



SPICE CHEST

Red Blend

The Artistry of Winemaking

Much like a chef, our winemaker blends ingredients to create harmonious flavors.

All winemakers agree that wine starts in the vineyard. This is an attitude of responsibility to the vines and the environment in which they grow. Out in the soil and under the sun, the vineyard team makes farming and harvesting choices that allow the terroir to shine through in the finished product.

It takes skill to pass on the best quality grapes to the cellar, and from there it takes skill to coax the fruit into a wine that is well-made, tastes delicious, and meets the style expectations of those who drink it. The Cooper's Hawk winemaking team works with growers from around the globe—from the New World and the Old World, and from several continents.

These sourcing partners provide us with the best grapes around. With such an array to choose from, our team in the winery must determine when to blend, what to blend, and how to offer our guests and Members wines that will marry perfectly with the menu and the season.

This philosophy has led to hundreds of national and international awards for our collection, with bottles that meet every taste and pairing objective. This is a result of our winemaker thinking like a chef: selecting the right components to put a bottle on the table that is balanced, smooth, vibrant, and food-friendly.

Spice Chest honors this practice, highlighting the way that our winemaker uses specific barrels, grapes, and vintages like a chef uses a spice chest. A little something here, and a little something there, and a whole new experience unfolds. Winemaking is a form of craftsmanship, cultivated through years of experience—earned only by making wine, asking questions, and working with the fruit that each vintage provides.

We invite you to enjoy Spice Chest with this in mind. Experience the layers of expertise and artistry that come together to bring you this bottle that is perfect for sharing with family and friends.

TASTING NOTES BY

EMILY WINES

Master Sommelier



BEGINNER

This robust blend is loaded with spicy flavors of cardamom, black pepper, clove, and bay leaf. Those notes are matched with juicy blackberry and plum, leading to a long finish of vanilla and baking spice. Firm tannins and tangy acidity make this a perfect wine to pair with richer meats like rib-eye steak and short ribs.

INTERMEDIATE

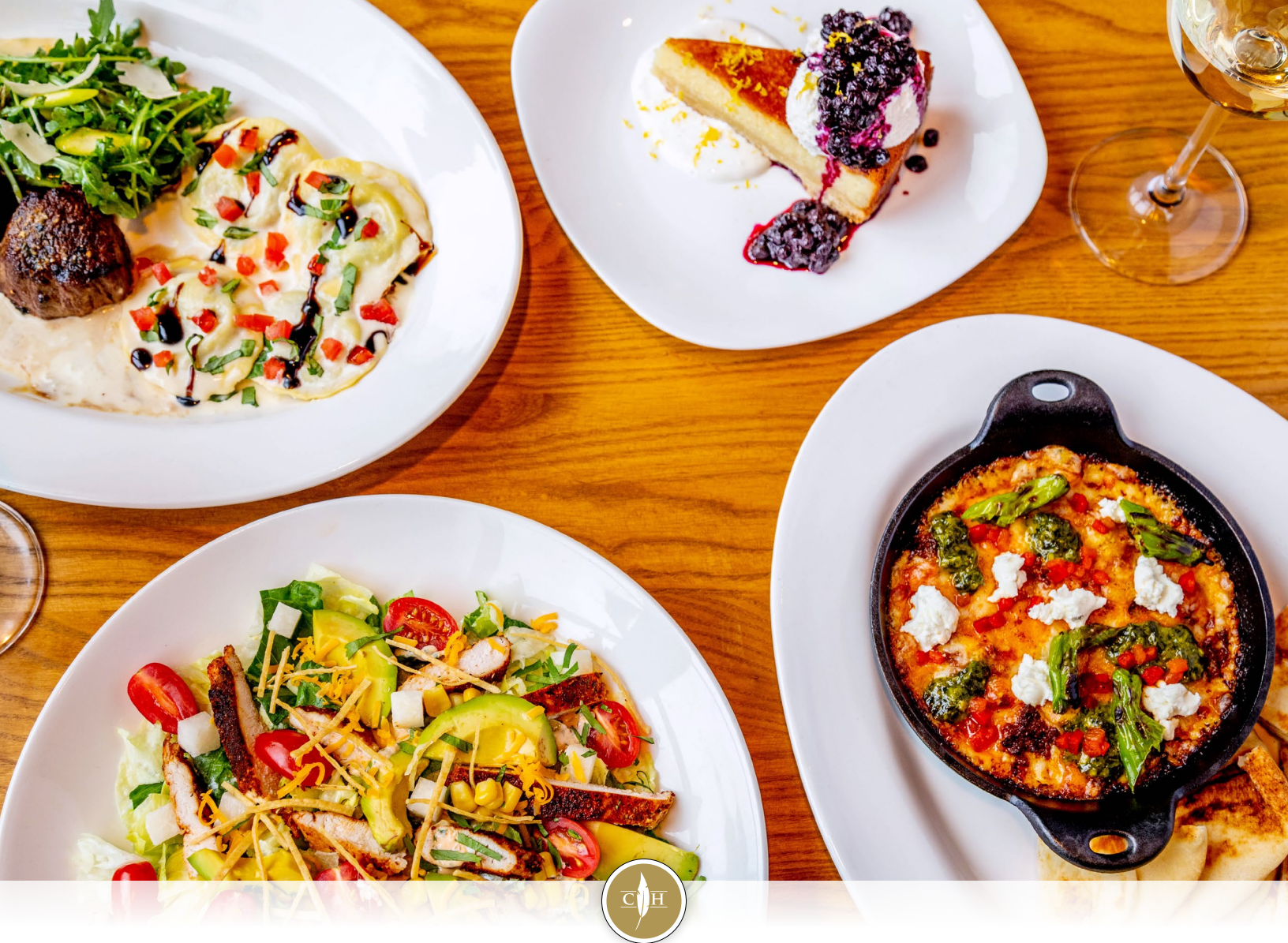
Winemakers are like chefs; they work with a palette of flavors. In wine, these flavors come from both unique grape varieties and the winemaking process itself. Aging in oak barrels, for example, imbues the wine with notes of sweet baking spice and vanilla. For Spice Chest, a foundation of Cabernet Sauvignon provides structure and weight, and each grape added gives different flavor tones. Together, they act as the winemaker's spice rack and result in a delicious wine.

