

HUBER WINE CLUB

WINTER 2011 DRY WINE SELECTION

With this selection our Master Winemakers are thrilled to offer you the tools to conduct a **Vertical Tasting**. This selection includes the '07, '08, and '09 vintages of our popular blended Heritage wine. We encourage you to open them together, in the company of friends, to taste and compare. Find a favorite and treat yourself to a few extra bottles at our Holiday wine sale! Each of these wines will drink well into the next decade so you can stock your cellar with one or all three. Salut!

2007 HERITAGE

Characterized by mild oak notes, this toasty wine opens up to tangy plum and berry flavors. Soft and smooth from the aging process, it is well received by wine connoisseurs and novices alike. Its light flavors pair well with roast lamb and the subtle acidity makes it perfect for tomato-based pasta dishes.

2008 HERITAGE

A spicier and fruitier vintage than its cousins, the '08 Heritage is marked by bigger, bolder flavors. More pronounced tannins are balanced with the dark fruit flavors characteristic of the grapes used in this blend. Full and robust, it stands up well to beef dishes, roasted pork and rich sauces.

2009 HERITAGE

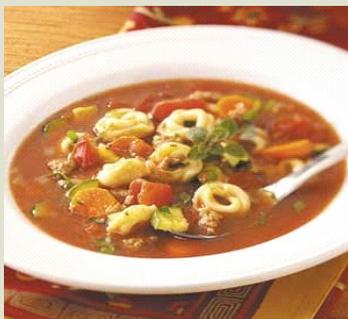
The newest addition to the Heritage family, this wine is rich and complex. Let the wine breathe before serving as an abundance of fruit flavors will be brought out with aeration. The '09 Heritage has a brightness to it that makes it very accessible—a friendly wine to serve at large gatherings. Perfect with casual food, like burgers or beef stew, this wine is equally at home sharing the table with more refined fare, like steaks or chops. Dark chocolate is also a lovely pairing that enhances the dried cherry notes hidden in the wine.

CONDUCT YOUR OWN VERTICAL TASTING

Invite a few wine-loving friends over to enjoy a Vertical Tasting of these three wines. Provide water crackers and a variety of cheeses and fruits, as well as dark chocolate, and let guests sample each wine in sequence. Note the differences and similarities. Which food pairs best with which wine? How do the flavors change with the pairings? Do you like it better with sweet or savory bites? To aerate or not to aerate? And, of course, which is your favorite? The results may surprise you.

Use remaining wine (if there is any) or any Huber Dry Red, for the recipe below. Enjoy!

ITALIAN SAUSAGE AND TORTELLINI SOUP



- 1 lb sweet Italian sausage, casings removed
- 1 sm onion, chopped
- 2 cloves crushed garlic
- 5 cups beef stock
- 1/2 cup Huber's Heritage Wine
- 1 12oz can whole tomatoes, lightly crushed
- 1 8 oz can tomato sauce
- 3/4 cup carrots, sliced
- 2 tablespoons Italian seasoning blend
- 1/2 cup water
- 1 cup zucchini, sliced and halved
- 1 8 oz package fresh cheese tortellini
- Grated parmesan cheese

In a large soup pot, brown and drain sausage meat. Set meat aside. To same pot add onions and garlic. Saute for 3 minutes. Stir in next 8 ingredients. Add cooked sausage and bring soup to a boil. Reduce heat and simmer on medium low for 30-40 minutes or until veggies are tender. Add tortellini for last 10 minutes of cooking.

Garnish with fresh basil and parmesan cheese, if desired. Serve with crusty French bread and Huber's Heritage.