



HUBER WINE CLUB

SPRING 2019 DRY WINE SELECTION

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

BLAUFRANKISH

A distinctive red and a favorite among our Tasting Loft associates and wine masters alike, our Estate Grown Blaufrankish (Pronounced "blough-FRANK-ish") is a perfect example of German wine-making. Characteristically marked with pepper on the nose and the palate, this vintage has hints of both black and pink peppercorn. Red fruit notes come out on the mid-note, and velvety tannins come in on the finish. This wine would be a welcome addition to any meal that features beef, roasted pork, or rich sauces.

BARREL FERMENTED CHARDONEL

This classic rendition of Chardonnay's fruitier sister is always welcome on a Spring table. Crisp and bright with characteristic citrus notes, this wine mellows with a stay in oak barrels. The result is a lovely balance of fruit with soft vanilla and nutty sweetness. But don't let the beautiful aroma mislead you, this wine has almost zero residual sugar, making it the perfect companion for a meal of grilled salmon or chicken. Or whip up a batch of the wine sauce below and spice up ordinary chicken or pork dishes!

SPARKLING DRY ROSE

Back by popular demand, our Sparkling Dry Rosé is a crowd-pleaser. Stella di Luce fans will liken it to an effervescent version of their favorite dry rose, but this is so much more! The berry and cherry notes on the nose give way to a delightful bubbly feel on the tongue, then more cherry and finally a very slight minerality on the finish. This wine is a celebration all its own, and needs no special occasion to enjoy it. Some good cheese and crisp French bread would make a fine accompaniment to this fantastic wine.

CHARDONEL WINE SAUCE

- 1 red onion diced
- 2 scallions chopped
- 4 tbsp butter
- 3 garlic cloves sliced
- 2 tomatoes diced
- 1 tsp flour
- 1 cup BF Chardonel
- 1 cup heavy cream
- $\frac{1}{4}$ cup chicken stock
- $\frac{1}{2}$ cup Parmesan
- 2 tsp Italian season blend
- $\frac{1}{2}$ tsp salt more if desired



Melt butter in a hot skillet over medium high heat and add red onion and chopped scallions. Cook until onions and scallions are softened, about, 4 minutes. Add sliced garlic cloves and cook for 2 minutes. Add diced tomatoes, cook only for 1-2 minutes then reduce heat to medium. Add 1 tablespoon flour to pan and stir to combine. Add wine and cook on medium high for 2-3 minutes. Add heavy cream and chicken stock, reduce heat and simmer for 3 minutes. Turn off heat, add shredded Parmesan cheese and whisk until you have a smooth mixture. Add Italian Seasoning and salt, adding more to taste. Mix well. Delicious over grilled or sautéed chicken or pork tenderloins and served with a glass of Barrel Fermented Chardonel.