

March 2025: Variety Tasting

Standard Tasting \$12 · Tasting & Souvenir Wine Glass \$17

Craving More Decadence? Pair your tasting with one truffle for \$2.



Duet 1

Cooper's Hawk Lux White Meritage is a Sauvignon Blanc-based blend with Semillon for creaminess, aged in French oak for hints of vanilla and spice.

Bubbly Rosé

Watermelon Pink Cherry Strawberry Rose Petals Lemon

ORIGIN
Washington

PERSONALITY
Bright & Fruity

PAIRING
Salmon & Tuna

20.99

Sauvignon Blanc

Lemon Green Apple Grass Grapefruit

ORIGIN
California

PERSONALITY
Clean & Crisp

PAIRING
Citrusy Flavors & Fresh Produce

19.99

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

Riesling

Lime Green Apple Honey White Flowers

ORIGIN
Columbia Valley, Washington

PERSONALITY
Crisp & Fruity

PAIRING
Asian Foods & Fresh Salads

19.99

Duet 2

Both central Spain and eastern Washington are warm, arid regions that create wines with rich, bold fruit flavors while preserving acidity and nuance.

FROM THE CELLAR

Garnacha

FEATURING THE AERVANA AERATOR

Red Plum Dried Cherry Cranberry Herbs Coffee

ORIGIN
Spain

PERSONALITY
Rich & Earthy

PAIRING
Herb-Crusted Pork Chops

28.99

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

Cooper's Hawk Lux Meritage

Blackberry Black Currant Vanilla Spices Chocolate

ORIGIN
California

PERSONALITY
Powerful & Rich

PAIRING
Savory Meat Dishes

39.99

Camille Magnificent

Created by Master Sommelier Emily Wines

Dried Cherry Blackberry Savory Herbs Leather Spices

ORIGIN
Tuscany, Italy

PERSONALITY
Rich & Complex

PAIRING
Hearty Lasagna or Tuscan Steak

59.99