



# HUBER WINE CLUB

## WINTER 2015 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2015 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 #18, #10, and #1 - and represents the very best of this year's production.

The 2015 vintage once again packs a punch with a blend that is 50% Maker's Mark barrels, guaranteed to give you that light, characteristic "burn" on the finish. Balanced with a bit of spice from 12% Four Roses barrels and some sweetness from just a bit of the Wild Turkey barrels, plus a softness from the oak itself, this gets better with every sip. Sip this Nouveau wine well-chilled and drink it while it is young.

### BOURBON BARREL BLACKBERRY

This is the fifth Winter bottling of this wine - which was instantly a favorite - and it we are still loving it! Our already juicy blackberry wine gets a spicy kick from aging in a bourbon barrel, and this year's version wine has a lovely softness about it. As always, you get 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. Or if you have a bit to spare, use it to make the sauce recipe below, perfect for a juicy steak!

### **BOURBON BARREL BLACKBERRY GLAZED STEAK**



- 4 sirloin steaks (6oz each)
- 1 Tbsp olive oil
- 1 Tbsp butter
- Salt & pepper
- 1 cup Bourbon Barrel Blackberry Wine
- 1/2 cup blue cheese, divided into 4 pieces

Sprinkle salt and pepper liberally on one side of steaks. Place a heavy skillet over high heat. Add olive oil to pan and heat slightly. Melt butter in pan and place sirloins in pan, seasoning side down. Sear and cook on one side for 3 minutes without moving. Salt and pepper the side facing up, then flip and cook 3 more minutes. Remove from pan to plate. Turn temperature down to medium high, pour in Bourbon Barrel Blackberry wine and stir. Bring to a low boil and cook to reduce slightly. Return steaks to pan and top each with 1/4 of blue cheese. Spoon a bit of the sauce over the top of the steaks. Cover and remove from heat. Let rest 5 minutes before serving. *(note: this will result in medium rare steak. Adjust cooking time to alter doneness. Can also finish under broiler.)*