



APRIL WINE OF THE MONTH

# PADDYMOER

PADDY CREEK & MOER VINEYARDS

*Cooper's Hawk introduces PaddyMoer, our first-ever vineyard designate Barbera, singled out for the quality care and management of each vine, resulting in polished tannins and concentrated fruit, a truly sophisticated wine.*

## A TALE OF TWO VINEYARDS

It's a concept at the heart of fine wine: parcel by parcel selection of fruit from obsessively tended vineyards. When we walked the vineyards with our partners in Lodi, California, that's exactly what we found. The growers in Lodi know vineyards—they are the family farms behind some of America's most incredible wines.

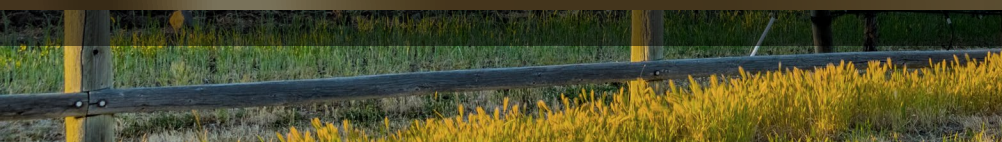
But let's get specific for a moment—this isn't simply Barbera from Lodi. It's Barbera hand-picked by our winemaker from two very specific vineyards, each comprising unique and outstanding environmental conditions, farming methods and soil composition that make them harmonious but different.

Imagine holding two bunches of sun-warmed grapes, one in each hand. Run a thumb over the skin and feel the weight of the berries in your palm. If you were with us in Lodi, you'd notice that one vineyard crops Barbera with tightly spaced clusters of small, thick-skinned berries, the other crops looser clusters with bigger, juicy berries. Both are intense, flavorful and meticulously cultivated, yet each has its distinct profile.

## VINEYARD IN THE GLASS

Fine winemaking around the world depends on *terroir*, the characteristics that drift into the vineyard from the growing environment, including weather, soil, wind, rainfall, and elevation. Consider your own experience being in the world: baseball gets canceled because of rain, but meanwhile there's sun on the other side of town. Or your hydrangeas are pink in the front yard but dusty blue alongside the house. These are examples of environment influencing life, and winemaking captures it.

How does this vineyard designate Barbera, *PaddyMoer*, taste when opened? It has much to do with these vineyard specifics, which thrive under the care of talented and thoughtful growers. The thick-skinned grapes lend tannins and structure, while the juicy grapes provide elegance and softness. Together they present a deep red color, tinged with purple. Black cherry and pepper aromatics hint of the dark fruit and cocoa flavors on the palate. This bottle is ready to drink now but can cellar until 2022. Pair with any beef dish—Cooper's Hawk Filet Mignon would be an unforgettable partner.





## PADDYMOER TASTING NOTES



**ROB WARREN**  
WINEMAKER

### NOSE

Loaded with aromas of black cherry, raisins, pepper, anise, vanilla, chocolate, and purple flowers

### TASTE

Flavors of cherry, blackberry, and cocoa are backed by moderate tannins and balanced acidity

### PAIRING

Barbequed steak and rich beef dishes

### APPELLATION

*California*

### BLEND

**100% - Barbera**

### WINEMAKER'S NOTES

Where grapes are grown has a huge impact on how they taste. This in turn has a great impact on how wines produced with these grapes taste. The Barbera grapes used to produce this wine were grown in two great vineyards in Lodi: Paddy Creek and Moer. Both vineyards have unique characteristics, and great intensity of flavor and aroma. This blend does a wonderful job of expressing the hallmarks of each vineyard.

### WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for **\$19.99** during the month of April. Prices will increase to **\$25.99** per bottle on May 1. Pre-charged April pickup bottle prices will not change.



## PADDYMOER TASTING NOTES



**EMILY WINES**  
MASTER SOMMELIER

### BEGINNER

The PaddyMoer Barbera is a robust, rich example of this varietal. It has flavors of blueberry jam, roasted plums, baking spices, and a soft earthiness. The tannins are soft and supple, and the finish is long. The wine is juicy and tangy and pairs perfectly with hearty dishes and tomato sauce. This is a go-to pizza and pasta wine!

### INTERMEDIATE

Barbera is traditionally from the Piedmont region of Italy and is known for being an easy-drinking (and easy-growing) grape varietal. Barbera can be found in every trattoria, and its popularity has spread to the United States. Even with this popularity, it is not a widely planted grape here yet.

### ADVANCED

The Lodi region of California is located in the Central Valley, near Sacramento. Its sun-soaked vineyards are famous for producing wines with richness and power. While this region is much warmer than the coastal appellations of the state, cool "delta breezes" come off the Sacramento River Delta providing natural air conditioning throughout the growing season. This in turn allows the grapes to display a refreshing natural acidity alongside all that succulent, rich fruit!

