



HUBER WINE CLUB

WINTER 2012 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2012 HWC Sweet quarterly wine selection, as well as pairing suggestions and an exclusive recipe. Enjoy!

HWC WHITE LABEL POP'S RESERVE

This very special blend and bottle is a melding of traditions new and old. We start with the generations-old recipe, fine-tuned by Ted Huber at his grandmother's side, and gave it a special HWC twist. This exclusive wine was selected by and for HWC members, and represents the very best of this year's production.

The 2012 vintage has a spicy kick, thanks to the blending of barrels from 4 different bourbon distilleries, but retains that sweet Concord flavor you know and love. The oak aging imparts a softness to the wine that balances the juicy purple grape flavor, while the bourbon flavor lends a hint of vanilla to the mix. A sweet-sipping Nouveau wine, enjoy it chilled and drink it while it is young. Pairs well with hearty foods, like grilled or Roasted Winter Vegetables or spicy peppers and sausage,

BOURBON BARREL BLACKBERRY

We are thrilled to have this wine, in only its second bottling but already an instant classic. We have taken our award-winning blackberry wine and "kicked it up a notch" by aging it in a bourbon barrel. The resulting wine pleases the palate of sweet and dry drinkers alike, with juicy berry flavors, a tangy mid-note, and an assertive bourbon finish that lingers on your tongue. It has been over a year since this wine has been on our shelves, but it is well worth the wait! Try a little as a marinade for beef fillets, or as an accompaniment to your favorite red meat.

WINTER ROASTED VEGETABLES



4 med carrots, peeled & cut into 1 inch pieces
1 bunch celery, trimmed & cut into 1 inch pieces
2 med turnips, peeled & cut into 1 inch pieces
6 small potatoes, peeled & cut into 1 inch pieces
1 med butternut squash, peeled, seeded & cubed
1 tbsp. garlic
1 tsp rosemary
1 tsp thyme
1/4 C olive oil
Salt & pepper to taste

Preheat oven to 425 degrees. Combine all vegetables in a large baking dish. Blend garlic, spices and olive oil in a small measuring cup. Pour over vegetables and toss to coat. Roast for 35 minutes, stirring once halfway through cooking. Season with salt & pepper. Serve with your favorite roasted meats and a glass of HWC White Label Pop's Reserve.

*Note: and combination of vegetables may be substituted for the above. Try quartered red onion, brussel sprouts, eggplant, or cauliflower. Goes well with pork roast.