



HUBER WINE CLUB

SUMMER 2013 DRY WINE SELECTION

Enclosed you will find the Summer 2013 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!

DANA'S TRAMINETTE (DRY)

This Annual favorite is usually saved for the Fall, but this year we just couldn't wait! Our Dana's Traminette is named for the Vineyard that adjoins the Huber Family homestead, and the unique terrain, youth of the vines, and slight elevation all contribute to the distinctive flavor of this exclusive variety. A touch drier than our regular Traminette, this version has beautiful citrus notes that positively sing on your palate. Lovely florals and a crisp finish make it a perfect warm-weather wine. Enjoy with white meats or a sunny porch full of friends!

CUVEE BLANC

We asked you what was missing from our wine repertoire and you told us: a Dry Sparkling White! Our Cuvée Blanc answers that request beautifully. Just in time for Brunch season, this effervescent white will delight with flavors of green apple and light citrus. Great balance and a crisp, clean finish, it will grace your celebration table alone or added to fruit juice for a sparkling mimosa-style treat. **Very limited supply.**

DRY VALVIN MUSCAT

In only the second bottling here at Huber's, this hard-to-find wine is quickly becoming a favorite among white wine lovers. The nose shows off characteristic apricot and honeysuckle aromas, and the first taste surprises with a pleasant acidity that balances the fruity notes. Clean to the very last taste, you will love this wine all on its own, or as an accompaniment to medium weight cheeses or lightly grilled foods. Try our grilled pizza recipe (below) and enjoy al fresco on a beautiful Spring day!

GRILLED PIZZA

- 1 pkg thick crust pizza mix (or your favorite dough recipe)
- Olive oil
- Italian seasoning
- Crushed garlic
- Toppings of your choice (see suggestions)

Mix package of pizza crust according to directions. When rolling it out, cut into 8 equal pieces, rolling each into a ball.

On a floured work surface, roll each crust flat, into 8-9 inch rounds and approx. 1/8 inch thick. Grill each over medium hot grill (directly on grilling surface) for 2-3 minutes on **one side only**. Top each grilled side up with olive oil, seasonings, and garlic, and your choice of toppings, and grill again for 2-4 minutes, or until toppings have cooked through and cheese has melted.

Enjoy the following combinations with a glass of Huber's Dry Valvin Muscat: Artichoke, Olive, & Romano cheese; Sausage (cooked and crumbled), Sauteed Mushroom, & fresh mozzarella; Pesto, tomato & cheese; Spinach, Pine nuts, & Ricotta; Prosciutto & Parmesan; or 3-cheese (Mozz, parm,