# 23 NEW AWARDS

**Congratulations to our winemaking team for winning 23 new awards!**

These new honors from the *San Francisco Chronicle* and San Francisco International wine competitions bring us to a total of 556 awards.

San Francisco Chronicle  
WINE COMPETITION

 SAN FRANCISCO INTERNATIONAL  
WINE COMPETITION



**GOLD**  
*Cooper's Hawk Lux Cabernet Sauvignon*  
*Cooper's Hawk Red*

**SILVER**  
*Barbera*  
*Cabernet Zinfandel*  
*Chardonnay*  
*Cooper's Hawk Lux Meritage*  
*Pinot Noir*  
*Riesling*  
*Viognier*

**4 BRONZE AWARDS**

**GOLD**  
*Passion Fruit*

**SILVER**  
*Riesling*  
*Pinot Noir*

**BRONZE**  
*Cabernet Sauvignon*  
*Gewürztraminer*  
*Cooper's Hawk Lux Meritage*  
*Cooper's Hawk Lux Cabernet Sauvignon*  
*Cooper's Hawk Lux Ice Wine*  
*Malbec*  
*Shiraz*

For a full list of our awards visit [chwinery.com/wine/awards](http://chwinery.com/wine/awards).

## APRIL RECIPE OF THE MONTH

### Bucatini Pasta with Classic Bolognese

*This month's Wine of the Month is so approachable in its flavor profile, I wanted to pair it with one of my favorite classic pasta sauces, Bolognese. The richness from the variety of meats pairs perfectly with the balance of moderate tannins and light acidity of the wine. For me there's nothing more comforting than a classic dish with a classic wine.*

*— Chef Matt McDowell*

#### INGREDIENTS

1 Tbsp olive oil	1 cup PaddyMoer
4 Tbsp unsalted butter	1/8 tsp nutmeg, freshly grated
1/2 cup chopped onion	1 cup whole milk
2 Tbsp minced garlic	3 cups canned San Marzano-style tomatoes, cut up, with their juice
1/2 cup chopped celery	2 Tbsp unsalted butter
1/2 cup chopped carrot	2 lb bucatini
1/2 lb diced beef chuck (1/4-inch pieces)	1/4 cup fresh torn basil
1/2 lb diced pork shoulder (1/4-inch pieces)	1 cup freshly grated Parmigiano-Reggiano
1/4 lb mild Italian sausage	
Salt, to taste	
Black pepper, to taste	

#### INSTRUCTIONS

- Put the oil, butter, and chopped onion in the pot and turn the heat on to medium. Cook and stir the onion until it has become translucent, then add the garlic, chopped celery, and carrot. Cook for about 2 minutes, stirring vegetables to coat them well.
- Add beef, pork shoulder, Italian sausage, and a large pinch of salt and a few grindings of pepper. Brown the meat well and cook until the meat is evenly seared.
- Add wine and let it simmer gently, stirring frequently, until it has bubbled away completely. Add a tiny grating – about 1/8 teaspoon – of nutmeg and stir.
- Add the milk, let it simmer until it has evaporated by 75 percent, then add the tomatoes and stir thoroughly to coat all ingredients well. When the tomatoes begin to bubble, turn the heat down to very low and cover. Cook, covered, for 3 hours or more, stirring from time to time, until the meat is very tender and beginning to fall apart. Don't forget to be regularly tasting the sauce to adjust seasoning if necessary.
- Once finished, add 2 tablespoons of butter and toss with cooked, drained pasta. Sprinkle with freshly torn basil and serve with grated Parmigiano-Reggiano on the side.

As always, don't forget to get a second bottle of PaddyMoer so you have some left to drink with this classic pasta dish!

## MEMBERS GET ADVENTURE... WITH WINE CLUB TRIPS

### KENTUCKY BOURBON TRAIL

JUNE 20-23, 2019

### BARRELS, BOTTLES... BOURBON

Bourbon is more than a drink – it's a lifestyle, and there is no better way to experience the Bourbon Trail than with Master Sommelier Emily Wines!

Emily is not only passionate about wine. On this trip, she will share her well-versed knowledge of some of her other favorite spirits. Whether you're new to bourbon or an expert, take the legendary Kentucky Bourbon Trail road trip with us, hit the high points, and sample the best while visiting other exciting places along the way.

Visit [chwinery.com/Kentucky](http://chwinery.com/Kentucky) for full itinerary



Look for our .....  
**NEW MENU ITEMS**  
 ..... on April 23!

