



HUBER WINE CLUB

SPRING 2019 SWEET WINE SELECTION

We hope you will enjoy the selection of sweet wines our winemakers have chosen for your Spring 2019 Huber Wine Club shipment. Read on for informative tasting notes, food pairing suggestions and a fun recipe. Cheers!

RASPBERRY INFUSION

This fruit infusion is a favorite among our lineup of sweet ports. Sweet, tart, and juicy raspberry flavor comes through in every sip, and the higher alcohol content perfectly balances the sweet finish. Serve this after dinner with a selection of chocolate and lightly flavored cheeses, as a mixer for some creative cocktails, or try out the recipe below!

SWEET STELLA DI LUCE

Nothing says Summer like our HWC Sweet Stella. Full of tangy fruit flavors, namely blackberry and sweet cherry, it is everything you know and love about our Dry Stella, but with a sweetness that enhances the fruity flavors. A delicate Rosé that makes for a great sipping wine, it also goes well with boldly flavored foods and will take the edge off of spicy dishes. Chill it for maximum flavor, and enjoy it as an alternate to your favorite semi-sweet white. Try it at a Summer BBQ with spicy grilled meats!

RAZZY APPLE

Our ever-popular Razy Apple is the perfect wine to welcome Spring! We start with hard cider and add Raspberry wine, and the result is a fruity effervescent crowd-pleaser. Pairs well with everything from peanut butter sandwiches to complicated cheese trays. We even love it with chili! Enjoy it well-chilled, and don't forget to have an extra bottle on hand for impromptu events or guests.

RASPBERRY CHOCOLATE CAKE



10 oz unsweetened chocolate	3 Tbsp white sugar
3/4 C butter	1 C chopped walnuts
5 egg yolks	1 C semisweet chocolate chips
3/4 C white sugar	1/2 C butter
3/4 C Raspberry Infusion	1/2 Tbsp corn syrup
1/2 C all-purpose flour	1/2 C Raspberry Infusion
5 egg whites	1/2 tsp vanilla extract
1/2 tsp cream of tartar	

In the top of a double boiler, melt unsweetened chocolate and 3/4 C butter, stirring until smooth. Set aside to cool. Preheat oven to 350, grease a 10 inch Bundt pan. In a large bowl, beat egg yolks and sugar on High until light and fluffy, about 5 mins. Gradually stir in the Raspberry Infusion and flour. Fold in the cooled chocolate mixture. In a clean bowl, whip egg whites with cream of tartar until frothy. Gradually whisk in 3 tablespoons sugar, and continue to whip until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Quickly fold in walnuts. Pour batter into prepared pan. Bake 45 minutes, or until tested done with a toothpick. Cool in pan 10 minutes. Invert onto serving plate. Cool completely.

To make the glaze: In microwave melt together chocolate chips, 1/2 cup butter and corn syrup. Stir until combined. Stir in the remaining 1/2 cup Raspberry Infusion and vanilla. Set aside to cool for about 30 minutes. Pour glaze over the cooled cake.