

HUBER WINE CLUB

SUMMER 2021 SWEET WINE SELECTION

STRAWBERRY INFUSION

Summer makes us think of flowers blooming, sweet fruits, and fun with friends. And nothing goes better with all of that (especially in Starlight) than strawberries! Our Strawberry Infusion is perfect for welcoming the flavors of Summer to your table. Bursting with fresh strawberry flavor, it is as sweet and juicy as the berries we use in it. A natural for cocktails, it is also a great addition to desserts. Kick up your cheesecake, brownies, shortcakes...anything you like. You will be surprised at just how versatile it is. Don't believe us? Try it in the totally-customizable cocktail recipe below. It's the perfect way to please a crowd!

MAY WINE

You can't think of Spring at Huber's without thinking of May wine! This wine is carefully crafted to speak to the Huber German heritage, and to please the palate! We start with a sweet, white wine blend, then add German Woodruff and just a touch of strawberry wine. The Woodruff lends an earthy, herbaceous quality to the wine, while the strawberry enhances the sweetness and brings the fruit flavors front and center. You only need a cold glass, a sunny day, and some great friends to enjoy this wine to the fullest. But if you feel like mixing things up a bit, try it as the base for your favorite sangria recipe. Perfect for Summer gatherings!

RUBY PORT

We went deep into the cellar for this one—literally! Aged for several years in oak barrels, our Ruby Port is a popular choice for good reason. This balanced, Chambourcin-based fortified wine is made in the traditional Port style, and is a beautiful marriage of sweet, earthy, rich, and smooth. Ideal for sipping around the fire pit at those early Summer gatherings, or hang onto it for awhile. It only gets better with age!

PICK-YOUR-POISON STRAWBERRY COCKTAIL

Base:

- 3 ounces Huber's Strawberry Infusion
- 6 ounces fresh orange juice
- 2 ounces fresh lemon juice
- 1 ounce fresh lime juice
- 1/4 cup simple syrup
- 12 ounces cold water

Options:

- Starlight Distillery bourbon, gin, or vodka
- Soda, tonic, ginger beer, or sparkling wine
- Strawberries
- Citrus slices
- Mint or basil sprigs

Directions:

Muddle fresh strawberries in the bottom of a glass. Add 2 ounces of strawberry base and 1 1/2 ounces spirit of choice. Fill glass with ice, top with your choice of bubbles and stir gently. Garnish with more berries and mint or basil sprigs.