ADVANCED

There are names given to the biochemical compounds in each grape that mark their unique flavors. Rotundone, for example, gives Syrah and Petite Sirah its unique black pepper flavor; it also adds notes of smoke. Pyrazines are found in Cabernet Sauvignon and all grapes related to Cab. That flavor is green and herbal, like fresh herbs and green bell pepper. Another is Eugenol, which is a common byproduct of aging in French oak. It produces a flavor of cloves.



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of May. Prices will increase to \$25.99 per bottle of Spice Chest on June 1. Pre-charged May pickup bottle prices will not change.



SEASONAL CHEF RECOMMENDATIONS

NEW FOR MAY AND JUNE

Every other month, we offer new, special menu items crafted with seasonal ingredients by Chef Matt McMillin and the Culinary Team.

APPETIZER

GOOEY QUESO & CHORIZO FUNDIDO

Roasted Shishito Peppers, Chimichurri, Toasted Flatbread

RECOMMENDED WINE PAIRING

Pinot Gris

LUNCH

CILANTRO LIME CHICKEN SALAD

*Jicama, Sweet Corn, Aged Cheddar, Grape Tomatoes,
Avocado, Crispy Tortillas, Cilantro-Lime Vinaigrette, Chipotle Ranch*

RECOMMENDED WINE PAIRING

April Wine of the Month — **Abrillante**

DINNER

FILET MEDALLIONS & SPINACH MASCARPONE RAVIOLI

Asparagus Arugula Salad, Balsamic Glaze

RECOMMENDED WINE PAIRING

May Wine of the Month — **Spice Chest**

DESSERT

LEMON BUTTER CAKE

Lemon Blueberry Jam, Citrus Cream

RECOMMENDED WINE PAIRING

Cooper's Hawk Lux Ice Wine

ESQUIRE

BY COOPER'S HAWK

A TRIBUTE TO THE WORLD OF WINE

Passion for the innovation, craft, and discovery of wine comes to life at Esquire where together, we celebrate all things wine. Visit us and take a tour of our 50-foot wine tower, home to the largest wine collections in Chicago and selected by Wine Spectator for a Best of Award of Excellence in 2020 and 2021. You can also enjoy new menus and wine flights to pair with each dish!

Cooper's Hawk Wine Club Members can also earn points while dining and receive discounts on wine tastings at Esquire by Cooper's Hawk.

Visit esquirebych.com to make your reservation today.

58 E. OAK ST.
CHICAGO, IL 60611
GOLD COAST



MIXOLOGY 101

Cocktails to Make at Home

A STUDY IN SCARLET

This beautiful nod to spring is featured on the Esquire by Cooper's Hawk cocktail menu.

INGREDIENTS

- 1 oz Ketel One
- 2 oz Cooper's Hawk Passion Fruit Wine
- ½ oz lemon juice
- 2 oz Cooper's Hawk Scarletto

DIRECTIONS

- Quickly shake the first three ingredients together, and strain over ice in a tall glass.
Top with Cooper's Hawk Scarletto.
Garnish with edible flowers.



