



HUBER WINE CLUB

WINTER 2012 DRY WINE SELECTION

Below you will find the tasting notes for the HWC Winter 2012 Dry quarterly wine selection. A dry-lovers dream, all of these wines are barrel aged and will drink well now or with aging.

2011 BARREL FERMENTED CHARDONEL

Our Barrel Fermented Chardonel offers a more traditional flavor for this cousin of the Chardonnay grape. Barrel fermented and aged, this wine relays flavors of oak and toast. Almost buttery at the start, it nonetheless finishes with the pleasant acidity one would expect of this varietal.

It's crispness is a perfect balance for rich holiday foods, so save this one for pairing with your Holiday ham or turkey. Or for a twist on a comforting winter favorite, try our Chardonel Mac-n-Cheese recipe, below.

2010 BLAUFRANKISH

One of the most assertive reds in the Huber wine catalogue, our Estate-grown Blaufrankish is a favorite among our tasting loft associates and wine masters alike. Characteristically marked with pepper on the nose and the palate, this vintage stands out with hints of both black and pink peppercorn. Slightly fruity on the mid-note, it finishes strong, with a gorgeous tannic structure you will remember.

This wine would be a welcome addition to your Holiday meal. Full and robust, it stands up well to beef dishes, roasted pork and rich sauces.

2009 HERITAGE HSR

Our Heritage blends are highly prized by Red wine lovers, as well as highly decorated at world-wide wine competitions, and this vintage is no exception. This HSR version is a cut above the 2009 Heritage, and has so much to offer. Dried cherry, rich tannins and a soft velvety oakiness make this one you will want to reach for over and over.

Perfect for sipping on a cold night, the heartiness of this wine demands full-flavored beef dishes or strong cheeses for pairing.

CHARDONEL MAC -N- CHEESE



- 3 tbsp. olive oil
- 1/4 C each minced celery & shallot
- 2 tbsp. flour
- 1/2 C Huber's Barrel Fermented Chardonel
- 1 1/2 C half & half, heated
- 1 C marscapone cheese (or cream cheese)
- 3/4 C sharp cheddar cheese, grated
- 1/2 C asiago cheese, grated
- 4 cups cooked macaroni noodles
- Salt & pepper
- 1/2 C grated parmesan cheese
- 3/4 C bread crumbs
- 1/4 C softened butter

Preheat oven to 350 and coat a large baking dish with oil. Heat olive oil in a skillet on medium heat. Saute celery & shallot until softened. Reduce heat to simmer and stir in flour until well-mixed. Whisk in wine and half & half, stirring constantly for 4 minutes. Remove from heat and whisk in cheeses, stirring until smooth. Stir in macaroni and season with salt & pepper. Pour into prepared baking dish. In a small bowl, combine parmesan cheese, bread crumbs, and butter. Sprinkle over macaroni mixture. Bake 15 minutes or until topping is bubbly. Serve with Thanksgiving dinner and a glass of Barrel Fermented Chardonel.