

April 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 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

California Riviera



Red Cherry Black Cherry Raspberry Tea Spices




ORIGIN
Santa Barbara, California

PERSONALITY
Luscious & Juicy


PAIRING
Street Tacos & Tri-Tip

22.99 Member Pricing through April 30
28.99 Retail Pricing starting May 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? Members can pair their tasting with one truffle for \$2.