



# HUBER WINE CLUB

## SPRING 2020 SWEET WINE SELECTION

### SWEET TRAMINETTE

We typically save this wine for the Fall months, but this year we decided early Spring was a perfect fit. Made from the grapes grown in just one acre known as Dana's Vineyard, this version is sweeter than our standard Traminette but maintains the lovely balance between pretty florals and sweet pineapple flavors. Ideal to enjoy as we head into the warmer months, it is best served chilled to accompany lighter fare like salads and fresh seafood or chicken dishes.

### SWEET VIGNOLES

This sweet version of our Vignoles is back again, by popular demand! Our Sweet Vignoles is crafted from the same grapes as our award-winning favorite, but made just a touch sweeter with a bit less acidity. All of the characteristic the fruit flavors come front and center to make an easy-to-drink semi-sweet white. With notes of citrus fruit and sweet melon, and a pleasant, smooth finish, you can enjoy this one (well-chilled) with any of your favorite Spring or Summer menu items. Try it with brunch as an alternative to mimosas!, or check out the easy dessert recipe below!

### 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.

### **EASY UPSIDE DOWN APPLE CAKE**



- 3 C peeled and diced granny smith apples
- 1/2 C chopped pecans (optional)
- 2 Tbsp butter
- 1/2 C Huber's Sweet Vignoles
- 1/2 C brown sugar
- 1 boxed yellow cake mix
- 12 Tbsp butter, melted

**Instructions:** Preheat oven to 350. In a large saute pan or skillet, add apple, pecans, 2 Tbsp butter. Heat over medium high just until butter is melted and add Sweet Vignoles. Saute until liquid is reduced by approximately half, then add brown sugar and continue stirring to melt sugar. Reduce heat to medium and cook an additional 1-2 minutes, stirring constantly.

Pour apple mixture into a 9x14inch glass baking dish and spread evenly. Sprinkle dry cake mix evenly over the top of the apple mixture, then carefully pour melted butter over the top of the cake mix. Bake for 40-45 minutes. Serve with vanilla ice cream and a glass of Sweet Vignoles wine!