



HUBER WINE CLUB

SUMMER 2014 SWEET WINE SELECTION

Enclosed you will find the Summer 2014 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!

HWC SWEET STELLA DI LUCE

This popular sweet version of our annually released Dry Stella is full of tangy fruit flavors, namely blackberry and sweet cherry. Fermented and aged separately from the regular Stella di Luce, we allowed it to develop its own characteristics and flavors more appropriate for a sweeter wine. The result is a nicely delicate Rosé that is perfectly balanced on the palate. A great sipping wine, it goes well with boldly flavored foods and will take the edge off of spicy dishes. Chill it for maximum flavor, and enjoy it as an alternate to your favorite semi-sweet white. Great with spicy Asian food!

SWEET VALVIN MUSCAT

An instant classic, this bottling of this sweet wine is our best yet! Our award-winning Muscat grapes are already good and sweet, and the resulting wine is ideal for Spring and early Summer. This year's version has a delicate citrus note followed by more pronounced honeysuckle and lily in the middle. Balanced with an acidity that keeps it from feeling too sweet, you will want more than one glass of this one. Lucky for you, this year's bottle is a full 750ml. More to go around! Serve with a fresh salad, grilled pork, or lightly seasoned fish dishes.

STRAWBERRY INFUSION

You can't think of Spring in Starlight without thinking of strawberries! Our Strawberry Infusion is perfect for welcoming Spring to your table. Bursting with fresh strawberry flavor, it is as sweet and juicy as the berries we use in it. A natural for cocktails it is also a great addition to desserts. Kick up your cheesecake, brownies, shortcakes...check out the recipes below and see just how versatile it is! *(Just remember, at 18% alcohol it packs a bit more punch than table wine, and a little goes a very long way!)*

Spiked Strawberry Shortcake



Easy as can be! Just follow your favorite strawberry shortcake recipe (we like angel food cake and whipped cream!) but instead of sprinkling your cut strawberries with sugar, use Strawberry infusion. 1/2 cup infusion for every quart of strawberries. Yum!

Strawberry Fields Forever



1 1/2 Part Huber's Strawberry Infusion
1 1/2 Part Huber's Sweet Valvin Muscat
1/2 Part Starlight Distillery Vodka
3 parts pink lemonade

Shake together and pour over ice.

White Wine Sangria



2 Parts Huber's Seyval Blanc
1 Part Huber's Strawberry Infusion
1/4 part Starlight Distillery Brandy
Sprite to taste

Mix first three ingredients, pour over ice, top with Sprite

Cocktail Hour Cupcakes



Mix up a batch of your favorite vanilla or strawberry cupcakes, but stir 1/3 cup Huber's Strawberry infusion into the batter before baking. Once baked and cooled, poke a few small holes into each cupcake using a skewer, then drizzle a teaspoon of infusion over each one. Frost and enjoy!