



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.

INTRODUCING! SPARKLING ROSÉ

Our new sparkling variety was handcrafted in the traditional Champagne method (*Méthode Champenoise*), where fermentation is painstakingly produced inside each individual bottle. This luxurious bubbly is only available for a limited time! #CHSparkling

May 2015

SPARKLING ROSÉ

NOSE

Aromas of strawberry, peach, lemon, green apple, and fresh bread.

TASTE

Similar in style to a brut rosé Champagne – rich and creamy with lots of bubbles, crisp apple, citrus, and strawberry flavors.

FOOD

Oysters, creamy cheeses, sushi.

NOTES **\$19.99**

limited release

CHENIN BLANC

(shen-in blahn(k))

NOSE

Vibrant aromas of lemon, pear, peach, passion fruit, and orange blossoms.

TASTE

The palate is well balanced, with crisp acidity and a rich, viscous mouthfeel that carries on through a long, refreshing finish.

FOOD

Pistachio-Crusted Grouper.

NOTES **\$18.99**

wine of the month

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**

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 Venturi Decanter

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**
