



COOPER'S HAWK™
WINERY & RESTAURANTS

JANUARY 2023 | VOLUME 18 | ISSUE 1



Dear
WINE CLUB MEMBERS,
WELCOME TO 2023!

As we usher in 2023, I've been reflecting on how overwhelmingly grateful I am for your support and camaraderie. Our company was built on the belief that food and wine have the power to forge lasting connections and, more than ever, I find this holds true.

On a mission to bring even more experiences to Members, we have introduced Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk in 2022. These first two "by Cooper's Hawk" concepts offer a Visiting Chef Series at Esquire featuring world class chefs such as James Beard award winner, Tom Collichio and two-time nominee Tyler Florence; and Piccolo Buco's new style of Neapolitan pizza imported direct from Rome. We welcomed our 17th anniversary as a company with the debut of Global Cuvée, a blend of the best Cabernet grapes from 17 vineyards around the world. Lastly, we launched our Mobile App to give Members more access to all thing Wine Club.

We continued Wine Club and Friends of Cooper's Hawk Events, and led Wine Club Trips to Italy, France, the United Kingdom, and Napa Valley. We also opened new locations in Toledo, Ohio; St. Peters and Lee's Summit, Missouri; Kildeer and Gurnee, Illinois; and Clive, Iowa (our first location in the state).

I'm so proud of how Cooper's Hawk has grown over the years but, most of all, I'm proud of how we've cultivated relationships with both longtime and new Members. It's because of you that we're here, and I'm delighted to debut many surprises in the new year. In 2023, you can expect more exceptional wines, partnerships with incredible chefs, and distinctive culinary events.

2023 is bright for Cooper's Hawk, and we can't wait to experience everything that's in store with all of you. From the entire Cooper's Hawk family and myself, we wish you a blessed New Year.

TIM McENERY
Founder

Tim McEnery



Chef Carla Hall &
Tim McEnery at
Esquire by
Cooper's Hawk



Friends of Cooper's Hawk Event
with Chef Tyler Florence



United Kingdom
Wine Club Trip with
Emily Wines



Piccolo Buco
Grand Opening



Camille Audacious



PASO ROBLES

Paso Robles translates to 'pass of the oaks', a symbol of the presence of oak trees that share this region with over 40,000 acres of vineyards. Just 6 miles from the Pacific Ocean, Paso Robles is known for its marine influence and over 30 types of soil. Under the care of some of the most skilled growers on the West Coast, this is a spot that supports many grape varieties. Enjoy our take on this abundant region, with a rich and smooth red blend worthy of the Paso Robles designation.



BEGINNER

This dark, rich red wine from California's Central Coast is full of blackberry, plum, and cocoa flavors. A spicy undertone and a long, velvety finish make it an ideal pairing with hearty dishes like Santa Maria tri-tip, a traditional style of barbecue from the same region as the wine.

INTERMEDIATE

Paso Robles is found in San Luis Obispo County, which is in between Santa Barbara and Monterey Counties. While it is in the Central Coast area, Paso Robles is further inland, which makes it hot and dry. The wines from the area are typically big, bold reds and this wine is a blend of the 4 grapes that grow best here: 26% Merlot, 26% Syrah, 26% Zinfandel, and 22% Cabernet Sauvignon.