**PARMESAN-CRUSTED SHRIMP SCAMPI**

Capellini, San Marzano Garlic Broth, Sweet Tomato Basil Relish, Pesto



**CRISPY ASIAN PORK**

Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli

**DEE'S ASIAN AHI TUNA SALAD**

Shredded Asian Greens, Pineapple, Crispy Togarashi Rice, Toasted Cashews, Sesame Ginger Vinaigrette, Wasabi Cream, Ponzu Dip



WHAT WE'RE TASTING IN

**APRIL**

Prosecco

Gewürztraminer

Viognier

Chardonnay

Super Tuscan

Malbec

PaddyMoer

A Vineyard Designate Barbera

Sparkling Moscato

May's WINE OF THE MONTH

**VINHO VERDE**

Sneak Peek



Due to popular demand, we are bringing back a Wine Club Favorite: Vinho Verde! We've again partnered with the Lencastre family of Portugal, notable producers of this classic wine. Vinho Verde yields crisp, vibrant fruit flavors. Lightly effervescent, it pairs beautifully with seafood and other light foods and serves equally well with an elegant or simple meal.

*Raise a Glass to Mom!*

*Celebrate all of the incredible Moms in your life with our new etched bottles.*

**NOSE**

Aromas of black cherry, raspberry, blueberry, allspice, black licorice, chocolate, and vanilla

**TASTE**

Full-bodied palate with firm tannins, loads of dark and red fruit, and a long, well-balanced finish

**PAIRING**

Almost any beef dish



APRIL'S TRUFFLE OF THE MONTH

**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.

APRIL PRODUCTS OF THE MONTH

WINE CLUB MEMBERS  
RECEIVE 10% OFF

In partnership with  
GEOFFREY ZAKARIAN

ZAKARIAN COLLECTION  
First Cold-Pressed Extra Virgin Greek

# OLIVE OIL

## TASTING NOTES

Round beautiful flavors with green grass and chicory notes. Pleasant and medium-sweet. Finish is smooth and delicious.



ZAKARIAN COLLECTION

# LOLITA GLASSES

Enjoy sipping from these stunning, hand-painted wine glasses by Lolita! With the wide variety of glasses in our collection, there is something for everyone, no matter the occasion or season.



 **wines**  
ON WINE  
WITH MASTER SOMMELIER EMILY WINES

## LATITUDE X LONGITUDE

### The World's Wine Regions Explored

Over the centuries that Europe has been producing wine, vigneron have had the time to determine the best grapes for each *climat*, or region. Over time unique, indigenous varieties were favored to create the prized wines for each area. In some cases, the wine produced was (and still is) the most famous thing about a region! For example, in Burgundy, the primary wine villages all have hyphenated names. The name of the most famous vineyard in the town is tacked on the back of the village name. Montrachet is the greatest vineyard in Puligny-Montrachet, for example. The varietal is not listed on the label, but the vineyard/area is because that is what people are drawn to. The grape in Puligny-Montrachet is Chardonnay, by the way, and Chardonnay producers all over the world try to make their wine as good as they do in this village.

*Wine is made in all fifty states! Yes, even Hawaii.*

— EMILY WINES

As wine fever hit the New World, there was no guarantee what type of grape would thrive in each region. It takes three to five years for a vine to produce usable fruit and at least ten years before a grapevine's true potential shows through. Because of this, it took years to determine who the star would be. In Napa Valley, grapes like Gamay and Chenin Blanc were popular plantings initially, but over time it became clear that Cabernet Sauvignon was the strongest choice. The warm days, cool nights, and unique soils produce some of the greatest examples of this grape on the planet.

Wine is made in all fifty states! Yes, even Hawaii. The cooler climate at higher altitudes is fitting for grapes. There are some pockets of wine country in Virginia, Upstate New York, Michigan, and others that cannot be ignored, but the West Coast is clearly the biggest wine-growing part of the United States. This is due in part to the long growing season and the lower humidity. Grape clusters have a high tendency to rot in high humidity. California has a diversity of climates and clear areas that are prime for different styles of wine. Oregon is best known for both Pinot Noir and Pinot Gris. Washington State is primarily famous for the elegant reds based on Cabernet Sauvignon, Merlot, and Syrah. That being said, the state also is becoming more known for producing standout Riesling from the cooler Columbia Gorge region as well as brilliant Chardonnay from Columbia Valley.



MIXOLOGY 101

## PEACH FLIP

MAKES 6

### INGREDIENTS

1 cup peach jam • 12 oz vodka  
3 oz lemon juice • 1 bottle Almond Sparkling Wine

### DIRECTIONS

Combine jam, vodka, and lemon juice in a blender until jam is completely liquid. Divide the mixture between 6 juice glasses, add ice, and top with Sparkling Almond Wine.



