



HUBER WINE CLUB

SPRING 2018 DRY WINE SELECTION

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

2012 HSR

This wine is the very definition of full and rich, and is everything you love about a Dry Red. Fans of this beautifully blended wine will immediately identify the dark fruit flavors that roll across your palate, including blackberry and stone fruit. Balanced with robust tannins, it maintains a velvety lushness that will keep you coming back for another pour. This 6 year aged wine is approaching its peak, and will stand up very well to thick steaks or roasted meats.

2015 GENERATIONS

Get the first taste of the newest Vintage for this old favorite! Easy drinking, our ever-popular blend of Chambourcin, Blaufrankish, and Cab Franc is smooth on the palate and rich on the finish. Berries, cherries, and ripe purple plum fade out to soft leather with each sip. With a perfect amount of tannins it balances fullness and approachability, and is a wine you will reach for again and again. Try it with your favorite pork dish or red meat.

2014 CHAMBOURCIN

One of our favorite single varietals makes another appearance in the quarterly selection by popular demand! Chambourcin grapes grow beautifully in the Indiana Uplands, and this bottle shows off everything that grape has to offer. Lighter in color and taste, this wine is a pleasing marriage of dry and fruity. Characteristic hints of strawberry with a touch of soft spice mark this crowd-pleaser, and it will be perfect on your weeknight dinner table, for a dinner party where you are bringing "the wine," or in the recipe below.

SEARED BEEF TENDERLOIN WITH WINE SAUCE

- 8 tbsp unsalted butter
- 3/4 cup chopped shallots
- 1-1/4 cups red wine
- 3 cups beef broth
- 6 fresh thyme sprigs
- 1 tsp sugar
- 2 tbsp flour
- 1 beef tenderloin (2-3 lbs)
- Kosher salt
- black pepper
- 2 tbsp vegetable oil
- 1/4 cup beef broth



Make sauce: Melt 5 tbsp butter over med-low heat. Add shallots and cook until translucent, 7 to 8 min. Add wine, broth, thyme, salt & pepper, and sugar, and bring to a boil. Cook over medium heat until the liquid is reduced by about half. While the liquid is reducing, combine 3 tbsp butter and flour, mixing to a paste. Reduce the heat on wine reduction to low and remove the thyme sprigs, then whisk in the flour-butter paste; simmer until the sauce is thickened. Set aside.

Make tenderloin: Preheat oven to 400°. Season beef with salt and pepper. Heat oil in an oven-proof skillet over med-high until almost smoking. Sear on all sides, then transfer the skillet to the preheated oven. Roast 15-20 min. Remove from pan and let rest 10 minutes. Slice and serve with sauce and a glass of Huber's Chambourcin wine.