



HUBER WINE CLUB

WINTER 2011 SWEET WINE SELECTION

Below you will find the tasting notes for our HWC White Label Pop's Reserve.

POP'S RESERVE

If you have never tried our HWC Exclusive Pop's Reserve Blend, you are in for a treat! If you **have** tried it in years past, I guarantee you will be impressed and surprised by the subtlety and flavor in this year's version. Either way, you are bound to enjoy this wine with food and friends.

Our Pop's Reserve is a part of the Huber Family heritage that spans generations. Ted Huber, our Master Wine maker, says he can never remember a time when there wasn't a bottle or barrel around. And you, lucky HWC member, not only get to sample this most excellent example of family tradition and pride but are honored to get to participate in that tradition with this very special blending and bottling! As you know, our HWC White Label Pop's Reserve is a blend of select barrels, chosen by Wine Club Members, and is absolutely not available to the public. We are equally honored to share this experience with you.

This wine is a delicious blend of sweet and spicy. Made exclusively from Concord grape, the juicy grape flavor punches through with every sip. Aging in Bourbon barrels lends a hint of vanilla and spice and just a touch of oakiness, while the aging process itself creates a smooth finish and velvety mouth-feel. This sweet and rich blend represents the best of all the barrels and results in an exceptionally tasty bottle of wine.

What to pair with it? Cold weather favorites like chili and beef stew rate high, as do sweeter entrees like glazed pork or pizza with pineapple. Try the beef kabob recipe below for a new twist on dinner!

POP'S RESERVE BEEF KABOBS



2 pounds of sirloin, cut into 1 in chunks
1 Red bell pepper, cut into 1 in chunks
1 Green bell pepper, cut into 1 in chunks

Marinade

1 cup Huber's Pop's Reserve
3 Tablespoons fruity olive oil
1 teaspoon crushed red pepper flakes
2 shallots, sliced thin
1 teaspoon kosher salt
½ teaspoon fresh cracked pepper
2 tsp crushed garlic

Put all marinade ingredients into a large sealable food storage bag; seal and mix well. Add beef and peppers. Turn to coat well. Refrigerate for 4 hours. Remove beef and peppers and reserve marinade.

Thread beef and peppers onto skewers. Set on broiler pan and broil 2-3 inches from broiler for 4 minutes, turn, then broil for an additional 4 minutes (for medium rare). Remove from broiler and let rest for 5-10 minutes before removing from skewers.

While skewers are broiling, add marinade to small saucepan over medium low heat. Let simmer for 10 minutes. Serve over beef. Pair with roasted potatoes and Pop's Reserve.