



*Huber*  
ESTATE GROWN  
SANTA RITA HILLS

Remember that old rule where you shouldn't wear white until after Memorial Day? Well, for those of you bringing out your summer whites, we're pleased to announce one of our own! A new, crisp Chardonnay vinified only in stainless steel - a refreshing complement to the warm days of summer. Now available!

Welcome to our latest newsletter. If you do not want to receive the newsletter, or want to change the email address we send it to, or you know someone who would also like to receive it, please follow the links at the end of this page.

### ***From the Cellar - 2005 Chardonnay, "Rostfrei"***



The 2005 harvest was an unbelievable combination of premium quality and abundant yields. This led to one of those "what if" questions - "What if we took some of the chardonnay and coldly fermented it in stainless steel?" And so we did, and nicknamed it Rostfrei, which means stainless steel in German.

The wine was fermented slowly and at cold temperatures to allow the aromatics and pure essence of the grape to shine. It was a game in patience as fermentation poked along for 3 months, but the result is purely a reflection of our vineyard and Sta. Rita Hills chardonnay.

Floral aromas of white clover and citrus lead to a striking notes of apple, citrus and minerality on the palate. Perhaps Traudl had some influence, because the finish is reminiscent of a homemade lemon meringue pie! The 2005 "Rostfrei" is pleasingly crisp and lively.

We're very pleased with this first vintage!

### *From Norman's Woodshop*

Norman can often be found out in his workshop eyeing old wine barrels. The tight-grained French oak infused with years of red wine are intriguing and beautiful. He's made candleholders, tables, wine storage cabinets and tasting bars from the retired barrels. His latest creation is a barrel stave fruit "bowl" - just in time for fresh fruit and veggies coming from your garden!



Makes a great centerpiece on your table, an unique gift or just an interesting conversation piece!

### *From Traudl's Kitchen*



Traudl thought that warm summer-like evenings deserve a light dish that complements the new Chardonnay. She whipped up a traditional Wiener Schnitzel, surrounded by roast potatoes and a spring greens salad. We agree - a delightful pairing!

This classic veal dish can also be made with chicken for a California twist. An easy recipe that is sure to impress!

### *All in the Family!*

If you were able to stop by our Open House during Vintners Festival, you probably noticed the beautiful photographs adorning our new tasting area. Son-in-law Chuck Kopczak is the artist and creator of these images and we're very proud to display his work.

We hope that you can admire Chuck's work while you're enjoying a glass of wine with us at the vineyard! We are open for tasting by appointment, so if you are planning a visit to the Lompoc area, please give us a call.



We hope that you'll give our new *Rostfrei* wine a try, and let us know what you think! Give us a call if your summer travel plans include our beautiful Sta. Rita Hills wine country!

Norman and Traudl