

June 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 VINAER AERATOR COPPER —



Red Cherry Red Plum Spices Tea Mushroom



ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats Like Chicken & Pork

39.99

Côtes du Rhône Rouge

WINE CLUB EXCLUSIVE



Plum Red Cherry Fig Herbs Roses



ORIGIN
France

PERSONALITY
Rich & Herbal

PAIRING
Classic French Brasserie Cuisine

22.99 Member Pricing through June 30
28.99 Retail Pricing starting July 1

Camille Brave

Created by Master Sommelier Emily Wines



Red Plum Raspberry Violets Pepper Vanilla



ORIGIN
Paso Robles, 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

Nightjar



Black Cherry Blueberry Cocoa Bean Chocolate Cake Nuts



PERSONALITY
Chocolaty & Rich

PAIRING
Dark Chocolate Truffles

24.99