



# HUBER WINE CLUB

## WINTER 2013 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2013 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 2013 vintage is heavy on the Maker's Mark barrels, and has a pleasant burn on the finish. 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, or try our Pop's Reserve cocktail meatball recipe - an elevated version of a classic party favorite - below.

### BOURBON BARREL BLACKBERRY

You asked and we delivered! This is the third bottling of this wine - which was instantly a favorite - and it is the best yet! Our award-winning blackberry wine gets a spicy kick from aging in a bourbon barrel, and the resulting wine pleases the palate of sweet and dry drinkers alike, with juicy blackberry up front, a tart mid-note, and lingering bourbon finish that melts on your tongue. Well worth the wait (and in very short supply this year!) make sure you pick up an extra bottle or two to try as a marinade for beef tenderloins. Also makes a great accompaniment to your favorite red meat or a well-made cheese tray.

### POP'S RESERVE GLAZED MEATBALLS



- 1 Cup HWC White Label Pop's Reserve
- 18 oz bottle chili sauce (like Heinz)
- Pinch of cayenne pepper
- Squeeze of lemon
- 1 bag cooked frozen meatballs, thawed

Pre heat oven to broil. Add all ingredients (except meatballs) to a small saucepan. Stir to combine and heat over medium heat 3-5 minutes, then reduce heat to low and simmer for 10-15 minutes to thicken slightly. Add meatballs and stir to coat. Heat the meatballs through, then remove meatballs to a baking dish coated with non-stick spray. Broil for 2-4 minutes to caramelize. Use remaining sauce for dipping. Serve warm

Makes an easy and elegant Holiday appetizer when served with crusty French bread and cheddar cheese cubes - and the remaining Pop's Reserve wine, of course.