



# HUBER WINE CLUB

## WINTER 2014 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2014 HWC Sweet quarterly wine selection, as well as pairing suggestions and an exclusive recipe. Enjoy!

### HWC WHITE LABEL POP'S RESERVE

This very special blend and bottle is a melding of traditions new and old. We start with the generations-old recipe, fine-tuned by Ted Huber at his grandmother's side, and gave it a special HWC twist. This exclusive wine was selected by and for HWC members - the top 3 barrels were #4, #17, and #11 - and represents the very best of this year's production.

The 2014 vintage once again gets a hefty kick from the Maker's Mark barrels, and has that light characteristic "burn" on the finish. The oak aging imparts a softness to the wine that balances the bursting Concord flavor, while the bourbon flavor lends a hint of vanilla to the mix. Sip this Nouveau wine well-chilled and drink it while it is young.

Pairs well with hearty foods, like grilled or Roasted Winter Vegetables or spicy peppers and sausage, or try adding some to your favorite chili recipe, or try one of our favorite recipes, below.

### BOURBON BARREL BLACKBERRY

This is the fourth Winter bottling of this wine - which was instantly a favorite - and it is the best yet! Our award-winning blackberry wine gets a spicy kick from aging in a bourbon barrel, and the resulting wine pleases the palate of sweet and dry drinkers alike, with juicy blackberry up front, a tart mid-note, and lingering bourbon finish that melts on your tongue. Well worth the wait, it will be enjoyed by anyone you choose to share it with.

Makes a great accompaniment to your favorite red meat or try it as a dessert accompaniment to high-quality dark chocolate.

### **POP'S RESERVE CHILI**



- 1 lb ground beef
- 2 16oz cans diced tomatoes
- 1 packet HOT chili seasoning\*
- 1 14 oz can red chili beans
- 1/2 cup beef broth
- 3/4 cup Pop's Reserve

*Note: Hot seasoning stands up to the sweetness of the wine better, but you can also use regular seasoning if desired.*

Brown meat in a large pot, drain, then return to pot. Stir in remaining ingredients, except Pop's Reserve. Cook over medium—low heat for approximately 30 minutes, stirring occasionally. Add Pop's Reserve and stir. Reduce heat to low and cook for another 20-30 minutes.

Serve with toppings such as chopped onions, shredded cheese, diced fresh tomatoes, crushed tortillas, or chopped avocado, if desired, and of course a glass of Pop's Reserve wine!