

August 2025: Variety Tasting

Standard Tasting \$14 • Tasting & Souvenir Wine Glass \$19

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



Duet 1

Summer is Rosé season—the perfect time to enjoy these side by side. With or without bubbles, both are an excellent accompaniment to a backyard grill party.

Bubbly Rosé



Watermelon Pink Cherry Strawberry Rose Petals Lemon



ORIGIN
Washington

PERSONALITY
Bright & Fruity

PAIRING
Salmon & Tuna

20.99

Rosé



Strawberry Raspberry Rhubarb Lemon Green Apple



ORIGIN
Washington

PERSONALITY
Fresh & Juicy

PAIRING
Salmon, Tuna & Other Rich Fish

20.99

Riesling



Lime Green Apple Honey White Flowers



ORIGIN
Columbia Valley, Washington

PERSONALITY
Crisp & Fruity

PAIRING
Asian Foods & Fresh Salads

19.99

Chardonnay



Yellow Apple Toast Pineapple Butter Banana



ORIGIN
Lodi, California

PERSONALITY
Creamy & Rich

PAIRING
Grilled Seafood, Chicken & Creamy Sauces

19.99

Duet 2

Both wines are from the Iberian Peninsula, with Tempranillo featuring red fruit and earthy notes, and Vinho Tinto offering bold black fruits and a hint of violets.

WINE CLUB EXCLUSIVE

California Riviera



Red Cherry Black Cherry Raspberry Tea Spices



ORIGIN
Santa Barbara, California

PERSONALITY
Luscious & Juicy

PAIRING
Street Tacos & Tri-tip

28.99

Tempranillo

FEATURING THE CONUNDRUM AERATOR



Red Plum Black Cherry Vanilla Leather Coffee



ORIGIN
Rioja, Spain

PERSONALITY
Lush & Spicy

PAIRING
Braised or Stewed Meat Dishes

26.99

Vinho Tinto



Plum Mulberry Wild Herbs Coffee Chocolate



ORIGIN
Portugal

PERSONALITY
Earthy & Rich

PAIRING
Hard Cheeses & Herb-Crusted Meats

24.49 Member Pricing through August 31
28.99 Retail Pricing starting September 1

SEASONAL CURATION

Cooper's Hawk Lux Ice Wine



Honey Lemon Candy White Flowers Mango Peach



ORIGIN
Michigan

PERSONALITY
Luscious & Sweet

PAIRING
Rich Fruit & Caramel Desserts

29.99