



AUGUST WINE OF THE MONTH

TROCKEN

RIESLING

An elevated style, popular with the world's best sommeliers, Trocken (dry) Riesling will expand your tasting horizons.

A PERFECT PACKAGE

Dry, complex, and aromatic, this style of German Riesling is considered to be one of the world's most exquisite wines. This is a release you won't want to miss, even if you've passed up Riesling over the years. To top it off, this collaboration is nothing short of mythical...

Dr. Loosen (pronounced LOH-zen), located in Germany's Mosel region, is the world's premier Riesling grower and our partner for this exclusive release. Proprietor Ernst Loosen, considered one of the most influential winemakers today, directs the cultivation of meticulous vineyards grown on iconic steep slopes.

Ernst Loosen is a legacy of German winemaking, born into

the Dr. Loosen estate, which has been in his family for more than 200 years, and he is a member of the prestigious *Verband Deutscher Prädikatsweingüter* (VDP),



Dr. Loosen and Tim McEnery

Germany's association of the country's finest wineries. Look to any major wine publication to count the accolades and scores that Dr. Loosen has achieved.

STEEP COMPETITION

The terroir for this dry Riesling, known as *trocken* in German, produces aromatic, sophisticated, and versatile wine. These vineyards are blessed with the cool

Mosel climate, mineral-rich slate and volcanic soils, and ancient, un-grafted Riesling vines. The vineyards have charming, historic names such as "The Kingdom of Heaven" and "The Spice Garden of Ürzig," which describe why they are so special.

Riesling is treasured for enchanting aromatics and is included among the world's greatest wine grapes, now and throughout history. A variety that presents a diversity of styles, Riesling is exceptionally food-friendly and can age for decades to an exquisite level of complexity.

This release will surprise and delight consumers who have turned away other Rieslings for being too sweet. Try it with Cooper's Hawk Blackened Ahi Tuna or Citrus-Glazed Atlantic Salmon and Kale.

Now Available:

BOMBAY SPICE WINE CHIPS

Dry, crisp and complex, Trocken German Riesling is considered to be one of the world's most exquisite wines and one of the best examples of a true "food wine." That's why Cooper's Hawk has collaborated with Wine Chips™ to create a perfect flavor for our Dry Riesling: Bombay Spice!

By offering the Bombay Wine Chip, we are inviting you to explore the next step on your wine journey: the synergy between food and wine. Learn firsthand how the right food and wine pairing can lead to a totally new flavor experience and expand your tasting horizons!

Try a sample with your tasting of Trocken in tasting rooms this month.



VIEW VIDEO

COOPER'S HAWK | DR. LOOSEN

TROCKEN RIESLING

TASTING NOTES



ROB WARREN

Winemaker



EMILY WINES

Master Sommelier

NOSE

Lemon, lime, a hint of guava and flint aromas typical of great German Riesling lead to a wonderful, rich palate.

TASTE

Flavors of citrus fruit and kiwi are suspended on a full body and carry through the exceptionally long and refreshing finish.

PAIRING

This wine pairs well with our Cooper's Hawk Soy Ginger Atlantic Salmon and Ellie's Chicken Piccata.

APPELLATION

Germany
(Mosel Region)



WINEMAKER'S NOTES

The Mosel region of Germany has always been one of my favorites for dry (Trocken) Riesling wines. One of my first great wine experiences was with a Riesling from the Mosel, and if I close my eyes and go back 22 years, I can still taste and feel it. For me, great wine experiences are about the entire sensory experience. This wine has it all, and it brings me back to that great Riesling I tasted 22 years ago. Wines structured like this are capable of aging much longer than most whites; some upwards of 15 years.

BEGINNER

While most Americans associate German Riesling with sweetness, the preferred style in Germany is Trocken, or dry. This collaboration features flavors of green apple, lime, kiwi, honeydew melon, and honeysuckle. The zippy acidity and lush style make for the ultimate food-wine! Drink this with Thai or Indian food for the ultimate pairing experience. The aromatic flavors in these foods are a natural companion to Riesling.

INTERMEDIATE

On the label, you will find the designation Mosel | Qualitätswein (QBA). This term simply translates to "quality wine." The QBA part is related to the longer terminology, Qualitätswein Bestimmter Anbaugebiete, meaning "quality wine from designated cultivation areas." This wine comes from the Mosel, which is one of the most famous Anbaugebiete, or wine regions in Germany. The Mosel boasts the steepest slopes of pure slate soil, which make for some of the most stunning Riesling on the planet.

