



HUBER WINE CLUB

FALL 2018

SWEET WINE SELECTION

SPICED APPLE

Once again, our Annual release of Spiced Apple wine has been allocated to make sure our Club members get a bottle. This deliciously crisp and juicy wine — made from Huber's own Estate Grown apples — is truly Autumn in a glass. Spicy and sweet, with hints of cinnamon, nutmeg, and clove, it is perfectly balanced, and ideal chilled on its own, or heated with a splash of brandy for an instant Fall warm-up! Always welcome at a bonfire or Fall picnic, this wine also makes a great cocktail. Or try the recipe below for the perfect Fall dessert!

SWEET VALVIN MUSCAT

Our Sweet Valvin Muscat is back by popular demand, and this year's version does not disappoint! Pale gold in color, this wine screams Summer from the second you pour it into the glass. The beautiful floral aromas are the first thing you notice as you raise the glass, and your initial sip is sweet but balanced, fresh and full of fruit flavors. Peach mingles with a touch of citrus, and the finish is long and pleasant. Enjoy this wine well-chilled with lightly grilled pork or chicken dishes, or just sip it by the pool.

ORCHARD FROST

This brand new release is already a favorite with our Winemakers and staff, and destined to be an instant classic with our customers! Orchard Frost takes a page from the Ice Wine playbook and comes to your table with a fresh, crisp, sweet flavor you will love. Beyond traditional dessert wines, this classically-styled aperitif is bursting with sweetness, a touch of tartness, and a honeyed finish. Think Red Delicious meets Granny Smith—with a kick! It is best enjoyed cold with creamy rich cheeses or mild meats, like a good summer sausage. Savor this one in the last days of Summer!

GERMAN APPLE CAKE

Ingredients

- 2.5 cups all purpose flour
- 1 tsp baking powder
- 10 Tbsp salted butter cubed at room temp
- 8 Tbsp granulated Sugar
- 1/2 tsp vanilla extract
- 1 egg
- 2 cups apples peeled, cored, chopped
- Juice of 1 lemon
- 16 Huber's Spiced Apple Wine
- 3 Tbsp cornstarch



Heat oven to 350 and grease a springform pan. Toss apples with lemon juice in a bowl and set aside. Cream together butter & 2 Tbsp sugar, then add egg and mix to combine. Slowly add flour, mixing well to create dough. Make a ball from dough and wrap in plastic wrap; chill for 30 minutes. In a separate bowl, whisk 8 oz wine, corn starch, and vanilla extract. In a small pan, heat remaining wine & sugar over medium hi heat, stirring until it boils, then add cornstarch mixture and bring a second boil and remove from heat.

Press dough into bottom of prepared pan and prick with a fork. Spread prepared apples over dough and pour glaze over apples. Bake for 1 hour. Cool before serving. Enjoy a slice with a glass of Huber's Spiced Apple wine.