

HUGHES & HUNTINGTON
WINERY

HSH



WINE
PROFILES

LINEAGE

A Journey Rooted in Love & Resilience

From First Date to Family

In June 2016, our founders embarked on a journey that began with a first date in Temecula's enchanting "Wine Country." This memorable day not only marked the beginning of their romantic story but also planted the seeds for a future family. As their love grew, so did their family, with the arrival of their first child, HUGHES. This new chapter led them to Lake Charles, LA, where they embraced an opportunity to serve the armed forces, including the US Coast Guard.

Overcoming Adversity: The 2020 Hurricanes

The excitement of their new journey was soon met with the challenges of Hurricanes Laura and Delta in 2020. These storms, the state's strongest since 1851, tested their resilience. Amidst the chaos, they received the joyous news of expecting their second child. Despite the adversity, the birth of their daughter, HUNTINGTON, brought new light and hope.

New Beginnings in Texas

Shortly after HUNTINGTON's birth, the family was presented with an opportunity to relocate to the Great State of Texas. This move was bittersweet, as they left behind cherished friendships and bonds forged during the hurricanes' trying times. It was these experiences that deepened their understanding of the importance of relationships—relationships rooted in love, accompanied by a glass of wine.

Founding H&H Winery

Inspired by their journey and the connections they formed, H&H Winery was established in March 2022. As one of the newest wineries in Houston's metropolitan area, we are dedicated to bringing a luxurious winery experience to our community regardless of your walk of life. We believe in that we are all born equal and we strive to spread love through (1) glass at a time. Our mission is to offer the very best to every wine connoisseur, regardless of their background or journey. Our motto is "Sip With Me Sit With Me Stay With Me".

Welcome to the H&H Winery Family

At H&H Winery, our team and staff are committed to helping visitors appreciate the true value of being part of the H&H Family. We believe in the power of love, resilience, and the shared joy of a fine glass of wine. Join us in savoring the journey and creating meaningful connections—one sip at a time.





"LUCKY DOG #38"

ALICANTE BOUSCHET & TANNAT BLEND

Wine Tasting Notes: Dark Fruit, Robust Tannins, Licorice, Leather, & Savory Herbs.

Appearance: An intense deep red color.

Nose: Rich dark fruit, spice, and earthy notes.

Palate: Dark fruits (blackberry, plum, cherry), spice (pepper, tobacco), chocolate, & juicy red wine notes.

Finish: Full-bodied, high alcohol, tannins, good aging potential.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Known for its high tannins, leading to powerful, structured wines. Ideal for rich foods like BBQ, steak, or spicy dishes.

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John 2:1-11



"BE STILL & KNOW" SPARKLING SANGIOVESE ROSÉ

Wine Tasting Notes: Strawberry, Cherry, & Citrus

Appearance: A vibrant pink bubbly made from an Italian (Tuscany) inspired TEXAS Red Grape; a salmon-pink hue.

Nose: With floral notes and crisp acidity, blending Sangiovese's savory character with playful fizz.

Palate: Includes soft fruit flavors of berries, strawberry, grapefruit, and with a delightful floral notes of rose petals.

Finish: With a lavish, soft, clean finish.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production: Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Pairs wonderfully with rich, fatty, and spicy foods, as well as Italian classics, seafood, and BBQ, cutting through richness and complementing savory flavors in dishes like prosciutto, burgers, Thai curries, grilled shrimp, or creamy goat cheese crostini.

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John 2:1-11



BLANC DU BOIS

Wine Tasting Notes: Pineapple, Honeydew, & Green Apples

Appearance: Pale green to golden-yellow, deepening to gold with maturity. The fruit develops a rich yellow hue when fully ripe making them visually appealing for white wines.

Nose: A high-quality wine with floral and citrus characteristics.

Palate: Includes crisp flavors of pineapple, melons, and delightful floral notes of lychee.

