



LUX TASTING

Wine Club

From Tapas Night to Celebrity Chef Appearances, our Wine Club offers a variety of members-only events with exclusive menus paired with our own handcrafted wines. For a schedule of events, check our Wine Club newsletter or chwinery.com.

Lux Tasting - \$12 Lux Tasting & Souvenir Wine Glass - \$15 Wine Club Discount - 10% Off Bottles / 15% Off Half Case / 20% Off Cases
Includes one handcrafted chocolate selection from our bakery case.

January 2015

LUX CHARDONNAY

(shar-doh-nay)

NOSE

A bouquet of ripe lemon, stone fruits, melon, and Golden Delicious apple intertwine with smoke, baking spices, and caramel.

TASTE

Dry, full-bodied, and round in the mouth. A little heat up front, finishing with citrus, peach, and spice notes.

FOOD

Lobster or crab, mesquite chicken, veal, rich sauces.

NOTES \$29.99

SAUVIGNON BLANC SEMILLON

(so-vee-nyawn blahn(k) say-mee-yon)

NOSE

Enticing lemon, grapefruit, orange, butterscotch, cinnamon, and vanilla scents abound on the nose.

TASTE

Medium-bodied with a crisp finish loaded with green apple and citrus fruit.

FOOD

An excellent match for our Pistachio-Crusted Grouper.

NOTES \$18.99

wine of the month

LUX PINOT NOIR

(pee-noh nwahr)

NOSE

Dark cherry, pepper melange, and green herbs resonate, backed by smoky campfire notes and a host of brown spices.

TASTE

Tart red fruits marry with earth tones and integrated oak nuances, finishing dry, light, and tart.

FOOD

Pot roast, grilled salmon, duck confit, corned beef.

NOTES \$37.99

LUX CABERNET SAUVIGNON

(cab-er-nay so-vee-nyawn)

Featuring our Menu Aerator

NOSE

A mosaic of aromas unfold as the wine is aerated, revealing cassis, wild berries, molasses, leather, and charred wood.

TASTE

A polished wine with an equilibrium between fruit, earth, oak influence; well-structured for aging.

FOOD

Filet mignon, rack of lamb, and stuffed peppers.

NOTES \$35.99

LUX MERITAGE

(meh-ri-tij)

NOSE

A dynamic nose of mixed berries, anise, toast, truffle, dried herbs, vanilla, and flowers.

TASTE

Firm tannins, good acidity, and full-bodied, this wine exhibits amazing depth that will develop with age, yet drinks well young.

FOOD

Mediterranean couscous, game hen, and Italian braciolo.

NOTES \$39.99

ICE WINE

NOSE

A luscious mix of apricot, peach puree, ripe pineapple, candied mango, butterscotch, and honeycomb.

TASTE

As intense and complex as the nose, the palate is full and sweet with a nice burst of tartness on the finish.

FOOD

Crème brûlée, bananas Foster, and pineapple cake.

NOTES \$29.99

NIGHTJAR

A Port-Style Wine

NOSE

Dried fruits like fig, raisin, and date meld seamlessly with salted caramel, cocoa bean, and toasted pecans.

TASTE

Rich and velvety with a warming sensation that continues on a long finish reminiscent of fruit preserves.

FOOD

Chocolate desserts, blue cheese, dried fruits, and nuts.

NOTES \$19.99

SPARKLING RED

NOSE

Familiar aromas of grape jelly, cherry turnover, and cinnamon.

TASTE

Concord grape flavors are uplifted by a lively effervescence.

FOOD

Chocolate-covered strawberries, cherry desserts, brownies.

NOTES \$14.99