

HUBER WINE CLUB

FALL 2020 DRY WINE SELECTION

2016 CHAMBOURCIN

This Vintage was just released, and will be sure to please any palate. Perfectly fruity and lightly structured, it retains the lightness and accessibility you associate with this versatile grape. One sip and you will understand why we call this our “gateway” Dry Red. Smooth drinkability and plenty of fruit on the palate make it an easy transitional wine for sweet drinkers looking to explore dry territory. And if you are already onboard with Dry wine, the notes of dark stone fruit and oak make this one everything you want, and then some. Ideal for the wine lover who is ready to start enjoying Dry Reds as we head into Fall, but isn't quite ready to let go of the last days (and warm nights) of Summer. Enjoy this bottle with meat and veggies from the grill, or with a light cheese and chocolate tray, or try the recipe for Red Wine gravy, below.

BARREL AGED VIGNOLES

Our award-winning Vignoles grapes are just too good to limit us to one variety, and this Dry version is an excellent use of the fruit. Vignoles is popular because of the beautiful and unique combination of sweet flowers and ripe fruit. A little aging in an oak barrel—and a lower residual sugar—make for a fabulous variation on the theme. You still get all of the pretty character inherent in this grape, but the floral notes fall to the background while the front shows hints of grapefruit and soft peach, with the slightest taste of vanilla. The gorgeous acidity makes it a perfect pairing for pasta in light cream sauce, grilled fish or chicken, or even roasted pork.

DRY SPARKLING ROSÉ

Sparkling wine is an art form, and our Huber Winemakers truly elevate it with this wine. Stella di Luce fans will liken it to an effervescent version of their favorite dry rosé, 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. Excellent before dinner, with charcuterie, or after, with fruit, cake, or butter cookies.

RED WINE SAUCE

Ingredients:

- 1 large shallot (minced)
- 4 Tbsp unsalted butter
- 1 1/2 tsp all-purpose flour
- 1 cup beef broth
- 1 cup Huber's Chambourcin wine
- 1 Tbsp Dijon mustard
- 1 Tbsp minced fresh parsley
- 1 tsp freshly squeezed lemon juice
- Salt & pepper to taste

Directions:

Heat 1 Tbsp butter in a small saucepan over med heat. Add shallots and cook until softened, about 2 minutes. Add 1 Tbsp butter and flour, stirring for 30 seconds. Slowly add broth, wine, and mustard and stir. Increase heat to med-high and stir until thickened and reduced, about 3 minutes. Remove from heat and whisk in remaining ingredients. Serve over steak, chops, meatballs, or potatoes, accompanied by a glass of Chambourcin wine.