Finish: Floral notes (lilacs, potpourri) and fruit flavors of citrus (grapefruit, lemon, lime), tropical fruits (pineapple), peach, pear, and honey.

American Viticultural Area (AVA): Texas.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: A crisp lively acidity and prominent citrus flavors along with a beautiful tropical clean finish. Its crisp character pairs well with dishes such as crab cakes, and ricotta-stuffed chicken breast.

Historical Note: The name means "white of the woods" in French, but it was named in honor of Emile DuBois, an influential 19th-century French grapegrower and winemaker in the Tallahassee, Florida, area.

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"BUBBLE BELLE" SPARKLING PINK MOSCATO

Wine Tasting Notes: Red Berries, Peaches, and Citrus

Appearance: A pale to vibrant rosy/pink hue, often described as silvery pink or blush, filled with fine, lively bubbles.

Nose: Fruity, yet floral aromas like strawberries, raspberries, cherries, and red apple, and hints of rose petals.

Palate: Floral aromas like strawberries, raspberries, cherries, and red apple, often with hints of rose petals, orange blossom, honey, and citrus zest, creating a fragrant, inviting scent that promises a fresh, bubbly, and lightly sweet experience.

Finish: Fruity, floral, and sweet with a fresh, crisp lift.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Think juicy red berries, sweet flowers, a touch of citrus, and fun bubbles in a light pink, deliciously sweet, and refreshing bubbly wine. This wine is an easy-drinking experience perfect for brunches or light desserts.

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John 2:1-11



“OKEY-DOKEY THEN” BOURBON BARREL RED BLEND

Wine Tasting Notes: Rich, Dark Fruit Flavors Along With A Sweet Bourbon Finish

Appearance: Deep, dark ruby, purple, or even nearly opaque, and clear but with intense color saturation.

Nose: Rich and complex, dominated by dark fruit (blackberry, cherry, plum) interwoven with sweet, spicy, and smoky notes from the barrel, like vanilla bean, caramel, toasted spices.

Palate: A bold palate dominated by vanilla, caramel, toffee, and smoky oak notes, intense dark fruits like blackberry, black cherry, plum, and warm bourbon undertones.

Finish: Richness it includes, the aging imparts a fuller, bolder, and often sweeter profile than standard red blends.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity. **Aged in American oak barrels for 1+ year!**

Overall: It's a "barrel-forward" wine, meaning the oak and bourbon character are prominent, creating an indulgent, bold, and often sweeter-tasting red with complex layers of spice, fruit, and sweet oak, unlike traditional, fruit-forward or earthy wines.



SANGIOUESE ROSÉ

Wine Tasting Notes: Strawberry, Raspberry, & Citrus

Appearance: A beautiful range of pink hues, from pale salmon, peach, or blush.

Nose: A fragrant nose dominated by red fruits like strawberry, cherry, and raspberry, often with bright notes of citrus.

Palate: Includes red fruits (strawberry, cherry, raspberry, watermelon), citrus (blood orange, grapefruit), and often floral or mineral notes, characterized by bright, crisp acidity.

Finish: A refreshing, dry finish, sometimes with a hint of tartness or even a subtle savory touch.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production: Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: It's a delightful, fruit-forward, and food-friendly rosé, excellent for warm weather, balancing fresh fruit with zesty acidity for a well-rounded taste.

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John 2:1-11

NEW ARRIVAL

LET YOU TELL IT, OOOKAYY!" DRY RIESLING

Wine Tasting Notes: Green Apple, Apricot, Citrus, & Peach

Appearance: A pale lemon-green light gold color, vibrant and clear, with developing deeper gold or amber tones.

Nose: A vibrant and complex, featuring bright citrus (lime, grapefruit), green apple, and white peach, complemented by floral notes (honeysuckle, white flowers).

Palate: A clean, refreshing, and complex experience with a focus on pure fruit expression and no sweetness.

