



# HUBER WINE CLUB

## SPRING 2014 DRY WINE SELECTION

We hope you enjoy our Spring 2014 Selection, which has been chosen for you by our winemakers. Enjoy the tasting notes, food pairing suggestions, and our special recipe. Cheers!

### CUVEE BLANC

This Dry Sparkling white comes at just the right time. The crisp character and effervescent feel signal that Spring is just around the corner, but it is perfect for cozy brunches while the weather is still chilly outside. Leading with green apple and bright citrus notes, with just a hint of mineral on the finish, you can enjoy this sparkler alone, or in a mimosa-style cocktail. And if you have a little leftover, try our Sorbet recipe!

### 2012 MALBEC

Our Dry Wine lovers wait all year for this release and will not be disappointed by the newest vintage. The 2012 Malbec shows how this grape is coming into its own in our vineyard and in the wine-making process. The final product is oaky and lush, soft and robust. Cherry, cranberry, 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.

If you can wait to drink it (or can pick up a few extra bottles!), we highly recommend it, as this bottle will only get better in your cellar. Enjoy a glass with a cheese tasting, or with rich foods, especially grilled red meats or tomato based dishes.

### CUVEE BLANC SORBET



#### **Ingredients:**

- 1 1/2 cups Huber's Cuvée Blanc
- 1 cup white sugar
- 1 TBSP light corn syrup
- 1 tsp grapefruit or lemon zest
- 1 1/2 cups grapefruit juice
- 1/4 cup lemon juice

#### **Directions:**

Add Cuvée, sugar, syrup, and zest to a saucepan over high heat and bring to a high boil, dissolving sugar completely. Remove from heat. Pour into stainless bowl, stir in grapefruit and lemon juices, then cover bowl and cool in refrigerator.

Once mixture is completely chilled, add to ice cream maker\* and process using manufacturer's instructions. Once complete, transfer sorbet to a container and freeze at least 6 hours before serving.

*\*No ice cream maker? No worries! Just pour mixture onto a cookie sheet and freeze solid, then break into chunks and blend in the blender until smooth. Serve immediately.*