



# HUBER WINE CLUB

## SUMMER 2018 SWEET WINE SELECTION

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

### DANA'S TRAMINETTE (SWEET)

Summer makes us think of flowers blooming, sweet fruits, and fun with friends. This wine is all of that and more. Exclusively available to HWC members, it comes straight from Dana's Vineyard to your table, and it is no ordinary Traminette! Made from grapes harvested out of the vineyard adjacent to the Huber Family home, this wine has Ted Huber's attention from day one on the vine. This delicious sweet wine starts off with a smooth honeyed nose and leads to the characteristic notes of rose petal and peach. Softer and with more pronounced florals than the Dry version, it still maintains a pleasant tang on the finish. Try it with slightly spicy chicken dishes or pasta. Or try the super simple salmon preparation, below, and pour a glass to go with it!

### SWEET VIGNOLES

This sweet version of our Vignoles is back for the third year, by popular demand! An instant classic, the Sweet Vignoles is made with the same grapes as our award-winning favorite. Just a touch sweeter with just a smidge less acidity than our standard Vignoles, you can really taste the fruit flavors found in this pretty grape. With notes of citrus fruit and sweet melon, and a pleasant, smooth finish, you will want to enjoy this one (well-chilled) with any of your favorite Summer menu items. Try it with brunch as an alternative to mimosas!

### AUTUMN FROST

For the first time ever, we are offering this super-popular favorite as a Club selection! What can we say about Autumn Frost that you don't already know? This limited availability wine, made in the style of a traditional ice wine, is pure joy in a glass. Sweet honey and fruit on the nose and palate, followed by a rich medley flavors that remind you of buttery croissants and fields of flowers. Savor a chilled glass as an after-dinner delight, with (or instead of) dessert

### EASY LEMON SALMON

#### **Ingredients:**

1 fresh salmon fillet (8-10 oz)  
1 lemon, sliced  
Olive oil  
Salt & pepper  
Rosemary sprigs

#### **Directions:**

**Do not preheat oven.** Drizzle olive oil lightly in the bottom of a glass baking dish and lay salmon fillet (skin side down) into pan. Sprinkle with salt and pepper, and place lemon slices and rosemary on top of the fillet. Drizzle top with more olive oil. Place in a cold oven, then turn oven temperature to 400 degrees. Cook for 20-25 minutes, until cooked through. Serve with roasted asparagus, placing slices of lemon on top of each serving. Pairs well with a glass of Dana's Sweet Traminette.

