



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.

February 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

LUX PINOT NOIR

(pee-noh nwahr)

NOSE

Dark cherry, pepper mélange, 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

CABERNET FRANC NEBBIOLO

(cab-er-nay frahn(k) neb-bee-OH-loh)

NOSE

Delicate floral aromas intermingle with strawberry, blackberry, raisin, tobacco, clove, and vanilla.

TASTE

Backed by firm tannins and well-balanced acidity. The finish is long and loaded with cherry, chocolate, and raspberry.

FOOD

Cooper's Hawk New York Strip Steak or almost any rich beef dish.

NOTES \$18.99

wine of the month

LUX CABERNET SAUVIGNON

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

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)

Featuring our Vinturi Aerator

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, bleu cheese, dried fruits, and nuts.

NOTES \$19.99

SPARKLING RASPBERRY

NOSE

A soft fragrance of black raspberry, citrus, and vanilla.

TASTE

Light, creamy, and slightly sweet with a raspberry candy touch.

FOOD

Muffins and scones; a great wine for brunch.

NOTES \$14.99