



HUBER WINE CLUB

SPRING 2013 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2012 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and recipe. Cheers!

PEACH NECTAR

A Springtime favorite made in our very own Starlight Distillery, Peach Nectar starts with peach brandy and finishes with an infusion of sweet, fresh peach juice. So juicy and bright, you can taste Spring with every sip! Try it alone as a post-dinner treat, or, combine with Sparkling Starlight for an easy special occasion drink.

SPARKLING STARLIGHT

This is a white wine you will want to keep on hand. Effervescent and crisp, it is traditionally considered a celebration wine, but there is no need to save this semi-sweet, sparkling gem for a special occasion. A natural for Saturday night, it is just as suited to Sunday brunch. Soft citrus and light fruit notes make it perfect to chill and savor straight, but it also plays well with our many fruit infusions.

NIAGARA

Welcome Springtime with this Estate grown classic! Light and slightly sweet, this straightforward wine is easy to drink, especially as the weather turns warm. You can taste the full white grape flavor in every sip; clean and crisp and a touch tart on the palate. Great paired with your patio and good conversation, or serve it to offset the heat of spicy foods, like the Pork Stir Fry recipe (below).

SPICY PORK AND PEPPER STIR FRY



Marinade

1 TBSP Sherry
2 tsp cornstarch
1 TBSP soy sauce
2 tsp sesame oil

Ingredients

3 TBSP peanut oil
3/4 lb pork loin, cut into strips

3 tsp minced ginger
2 tsp crushed garlic
1/2 tsp dried hot pepper flakes
1 red pepper, cut into strips
1/2 lb snow peas, trimmed
2 TBSP soy sauce
1 Cup salted cashews
Rice
Siracha hot sauce (optional)

Blend all marinade ingredients, add sliced pork and toss to coat. Set aside for 10 minutes. Heat a wok over high heat until a bead of water dropped in pan evaporates immediately. Add peanut oil, ginger, garlic, and pepper flakes and stir. Add peppers and snow peas and stir for 3 minutes. Remove vegetables from pan and set aside. Add marinated pork slices to hot pan and stir for 3 minutes. Add vegetables to pan and stir with pork until all are browned and cooked through. Add cashews and soy sauce in the last minute of cooking.

Serve over rice, adding Siracha, if desired, and with a glass of Huber's Niagara wine.

Cheers!