

# December 2025: 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 Almond



**ORIGIN**  
Bordeaux, 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**  
Santa Barbara,  
California

**PERSONALITY**  
Tropical & Crisp

**PAIRING**  
Shellfish & Seafood  
in Creamy Sauces

29.99

## Cooper's Hawk Lux Chardonnay



Yellow Apple Nuts Toast Butter Spices



**ORIGIN**  
California

**PERSONALITY**  
Toasty & Rich

**PAIRING**  
Grilled Seafood,  
Chicken &  
Creamy Sauces

29.99

## Cooper's Hawk Lux Pinot Noir

FEATURING THE  
VINAER 7 FUNCTION COPPER AERATOR



Red Cherry Red Plum Spices Tea Mushroom



**ORIGIN**  
California

**PERSONALITY**  
Pretty & Spicy

**PAIRING**  
Lighter Meats  
Like Chicken  
& Pork

39.99

## Super Tuscan



Black Cherry Star Anise Blueberry Leather Herbs



**ORIGIN**  
Tuscany, Italy

**PERSONALITY**  
Complex & Earthy

**PAIRING**  
Herb-Crusted  
Lamb or Beef

28.99

WINE CLUB EXCLUSIVE

## Super Italiano



Dried Cherry Plum Savory Herbs Leather Black Currant



**ORIGIN**  
Italy

**PERSONALITY**  
Rich & Earthy

**PAIRING**  
Red Sauce  
& Meat Dishes

24.49 Member Pricing through December 31

## Camille *Festive*

Created by Master Sommelier Emily Wines



Black Cherry Sage Leaf Cocoa Black Currant Spices



**ORIGIN**  
Sonoma County

**PERSONALITY**  
Dark & Rich

**PAIRING**  
Holiday Feasts

59.99

## 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

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