



# HUBER WINE CLUB

## WINTER 2015 DRY WINE SELECTION

With this selection our Master Winemakers are thrilled to offer you the tools to conduct a **Vertical Tasting**. This selection includes the '11 HSR, '12 Heritage, and a special pre-release of the '13 Heritage wine. We encourage you to open them together, in the company of friends, to taste and compare. Find a favorite and treat yourself to a few extra bottles at our Holiday wine sale! Each of these wines will drink well into the next decade so you can stock your cellar with one or all three. Salut!

### 2011 HSR

This wine is showing its age, in the best possible way. Soft and mellow, with lighter tannins, it is the most accessible of this trio, with delicate warm fruit flavors. It will no doubt be well received by wine connoisseurs and novices alike. Its light flavors pair well with roast lamb and the lack of acidity makes it perfect for tomato-based pasta dishes.

### 2012 HERITAGE

This gorgeous specimen of a blended dry red is marked by bigger, bolder flavors. It won Double Gold at the 2014 International Wine Competition, and it is no mystery why. More pronounced tannins are balanced with the cherry and berry notes characteristic of the grapes used in this blend. Both velvety and robust, it stands up well to hearty dishes, particularly roasted or grilled meats.

### 2013 HERITAGE

The newest addition to the Heritage family, this wine is bright and complex. Let the wine breathe before serving as an abundance of fruit flavors will be brought out with aeration. The '13 Heritage has a full flavor, is distinctly rich and smooth, but also a tenacious tannic structure. Pair with smoked meats, or rich pasta dishes. Dark chocolate is also a lovely pairing that enhances the dried cherry notes hidden in the wine.

### CONDUCT YOUR OWN VERTICAL TASTING

Invite a few wine-loving friends over to enjoy a Vertical Tasting of these three wines. Provide water crackers and a variety of cheeses and fruits, as well as dark chocolate, and let guests sample each wine in sequence. Note the differences and similarities. Which food pairs best with which wine? How do the flavors change with the pairings? Do you like it better with sweet or savory bites? To aerate or not to aerate? And, of course, which is your favorite? The results may surprise you.

Use remaining wine (if there is any) or any Huber Dry Red, for the recipe below. Enjoy!

### RED WINE ROAST BEEF (SLOW COOKER)



- 2 1/2 lb beef round roast
- 1 small onion, sliced thinly
- 1/2 cup water
- 1/2 cup Huber Heritage (or other Huber Dry Red )
- 1 teaspoon basil
- 1/2 teaspoon thyme
- 1/2 teaspoon marjoram
- 1 tsp salt
- 1/4 tsp pepper

Combine all spices in a bowl. Place roast in slow cooker and sprinkle spices, turning to coat all sides of the meat. Pour water and wine over roast. Add onions to slow cooker. Cook on low 8-9 hours, or until meat shreds easily. Shred using two forks before serving.

Serve with mashed potatoes, roasted vegetables, and a glass of your favorite Huber Heritage or HSR wine!