



HUBER WINE CLUB

WINTER 2013 DRY WINE SELECTION

Below you will find the tasting notes for the HWC Winter 2013 Dry quarterly wine selection. A dry-lovers dream, all of these wines are barrel aged and will drink well now or with aging.

2011 TANNAT

The first words that come to mind are Dry, Rich, and Velvety. In only the second bottling for Huber's, Tannat has quickly reached the level of favorite among Dry Red Wine lovers. This vintage is lighter with more stone fruit flavors than the previous vintage, yet it has retained the gorgeous tannic structure associated with this bold grape. Drink it now if you must, but it will also cellar well for years to come, and will only get better.

Pairs with well seasoned red meats and roasted vegetables.

2011 BLAUFRAKISH

A distinctive red and a favorite among our tasting loft associates and wine masters alike, our Estate Grown Blaufrankish (Pronounced "blough-FRANK-ish") is a perfect example of German wine-making. Characteristically marked with pepper on the nose and the palate, this vintage has hints of both black and pink peppercorn. Red fruit notes come out on the mid-note, and velvety tannins come in on the finish.

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.

2011 GENERATIONS

This accessible Dry Red is a perfect table wine, and one of my personal favorites. It is a balanced blend of Chambourcin, Blaufrankish, and Cabernets, then barrel aged to add smoothness. Plum, cherry, berry, and spice make up the full flavor of this exceptionally drinkable blend. A good choice for a dinner party as it will please a range of palates.

Perfect for sipping on a cold night, and a great pairing for red meats of any kind, from steaks to burgers, or a great base for hot mulled wine (see recipe below).

HOT MULLED RED WINE



Zest **and** juice from one small orange **and** one lemon
6 whole cloves
1 cinnamon stick
6 whole black peppercorns
4 allspice berries
1/2 cup sugar
1/4 cup Huber's brandy
1/4 C Huber's Generations
(This makes base—add to remaining wine to taste)

Place all ingredients in a small saucepan over medium heat and stir to dissolve sugar. Once sugar has dissolved, reduce heat to low and simmer 10-15 minutes to reduce liquids to a syrup. Strain to a new saucepan. Discard solids and spices. For strongest flavor, add remainder of the bottle of Generations. For more subtle flavor, add two bottles. Heat gently over low heat. Serve hot.

Shortcut alert!! Pick up a box of pre-mixed mulling spices in our Farm Market and use that instead of the cinnamon stick, clove, peppercorn & allspice.