WHAT WE'RE
TASTING IN

MAY*

Blanc de Blanc

Cooper's Hawk White

Gewürztraminer

PNW

Cab Zin

Cooper's Hawk Lux
Meritage

Spice Chest

Wine Club Exclusive

White Sangria



SEASONAL TRUFFLE

Tiramisu

Espresso-infused cream mixed with white chocolate, mascarpone, and ladyfingers. Enrobed in a dark chocolate shell, this delicious truffle is topped with white chocolate and cocoa powder.

*At locations where permitted.

MAY PRODUCT OF THE MONTH

WINE CLUB MEMBERS RECEIVE 10% OFF!

ALFRESCO COLLECTION



Not available at
Esquire by Cooper's Hawk

SNEAK PEEK

June's
WINE OF THE MONTH

VIN VELOUTÉ

vin veb/looh/tay



A velvety wine with a luscious personality, Vin Velouté is rich with satisfying concentration. Packed with succulent jam flavors, this wine offers layers of ripe red fruit and berry notes. Fruit-forward yet neatly balanced, Vin Velouté delivers all the smoothness its name suggests.

COOPER'S HAWK WINE CLUB TRIPS

Every year, Cooper's Hawk plans epic trips to some of the world's greatest wine regions exclusively for Wine Club Members. Our team is looking forward to hosting Members this year!



UNITED KINGDOM

JULY 23 - AUGUST 3, 2022

Join host Emily Wines this July as she travels through the United Kingdom! The trip will begin in Scotland, where Wine Club Members will see the sights, journey through castles, and enjoy delicious food. Next up is Wales and England for an immersion in history and culture, followed by explorations of Liverpool, Stonehenge, and London, before ending in Kent.

Visit chwinery.com/uk for more details.



Historic France

Exploring Normandy, the Loire Valley, Paris, and Mont-Saint-Michel

SEPTEMBER 5 - 15, 2022

Come for the magic and wonder of Paris, the City of Lights, but stay for the charm of the countryside and historic seaside. Join Cooper's Hawk Chief Marketing and Strategy Officer Tom Koenigsberg and travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, and châteaux and palaces. Taste French wine, cider, cheeses, and delicious cuisine. This unique Wine Club tour offers you a moving journey through World War II history, iconic sights, fairytale vistas, and experiences you'll never forget. There is limited space, so sign up now for this amazing tour!

Visit chwinery.com/france for more details.

AMALFI COAST

SEPTEMBER 29 - OCTOBER 7, 2022

This customized immersion tour into the Amalfi Coast area of Italy invites you to sample regional wines, delicious local cuisine, iconic sights, and charming towns. Between the cities of Naples and Salerno you'll explore the villages of Sorrento, Positano, and the Amalfi Coast. Cruise to the infamous isle of Capri and discover the history of fascinating Pompeii. This regional journey ends in Rome where you will be able to choose a sightseeing option or have a day to yourself. Join host Maddie Bell, Special Events Manager from Cooper's Hawk, on this unforgettable adventure.

Visit chwinery.com/amalfi for more details.



Visit chwinery.com/trips for the most up-to-date information.

Special Gifts FOR Mom

MOTHER'S DAY

ETCHED BOTTLES

Give the gift of wine this Mother's Day!

Available at your local Cooper's Hawk*.

*Not available at Esquire by Cooper's Hawk



UPCOMING WINE CLUB DINNERS



TICKETS ON SALE
NOW

An Evening of Indulgence

TUESDAY, MAY 17 • \$69

Spoil yourself with all things sweet and savory at our May Wine Club Event. We'll pair a three-course dinner full of rich flavors with the most lavish of Cooper's Hawk wines. This will be an unforgettable evening of indulgence!



TICKETS ON SALE
MAY 1

Sixties Steakhouse

TUESDAY, JUNE 14 • \$69

Take a break from the here and now with a '60s-inspired escape. This evening of vintage luxury will exude the culture of the era, including midcentury-modern design, style, and groovy décor reminiscent of a classic 1960s steakhouse dinner. Follow suit, donning iconic sharp and sleek fashion; break out your vintage-inspired dress or dinner jacket, and join us for a dinner to remember!

SPRING GIVEAWAY



Follow us on Instagram to enter to win our Grapevine Decanter... the perfect addition to your next party!



@CHWINERY



TICKETS ON SALE
JUNE 1

Summer Soirée

MONDAY, JULY 11 • \$69

Kick off summer with an elegant celebration of bright flavors, and festive refreshments. A three-course summer-inspired menu awaits, paired with Cooper's Hawk wines and cocktails.

Not available at Esquire by Cooper's Hawk.
Events are group seating. Wine Club guests must be 21+.
To view the event menu and make your reservations, visit chwinery.com/events.