



# HUBER WINE CLUB

## SUMMER 2011 SWEET WINE SELECTION

Enclosed you will find the selection of sweet 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.

### MAY WINE

This is the ultimate Spring wine, produced and bottled in the German tradition. This simple yet elegant May Wine (or *maiwein*) will likely surprise you with the varied flavors and notes, including strawberry, honey and cinnamon. Blended with our own Strawberry Wine, what makes one so special is the addition of sweet Woodruff, or *Waldmeister*. This fragrant herb with its delicate white blossoms is native to Germany and adds an authentic German feel to this refreshing wine. Enjoy it on its own as you sit outside, taking in the warm weather.

### STRAWBERRY INFUSION

This delicious dessert wine tastes, not surprisingly, of fresh, sweet strawberries. It has an 18% alcohol content and is delightful sipped on its own or paired with your favorite desserts. Try it in Cathy's Strawberry Charlotte Russe or just poured over plain cheesecake. You can also use it to mix a fun Summer cocktail. Add it to your strawberry daiquiri mix, blend it with Brandy for Sangria, or put a flavorful new twist on the martini. Don't forget to garnish your drink with Huber's homegrown strawberries!

### VALVIN MUSCAT

This is a brand new variety to Huber Vineyards. The first crop was planted in the Vineyards in 2009 and Wine Club Members will be among the first to sample this initial bottling. What is Muscat? This wine has an abundant floral aroma, and you will be reminded of a walk through a Spring garden as you pick up notes of Honeysuckle, orange blossom and hydrangea. That lovely first sip tastes of both floral and fruit, with a juicy peachy note that will delight your tastebuds. This is a wonderful sipping wine that is sure to become a favorite with our sweet wine lovers.

### **STRAWBERRY CHARLOTTE RUSSE**

Ingredients	1/2 –1 C sliced fresh strawberries (to taste)
2 envelopes gelatin	1 C sugar
1/2 C cold water	2 C whipping cream
1 C mashed fresh strawberries	1 tsp vanilla
1/4 C Huber Strawberry Infusion	2 packages ladyfingers (48)

#### Directions

Soften gelatin in cold water 5-10 min. Place over hot water to dissolve. Heat mashed strawberries with sugar until sugar dissolves. Let cool. Add Huber's Strawberry Infusion. Let sit 15 minutes to marry flavors. Add to gelatin and mix well. Cool to room temperature.

Line bottom and sides of 9" or 10" springform pan with ladyfingers. Whip cream until stiff. Add vanilla and gently fold into cooled strawberry mixture, blending well. Fold in sliced strawberries, reserving some for topping. Fill prepared pan with strawberry mixture. Chill several hours or overnight. Decorate top as desired.

As always, a nice cool glass of Strawberry Sangria goes well...Enjoy!