



HUBER WINE CLUB

WINTER 2014 DRY WINE SELECTION

Below you will find the tasting notes for the HWC Winter 2014 Dry quarterly wine selection. A dry-lovers dream, all of these wines are barrel aged and will drink well now or with aging.

2012 PETIT VERDOT

If you want one word to describe this wine, it is bold! This Vintage of our Estate Grown and bottled Petit Verdot is by far our best yet. Full of rich plummy notes, full tannins, and a dried fruit finish, this wine should be savored on a cold night. Better yet, let it age for a few years to bring out its full potential.

Pair it with a juicy steak or braised meats, or with roasted root vegetables.

2012 BLAUFRANKISH

A distinctive red and a favorite among our tasting loft associates and wine masters alike, our Estate Grown Blaufrankish (Pronounced "blough-FRANK-ish") is a perfect example of German wine-making. Characteristically marked with pepper on the nose and the palate, this vintage has hints of both black and pink peppercorn. Red fruit notes come out on the mid-note, and velvety tannins come in on the finish.

This wine would be a welcome addition to your Holiday meal. Full and robust, it stands up well to beef dishes, roasted pork and rich sauces.

2012 GENERATIONS

This accessible Dry Red is a perfect table wine, and one of my personal favorites. It is a balanced blend of Chambourcin, Blaufrankish, and Cabernets, then barrel aged to add smoothness. Plum, cherry, berry, and spice make up the full flavor of this exceptionally drinkable blend. A good choice for a dinner party as it will please a range of palates.

This wine makes a great pairing for red meats of any kind, from steaks to burgers, or if you are really looking to shake things up at your Holiday gathering, try our recipe for Red Wine Hot chocolate!

RED WINE HOT CHOCOLATE



1/4 C Huber's Generations
3 TBSP dark sweet chocolate, shaved
1 Cup milk
Pinch of salt

Note: use high quality chocolate and at least 2% fat milk

Instructions:

Heat wine in a saucepan over low heat until simmering. Add the chocolate, whisking as you go, to melt. Add the milk and continue to whisk. Add a pinch of salt right before removing from heat. Top with whipped cream and accent with a maraschino cherry, if desired.