

March 2024: Lux Tasting

Standard Tasting \$17 • Tasting & Souvenir Wine Glass \$22



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 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 AERVANA ORIGINAL AERATOR —

Red Cherry Red Plum Spices Tea Mushroom

ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats Like Chicken & Pork

39.99

Terra del Vulcano

WINE CLUB EXCLUSIVE

Red Cherry Cranberry Roses Cedar Truffle

ORIGIN
Sicily

PERSONALITY
Bright & Earthy

PAIRING
Hearty Tuna or Salmon Dishes

22.99 Member Pricing through March 31
28.99 Retail Pricing starting April 1

Camille Brave

Created by Master Sommelier Emily Wines

Red Plum Raspberry Violets Pepper Vanilla

ORIGIN
North Coast, California

PERSONALITY
Luscious & Spicy

PAIRING
Savory-Sweet Grilled or Glazed Meats

59.99

Cooper's Hawk Lux Cabernet Sauvignon

Black Cherry Blackberry Vanilla Coffee Cinnamon

ORIGIN
Mendocino County, California

PERSONALITY
Complex & Bold

PAIRING
Filet Mignon & Prime Rib

35.99

Cooper's Hawk Lux Meritage

Blackberry Black Currant Vanilla Spices Chocolate

ORIGIN
California

PERSONALITY
Powerful & Rich

PAIRING
Savory Meat Dishes

39.99

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? Choose one complimentary handcrafted chocolate from our bakery case.