



HUBER WINE CLUB

SUMMER 2016 SWEET WINE SELECTION

Enclosed you will find the Summer 2016 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

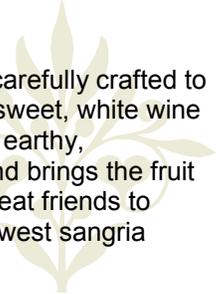
Nothing says Summer like our HWC Sweet Stella. Full of tangy fruit flavors, namely blackberry and sweet cherry, it is everything you know and love about our Dry Stella, but with a sweetness that enhances the fruity flavors. A delicate Rosé that makes for a great sipping wine, it also goes well with boldly 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!

HWC DANA'S SWEET TRAMINETTE

We happily anticipate the release of this very special bottling every year, and this current version does not disappoint. Made from grapes grown in Dana's Vineyard - the Traminette vineyard adjacent to Ted & Dana Huber's own home - and made sweeter to enhance the pretty florals and sweet pineapple flavors, this soft white wine is a perfect mid-summer treat. Drink it chilled and enjoy with light summer foods, like fresh salads and grilled fish or chicken.

MAY WINE

You can't think of Spring at Huber's without thinking of May wine! This wine is carefully crafted to speak to the Huber German heritage, and to please the palate! We start with a sweet, white wine blend, then add German Woodruff and strawberry wine. The Woodruff lends an earthy, herbaceous quality to the wine, while the strawberry enhances the sweetness and brings the fruit flavors front and center. You only need a cold glass, a sunny day, and some great friends to enjoy this wine to the fullest. But if you feel like mixing things up a bit, try our newest sangria recipe, below, perfect for Summer gatherings!



MAY WINE SANGRIA

By the pitcher:

1 bottle Huber's May Wine
4 ounces Starlight Distillery brandy
Sprite to taste

By the glass:

3 ounces Huber's May Wine
1/2 ounce Starlight Distillery brandy
Sprite to taste

Sliced strawberries, oranges, lemons or other citrus for garnish

Directions:

Combine wine and brandy in an ice filled glass or pitcher. Top with Sprite and garnish with fresh fruit. Enjoy!

Note: Wine and brandy can be combined with fruit and chilled ahead of time to enhance the fruit flavors