TASTING NOTES BY

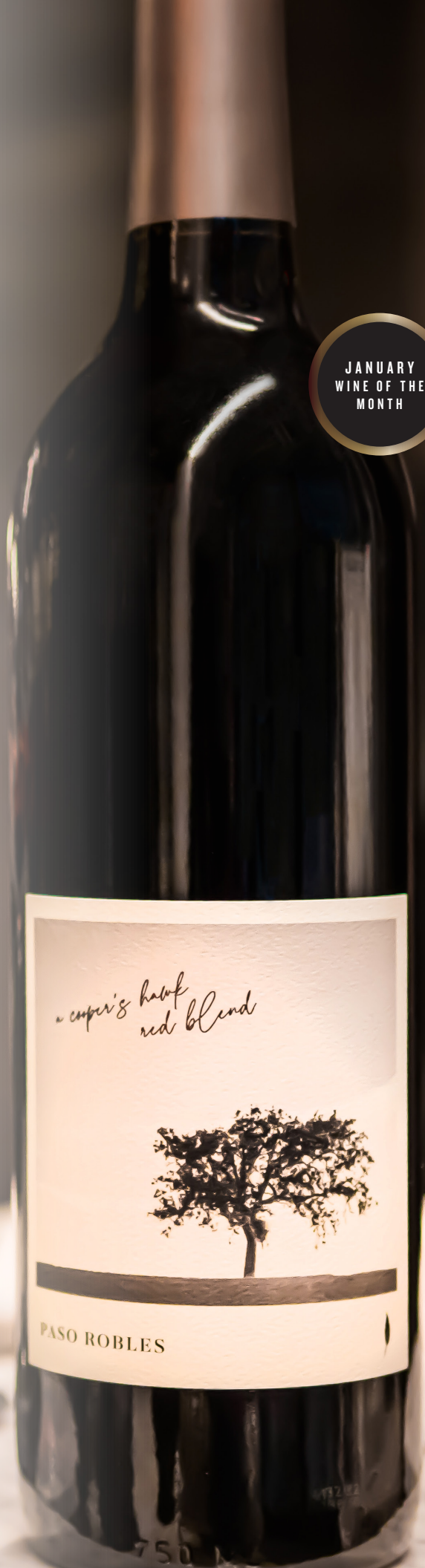
EMILY WINES

Master Sommelier

ADVANCED

Paso Robles translates to "pass of Oaks", and the region is made up of warm rolling hills studded with California Live Oak. This farm country varies as you move east to west, with hotter temperatures inland making bigger, bolder wines. As you move towards the coast, the cooler ocean breezes and morning fog makes for brighter, fresher styles. By blending grapes from across the appellation, we achieve ultimate balance.

JANUARY
WINE OF THE
MONTH



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of January. Prices will increase to \$26.99 per bottle on February 1. Pre-charged January pickup bottle prices will not change.

COOPER'S HAWK



COOPER'S HAWK
WINERY & RESTAURANTS

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUCO



MIXOLOGY 101

Cocktails to Make at Home

PAPA DON'T PEACH

SPICED PEACH SANGRIA

INGREDIENTS

- 1 bag frozen peaches, diced
- 4 oz Honey Bourbon Liqueur
- 3 oz peach purée
- 1 bottle Winter White

DIRECTIONS

Combine all ingredients in a pitcher two-24 hours in advance.

Serve over ice in a rocks glass and garnish with fresh mint.

UPCOMING WINE CLUB DINNERS

Visit chwinery.com/events for your location's date(s).*



ON SALE
NOW

A Night at the Cooper's Hawk Speakeasy

A TOAST TO THE AGE
OF GLITZ AND GLAMOUR

JANUARY • \$69

Speakeasy, Art Deco, Prohibition — sounds like a party to us! The glamour and decadence of the 1920s come to life with a three-course dinner paired with Cooper's Hawk wines and well-known cocktails from the era, such as the Bee's Knees. Wear your iconic flapper style or pin-striped three-piece suit — you won't want to miss our soiree themed around this opulent decade!



TICKETS
ON SALE
JAN. 1

Silver Screen Soiree

FEBRUARY • \$69

We're rolling out the red carpet and celebrating cinema! Join us for a lavish evening spotlighting an incredible three-course dinner paired with Cooper's Hawk wines. Dress like your favorite movie character and share your love of film at our modern Hollywood affair.

*Available only at Cooper's Hawk Winery & Restaurants locations. Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit chwinery.com/events.



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

WILD MUSHROOM FLATBREAD

*Pesto, Fontina, Mozzarella,
Truffle Fonduta, Chive*

RECOMMENDED WINE PAIRING

Cooper's Hawk Lux Pinot Noir

LUNCH

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

*San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil*

RECOMMENDED WINE PAIRING

December Wine Club Exclusive — **Aussie GSM**

DINNER

COOPER'S HAWK SURF & TURF

*6 oz Filet Mignon, Lobster Tail and Vegetable Fritto Misto,
Roasted-Lemon Aioli, Tomato Relish, Mary's Potatoes*

RECOMMENDED WINE PAIRING

Camille Audacious

DESSERT

WHITE & DARK CHOCOLATE CHEESECAKE

*Vanilla Whipped Cream, Dark Chocolate Peppermint Bark,
Crushed Candy Cane*

RECOMMENDED WINE PAIRING

Vin Chocolat Noir



SNEAK PEEK

February's
WINES OF THE MONTH

ARTIST'S RED & WHITE BLENDS

Visionaries have the power to create experiences and stories that move others. This new, incredible release celebrates another year of amazing partnership and artistry of that creative lens—whether on the screen, stage, behind the camera or in the vineyard. From the SAG Award tables to the homes of our Wine Club Members, the 2023 Artist's Red and White Blends honor a community of artists and those they inspire.

