



HUBER WINE CLUB

SUMMER 2011 DRY WINE SELECTION

Enclosed you will find the selection of dry wines for your Summer 2011 Huber Wine Club shipment. Our winemaker has chosen the following wines for your enjoyment. We are also including informative tasting notes for each wine and a Huber Exclusive Recipe.

2010 PINOT GRIS

This is the third time we have produced the Pinot Gris for the Wine Club. 2010 was a wonderful vintage and allows this wine to express all that our Knobstone Vineyards has to offer. It has a tropical character, with the flavor profile progressing from melon to green apple, and a smooth mineral finish. Lush pineapple and crisp melon notes come out in the aroma, along with just a hint of floral. This acidic wine pairs beautifully with lighter fare and good friends!

2009 PETIT VERDOT

In a first for the Huber Winery, we are offering this varietal bottled alone instead of blended with another wine. This classic Bordeaux grape has produced a rich, full-bodied wine we know you will love. As you sip you will note big flavors in the robust, old-world style, a subtle smoke and blueberry topnote, and a toasty Oak finish. Pair this wine with heartier foods, ideally grilled steaks, chops, or even Portobello mushrooms (see our recipe below). It is also perfect for a cheese tasting menu. Try it with a Montgomery Cheddar or Reggiano Parmasean.

2008 CABERNET FRANC

This bone dry (R.S. 0.0%) Red is a favorite in our tasting room. After spending over 18 months in our cellar this wine has mellowed and developed, allowing you to experience the full flavors and soft tannins. You will note hints of currant and leather in this complex and flavorful varietal, and will enjoy it even more paired with steaks and other hearty fare.

GRILLED PORTOBELLO MUSHROOMS

Ingredients

3 tbsp. extra virgin olive oil
2tbsp crushed garlic
1/2 tsp thyme
4 Portobello mushroom caps, cleaned and stemmed

Instructions

In a small bowl, combine olive oil, garlic, and thyme. Mix well. Brush mixture over top of mushroom caps. Grill over med high heat, approx. 3-4 minutes per side Salt and pepper to taste.

Serve plain or on a bun as a substitute for a beef burger.

