



HUBER WINE CLUB

SUMMER 2018 DRY WINE SELECTION

Enclosed you will find the Summer 2018 Huber Wine Club Dry wine selection, chosen for you by our Master winemaker. We are also including informative tasting and pairing notes for each wine. Cheers!

PINOT GRIS

This single varietal wine is so popular among our Dry-loving friends, and it is the perfect wine to enjoy as the days get longer and warmer. The Pinot Gris grape delivers smooth fruit and crisp citrus, with a tropical feel and a super clean finish. This vintage is even smoother, with an almost buttery texture, which makes it easier to enjoy and harder to put down. Serve it with seafood or grilled chicken, or with a fresh salad. Also pairs beautifully with a variety of cheeses.

DANA'S TRAMINETTE (DRY)

We just couldn't wait for you to try this year's offering from Dana's Vineyard! Our Dana's Traminette is named for the Vineyard that adjoins the Huber Family homestead, and the unique terrain, youth of the vines, and slight elevation all contribute to the distinctive flavor of this exclusive variety. The HWC Dry version is drier than our regular Traminette, with beautiful citrus notes that present themselves immediately on the nose and on your palate. It maintains the gorgeous floral and fruit flavors you associate with Indiana's Signature Grape, of course, and is the ideal wine to sip on the patio with great friends.

CUVEE BLANC

This Dry Sparkling white is back by popular demand! The crisp, effervescent feel says "Summer is here!" Look for bright green apple and citrus on the front of the palate, and a delightfully dry mineral finish. Perfect chilled and served on its own, or in a mimosa-style cocktail. You certainly don't have to wait for a special occasion to enjoy this celebration wine! Looking for something a little different? Try the seasonal strawberry cocktail below!

STRAWBERRY SUMMER FIZZ

- 1 ounce Starlight Distillery Gin (regular or barrel-finished)
- 1/2 ounce Huber's Strawberry Infusion
- 1/2 ounce lemon juice
- 3/4 ounce strawberry simple syrup*
- Huber's Cuvee Blanc
- Strawberry and lemon slices for garnish

Directions:

Add Gin, Infusion, lemon juice, and simple syrup to an ice-filled cocktail shaker and shake for 30 seconds. Strain into ice-filled glass and top with Cuvee Blanc. Garnish with strawberry & lemon slices

*Strawberry simple syrup: add 1/2 cup sugar, 1/2 cup water, and 1/4 cup sliced strawberries to a saucepan. Cook over medium low until reduced to a thin syrup. Remove from heat and cool, then strain out strawberries. Cool completely and store in refrigerator for up to 2 weeks.

