



# HUBER WINE CLUB

## FALL 2015 DRY WINE SELECTION

### DANA'S TRAMINETTE (DRY)

Fall means the start of Traminette season, and we can't wait for you to try this year's offering from Dana's Vineyard! Our Dana's Traminette is named for the Vineyard that adjoins the Huber Family homestead, and the unique terrain, youth of the vines, and slight elevation all contribute to the distinctive flavor of this exclusive variety. A touch drier than our regular Traminette, this version has beautiful citrus notes that present themselves immediately on the nose and on your palate. Lovely florals and a touch of mineral on the finish—with just a hint of the honey notes characteristic of the grape—make it the perfect wine to enjoy with everything from a weeknight meal to your Thanksgiving Dinner!

### BARREL FERMENTED CHARDONEL

This classic rendition of Chardonnay's fruitier sister is always welcome on a Fall table. Crisp and bright with characteristic citrus notes, this wine mellows with a stay in oak barrels. The result is a lovely balance of fruit with soft vanilla and nutty sweetness. But don't let the beautiful aroma mislead you, this wine has almost zero residual sugar, making it the perfect companion for a meal of grilled salmon or chicken. Or try it in the easy chicken and pasta recipe below, ideal for a busy weeknight but special enough for a dinner party!

### \*DOUBLE GOLD\* GENERATIONS

Our favorite dry blended wine has recently received **top honors** at this year's INDY International Wine Competition. A Double Gold award means it was rated the best in its class, and we have to agree! A perennial favorite among staff and customers alike, Generations is an example of the sum of the parts being greater than the whole. Blaufrankisch, Chambourcin, and Cabernets combine beautifully to create a lovely, approachable wine. Full of ripe fruit flavors like black raspberry, currant, and fig, yet still dry and lightly oaky, it is at home on any table with foods ranging from pasta to steak to burgers.

### **CHICKEN CHARDONEL PASTA**

8 oz cooked bowtie pasta (reserve 1/4 cup cooking water)  
2 Tbsp olive oil  
2 boneless, skinless chicken breasts, pounded thin & cut into cubes  
1 tbsp. minced garlic  
1 shallot, chopped fine  
1/4 C butter  
1/2 C Huber's Barrel Fermented Chardonel  
1/2 C grated parmesan cheese  
2 Tbsp Half & Half  
1 Cup halved cherry tomatoes (roasted ahead of time, if desired)  
Salt & Pepper to taste

#### **Instructions:**

Season cut-up chicken with salt & pepper. Heat olive oil in skillet over medium-high heat. Add chicken and brown on both sides and cook through. Remove chicken from skillet. Reduce heat to medium and melt butter, then add garlic and shallots to skillet and sauté for two minutes, stirring to pull up browned bits from the bottom of the pan. Add the Chardonel and reduce for about 5 minutes, then add cheese, Half & Half, and chicken back to pan. Add tomatoes, pasta, and reserved pasta cooking water to the pan and stir to combine.

Season with salt & pepper and additional grated cheese and red pepper flakes, if desired. Serve with a glass of Huber's Barrel-Fermented Chardonel.



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