ADVANCED

Trocken means dry in German, and it is one of many styles that can be made. There are strict regulations on each level of sweetness or ripeness in these wines. A wine labeled as Halbtrocken, or half-dry, is slightly more fruity. You can also find a variety of sweet wines, starting with Kabinett, that is fruity like a fresh apple, to Spätlese, which is like a supersweet peach. As you move up the scale to Auslese, Beerenauslese, and Eiswine, the wines become honeyed and intensely sweet. Trockenbeerenauslese is one of the sweetest wines in the world. The wines can age for decades, and just a tiny glass is enough!

SNEAK PEEK

September's WINE OF THE MONTH

UNCAGED SPIRIT

RED WINE BLEND

A COLLABORATION WITH

Z. Alexander Brown

"Uncaged Spirit is born from the desire to share the artistry of wine with people who make it and enjoy it. Everything I do, I do with passion, driven to experience the spirit and the energy of the craft. I'm thrilled Z. Alexander Brown and Cooper's Hawk connected on this soulful release inspired by the fruit of the land and the craftsmanship of winemaking."

— ZAC BROWN



BIG ANNOUNCEMENT

COMING UP
THIS WEEK
REGARDING OUR

15TH ANNIVERSARY CELEBRATION

Follow us on Instagram to
make sure you don't miss it.

@CHWINERY

WINE CLUB
MEMBERSHIP
HAS ITS
BENEFITS.

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



CULINARY CREATIONS

PAN-ROASTED BARRAMUNDI

Have you ever tried our Barramundi? It is one of my absolute favorite fish! It is a delectably mild, white flaky fish, also known as Australian sea bass. Known for its health attributes, Barramundi has half the fat and calories of wild salmon! We sear our Barramundi then simmer in a sauce of mild red curry fragrant with ginger, lemongrass, kaffir lime, and toasted spices. We add a touch of coconut milk and finish the sauce with a fresh squeeze of lime, basil, and cilantro. The ginger rice is a perfect canvas to scoop up all that delicious sauce. Wrinkled green beans and fresh sweet grape tomatoes round out the bright flavors of this Southeast Asian dish that pairs perfectly with Gewürztraminer, Riesling, or Cooper's Hawk White.

Chef Matt MacPellan

ORDER CARRYOUT HERE

MAKE RESERVATIONS HERE

*Where locations are open for dining.



Everything you thought you knew about Riesling is **wrong**.

Let me start by saying that this month's Wine of the Month is NOT YOUR GRANDMA'S RIESLING. Many people associate German wines, and Riesling in particular, with the flabby, sweet wine that came in a cat-shaped bottle or had a nun on the label. Decades ago, that was perfectly fine for the American palate and that had an impact on our perception of what this grape was capable of. In my early years of being a sommelier, I fell in love with the nuanced Rieslings coming from Germany that ranged from slightly to extremely sweet. On my first visit to the country, however, I was surprised to see that those wines were not what the Germans were drinking. They were mad about a whole other range of Rieslings that ranged from delicate and not quite sweet to rich, powerful, and dry. Electric acidity, intense fruit, and a focused structure makes these dry Rieslings refreshing and addictive. In the 15 years since that first trip, I have been delighted to see the United States embracing this style of wine too, and they are showing up everywhere. We are so excited to introduce you to Trocken (dry) Riesling!

"If you asked sommeliers across the globe what the greatest white grape is, 9 out of 10 would say Riesling."

— EMILY WINES

If you asked sommeliers across the globe what the greatest white grape is, 9 out of 10 would say Riesling. Shocking? Maybe, but this is why: Riesling has a transparency and purity unlike any other grape. The place it is grown, how it was farmed, the amount of sunlight, and the winemaking methods are all on display in the glass. It is also marvelous with food - the acidity is palate cleansing and the range of styles means that this grape is a go-to for many kinds of foods. In the case of this Trocken Riesling, I recommend aromatic Asian foods, like Thai or Indian. Riesling is also incredibly age-worthy. The brilliant balance of fruity, natural acidity gives it the ability to stay fresh and delicious for years. I have had 50-year-old Rieslings that were mind-blowing.

If you are still struggling to understand why everyone is rocking out with Trocken Riesling, have a taste. Luscious, green tropical fruits become nearly neon with the brilliant acidity behind them. The wine is utterly thrilling; not something you could say about the blandly sweet stuff your grandma used to drink.

