



HUBER WINE CLUB

WINTER 2018 SWEET WINE SELECTION

Below you will find the tasting notes for the Winter 2018 HWC Sweet quarterly wine selection, as well as pairing suggestions and an exclusive recipe. Enjoy!

HWC WHITE LABEL POP'S RESERVE

This very special blend and bottle is a melding of traditions new and old. We start with the generations-old recipe, fine-tuned by Ted Huber at his grandmother's side, and gave it a special HWC twist. This exclusive wine was selected by and for HWC members - and this year's blend is a show-stopper!

The 2018 vintage yields an appealing sweetness and a unique fruit forward character (thanks to an AppleJack barrel that made the cut). Of course, it wouldn't be Pop's without that beautiful "burn" on the finish and the smooth texture you love. For the first time ever we had a full flight of Starlight Distillery Barrels in the tasting, and 4 of the top 5 barrels came from those! Adding interest and contrast to this year's blend we have a Weller Wheated Bourbon Barrel and a Blanton's Barrel, just for fun. You will want extra of this one, to serve well-chilled at parties and gatherings all year long. Or you can make a batch of Pop's Reserve fudge! A guaranteed crowd-pleaser!

BOURBON BARREL BLACKBERRY

The Exclusive HWC bottling of this now-cult classic is back! Our already juicy blackberry wine gets a spicy kick from aging in a bourbon barrel, and this year's version reminds us of that very first release 5 years ago. As always, you get juicy blackberry up front, a tart mid-note, and lingering bourbon finish that melts on your tongue. This special Reserve blend, however, has a surprising softness and an abundant fruit flavor through and through. Well worth the wait, it will be enjoyed by anyone you choose to share it with—that is...if you share it at all!

POP'S RESERVE FUDGE



Ingredients:

12 Ounces Dark Chocolate ; roughly chopped
1/3 Cup Heavy cream
1/4 cup Pop's Reserve

Directions:

Place chocolate and cream in the top of a double boiler (or in microwave) and heat slowly, stirring constantly, until chocolate is melted and smooth. Remove from heat and stir in Pop's Reserve.

Line a baking pan (8x8) with parchment paper and pour mixture into pan. Chill until set. Remove from pan when solid and cut into squares and enjoy.

Pairs well with a glass of Pop's Reserve!