



# HUBER WINE CLUB

## SPRING 2015 DRY WINE SELECTION

We hope you enjoy our Spring 2015 Selection, which has been chosen for you by our winemakers. Enjoy the tasting notes, food pairing suggestions, and our special recipe. Cheers!

### 2013 TANNAT

Three words: Rich, Velvety, and Bold. Full flavor and heavy tannins make this a dry red wine lover's dream. You will love the stone fruit and ripe berry flavors that finish with leather and a hint of smoke. Definitely suitable for a special occasion, though not necessarily a sipping wine, and it makes a gorgeous complement to your favorite red meat dish. Think steaks or roast beef, or even beef stew, like our recipe below, which you can make with or without an extra splash of red wine.

### 2013 MALBEC

Always a favorite of customers and staff alike, and this vintage is no exception. The 2013 Malbec may be our best yet, classically oaky and lush, soft yet robust. Cherry, cranberry, and dark plum combine with the velvety mouth-feel you expect from an exceptional Malbec, and the beautifully balanced tannins on the finish will leave you wanting another glass. This vintage is extremely limited, however, and may be the last we have for a few years while our transplanted vines start bearing fruit, so savor this one! A special meal featuring rich tomato sauces or roasted meats will be perfect to pair with this delicious wine.

### 2013 CHARDONEL

Dry drinkers thirsty for a bright, crisp white will love the non-traditional papaya, pineapple and honeydew notes found in this wine. The minerality contributes to the brightness and compliments perfectly the fruitiness, which leads with citrus and finishes with pear. Estate-grown Chardonel grapes result in a wine that is lighter than the more commercially-available Chardonnay and less buttery than barrel-fermented versions. It will pair perfectly with chicken, fish and vegetable dishes, particularly those prepared with buttery sauces, as the crispness of the wine will create a beautiful counterpoint.

### HUBER'S BEEF STEW



#### Ingredients:

- 1 Tbsp olive oil
- 1 1/2 lbs beef stew meat (cubed)
- 4 Cups beef stock
- 6 Cups vegetables (any combo of carrot, parsnip, leek, potato, celery, etc)
- Beef stew seasoning packet
- 1 Cup Huber's Dry Red wine (optional)

#### Directions:

Heat oil in a large dutch oven on high heat, add meat and sear on all sides, 2-3 minutes. Pour in beef stock to deglaze pan. Add seasoning packet and vegetables, stir to combine. Bring to a boil, then reduce heat to medium-low and simmer for at least 1 hour. If using wine, add in the last 30 minutes of cooking time.

Serve with crusty French bread and a glass of Huber's Tannat or Malbec wine.