



HUBER WINE CLUB

SUMMER 2012 DRY WINE SELECTION

Enclosed you will find the Summer 2012 Huber Wine Club Dry wine selection, chosen for you by our Master winemaker. We are also including informative tasting and pairing notes for each wine. Cheers!

2011 PINOT GRIS

This is a beautiful wine, a favorite that we always offer first to the HWC exclusively. In its fourth year of production the 2011 Vintage has truly hit its stride. Both subtle and complex, this year's bottling is crisp and clean with all the fruitiness you have come to expect from this varietal. Among the notes of citrus — particularly pineapple — you will also get pear, melon, and green apple, with a nice, lightly acidic finish. This wine is definitely a Huber's standout and has a freshness that lasts from first taste to last.

Chill this wine and serve it with pork, chicken or fish. It stands up well to bolder flavors and spice, so try our recipe for lemon pepper grilled drumsticks, below.

DRY VALVIN MUSCAT

A Huber first! With the popularity of our Sweet Valvin Muscat, our Master winemakers went outside the wine-box to produce this fine variation for our Dry wine drinkers. While similar to its Sweet relative, the Dry Valvin Muscat is an original. You can tell it is something special the moment it hits your glass, as you enjoy the gorgeous aromas of honeysuckle and orange blossom. The orange flavor carries through on the palate where floral and fruit notes abound. Green apple and lemon are prominent in this delicate white wine that is characterized by soft acidity. It has a pleasant tartness and a hint of mineral on the finish that enhances the crispness of the flavor profile.

As with most higher acid whites, it will pair beautifully with shellfish (particularly shrimp and crab) or freshwater fillets. Rich flavors and textures would complement it nicely, so you can also enjoy it with a cheese tray, particularly creamy varieties such as gouda, fresh mozzarella and brie.

GRILLED LEMON PEPPER DRUMSTICKS

2 tsp dry mustard
4 cloves garlic, crushed
1 each tsp salt & fresh ground black pepper
Zest and juice of 1 lemon
2 Tbsp olive oil
8 drumsticks, patted dry



Instructions:

In a small bowl, combine mustard, garlic, salt & pepper, lemon juice, and olive oil. Mix well and add drumsticks to marinate for at least 2 hours or overnight. Grill over medium hot coals until internal temperature of 165 degrees or until juices run clear.

Serve with a glass of Huber's Pinot Gris.