



HUBER WINE CLUB

SUMMER 2014 DRY WINE SELECTION

Enclosed you will find the Summer 2014 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!

2012 CHAMBOURCIN

This Vintage was just released, and will be sure to please a dry palate. Perfectly fruity and lightly structured, it retains the lightness and accessibility you associate with this versatile grape. Marked by notes of dark stone fruit and oak, it is everything you want in a dry red and then some. The ideal wine for the wine lover who isn't ready to give up the Dry Reds even as the temperature climbs. Enjoy this bottle with meat and veggies from the grill, or with a light cheese and chocolate tray!

STELLA DI LUCE

This Annual favorite is always here and gone, so we have reserved plenty of this delightful wine for our Wine Club to enjoy. A beautiful and easy-drinking rosé, this year's version is smooth and tangy at the same time, perfectly blending the fruit and floral characters. Sweet strawberry and cherry, plus a hint of rose petal, are in harmony in this light, easy drinking wine. Delicious and distinctive, it will pair with so many things, you won't have to wait for a special occasion. To maximize the flavor potential, think spicy or cheesy. Try the recipe below (adapted from Food & Wine magazine) for a great quick and delicious dinner any night!

DRY VALVIN MUSCAT

This Varietal is quickly becoming a favorite among white wine lovers. While most wines made with the Muscat grape are sweet, this one is nothing but dry and crisp. Without the sweetness you can truly taste all the beautiful fruity notes the grape holds. 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.

BAKED ITALIAN CHEESE SANDWICHES

- | 8 slices sundried tomatoes in olive oil, drained
- | 8 slices thick cut country French bread
- | 4slices provolone cheese
- | 4slices fontina or mozzarella cheese
- | 1/2 cup shredded parmigiano cheese plus 2 Tbsp
- | Olive oil

Directions:

| Preheat oven to 375. Brush one side of each slice of bread with olive oil and place 4 slices oiled side down on baking sheet. Top each with one slice provolone, then two slices tomato, then sprinkle with 1/2 cup parm, then top with fontina (or mozzarella). Top with remaining 4 slices of bread, oiled side up. Bake for 15 minutes until cheese is melted and bread is toasted. Top with reserved 2 Tbsp of parm, then broil for 2 minutes, watching carefully. Remove, cool slightly, and enjoy with a glass of Huber's Stella di Luce!

