



# HUBER WINE CLUB

## SPRING 2014 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2014 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and recipe. Cheers!

### BLUEBERRY PORT

This fruit infusion is a stand-out among our lineup of sweet ports. Lush, juicy blueberry flavor comes through in every sip, and the higher alcohol content perfectly balances the sweet finish. Serve this after dinner with a selection of chocolate and lightly flavored cheeses, or use it as a mixer for some creative cocktails. Check out the recipe section of our webpage at [huberwinery.com](http://huberwinery.com) for ideas and inspiration!

### SPARKLING MOSCATO

In our second bottling, our Moscato has already become a favorite among our guests. Less sweet than many Sparkling Moscatos on the market, our version retains the characteristic peach and apricot notes in a slightly sweet bubbly delight. Perfect for celebrations, but equally good with Sunday Brunch. Or try a fun twist on a mimosa by adding an ounce of mango juice and a few dried cranberries to a glass. Instant party, any day of the week!

### HARVEST ROSE

Welcome Springtime with this Estate grown classic: reinvented! We have taken this slightly sweet favorite and tweaked the recipe just a touch. Everything you love about this wine - from the delightful fruit flavors to the tang of acid on the finish - are still there, but we have perfected the blend to enhance the flavors even more. Enjoy this one as the weather turns warmer, or pair with spicy stir fry or seasoned pork dishes, like the one featured in our recipe below.

### CUBAN STYLE PORK CARNITAS



#### Ingredients

1 lb pork shoulder or roast, trimmed  
Salt & pepper  
1 TBSP olive oil  
2 cups water  
3/4 cups orange juice  
1/4 cup lime juice  
4 TBSP Cuban seasoning blend\*

*\*can make your own with equal parts chili powder, garlic, pepper, cumin, & oregano*

Cut pork into 2 inch cubes and season with salt & pepper. Heat oil in pan over med-high heat and sear pork on both sides. Remove and set aside. Pour 1 cup water in pan to loosen browned bits from the bottom. Stir in remaining ingredients and add pork. Bring to a boil and then reduce heat to low. Cover & simmer until meat shreds easily, 2-2.5 hours. Remove pork to a plate and shred with forks. Continue to simmer sauce to reduce, about 20 minutes. Place meat on a baking dish and pour sauce over it, then broil 3-5 minutes to crisp edges of meat.

Serve with toppings of choice in corn tortillas, alongside a glass of Huber's Harvest Rose wine.