TICKETS  
ON SALE  
**NOW**

Friends of Cooper's Hawk presents

# Jean-Charles Boisset

and our collaboration with DeLoach Vineyards



**VICTORIA IN THE PARK**  
1700 Elmhurst Rd., Mount Prospect, IL 60056  
**TUESDAY, JUNE 11 • 6:30-9:30 PM**  
**\$100 PER PERSON**

Our friend Jean-Charles Boisset is back, and we have a special collaboration in store for Wine Club Members!

We are partnering to bring you a wine from Jean-Charles's DeLoach Vineyards in Santa Rosa, CA. Join us for an exclusive preview event on Tuesday, June 11, as we debut our July Collaboration Wine. Attendees at this event will be the first to try Collaboration Pinot Noir.

You won't want to miss this exciting event!

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at [chwinery.com/Boisset](http://chwinery.com/Boisset).



Friends of Cooper's Hawk presents

# RICHARD BLAIS

**COOPER'S HAWK TOWN & COUNTRY**

1146 Town and Country Crossing Dr., Town and Country, MO 63017  
**TUESDAY, JUNE 25 • 6:30-9:30 PM • \$100 PER PERSON**

Richard Blais is returning for a third Friends of Cooper's Hawk event! We are honored to partner again to bring our Members a fun and energetic "stand up cooking" experience!

TICKETS  
ON SALE  
**APRIL 1**

Perhaps most recognizable as a recurring judge on Bravo's *Top Chef* and a winner of *Top Chef All-Stars*, Blais currently owns and operates Trail Blais, a forward-thinking culinary company that has consulted on, designed, and operated multiple popular eateries. He is the author of *Try This at Home: Recipes from My Head to Your Plate*, and his second cookbook, *So Good*, was released in May 2017 from Houghton Mifflin Harcourt. In addition, Blais recently launched a podcast entitled *Starving for Attention*, which provides an entertaining, behind-the-scenes look into the food industry.

Join us for a night of culinary fun, excellent food and wine pairings, and a special meet-and-greet with Richard Blais.

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at [chwinery.com/Richard](http://chwinery.com/Richard).

## UPCOMING WINE CLUB DINNERS



### A Day at the Derby

**WEDNESDAY, MAY 1 • 7-10 PM**  
**\$65 PER PERSON**

Put on your best hats for our first-ever Derby Party! This new event will feature food inspired by the Kentucky Derby and, of course, wine. Unique derby attire brings another fun aspect to this event - participate in our best-dressed contest for a special prize.



### Cooper's Hawk Lux Dinner Experience

**TUESDAY, MAY 28 • 7-10 PM**  
**\$70 PER PERSON**

This special event will feature our Cooper's Hawk Lux wines and the delicious foods you can pair them with. Our Cooper's Hawk Lux wines are made with grapes from stand out vineyards, and we want to give you the ultimate Lux experience with these wines.



TICKETS  
ON SALE  
**APRIL 1**

### Farm to Table: A Tribute to Food & Wine

**TUESDAY, JUNE 18 • 7-10 PM**  
**\$65 PER PERSON**

Bringing our Guests quality foods and wines is very important to us, and it all starts with the amazing partnerships we have with farmers. We're so excited to host an event showcasing our partnerships in the fresh dishes we created to pair with our wines.

Events are group seating. Wine Club guests must be 21+. For reservations, visit [chwinery.com/events](http://chwinery.com/events).

# LET YOUR MEMBERSHIP TAKE YOU PLACES

## INSIDER ACCESS



steaks served on 500-degree sizzling hot plates, to create a limited-time opportunity just for Members.

From now to April 30, you are invited to bring your Cooper's Hawk wine into participating Ruth's Chris Steak House locations (corkage fee waived) to enjoy an exclusive members-only *Insider* experience, and earn 100 points for your visit!

Visit [chwinery.com/ruths-chris](http://chwinery.com/ruths-chris) for offer terms and participating locations.

We've been working with our friends at Ruth's Chris Steak House, renowned for its custom-aged USDA Prime

*"We hope you will take advantage of this exclusive offer that brings discovery and extends your Cooper's Hawk Member experience beyond our restaurants!"*

TIM McENERY  
CEO & Founder



MAGNUM  
750 ML

Take home the  
2019 limited release of

OUR  
WINEMAKER'S  
BARREL  
RESERVE

Available for  
pick up starting

MARCH 26

# CELEBRATE

LIFE'S SPECIAL MOMENTS  
WITH COOPER'S HAWK

Visit [chwinery.com/private-events](http://chwinery.com/private-events) or contact your local Cooper's Hawk to learn more about our private event options.