



APRIL

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.

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**

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

CHARDONNAY

(shar-doh-nay)

NOSE

Pronounced aromas of baked apple, Asian pear, and grilled pineapple are accented by toast, cinnamon, and vanilla.

TASTE

Rich and creamy with balanced acidity. Medium-bodied, delivering notes of banana, melon, and spice.

FOOD

Smoked cheeses, poultry, grilled or smoked salmon.

NOTES **\$16.99**

COOPER'S HAWK WHITE

NOSE

Spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes as the wine opens up.

TASTE

Off-dry and complex on the palate. Floral notes and tropical fruits lead to a light, refreshing finish.

FOOD

Versatile; shellfish, battered foods, Swiss or Alpine cheeses.

NOTES **\$13.99**

RIESLING

(REES-ling)

NOSE

Incredibly aromatic, bringing scents of key lime pie, mango, honeydew, and bubble gum.

TASTE

The palate is as diverse as the nose. Slightly sweet and light- to medium-bodied with balanced acidity.

FOOD

Curries, spicy foods, scallops, apple-based desserts.

NOTES **\$17.99**

COOPER'S HAWK RED

NOSE

Fruit forward with aromas of red raspberry, black cherry, and blackberry leading into tobacco, vanilla bean, and cracked pepper.

TASTE

Smooth tannins and a core of dark berries make this an easy quaffing wine; decanting will reveal its finer qualities.

FOOD

Roasted turkey, chicken Parmesan, bratwurst or sausage.

NOTES **\$14.99**

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**

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**

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**

PLUM

NOSE

Sweet purple plums, brown spices, and a hint of cherry.

TASTE

Pleasantly sweet with good acidity; ripe plums and a bit of spice linger on the finish.

FOOD

Eastern cuisine.

NOTES **\$13.99**