

July 2024: Lux Tasting

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



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

WINE CLUB EXCLUSIVE

Baden Blanc



Lime Green Apple Pineapple White Flowers Herbs



ORIGIN
Baden, Germany

PERSONALITY
Bright & Juicy

PAIRING
Asian Cuisine & Fresh Salads

22.99 Member Pricing through July 31
23.99 Retail Pricing starting August 1

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



Red Cherry Red Plum Spices Tea Mushroom



ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats Like Chicken & Pork

39.99

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

Nightjar



Black Cherry Blueberry Cocoa Bean Chocolate Cake Nuts



PERSONALITY
Chocolaty & Rich

PAIRING
Dark Chocolate Truffles

24.99