



HUBER WINE CLUB

SPRING 2016 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2016 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and a fun recipe. Cheers!

BLUEBERRY PORT

This fruit infusion is a stand-out among our lineup of sweet ports. Lush, juicy blueberry flavor comes through in every sip, and the higher alcohol content perfectly balances the sweet finish. Serve this after dinner with a selection of chocolate and lightly flavored cheeses, or use it as a mixer for some creative cocktails, like our Black & Blue sangria. Check out the recipe section of our webpage at huberwinery.com for more ideas and inspiration!

BLACKBERRY

One of our most popular fruit wines, the Blackberry brings everything you love about this fruit right to your glass! Sweet, juicy, and a little bit tangy, our Blackberry wine is a classic bound to become a favorite. Best enjoyed chilled and sipped, or blend it with brandy and bubbles to make our Blackberry sangria. Or for something completely different, try the recipe below. However you choose to enjoy it, we know you will be back for more!

VIGNOLES

This award-winning wine is a favorite among the Huber family and staff, and we are excited to offer it to our Wine Club members in a selection for the first time! A semi-sweet white, named for the French varietal we grow and use to make it, our Vignoles is sure to please many palates. Beautiful tropical fruits flavors, including passionfruit and guava, blend with crisp citrus and pineapple to create the perfect balance between sweet and clean. Fresh and delicious, it is the ideal wine to welcome Spring!

BLACKBERRY WINE GLAZED SALMON



Ingredients

- 1 salmon fillet
- Salt & pepper
- 1 TBSP olive oil
- 2 cups blackberries
- 1/2 cup Huber's Blackberry wine
- 1/2 tsp lemon zest
- 1 Tbsp lemon juice
- 1/2 tsp grated ginger

Place salmon fillet, skin side down, in a baking dish. Season with salt & pepper, then drizzle with olive oil. Place in a **cold** oven, turn heat to 400 degrees. Set timer for 25 minutes.

While salmon cooks, add remaining ingredients to a saucepan over medium heat. Cook and stir until berries begin to break down, approximately 15 minutes. Remove from heat and cool slightly. Press sauce through a mesh sieve to remove seeds.

Remove salmon from oven and place on serving plate. Top with sauce and extra blackberries. Enjoy with a glass of Huber's Blackberry wine.