



HUBER WINE CLUB

SUMMER 2017 SWEET WINE SELECTION

Enclosed you will find the Summer 2017 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!

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!

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, and say cheers to Summer!

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, we are bringing back our May Wine sangria recipe - **just for you** - perfect for Summer gatherings!

MAY WINE SANGRIA

By the pitcher:

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

By the glass:

3 ounces Huber's May Wine
1/2 ounce Starlight Distillery Applejack 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

