



# HUBER WINE CLUB

## WINTER 2017 DRY WINE SELECTION

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

### 2015 PETIT VERDOT

This wine is the very definition of full, lush, and rich, and is everything you love about a dry red. The ever-present tannins that are so characteristic of this grape do not disappoint, and are balanced well with the stone fruit flavors on the finish. 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.

### RESERVE PINOT GRIS

At the opposite end of the dry wine spectrum is our Reserve Pinot Gris. As the name implies, our wine makers reserved the best batch of our Pinot Gris for this exclusive bottling. Traditionally, this grape is fermented and aged in stainless, but this wine spent some time in a new oak barrel, just long enough to soften the sharp edges and round out the flavors. Still fruity and citrusy, the Reserve Pinot Gris also bears a lovely hint of vanilla and oak. It is bound to become a favorite, especially when paired with turkey or ham.

### DRY SPARKLING ROSE

This brand-new bottling is a rare treat for wine-lovers: a beautifully light and crisp Rosé with effervescence! Primarily Chambourcin, there are plenty of ripe fruit flavors to love in this one, particularly berries and cherries. With a super clean finish, it is easy to love this wine as-is, but for a special treat, mix up a batch of Pomegranate Ginger Sparklers (recipe below) and toast to food, love, and friendship!

### **POMEGRANATE GINGER SPARKLERS**

**1 bottle Huber's Dry Sparkling Rosé**  
**Unsweetened Pomegranate juice (like POM)**  
**Homemade ginger syrup**  
**Lemon juice**  
**Pomegranate seeds & lemon rind for garnish**

#### Ginger Syrup:

Combine 1/2 cup white sugar and 1/2 cup water in a small saucepan. Add 2 Tbsp grated fresh ginger root and stir. Heat over medium high heat until mixture begins to boil, then reduce heat and simmer for 20-30 minutes until mixture thickens and reduces. Cool completely before using.

#### Cocktail :

Combine 1/2 tsp each pomegranate juice & ginger syrup in a champagne flute. Top with Dry Sparkling Rosé. Add a squeeze of lemon and garnish with pomegranate seeds and a lemon twist

