



HUBER WINE CLUB

SUMMER 2017 DRY WINE SELECTION

Enclosed you will find the Summer 2017 Huber Wine Club Dry wine selection, chosen for you by our Master winemaker. We are also including informative tasting and pairing notes for each wine. Cheers!

PINOT GRIS

This single varietal wine is so popular among our Dry-loving friends, we had to include it in this selection. This grape delivers smooth fruit and crisp citrus, with a tropical feel and a super clean finish. It is an ideal table wine for warm weather, particularly when fish or light chicken dishes are on the menu. Serving Italian? This is a perfect pairing, and adding a splash to sautéed seafood, like our shrimp scampi recipe, below, adds a little extra something.

STELLA DI LUCE

We have once again included this Annual favorite in the club Selection for our Wine Club to enjoy. Year after year, this Chambourcin based dry rose, made in the style of a Spanish Rosado, pleases the palate by perfectly blending the fruit and floral characters you have come to expect from this popular Spring wine. This vintage has plenty of stone fruit flavors, namely cherry and plum, with a hint of strawberry and a nice acidity on the finish. Light and refreshing, with a full flavor, there is very little this wine will not complement. Enjoy it with spicy chicken or pork dishes, or keep with the Spanish theme and enjoy it with a tapas-inspired party. Check the recipe card below for some ideas!

CUVEE BLANC

This Dry Sparkling white comes at just the right time. The crisp character and effervescent feel signal that Spring is just around the corner, but it is perfect for cozy brunches while the weather is still chilly outside. Leading with green apple and bright citrus notes, with just a hint of mineral on the finish, you can enjoy this sparkler alone, or in a mimosa-style cocktail. You certainly don't have to wait for a special occasion to enjoy this celebration wine!

SHRIMP SCAMPI WITH WINE

- 2 pounds medium or large raw shrimp
- 1 stick of butter
- 3 garlic cloves minced
- 1 teaspoon of red pepper flakes (optional)
- 1 cup Huber's Pinot Gris
- 1 lemon, juiced
- ½ cup Parmesan cheese & parsley for garnish

Directions: In large skillet over medium heat, melt butter, then add garlic and shrimp, stirring until shrimp is cooked through. Add Wine, lemon juice and pepper flakes, reducing heat to medium low and simmering until sauce is reduce by half. Top with cheese and parsley and stir.

Serve with crusty French bread and a glass of Huber's Pinot Gris

