



# HUBER WINE CLUB

## SPRING 2018 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2018 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and a fun recipe. Cheers!

### BLUEBERRY PORT

This fruit infusion is a stand-out among our lineup of sweet ports. Lush, juicy blueberry flavor comes through in every sip, and the higher alcohol content perfectly balances the sweet finish. Serve this after dinner with a selection of chocolate and lightly flavored cheeses, or use it as a mixer for some creative cocktails, like the ones below!

### HWC SWEET STELLA DI LUCE

Nothing says Summer like our HWC Sweet Stella. Full of tangy fruit flavors, namely blackberry and sweet cherry, it is everything you know and love about our Dry Stella, but with a sweetness that enhances the fruity flavors. A delicate Rosé that makes for a great sipping wine, it also goes well with boldly flavored foods and will take the edge off of spicy dishes. Chill it for maximum flavor, and enjoy it as an alternate to your favorite semi-sweet white. Try it at a Summer BBQ with spicy grilled meats!

### SWEET SPARKLING ROSÉ

This brand new exclusive wine is a winner! Made primarily from our lightly-pressed Catawba grapes, and lightly sweetened, this bubbly blend will be delightful with your Sunday Brunch. Lovely notes of fruit and spice, the limited skin contact left just enough tannin to give it some structure and acidity to balance the sweetness. A fun and fruity glass to enjoy as Spring settles in, pair it with chicken and fish dishes, salads, or your favorite cheese tray!

### BLUEBERRY MOJITO



1 1/2 oz Starlight Distillery Spiced Rum  
3/4 oz Huber's Blueberry Port  
1/2 oz simple syrup  
Lime wedge  
Mint  
Blueberries  
Tonic

Muddle all ingredients together. Add ice to shaker and shake. Strain into ice filled glass and garnish with blueberries & mint.

### BLUEBERRY GIN SOUR



1 1/2 oz Starlight Distillery 1794 Gin  
1/2 oz Huber's Blueberry Port  
1/2 oz lemon juice  
1/2 oz simple syrup  
1 spoon blueberry compote  
Ice  
Lemon and blueberry (for garnish)

Spoon compote into glass and fill with ice. Shake remaining except garnish in an ice-filled shaker. Strain into prepared glass. Garnish with lemon twist.