



MAY WINE OF THE MONTH

SAUVIGNON BLANC

chile

We've crossed into the Southern Hemisphere to source Sauvignon Blanc from two of Chile's exceptional growing valleys: Valle de Casablanca and Valle Central.

Vino Chileno del Los Valles

**Your Wine of the Month is now available for curbside pick-up!
Call your local Cooper's Hawk to arrange.**

WANTED BY INSIDERS

Chile is recognized internationally for producing and exporting Cabernet Sauvignon, but the winemakers in this South American country create many other outstanding wines that rarely make their way to North American shelves and restaurants. When they do, the quantities are so low that people in the know snap them up immediately. One such wine is Sauvignon Blanc.

Not to be overshadowed by well-known counterparts in New Zealand or the Loire Valley, Chilean Sauvignon Blanc has a reputation for restraint, with subtle acidity and a balance of tropical and savory

flavors—a reputation that's gaining worldwide attention.

The Cooper's Hawk team had the rare opportunity to source Sauvignon Blanc from two of Chile's prized growing regions, Valle de Casablanca and Valle Central, and we jumped at the chance to make this wine for our Members.

ENDLESS FLAVOR

The essence of crisp, bright citrus notes emerges from the Sauvignon Blanc cultivated in the cooler coastal region of Valle de Casablanca, where we sourced 80% of the grapes in this release. This spot is 20 miles from the Pacific Ocean, where temperatures are chilled by sea breezes for

an ideal Sauvignon Blanc situation. Vineyards weren't planted here until the 1980s, but it didn't take long for the world to see that the early pioneers were onto something.

To round out the profile, we sourced a smaller portion of grapes from a specific plot in the warm, flat plains of Valle Central, yielding ripe tropical and herbaceous flavors. This area is one of the most well-known and productive in all of South America, nearly 250 miles long and populated with iconic sub-regions.

The crisp acidity of Chilean Sauvignon Blanc is a perfect pair with Ahi Tuna Tacos or Ellie's Chicken Piccata. It's also a match for grilled veggies and fresh summer salads. Two valleys, one wine, endless flavor.



SAUVIGNON BLANC

chile

TASTING NOTES



ROB WARREN
WINEMAKER



EMILY WINES
MASTER SOMMELIER

NOSE

Loaded with aromas of gooseberry, fresh cut grass, lemon zest, juniper, and passion fruit

TASTE

Crisp lemon and Granny Smith apple dominate the palate, and are supported by crisp acidity and a long, citrus finish

PAIRING

Cooper's Hawk Crispy Brussels Sprouts or Potato-Crusted Scallops

BEGINNER

Our May Wine of the Month showcases the classic flavors of Sauvignon Blanc from Chile. Tangy, tart citrus and lush tropical flavors of guava and passion fruit meld to give a crisp, refreshing wine. This is the ideal pairing for ceviche, a traditional Chilean dish that is essentially a salad using fresh fish that is marinated in large amounts of lime juice. Alternately, try it with grilled fish topped with a salad of fresh herbs, grapefruit, and green chiles.

INTERMEDIATE

Sauvignon Blanc can take on very different flavor profiles depending on where it is grown, and while Chile is most famous for Bordeaux-style reds, the Sauvignon Blanc is fast becoming a benchmark of the country. Similar to New Zealand Sauvignon Blanc, the flavors are incredibly vibrant and the acidity is high.

There are unique flavors of green bell pepper or jalapeño showing through the lush fruit notes. This is typical of Sauvignon Blanc from cooler regions, and it adds an incredible savory overtone to the wine.

ADVANCED

Chile is a long, narrow country that is isolated by the Andes Mountains to the East, the Pacific Ocean to the West, Patagonia in the South, and the driest desert on earth, the Atacama, in the North. This isolation makes for very distinct wines and a complete lack of Phylloxera, the parasite that decimated all the other wine regions on the planet. The Valle Central, or Central Valley, is the oldest wine region, and the warmer climate produces wine with more tropical flavors. The newer Casablanca region is on fire with white wines, especially Sauvignon Blanc, and the cool climate makes for intense, racy wines.

APPELLATION

chile

Valle de Casablanca

Valle Central

WINEMAKER'S NOTES

The Valle de Casablanca is approximately 20 miles from the Pacific Ocean, and, as such, experiences much cooler temperatures than farther inland, where most of Chile's grapes are grown. This makes the region ideally suited for Sauvignon Blanc. Eighty percent of the grapes used to produce this wine were grown in Valle de Casablanca, with the remaining twenty percent grown in Valle Central, in a very small section that is perfect for Sauvignon Blanc.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of May. Prices will increase to \$22.99 per bottle on June 1. Pre-charged May pickup bottle prices will not change.



WHAT WE'RE TASTING
AT HOME

Chilean Sauvignon Blanc
Unoaked Chardonnay
Pinot Noir
Scarletto

Join Master Sommelier

Emily Wines

as she walks us through this month's

At Home Wine Flight

June's WINE OF THE MONTH

**RESILIENCE
RED**

SNEAK PEEK

"Man never made any material as resilient as the human spirit."

