



# HUBER WINE CLUB

## WINTER 2016 DRY WINE SELECTION

Please enjoy this selection of Dry wines, chosen by your winemakers for your enjoyment. Cheers!

### 2013 TANNAT

If there could only be one word for this wine, it would be "robust." This wine is the very definition of full, lush, and rich, and is everything you love about a Dry Red. As the name implies, there are tannins aplenty in this single varietal, yet they don't overwhelm the dark fruit flavors that swirl across your palate. This bottle will only get better with age, but if you must drink it now, make it on a special night and pair it with a hand-cut, dry-aged steak and a roaring fire.

### GENERATIONS

At the opposite end of the Dry Red spectrum stands our Generations. This light - though still full of flavor - wine is always welcome on a Holiday table. Full of cherry and berry, with a soft tannic finish, it is the epitome of drinkable and is well-received by seasoned or new palates alike. Serve it with your favorite pasta dish, or even add as splash of it to a red sauce recipe, like the one below.

### DRY VIDAL BLANC

This brand-new bottling is a rare treat for wine-lovers: a traditionally sweet grape done in a dry style. Just like Huber's new classic, Dry Valvin Muscat, our winemakers have played Mad Scientist to great results with this delicious Dry White. The Vidal grape is so full of flavor on its own, in a Dry format you can really taste everything the fruit has to offer. Very low in acidity, high in fruit flavor, this wine strikes a perfect balance on the palate. Serve it cold, with your Thanksgiving dinner, or enjoy the last few warm days of an Indian Summer with some cheese and light meats.

### **SAUCE BOLOGNESE WITH WINE**

2 tablespoon olive oil	½ lb ground pork
1 large onion, diced	1 cup whole milk
2 medium carrots, chopped	⅛ tsp grated nutmeg
2 stalk celery, chopped	1 cup Huber's Generations
2 clove garlic, crushed	tions
1 tablespoon tomato paste	28 oz can tomatoes
1 lb ground beef	1 tsp Italian seasoning



Directions: Saute vegetables and garlic in olive oil over medium high heat. Add tomato paste and stir to coat. Add meat and stir until browned. Add milk and nutmeg, reduce to simmer and let liquid reduce by half. Add the wine and let it simmer before adding tomatoes and seasonings. Stir and simmer, then taste, adding salt & pepper as desired. Reduce heat to low and let simmer, stirring occasionally, for 2-3 hours. Serve over wide pasta noodles with a generous sprinkle of parmesan cheese and a glass of Huber's Generations wine.