AUGUST PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

INSULATED DRINKWARE

Includes
Corkcicle,
Swig, Swell,
Indigo Falls,
and
Sports Cups





AUGUST CHEF RECOMMENDATIONS

Order on carryout.chwinery.com for carryout, curbside pickup, or delivery OR make a reservation at chwinery.com/reservations to dine-in.*



WHAT WE'RE
TASTING IN
AUGUST

Sparkling Rosé

Cooper's Hawk White

Trocken Riesling

A Collaboration with Dr. Loosen

Moscato

Cooper's Hawk Lux
Pinot Noir

Old Vine Zin

Cabernet Sauvignon

Rhubarb



AUGUST'S
TRUFFLE OF THE MONTH

Black Forest

Dark chocolate ganache and cherry juice coated in dark chocolate and garnished with a dried cherry.

LUNCH



UPTOWN HEIRLOOM TOMATO BLT

Candied Applewood Bacon, Romaine, Green Tomato-Roasted Poblano Jam, Arugula, Toasted Brioche, Seasoned Fries

"Our summer favorite is back! We start with thick and buttery toasted brioche and layer the inside with the candied bacon everyone has come to love, crisp romaine tossed with lemon vinaigrette, ripe heirloom tomatoes and green tomato and roasted poblano jam! A perfect balance of sweet and savory from the bacon and the jam."

— NOTES FROM CHEF MATT McMILLIN

DINNER



CASHEW- CRUSTED MAHI MAHI

Garlic Spinach, Ginger Rice, Citrus Tomato Relish, Lemon Butter

"We sauté the mahi filet surrounded by a rich cashew crust. Served over a bed of freshly sautéed garlic spinach, ginger scented jasmine rice, and lemon butter sauce. We finish the top of the fish with a relish of sweet grape tomatoes, ginger, cilantro, basil, mint, ponzu, and sesame. Think flavors from our tuna sashimi appetizer or the crispy Brussels sprouts. It pairs so beautifully with the Loosen wine."

— NOTES FROM CHEF MATT McMILLIN

*Where locations are open for dining.

INTRODUCING

Camille
PROUD

Camille *Proud* was inspired by the wines of St.-Émilion, in Bordeaux. The 2017 vintage of Camille *Proud* is a blend of 79% Merlot, 12% Cabernet Franc, and 9% Malbec sourced from both Napa and Sonoma. The wine is loaded with blueberry, blackberry, and violet flavors along with complex spice, leather and green herbs. It finishes with intense caramel, vanilla, and coconut flavors from extended oak aging. The tannins are pervasive but fine with a velvety texture.

"For me, Camille really is a tribute to strong women. While there are several strong women in history, Joan of Arc inspires people to this day. This young woman was driven by the pride of her convictions to fight for her country. On the back of Camille *Proud* is the Joan of Arc quote: "I am not afraid; I was born to do this." It gives me so much hope for the future, and I am **Proud** to live in a time where those with steadfast conviction, pride, and the motivation to live authentically with courage have a voice."

Emily Wines 
EMILY WINES

CAMILLE PROUD — TASTING NOTES

NOSE

Loaded with blueberry, blackberry, and violet flavors along with complex spice, leather, and green herbs

TASTE

It finishes with intense caramel, vanilla, and coconut flavors

PAIRING

Ribeye steak or braised short ribs

UPCOMING VIRTUAL EVENTS

Virtual Connections with Cooper's Hawk & Friends




JOIN US FOR THE


Camille
PROUD

VIRTUAL WINE RELEASE
AND DINNER PAIRING

THURSDAY, AUGUST 20, 6 PM CT

Master Sommelier Emily Wines has released *Proud*, the second wine in her Camille Series, following *Camille Brave*. Reserve both *Camille Brave* and *Camille Proud* as well as a three-course carryout dinner, specially crafted by Chef Matt McMillin, to pair with your wines. Join Emily via Zoom to learn about this limited 2017 release, and as she guides you through the dinner pairings to compliment your wine.

Visit chwinery.com/CamilleProud for menu, details, and to reserve your wine and dinner.



SNEAK PEEK

VIRTUAL FRIENDS OF COOPER'S HAWK
with
RICHARD BLAIS

Our friend Richard Blais is back, and we have a special Friends of Cooper's Hawk event in store for Wine Club Members! Join Tim McEnergy & Richard Blais in a soon-to-be revealed virtual space.

Details regarding tickets coming soon!
Visit chwinery.com/Blais for event updates.



MIXOLOGY 101

Cocktails to Make at Home

SUMMER ICE POP SANGRIA

A grown-up but not grown-old take on summertime childhood flavors.