— BERN WILLIAMS

Some of life's most resounding achievements arise from what we consider to be hard times. But transformation can come from these moments, when we stick together. Resilience Red is an emblem of the vibrant future that stirs in our collective spirit: strength, community, potential, and grace.



resilience
RED

COOPER'S HAWK
WINE & RESTAURANT

Craving your favorite dishes?

ENJOY
**COOPER'S
HAWK**
AT HOME!

Carryout, Contactless Curbside & Delivery
NOW AVAILABLE

Your Wine of the Month and retail wine purchases are also available for carryout and curbside pick up. Call your local Cooper's Hawk to arrange.

Visit chwinery.com/carryout for more info.



WE'VE GOT YOU **COVERED**

Everything for a Special
MOTHER'S DAY

Let us make it easy with our **Mother's Day Meal** and **Gift Selections** available for pre-ordering and curbside pick up. One call to pre-order, one trip to pick up everything, and you are all set.

Whether you are planning to celebrate at home or do a surprise drop off at your loved one's door, we've got you covered!

Call your nearest Cooper's Hawk to pre-order by May 8.

Details at CHWINERY.COM/MOTHERS-DAY

\$149.99 (SERVES 4-5) / **\$199.99** (SERVES 8-10)

Members receive **10% off** and earn points!

STARTERS	1 ENTRÉE (\$149.99) OR 2 ENTRÉES (\$199.99)
Pretzel Bread & Butter	Soy Ginger Glazed Salmon
House Salad <i>w/choice of dressing</i>	Ellie's Chicken Piccata
SIDES	Red Wine-Braised Short Ribs
Mary's Potatoes	Bourbon Glazed BBQ Pork Chop
Garlic Green Beans	Parmesan Crusted Filet Medallions (+\$20)

DESSERT – Key Lime Pie *or* Cooper's Hawk Chocolate Cake



Special Gifts
for Mom

\$39.99
EACH

MOTHER'S DAY
ETCHED BOTTLES

Pre-order to pick up with your Mother's Day meal.
See other gift selections at chwinery.com/mothers-day.



AVAILABLE FOR CARRYOUT,
CURBSIDE & DELIVERY!

CULINARY CREATIONS



CHICKEN POTSTICKERS

I believe potstickers have become as ubiquitous as pizza and tacos on menus across the world. The filling is a blend of chicken, cabbage, ginger, scallion, soy sauce, and sesame oil. The beauty of a potsticker is the flat side that we sear to a crisp golden brown; we then steam them the rest of the way, creating a soft noodle-like top where they are folded. We place them on a crunchy bed of our Asian Slaw and drizzle them with sweet and spicy sesame mustard sauce and a ginger-soy dipping sauce on the side. Originating in Northern China, our potstickers are one of our top-selling appetizers, and they will not disappoint!

RED WINE BRAISED SHORT RIBS

How It Made the Cooper's Hawk Menu

We admit it - we love practically any dish with the word "wine" in the name. And we know you do too! That's why this dish has been a part of the Cooper's Hawk menu since our first restaurant opened in 2005. What keeps a dish relevant for over a decade? Quality ingredients and the age-old technique of braising, one of the most ancient cooking methods and one that brings out the depth of flavor in rich cuts of rib meat.

How It's Made in the Cooper's Hawk Kitchens

To make this particular version of short ribs stand out, we generously season the meat before a super-hot sear creates texture and a big pop of flavor. Then we add a blend of Cooper's Hawk red wine, caramelized veggies, and chicken stock. This all simmers low and slow for several hours until the short ribs are perfectly tender and soaked with layers of flavor. Time is important for this dish, and the aromas of the beef hang around the kitchen all day - we wish you could be there to enjoy the temptation. But in the end, it is served to guests at the perfect time, hot and fragrant over Mary's Potatoes embellished with a drizzle of the rich braising liquid. The short ribs are partnered with oven-roasted root vegetables and delightfully crispy onion strings. Before it heads out of the kitchen, Chef has added one final ingredient, stone-ground mustard beurre blanc (a classic French butter sauce) - this offers an enticing snap of acidity that balances the richness of the ribs. Try Red Wine Braised Short Ribs with Cooper's Hawk Cabernet Zinfandel, a champion with braised meats and a wine prized for the blend of two powerful varieties. The Cabernet contributes solid structure and earth, while the Zinfandel lends jammy fruit and spice—packed with flavor all around.

To make this particular version of short ribs stand out, we generously season the meat before a super-hot sear creates texture and a big pop of flavor.

