

December 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

Camille Brilliant

Created by Master Sommelier Emily Wines



Meyer Lemon Apple Cider Brioche Golden Apple Cream



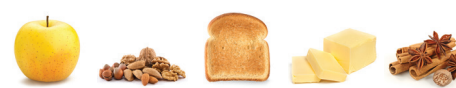
ORIGIN
Champagne, France

PERSONALITY
Elegant & Effervescent

PAIRING
Crab Cakes & Oysters

59.99

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 CONUNDRUM AERATOR



Red Cherry Red Plum Spices Tea Mushroom



ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats Like Chicken & Pork

39.99

WINE CLUB EXCLUSIVE

Hygge (hue-gah) Cabernet Sauvignon



Blackberry Black Cherry Black Currant Cocoa Spices



ORIGIN
California

PERSONALITY
Rich & Velvety

PAIRING
Hearty Winter Dishes & A Roaring Fire

22.99 Member Pricing through December 31
28.99 Retail Pricing starting January 1

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

Craving More Decadence? Pair your tasting with one truffle for \$1.