

February 2026: Lux Tasting

Standard Tasting \$19 • Tasting & Souvenir Wine Glass \$24



COOPER'S HAWK
WINERY & RESTAURANTS

Cooper's Hawk Lux Sparkling



Green Apple Brioche Lemon Yellow Pear Almonds



ORIGIN
France

PERSONALITY
Toasty & Rich

PAIRING
Rich Appetizers
& Richer Seafood

34.99

Cooper's Hawk Lux White Meritage



Green Apple Lemon Custard Grass Guava Cream



ORIGIN
California

PERSONALITY
Tropical & Crisp

PAIRING
Shellfish & Seafood
in Creamy Sauces

29.99

Artist's White Blend

Official Wine of the Actor Awards Presented by SAG-AFTRA

WINE CLUB EXCLUSIVE



Green Apple Grass Lime Grapefruit Bell Pepper



ORIGIN
New Zealand

PERSONALITY
Bright & Crisp

PAIRING
Crisp Salads
& Dishes with
Fresh Herbs

24.49

Tempranillo

FEATURING THE AERVANA SELECT AERATOR



Red Plum Black Cherry Vanilla Leather Coffee



ORIGIN
Spain

PERSONALITY
Lush & Spicy

PAIRING
Braised or Stewed
Meat Dishes

26.99

Cooper's Hawk Lux Cabernet Sauvignon



Black Cherry Blackberry Vanilla Coffee Cinnamon



ORIGIN
California

PERSONALITY
Complex & Bold

PAIRING
Filet Mignon
& Prime Rib

35.99

Cooper's Hawk Lux Meritage



Blackberry Black Currant Vanilla Spice Chocolate



ORIGIN
California

PERSONALITY
Powerful & Rich

PAIRING
Savory Meat Dishes

39.99

Artist's Red Blend

Official Wine of the Actor Awards Presented by SAG-AFTRA

WINE CLUB EXCLUSIVE



Blackberry Blueberry Black Pepper Dark Chocolate Baking Spice



ORIGIN
California

PERSONALITY
Dark & Rich

PAIRING
Braised or
Roasted Meats

24.49

Lavender Bee's Knees



Lemonade Honey Lavender Lemon Peel Juniper



PERSONALITY
Floral & Fresh

PAIRING
Sultry Jazz &
Great Conversations

19.99

Craving More Decadence? Members can pair their tasting with one truffle for \$2.