

June 2025: Lux Tasting

Cooper's Hawk Lux Sparkling



Green Apple Brioche Lemon Yellow Pear Almond



ORIGIN
Bordeaux, France

PERSONALITY
Toasty & Rich

PAIRING
Rich Appetizers &
Richer Seafood

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

Cooper's Hawk Lux Chardonnay



Yellow Apple Nuts Toast Butter Spices



ORIGIN
California

PERSONALITY
Toasty & Rich

PAIRING
Grilled Seafood,
Chicken &
Creamy Sauces

Cooper's Hawk Lux Pinot Noir

—FEATURING THE VINAER 7 FUNCTION COPPER AERATOR—



Red Cherry Red Plum Spices Tea Mushroom



ORIGIN
California

PERSONALITY
Pretty & Spicy

PAIRING
Lighter Meats
Like Chicken
& Pork

Cooper's Hawk Lux Cabernet Sauvignon



Black Cherry Blackberry Vanilla Coffee Cinnamon



ORIGIN
Mendocino County,
California

PERSONALITY
Complex & Bold

PAIRING
Filet Mignon
& Prime Rib

Cooper's Hawk Lux Meritage



Blackberry Black Currant Vanilla Spices Chocolate



ORIGIN
California

PERSONALITY
Powerful & Rich

PAIRING
Savory Meat Dishes

WINE CLUB EXCLUSIVE

Los Caballeros



Plum Blueberry Red Cherry Violet Blackberry



ORIGIN
Argentina

PERSONALITY
Bold & Earthy

PAIRING
Carne Asada

Cooper's Hawk Lux Ice Wine



Honey Lemon Candy White Flowers Mango Peach



ORIGIN
Michigan

PERSONALITY
Luscious & Sweet

PAIRING
Rich Fruit &
Caramel Desserts

Craving More Decadence? Members can pair their tasting with one truffle for \$2.