JANUARY PRODUCT OF THE MONTH

COOPER'S HAWK

HOME COLLECTION



WINE CLUB MEMBERS RECEIVE 10% OFF!



**WHAT WE'RE
TASTING AT**

COOPER'S HAWK
WINERY & RESTAURANTS

VARIETY TASTING

DUET #1

Blanc de Blanc
Unoaked Chardonnay

Riesling
Pinot Noir

DUET #2

Cooper's Hawk Lux
Meritage
Paso Robles

Camille Audacious
Vin Chocolat Noir

We offer multiple tastings each month across all our locations!*



SEASONAL TRUFFLE

Champagne Berry

*Lineup varies by Cooper's Hawk brand locations.



NEW ZEALAND VINES & VIEWS

APRIL 12 - 26

Designed to include the best of New Zealand, this tailored itinerary will take you to the country's iconic regions and sites. Immerse yourself in the Land of the Long White Cloud, and discover what makes this South Pacific nation so special. You'll be charmed by the Maori culture and amazed by the magnificence of the countryside. Experience breathtaking landscapes filled with towering mountains and untamed wilderness. You'll find great beauty in the stunning glaciers and dramatic fjords; and be awestruck by wonderful sandy beaches, endless coastlines, and active geothermal regions. We will also sample the destination's excellent wines and fabulous food.

Tickets available soon!

Visit chwinery.com/NewZealand for more information.

TRIP SNEAK PEEK

We are so excited to give you all a sneak peek into what we are planning this year for Wine Club Trips!

Be on the lookout for announcements to fabulous destinations such as:

SANTA BARBARA • ITALY • FRANCE
PORTUGAL • GERMANY • SOUTH AFRICA
ARGENTINA • AND MORE



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



FRIENDS OF COOPER'S HAWK PRESENTS

JOE FLAMM

TUESDAY, JANUARY 24 • 6 PM • \$125 PER TICKET

WINTER PARK EVENTS CENTER
1050 W MORSE BLVD
WINTER PARK, FL 32789

We are thrilled to welcome Joe Flamm, winner of "Top Chef" season 15 and veteran of some of Chicago's most prominent and Michelin-starred kitchens, including his newest restaurant, Rose Mary.

This special event will feature a cocktail hour and delicious 3-course dinner curated by Joe along with a special gift.

Tickets are on sale now at chwinery.com/JoeFlamm.



AVAILABLE
JANUARY 12
—
MAY 2023

BROOKE WILLIAMSON

We're thrilled to welcome "Top Chef" Season 14 winner, Brooke Williamson, to our Visiting Chef Series at Esquire by Cooper's Hawk!

Chef Brooke is bringing an exclusive taste of California's sunny shores and salty ocean breezes to Esquire Chicago. Starting January 12, enjoy signature dishes like fried claw pops, salted cod and clam chowder, and masa- and sesame-dusted whole fried red snapper.

Visit esquirebych.com to make your reservation to experience this incredible menu!

ROME P B EST. 1916
PICCOLO BUCO
BY LUCA ISSA & COOPER'S HAWK

Did you know?

At Piccolo Buco by Cooper's Hawk, we are dedicated to using high-quality ingredients to achieve the extraordinary look and crave-able taste of our pizzas and dishes!

[PICCOLOBUCO.COM](https://piccolobuco.com)



Tomato Sauce

RED SAUCE | YELLOW SAUCE

Our red and yellow tomato sauces are produced from fresh, organic plum tomatoes grown on the Paglione family farm in Puglia, Southern Italy.

Olive Oil

This award-winning oil has consistently been featured in "Guide to Italy's Top EVOO" and was awarded 97 points by the Flos Olei guide to the world's best olive oils.

Salami

'NDUJA SALAMI

This salami originates in Calabria, Italy, and is made with a higher concentration of fat for deliciousness and unique spreadability.

SPICY SALAMI

Our spicy salami is made by an artisan salumi maker in Chicago who uses the same recipe passed on from Luca's own grandmother!

Dough

We use simple, quality ingredients (imported Italian flour, water, fresh yeast, sea salt, and EVOO) mixed in precise measurements, temperatures, and time increments to create the perfect dough.

