



HUBER WINE CLUB

SUMMER 2015 SWEET WINE SELECTION

Enclosed you will find the Summer 2015 Huber Wine Club Sweet wine selection, chosen for you by our Master winemaker. We are also including informative tasting and pairing notes for each wine. Cheers!

HWC SWEET STELLA DI LUCE

Nothing says Summer like our HWC Sweet Stella. Full of tangy fruit flavors, namely blackberry and sweet cherry, this wine has a nice acidity and soft sweetness that distinguishes it from the dry Stella di Luce. A delicate Rosé that is perfectly balanced on the palate and makes for a great sipping wine. It goes well with boldly flavored foods and will take the edge off of spicy dishes. Chill it for maximum flavor, and enjoy it as an alternate to your favorite semi-sweet white. Try it at a Summer BBQ with spicy grilled meats!

SWEET VALVIN MUSCAT

This sweet wine gives you everything you expect from a beautiful Muscat, and then some. Made from our award-winning Muscat grapes you can taste the characteristic honeysuckle and lily, along with sweet honeyed apricot, from the first taste to the last. Balanced nicely with a citrus acidity that keeps it from feeling too sweet, and a super clean finish, you will want more than one glass of this one. Serve chilled with a seasonal salad, grilled pork, or try it in the super-easy (and impressive!) dessert recipe featured below.

STRAWBERRY WINE

You can't think of Spring in Starlight without thinking of strawberries! Our Strawberry Wine has been a favorite ever since it was introduced as Huber's very first commercially available wine! Bursting with fresh strawberry flavor, it is as sweet and juicy as the berries we use in it. This wine is the ideal accompaniment to warm Summer days. Patio perfect all by itself, it also makes a terrific pairing for fruit desserts, or in our own Strawberry Sangria.

VALVIN MUSCAT AND ORANGE GLAZED PEACHES

- 2 Cups Huber's Sweet Valvin Muscat
- 1 1/2 Cup orange juice
- 1/4 cup sugar
- 4 peaches, pitted and sliced
- Mascarpone cheese or fresh whipped cream
- 8 amaretto cookies

Directions:

Add Valvin Musact wine, orange juice, and sugar to large sauté pan. Cook on medium high heat for 3-5 minutes until it starts to thicken. Add sliced peaches and continue to cook 2-4 minutes until glazed and slightly soft. Remove from heat and divide onto 4 plates. Top each with mascarpone cheese or fresh whipped cream and two crumbled amaretto cookies. Enjoy with a glass of Huber's Sweet Valvin Muscat.

