



# HUBER WINE CLUB

## FALL 2017 DRY WINE SELECTION

### 2015 BARREL FERMENATED 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 recipe below, ideal for a busy weeknight but special enough for a dinner party!

### \*HWC EXCLUSIVE\* DRY DANA'S TRAMINETTE

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!

### 2014 BLAUFRAKISH

This vintage of our much-loved, Estate-grown single varietal dry red is back in your selection by popular demand! 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. It may be your new go-to table wine!

### BOLOGNESE SAUCE WITH RED WINE

- 1 tablespoons olive oil
- 1 medium yellow onion, finely chopped
- 3 medium stalks of celery, finely chopped
- 2 large carrots, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon dried basil
- ½ teaspoon dried thyme
- 1-pound ground beef (10% fat or less)
- ¾ cup Huber's Blaufrankish wine
- ½ cup whole milk
- 2 cups canned crushed tomatoes
- Salt and freshly ground black pepper to taste



**Instructions:** Heat olive oil in a saute pan over medium high heat. Add celery, carrots, and onion and cook 5-7 minutes. Add garlic and spices and stir. Add ground beef; stir until cooked through. Add Blaufrankish and lower heat to medium. Cook until liquid reduces by half, stirring occasionally and scraping any browned bits from the bottom of the pan. Add milk and crushed tomatoes, stir until combined. Let simmer 15-30 more minutes. Add salt and pepper to taste. Serve over cooked wide pasta (like fettuccine or pappardelle), garnish with parmesan cheese and fresh cracked pepper, along with a glass of Huber's Blaufrankish wine.