



HUBER WINE CLUB

WINTER 2018 DRY WINE SELECTION

Please enjoy this selection of Dry wines, chosen by your winemakers for your enjoyment. Cheers!

2013 HSR

This Vintage remains unreleased to the public, so it is exclusive to Club members. Rich and complex, it is the product of an excellent growing season and plenty of time in the barrels. Beautiful notes of chocolate, dark fruit, and leather are abundant in this robust bottle, and it will enhance any meal you choose. Perfect with casual food, like burgers or beef stew, this wine is equally at home sharing the table with more refined fare, like steaks or chops. Dark chocolate is also a lovely pairing that enhances the dried cherry notes hidden in the wine.

2016 MALBEC

Always a favorite of customers and staff alike, and this vintage is no exception. We love this vintage for the lush red fruit flavors and oak finish. It is both soft and robust. Cherry, cranberry, and dark plum combine with the velvety mouth-feel you expect from an exceptional Malbec, and the beautifully balanced tannins on the finish will leave you wanting another glass. Delicious to enjoy right now, but we expect this one to get better with age, so hold onto a bottle (or two!) if you can! If you must drink it now, enjoy it with a special meal featuring rich tomato sauces or roasted meats will be perfect to pair with this delicious wine.

2015 CHAMBOURCIN

Back by popular demand! Our Chambourcin is both satisfying to the dry drinker and accessible to the more novice palate. Characteristic strawberry and cherry at the top give way to round fruity flavors and a softly tannic finish. Definitely a foodie wine, this is a great alternative for Thanksgiving dinner for the guests who do not enjoy white wine.

You can also use some to make a new side dish for your Holiday gathering, Red Wine Braised Mushrooms. Check out the recipe below!

RED WINE BRAISED MUSHROOMS

- 2 tablespoons butter
- 1 tablespoon olive oil
- 2-3 cloves garlic, minced
- ¼ cup Chambourcin wine
- 16 oz. mushrooms
- 2 tablespoons fresh squeezed lemon juice
- 2 tablespoons chopped parsley

Heat butter and olive oil in a skillet over medium heat. Once butter is melted and begins to bubble, add in garlic, stirring frequently, until it turns just golden, about 1 minute. Stir in red wine and return mixture to simmer. Add in mushrooms and toss to coat. Cover and simmer on med-low heat for 15 minutes. Remove lid, season with salt and pepper, and continue cooking on med-low heat for an additional 5-8 minutes, until mushrooms are cooked through and bottoms are golden. Remove from heat and season with lemon juice and parsley.

