



HUBER WINE CLUB

SUMMER 2012 SWEET WINE SELECTION

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

HUBER'S MAY WINE

We know some of you wait all year for this Limited-Edition wine, and it is no wonder! Our version of the traditional German *Mai Wine* has been a favorite of the Hubers from the first bottling. This lightly sweet white wine is made special with the addition of Sweet Woodruff — an ancient herb from the Black Forest region of Germany — and then blended with our very own Strawberry wine. The result is a smooth and surprisingly complex flavor that is as refreshing as it gets. You will taste Springtime in every delicious glass, and likely come back for more!

As nice as it would be to save a bottle for later, we definitely encourage you to enjoy this young wine soon. It is perfect chilled and shared with friends, or savored with a light meal that will not overpower the pretty floral and herb notes. Grilled fish or chicken served with a fruit salsa would be an excellent choice. See the recipe card below for one of my favorite recipes!

SWEET VALVIN MUSCAT

This is only our second bottling of this varietal, and judging by its popularity last year, it looks like there will be many more to come. This late harvest varietal may remind you of an ice wine. Sweet and lovely, this wine is characterized by its unique flavor profile, which is reminiscent of peaches and honeysuckle. With a hint more tartness than last year's version, it is still bright and bursting with fresh fruit. Trust me, our Sweet Valvin is easy to drink.

It will be best served during the warmer months, chilled and enjoyed on its own as a pre-dinner cocktail. It is also great with lighter meats, like ham or pork roast, or with heavier seafood, like salmon or crabmeat. Or you could really bring out the fruit notes by serving it with a homemade cobbler! However you choose to enjoy it, it is sure to please.

LISE'S GRILLED TILAPIA WITH MANGO SALSA

Grilled Fish

1 tsp olive oil
1 tsp butter
4 fresh tilapia fillets, rinsed & dried
1/2 lemon
2 Tbsp chopped fresh parsley
Salt & pepper, to taste

Mango Salsa

1 cup fresh mango, diced
1/4 cup red bell pepper, diced
1/4 cup cucumber, seeded & diced
1 tsp diced jalapeno (seeded)
juice of 1 lime
1/4 tsp each salt & pepper



Directions

Melt olive oil & butter in a grill pan over medium high heat. Add fillets and grill each side for 4-6 minutes, or until fish is no longer translucent. Remove from heat and squeeze lemon juice over fillets, add parsley and salt & pepper to taste.

For salsa, mix all ingredients together and refrigerate at least 1 hour, or overnight. Serve over grilled fillets and enjoy with a glass of May wine.