

HUBER WINE CLUB

SUMMER 2021 DRY WINE SELECTION

2018 CHAMBOURCIN

This recent Vintage has already gotten a warm reception. Perfectly fruity and lightly structured, it is a terrific example of our favorite “transitional” Dry red. It retains the lightness and accessibility you associate with this versatile grape, but still offers up soft tannins and a tight structure. Smooth drinkability and plenty of fruit on the palate make it an easy wine for sweet drinkers looking to explore dry territory. Of course, 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 still wants to enjoy Dry Reds as we head into Summer. Enjoy this bottle with meat and veggies from the grill, or with your favorite charcuterie board treats.

2018 BLAUFRAKISH

Dry Red wine lovers are in for a treat with this one! 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. Both spicy and juicy, it is characteristically marked with pepper on the nose and the palate. Red fruit notes, like plum and dark cherry, come out on the mid-note, and velvety tannins emerge on the finish. This wine is perfect for lingering cool evenings, or to accompany dinner from the grill. Full and robust, it stands up well to beef dishes, roasted pork and rich sauces. Or try our slow cooker recipe, below, and make an impressive and tasty dinner with almost no hands-on work!

DRY STELLA DI LUCE

We have once again included this Annual favorite in the Club Selection for our Wine Club to enjoy. Year after year, this Chambourcin-based Dry Rosé continues to please the palate by perfectly blending the fruit and floral characters you have come to expect. This vintage is heavy on the cherry, with strawberry lingering in the background, plus a hint of rose petal on both the nose and tongue. Delicious and distinctive, there is very little this wine will not complement. Pork dishes with fruit sauces (think cherry or apricot) would be a great choice, as would spicy chicken. Just make sure the wine is served well-chilled to bring out the best flavor.

SLOW COOKER BEEF AND MUSHROOMS

Ingredients:

- 4 pounds beef chuck cubes
- Zest of 1 orange
- 1/2 cup onion, finely chopped
- 1 cup beef broth
- 1 cup dry red wine
- 1/4 cup balsamic vinegar
- 2 Tbsp soy sauce
- 1 tsp dried thyme
- 3 thin slices peeled fresh ginger
- 1/2 tsp Chinese five spice
- 1 pound mushrooms
- 2 Tbsp butter or olive oil
- 2 Tbsp cornstarch



Directions: Combine all ingredients except mushrooms, butter, and cornstarch in a slow cooker. Cook on low for 6-7 hours. When ready to serve, sauté mushrooms in butter, seasoned with salt & pepper, until browned. Add 2 cups broth from slow cooker to saucepan with cornstarch and whisk over medium heat until thickened. Serve beef, mushrooms, and gravy over mashed potatoes with a glass of Huber’s Blaufrankish.