—CHEF MATT McMILLIN



MAY RECIPE
OF THE MONTH



GRILLED OR WOOD-ROASTED BROCCOLI

Sounds simple, and it is! I've never met anyone who didn't say that this broccoli didn't taste like steak. It's all about the method and technique. I stumbled on this process years ago when I was getting ready for a family camping trip and needed to prep everything ahead of time, so I blanched the broccoli in salty water, cooled it off, rubbed it down with garlicky herb butter, and threw it in the cooler so it was grill-ready for the next day. I am giving you one of my prized secrets right here! I grilled some rib eyes, campfire potatoes (that's a recipe for another newsletter) and this broccoli over a real wood fire, and the rest was history!! I make pounds and pounds of this side dish every year for Thanksgiving, and it is never enough. This will also pair beautifully with our Chilean Sauvignon Blanc.

-Chef Matt McMillin

INGREDIENTS

1 head broccoli,
washed, split
into 4 or 6 pieces
depending on size

Kosher salt for
blanching
½ lemon

GARLICKY HERB BUTTER

8 oz unsalted butter,
softened

2 Tbsp fresh garlic,
finely minced or paste

1 tsp kosher salt

¼ tsp fresh cracked
black pepper

OPTIONAL

2 Tbsp parsley, finely chopped

2 Tbsp basil, tarragon,
thyme and/or chives

(Basically, you can add one
of these or a mixture of any
of them. No rules here.)

You can also use dried spices
if that is all you have, but just
cut the amount in half.)

DIRECTIONS

Bring a pot of salted water (salty to taste like the sea) to a boil. Add the broccoli and bring back to a simmer and blanch for about 1 ½-2 minutes to cook about two-thirds of the way. "Blanching" is a term for when you par cook anything.

Using tongs, take the broccoli out of the water and place on a platter in a single layer. Let sit at room temperature for a few minutes until it just stops steaming and then place in the refrigerator while you make the butter. You want the broccoli to get very cold.

GARLICKY HERB BUTTER PROCEDURE

Using either a mixer with paddle attachment or by hand with a whisk, begin by beating the butter, garlic, salt, and pepper together until well combined. Gently fold in the herbs. The butter is great without the herbs if you don't have any on hand, but they add a little more depth. My personal favorite is a combination of parsley, tarragon, and chives!

While the butter is still soft and the broccoli is cold, using a brush (or I like to just use my hands) coat the broccoli well in the butter. Make sure to get a coating of butter in all the nooks and crannies as well as the dark green top and stem. Refrigerate until ready to grill. It can sit covered overnight as well. Take any leftover butter and cover up to one week in the refrigerator, or freeze up to three months making sure to seal container well.

GRILLING

Grill the broccoli on high heat until slightly charred and heated through. Be careful not to walk away as the butter melts since it can flare up. I like to grill my broccoli on a green egg over wood or on my gas grill with some wood chips! Serve with lemon on the side, or, if you are feeling adventurous, grill the lemon! Make sure to pour yourself a glass of your Chilean Sauvignon Blanc as you are grilling. It tastes great as well as making you look super fancy while social distancing! Enjoy!

[CLICK HERE FOR CHEF MATT'S DEMO OF THIS RECIPE!](#)



MIXOLOGY 101

Cocktails to Make at Home

AU PEAR

SINGLE SERVING

INGREDIENTS

- 1½ oz Cooper's Hawk Lux Ice Wine
- ¾ oz pear vodka
- ½ oz ginger liqueur
- ¾ oz fresh lemon juice
- 2 oz Prosecco

DIRECTIONS

- Build in rocks glass over ice, top with Prosecco.
- Stir to combine.
- Garnish with a pear fan.

PITCHER

INGREDIENTS

- 1 bottle Cooper's Hawk Lux Ice Wine
- 6 oz pear vodka
- 4 oz ginger liqueur
- 6 oz fresh lemon juice
- ½ bottle Prosecco
- 15 pear slices

DIRECTIONS

- Build in pitcher, add ice, stir to combine.
- Serve over ice.

The Chandler and Joey of the flavor world, pear and ginger are an iconic duo. Here they work to highlight the bold fruit notes of our Cooper's Hawk Lux Ice Wine, with just a touch of Prosecco to balance and brighten the concoction.

WATCH EMILY'S DEMO OF THIS COCKTAIL NOW!



MAY PRODUCT OF THE MONTH

WINE CLUB MEMBERS
GET 10% OFF

COASTAL COLLECTION

A TASTE OF SUMMER
AT HOME

IN CASE YOU MISSED IT...

Connect with your favorite folks of Cooper's Hawk while live streaming on Facebook and Instagram! Here are some recaps to enjoy, in case you missed them. Follow us on social media to keep up with the next live event!



Chef Tyler Florence Cooking Demo with Matt McMillin (3/24)



Deviled Egg Salad Cooking Demo with Matt McMillin (4/12)



Richard Blais Q&A with Matt McMillin (4/4)



Sommelier Smackdown with Emily Wines and Jordyn Sotelo (4/18)



Sunday Funday Brunch with Emily Wines and Matt McMillin (4/26)

For more at home tips and tricks from our chef and master sommelier, follow us on social media.

@CHWINERY

