



# LUX TASTING

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.

HAPPY EARTH MONTH!



We are proud to operate the nation's only wine bottle recycling line, which de-labels, sanitizes, and prepares our bottles for filling. We have saved **over 215 tons** of glass from local landfills. How do you take part in eco efforts? Share! **#CHRecycle**

April 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**

## SYRAH PETITE SIRAH

(see-rah pe-tit see rah)

### NOSE

Aromas of plum, cherry, blackberry, chocolate, vanilla, and allspice.

### TASTE

An equally rich and viscous palate with flavors of cherry and chocolate, imparting firm tannins and well-balanced acidity.

### FOOD

A juicy filet mignon, New York Strip, or Cooper's Hawk Tomato Basil Syrah Bruschetta.

NOTES **\$18.99**

wine of the month | organic

## LUX CABERNET SAUVIGNON

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

### NOSE

A mosaic of aromas unfold, 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 Menu 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**

## RASPBERRY SPARKLING

### 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**