



# FEBRUARY

Add one Truffle from our bakery case to your Wine Tasting for \$1.00.  
Add one Chocolate-Covered Strawberry or one Cheesecake Lollipop for \$1.50.

## 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](http://chwinery.com).

Standard Tasting - \$7    Tasting & Souvenir Wine Glass - \$10    Wine Club Discount - 10% Off Bottles / 15% Off Half Case / 20% Off Cases

### SAUVIGNON BLANC

(so-vee-nyawn blahn(k))

#### NOSE

Classic varietal aromas of lemon/lime, gooseberry, green herbs, and white flowers abound.

#### TASTE

Light- to medium-bodied with mouthwatering acidity; bold flavor and a long citrus finish.

#### FOOD

Seafood, salads, veggies, goat cheese.

NOTES                 **\$16.99**

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### VIIGNIER

(vee-oh-nyay)

#### NOSE

A fragrant and powerful nose of guava, tangerine, ginger, lemongrass, and fresh flowers.

#### TASTE

Full-bodied with a bit of heat and sweetness. Floral notes dominate, joined by guava, melon, plantain, and lemon.

#### FOOD

Pork, foods with butter or cream-based sauces, bleu cheese.

NOTES                 **\$16.99**

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### MOSCATO

(moh-SCAH-toh)

#### NOSE

Fruity and floral, producing scents of white grape juice, nectarine, guava, orange blossom, and honeysuckle.

#### TASTE

A wealth of fruit flavors, balanced sweetness, and a long floral finish round out this wine.

#### FOOD

Fruit-based desserts and creamy desserts.

NOTES                 **\$18.99**

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### 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**

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### BARBERA

(bar-BARE-ah)

#### NOSE

Floral and spicy up front, shifting to a mix of boysenberry, sour cherry, tobacco leaf, and nutmeg.

#### TASTE

Full tannins round out noticeable acidity and tart fresh berries on the persistent finish.

#### FOOD

Recipes that incorporate tomatoes or a tomato-based sauce, rotisserie chicken, pizza.

NOTES                 **\$21.99**

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### CABERNET FRANC NEBBIOLO

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

#### Featuring our Vinturi Aerator

#### 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**

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### 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**

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### BLUEBERRY

#### NOSE

Blueberry pie, raspberry, and Bing cherry.

#### TASTE

Tart blueberry, plum, raspberry, cherry, and a hint of cinnamon.

#### FOOD

Berry-based desserts.

NOTES                 **\$13.99**

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