



HUBER WINE CLUB

FALL 2016 DRY WINE SELECTION

HWC EXCLUSIVE DRY VIGNOLES

If you enjoy our Vignoles (and who doesn't?) but wish it were a bit drier, get ready to be delighted. Our Winemakers have been busy experimenting, and this Dry Vignoles is one delicious result! This dry version - made from the same grapes as our award-winning original - retains the pretty character of the grape, but the floral notes fall to the background while the front shows hints of grapefruit and soft peach. The gorgeous acidity makes it a perfect pairing for pasta in light cream sauce, grilled fish or chicken, or even roasted pork.

HWC EXCLUSIVE DRY VALVIN MUSCAT

It's back! This varietal, a favorite among white wine lovers, has finally made it back into the Club selection. A surprising twist on the Muscat grape - which usually produces a sweet wine - this one is perfectly dry and crisp. Without the sweetness you can truly taste all the beautiful fruity notes the grape holds. The nose shows off characteristic apricot and honeysuckle aromas, and the first taste surprises with a pleasant lemony acidity that balances the fruity notes. Clean to the very last taste, you will love this wine all on its own, or as an accompaniment to medium weight cheeses or lightly grilled foods.

2014 BLAUFRANKISH (UNRELEASED)

This vintage of our very popular single varietal dry red has not even been released to the public yet! 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. Both spicy and juicy, it is characteristically marked with pepper on the nose and the palate. Red fruit notes, like plum and dark cherry, come out on the mid-note, and velvety tannins emerge on the finish. This wine is perfect for Fall nights that are turning cooler. Full and robust, it stands up well to beef dishes, roasted pork and rich sauces. Or try our roasted chicken recipe, below. It may be your new go-to dinner!

RED WINE ROASTED CHICKEN

Whole chicken, cut into pieces
6 Tbsp olive oil
1/2 C Huber's Blaufrankish
1 Tbsp balsamic vinegar
2 cloves garlic, minced
1 Tbsp rosemary
1 Tbsp dried parsley
1/2 tsp lemon juice
Salt & Pepper to taste

Instructions:

Place chicken pieces in a large bowl. In a separate bowl, combine all remaining ingredients, except for lemon juice, salt, and pepper. Whisk all ingredients together, then pour over chicken and toss to coat each piece thoroughly. Season with salt & pepper.

Place chicken pieces into a baking dish sprayed with non-stick spray, then bake in oven pre-heated to 350 degrees for 35-45 minutes, depending on size of chicken pieces. When chicken juices run clear, remove pieces to a serving plate, then strain juice from the bottom of the baking dish into a saucepan. Cook on medium high to reduce liquid to a sauce. Remove from heat and stir in lemon juice. Serve over chicken served with polenta and a glass of Huber's Blaufrankish.

