

March 2025: 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 White Meritage



Green Apple Lemon Custard Grass Guava Cream



ORIGIN
Santa Barbara,
California

PERSONALITY
Tropical & Crisp

PAIRING
Shellfish & Seafood
in Creamy Sauces

29.99

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 AERATOR



Red Cherry Red Plum Spices Tea Mushroom



ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats
Like Chicken
& Pork

39.99

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

WINE CLUB EXCLUSIVE

Washington Red



Blackberry Black Cherry Cedar Vanilla Cocoa



ORIGIN
Washington

PERSONALITY
Rich & Dark

PAIRING
Braised
Short Ribs

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

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 \$2.