrots. Season lightly with salt & pepper and add flour. Toss to coat vegetables.

Pour in wine and chicken broth, stirring constantly until liquid is smooth and free of flour lumps. Add chicken, 1/2 of the crumbled bacon, and sprinkle with French herb seasoning blend. Cover tightly and braise over medium-high heat until chicken is cooked through and vegetables are tender, about 40 minutes. Uncover and reduce heat to medium. Cook until sauce thickens, stirring occasionally, about 10 minutes. Serve with crusty bread and your choice of Huber's Dry Red wine. Bon Appetit!

\* French herb seasoning blend includes bay, rosemary, and thyme