

**DUO #1**

There are many styles of rosé produced. Here is one that is more French in style — dry, pale, and fresh — and one that is sparkling, rich, and fruity. Both are delicious!

**BUBBLY ROSÉ**



WATERMELON PINK CHERRY STRAWBERRY ROSE PETALS LEMON



**ORIGIN**  
WASHINGTON

**PERSONALITY**  
BRIGHT & FRUITY

**PAIRING**  
SALMON & TUNA

20.99

**FROM THE CELLAR**

**ROSÉ**

*A Collaboration with Katie Lee Biegel*



STRAWBERRY WATERMELON ROSES LEMON GUAVA



**ORIGIN**  
FRANCE & WASHINGTON

**PERSONALITY**  
VIBRANT & JUICY

**PAIRING**  
ALL THE FOODS OF SUMMER

27.99

**PINOT GRIS**



PEACH ORANGE WHITE FLOWERS YELLOW APPLE



**ORIGIN**  
COLUMBIA VALLEY, WASHINGTON

**PERSONALITY**  
SOFT & FRUITY

**PAIRING**  
LIGHT SEAFOOD & POULTRY DISHES

18.99

**COOPER'S HAWK LUX CHARDONNAY**



YELLOW APPLE NUTS TOAST BUTTER SPICES



**ORIGIN**  
EDNA VALLEY, CALIFORNIA

**PERSONALITY**  
TOASTY & RICH

**PAIRING**  
GRILLED SEAFOOD, CHICKEN & CREAMY SAUCES

29.99

**DUO #2**

These wines create new flavors by showcasing the relationship of two grapes together. Duet features Merlot and Malbec, while Cab Zin is Cabernet Sauvignon and Zinfandel.

**WINE CLUB EXCLUSIVE**

**DUET**

Malbec and Merlot

*featuring the SUPER RABBIT AERATOR*



BLUEBERRY CHERRY BLACKBERRY PLUM SPICES



**ORIGIN**  
CALIFORNIA & WASHINGTON

**PERSONALITY**  
DARK & LUSH

**PAIRING**  
SURF & TURF: ANOTHER BRILLIANT DUET!

22.99 Member pricing through September 30  
27.99 Retail pricing starting October 1

**CAB ZIN**



BLACKBERRY BLACK CURRANT PLUM CHOCOLATE SPICES



**ORIGIN**  
CALIFORNIA

**PERSONALITY**  
DARK & JAMMY

**PAIRING**  
GRILLED STEAK & BARBECUE

24.99

**MALBEC**



BLACKBERRY BLUEBERRY BLACK CHERRY PEPPER SPICES



**ORIGIN**  
CALIFORNIA

**PERSONALITY**  
DARK & JUICY

**PAIRING**  
SMOKY OR GRILLED STEAK

24.99

**COOPER'S HAWK SCARLETTO**



CHERRY CINNAMON RASPBERRY CRANBERRY ROSES



**PERSONALITY**  
JUICY & SWEET

**PAIRING**  
SPICY DISHES & CHOCOLATE

19.99