



HUBER WINE CLUB

FALL 2018 DRY WINE SELECTION

BARREL-AGED DRY VIGNOLES

Our Winemakers are pleased to be able to offer this Dry version of our ever-popular Vignoles once again. Made from the same grapes as our award-winning original Vignoles, you still get that lovely peach and a hint of grapefruit on the palate. While it retains the pretty character of this uniquely flavored grape, some time in the barrel adds a creaminess to the overall character that is irresistible. A beautiful acidity makes it a perfect pairing for pasta in light cream sauce, grilled fish or chicken, or even roasted pork.

DRY VALVIN MUSCAT

It's back! This wine has been requested over and over since it went out of inventory last year and it is back in time for Fall! A surprising twist on the Muscat grape - which usually produces a sweet wine - this one is perfectly dry and crisp. Without the sweetness you can truly taste all the beautiful fruity notes the grape holds. The nose shows off characteristic apricot and honeysuckle aromas, and the first taste surprises with a pleasant lemony acidity that balances the fruity notes. Clean to the very last taste, you will love this wine all on its own, or as an accompaniment to medium weight cheeses or lightly grilled foods.

2015 HERITAGE

This vintage of our most popular blended Dry Red is a stand-out. We save the best of the best for this blend, and every sip is a balanced combination of cherry, cranberry, blackberry, and a lovely toasty oaky counterpoint. Perfect to enjoy with dinner as the weather turns to Fall, you will find even more to love about this robust wine by pairing it with a beautiful steak, roasted pork, or other well-seasoned meats. On the other end of the menu, chocolate is a classic pairing that anyone would enjoy. Or try the recipe below for a twist on chocolate cake!

RED WINE CHOCOLATE CAKE

- 6 ounces flour
- 2 ounces cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 8 ounces unsalted butter, at room temperature
- 14 ounces vanilla sugar (or granulated sugar)
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/3 cup Huber's Heritage Wine



Instructions:

Preheat an oven to 350°F. Butter and flour a bundt pan. Set aside. Mix together the flour, cocoa powder, baking soda and salt in a large bowl. Set aside. Beat the sugar and vanilla together until light and fluffy, about 5 minutes. Add the eggs, 1 at a time, and then the vanilla, mixing well after each addition. Add half of the dry mixture and mix in well. Pour in the wine and mix in well. Add the rest of the dry mixture and mix until the batter is smooth. Pour the batter into the prepared bundt pan. Bake for 40 to 45 minutes, or until a toothpick comes out just clean. Let the cake cool upright in the pan for a few minutes. Turn the pan over on a rack, and let it cool completely before unmolding. Serve with a glass of Huber's Heritage wine