



# MAY

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.

## 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

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

### 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

### SAUVIGNON BLANC

(so-vee-nyawn blahn(k))

#### NOSE

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

#### TASTE

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

#### FOOD

Seafood, salads, veggies, goat cheese.

NOTES \$16.99

### 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

### 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

### 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

### SANGIOVESE

(sahn-joe-VAY-seh)

#### NOSE

Tart black cherry, orange peel, clove, hickory smoke, pipe tobacco, and sun-baked earth develop.

#### TASTE

An excellent food wine with its signature zesty acidity, light-to-medium body, and balanced fruit and earth tones.

#### FOOD

Charcuterie and hard cheeses.

NOTES \$17.99

### SYRAH

(see-RAH)

#### NOSE

Blackberry, licorice, and spice give way to coffee bean, chocolate, and cigar box on the nose.

#### TASTE

Full-bodied with solid tannins, the finish lingers with smoke, spice, and savory flavors.

#### FOOD

Barbeque ribs, duck Peking, eggplant, beef bourguignon.

NOTES \$17.99

### RHUBARB

#### NOSE

Delicious scents of fresh rhubarb pie.

#### TASTE

Light-bodied on the palate, starting sweet but finishing on a refreshing tart note.

#### FOOD

Ice cream or sorbets.

NOTES \$13.99