



HUBER WINE CLUB

SUMMER 2020 DRY WINE SELECTION

This selection of Dry wines was chosen by your winemakers for your enjoyment.
Cheers!

CHARDONEL

Dry drinkers thirsty for a bright, crisp white will love this wine crafted from Estate-grown Chardonal grapes and aged without oak. Stainless aging results in a wine that is lighter than the more commercially-available Chardonnay and less buttery than barrel-fermented versions. The minerality contributes to the brightness and perfectly complements the fruitiness, which leads with citrus and finishes with pear. Pairs well with chicken, fish and vegetable dishes, particularly those prepared with buttery sauces. Try the super easy Lemon Piccata below, and note how the crispness of the wine creates a beautiful counterpoint to the rich sauce.

GENERATIONS

Our most accessible Dry Red blend, Generations, is welcome on any table. This light & fruity wine is full of flavor with cherry and berry up front and a soft tannic finish. A classic example of a “drinkable” Dry Red, it is well-received by seasoned or new palates alike. Serve it with pizza, pasta, and red meats, or try adding a splash to your favorite red sauce recipe.

SEYVAL BLANC

This Estate-grown Seyval Blanc is crisp, dry, and complex. It boasts rich aromas of apple and honey, accompanied by herbal nuances. With vines ranging from 15-30 years of maturity, the structure of our Seyval Blanc is balanced with fine tannins and acidity. The flavor reveals notes of minerals up front with a lingering finish of herbs and green apples. Terrific with lighter fare like grilled shrimp, pan seared chicken, or cheese & charcuterie.

LEMON CHICKEN PICCATA

1 lb boneless chicken breasts	1/4 cup Huber's Chardonal
1/2 cup all-purpose flour	Juice of 1 lemon
4 Tbsp butter, divided	1/2 cup heavy cream
2 cloves garlic, minced	1/4 cup capers, drained
1/4 cup diced shallots	Salt & pepper to taste
3/4 cup chicken broth	Chopped parsley
	Cooked pasta



Directions: Slice chicken breast thinly lengthwise. Season with salt & pepper and dredge lightly in flour. Melt 2 Tbsp butter in a pan over med high heat. Saute chicken in butter until browned and cooked through, 3-4 minutes per side, then set chicken aside. Add remaining butter to same pan with garlic and shallots. Cook until fragrant, about 2 minutes. Stir in broth, wine, and lemon juice and cook until reduced by half, about 5 minutes, stirring frequently. Whisk in heavy cream until thickened, about 2 minutes. Remove from heat and stir in capers.

Serve chicken and sauce over pasta, garnished with parsley and accompanied by a glass of Huber's Chardonal. Also great to substitute white fish for pork or the chicken breast.