Finish: Driven notes of citrus, green apple, stone fruit, and a distinctive hint of crisp acidity and a dry, zesty finish.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Expect a vibrant, refreshing, and complex wine with intense fruit and floral aromas balanced by energetic acidity and a signature mineral core, making it a fantastic food-pairing wine.

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John 2:1-11



SPARKLING BRUT

Wine Tasting Notes: Green Apple, Citrus, & Hints of Brioche

Appearance: Bright, pale to golden yellow/straw-colored, with fine persistent bead.

Nose: Bright notes of green apple, citrus zest (lemon), pear, white flowers, and sometimes richer hints of brioche or toast from aging.

Palate: Dry, crisp, and refreshing, characterized by bright acidity and fine bubbles with flavors of green apple, citrus (lemon, orange blossom).

Finish: Creamy, velvety, crisp, and smooth, enhanced by the fine bubbles.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Fresh, vibrant, and elegant, promising a dry, crisp, and balanced taste experience.

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John 2:1-11

CABERNET SAUVIGNON

Wine Tasting Notes: Black Cherry, Plum, Hints of Tobacco, Oak, & Spice.

Appearance: Deep, opaque red wine, ranging from intense ruby to dark purple or even garnet hues.

Nose: A layered experience of dark fruit, savory herbs, oak-derived flavor & spice, promising a rich and structured palate.

Palate: Hints at dark fruit (blackcurrant, blackberry, black cherry) & often notes of cedar or spice, especially with age.

Finish: A long, rich, & layered, marked by its signature dark fruit (blackberry, cassis, cherry) & often evolving with notes of chocolate, vanilla, cedar, tobacco, & spice from oak aging, leaving a smooth yet structured, velvety, & lingering sensation from its firm tannins & acidity.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: A full-bodied red wine known for its deep color, firm tannins, and complex flavors. Wine pairs well with rich, fatty meats like steak, lamb, burgers, & hearty stews.





"THAT'S IT, THAT'S ALL" SPARKLING SWEET WHITE WINE

Wine Tasting Notes: Nectar, Pears, Tangerines, & Melons.

Appearance: A soft gold hue, with fine, persistent bubbles or mousse.

Nose: Bursting with fresh fruit (peach, apricot, pear, apple, citrus like lemon/orange blossom), sweet florals (hawthorn, white flowers, orange blossom), & hints of honey.

Palate: Bright fruit (peach, citrus, tropical), floral notes (orange blossom, rose), light fizz and a fresh, smooth finish with flavors of honey or sweet spices.

Finish: A fresh, smooth finish, often with flavors of sweet pear, honey, and tropical fruit balanced by crisp acidity.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Fresh fruit & sweet florals balanced by crisp acidity for refreshing sweetness, perfect for desserts or sipping.

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John 2:1-11

TEMPRANILLO



Wine Tasting Notes: Medium-bodied with Flavors of Cherry, Leather, & Tobacco

Appearance: A vibrant ruby-red to deep garnet color, often with a bright rim, offering a visual cue to its fruit-forward but structured profile.

Nose: A harmonious blend of fruit and earthy, spicy, or oak-driven aromas.

Palate: A rich tapestry of red and dark fruits like cherry, plum, and strawberry, often mingling with savory notes of tobacco, leather, & vanilla.

Finish: It can shift from fruity and fresh to savory and leathery depending on its journey.

American Viticultural Area (AVA): Texas High Plains (Elevations Between 3,000 & 4,000 feet (910-1,220 m); Established 1993.

Production : Traditional Method (Secondary fermentation in the bottle, creating finer bubbles and more complexity).

Overall: Is Spain's inspired premier red grape, known for early ripening (from temprano, "early"), producing medium-bodied wine that is often aged to reveal its complexity and pairing wonderfully with Spanish style tapas, grilled meats, and South-American dishes due to its balanced acidity and tannins.

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John 2:1-11

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"FROM OUR FAMILY TO
YOURS, MAY EVERY
GLASS POURED, BE
FILLED WITH LOVE!"

*-Davin Manago
(Owner & Operator)*