For an extra bang, hollow out a watermelon and attach a spigot, and serve the cocktail in an all-natural vessel on the picnic table.

INGREDIENTS

- 1/2 bottle Cooper's Hawk Sweet Red Wine
- 1/2 bottle Cooper's Hawk Limoncello
- 8 oz fresh lemon juice
- 25 oz fresh watermelon juice*

DIRECTIONS

Combine all ingredients with ice, stir to chill. Pour into a hollowed-out watermelon that has been fitted with a spigot. Reserve any extra.

Alternatively, serve in a pitcher with watermelon chunks.

*Watermelon juice can sometimes be found at a grocery store; alternatively, chop up the flesh of a watermelon and puree it in a blender.

**WATCH EMILY'S DEMO
OF THIS COCKTAIL NOW!**



**AUGUST RECIPE
OF THE MONTH**

SWEET CHILI GRILLED CHILEAN SEA BASS

WITH MARINATED CUCUMBER SALAD

When I heard we were doing a collaboration with Dr. Loosen to create a Riesling for our Wine Club Members, I was so excited. It brought me back to culinary school when I had one of the most memorable wines I still remember to this day, and it was a Riesling! When I tasted the Trocken Riesling, with its crisp dry acidity, I knew this grilled Alaskan Halibut with a sweet chili glaze would be perfect. It has just the right amount of sweet and spice to balance the acidity of the wine perfectly. Any reason to fire up the grill is a win for me!!

-Chef Matt McPellin

INGREDIENTS

- Four 6-8 oz Chilean Sea Bass filets
- 2 tsp vegetable oil
- 1/2 tsp kosher or sea salt
- SWEET CHILI GLAZE**
- 1/2 cup hoisin sauce (I like Koon Chun brand)
- 1/4 cup sweet chili sauce (I like Pantainorasingh brand)
- 1 tsp sesame oil (I like Kadoya brand)
- 2 tsp sambal oelek
- 2 tsp fish sauce (I like Three Crabs brand)
- 2 tsp lime juice, freshly squeezed always!!
- 1/4 tsp granulated garlic
- 1 Tbsp cilantro, chopped fine

MARINATED CUCUMBER SALAD

- 1 ea. English seedless cucumber, sliced in half then 1/8-inch half-moon slices
- 1/2 cup carrots, shredded
- 1 ea. red pepper, 1/4 inch julienned slices, seeds and core removed
- 2 Tbsp cilantro, chopped
- 1 Tbsp white sesame seeds, toasted
- 1/4 cup green onion, thinly sliced

CUCUMBER SALAD DRESSING

- 3 Tbsp rice wine vinegar, unseasoned
- 3 tsp sugar
- 1 tsp kosher or sea salt
- 1 tsp lime juice, freshly squeezed of course
- 1/4 tsp sesame oil

DIRECTIONS

Begin by making the glaze. Take all the ingredients listed and whisk together until smooth and everything is consistently incorporated. This can even be made the day before.

To make the cucumber salad, I like to do this about two hours before you plan on eating. This gives a chance for all the flavors to marry together but still retains the fresh, crunchy texture of all the fresh veggies. Begin by cutting all the veggies and mixing them with the cilantro, sesame seeds, and green onions. Next make the dressing by adding all the ingredients to a bowl and stirring until all the salt and sugar has dissolved. Add the dressing to the veggies, cover and place in your refrigerator until about 15 minutes before you are ready to eat.

To start grilling the fish, begin by preheating your grill to medium-high heat. Make sure once your grill is hot that you thoroughly brush the grates and wipe them clean with a rag that has a little oil on it. The oil is totally optional, but I just find it gets the grill a little cleaner and helps prevent the fish from sticking. With a nice and clean grill, brush your filets with the vegetable oil and kosher or sea salt on both sides. Place on the grill and cover. Cook for about two minutes and rotate the filet 45 degrees to create nice grill marks. Close the lid and cook for an additional two minutes. Flip the fish over and apply a generous amount of sweet chili glaze to the fish. Shut the lid again for an additional two minutes and then reapply some more glaze. At this point the fish is 90% done. Flip the fish over one more time to really get some caramelization on the glaze side. With the lid open, let the fish cook for another minute or two. Remove the fish from the grill and give it one more application of glaze on the side you want to present. Serve with the marinated cucumber salad and a perfectly chilled glass of Loosen Riesling!!

CLICK HERE FOR CHEF MATT'S DEMO OF THIS RECIPE!