



COOPER'S HAWK™
WINERY & RESTAURANTS

DECEMBER 2019 | VOLUME 14 | ISSUE 12



DECEMBER WINE OF THE MONTH

ESQUIRE

CABERNET SAUVIGNON

A vertical sign emblazoned with a single word welcomes guests to 58 E. Oak Street in Chicago. It's Esquire, the name of the theater that entertained Chicagoans for decades and the label of our December 2019 Wine of the Month. This release honors our brand new flagship restaurant, Cooper's Hawk Esquire Chicago, located in this space, which we designed as a tribute to the wine world.

THE WORLD'S WINE

Wine is elemental to gatherings all over the globe, and what we've created at our new downtown Chicago restaurant is a unique combination of the exclusive Cooper's Hawk style and the best of what we've gleaned from eating and drinking with friends from around the world. This new location features not only Cooper's Hawk wines, but wines from all around the world to pair with not just our favorite menu items, but other specialty items we have curated exclusively for Esquire Chicago.

We debut the restaurant in the best way we know how: by rolling out a dedicated wine and sharing it with our Wine

Club Members. For this release, we've chosen Cabernet Sauvignon as the main player—the most popular red wine in the world—known for age worthiness, super concentration, and a bold body.

It's possible that no other variety represents the wine world more aptly than Cabernet Sauvignon. Associated closely with Bordeaux and California, this grape is cultivated to perfection worldwide and touted as a truly international variety.

PERFECTLY LOCATED

We sourced the grapes for Esquire from a vineyard partner in Paso Robles, a diverse and sweeping region on California's Central Coast. This fascinating growing environment includes

geological features from mountains to deserts set in a climate that swings significantly depending on vineyard location.

When we discovered an ideal vineyard situated in the eastern part of Paso Robles, we snapped up the thriving Cabernet Sauvignon for this particular blend, which contains just a touch of Merlot and Petite Sirah to round out the profile.

Esquire is abundant with dark fruit and spice on the nose, and these flavors hit the palate with generous tannins and acidity aplenty. Grab a table at the new Cooper's Hawk location in downtown Chicago or at your local restaurant to pair this wine with a gorgeous meal. It's perfect for Cooper's Hawk Red Wine Braised Short Ribs, Trio of Medallions, or almost any beef dish.



ESQUIRE

CABERNET SAUVIGNON

TASTING NOTES

ROB WARREN

WINEMAKER



NOSE

Loaded with aromas of black cherry, blueberry, plum, and vanilla

TASTE

Full-bodied and rich, with firm tannins and well-balanced acidity

PAIRING

Cooper's Hawk Red Wine
Braised Short Ribs, Trio of Medallions,
or almost any beef dish

APPELLATION

California

BLEND

96% — *Cabernet Sauvignon*

3% — *Merlot*

1% — *Petite Sirah*

WINEMAKER'S NOTES

Paso Robles is a very diverse appellation on the Central Coast of California. It is roughly 42 miles wide by 32 miles high, making it well ... really big. The climate and landscape change significantly from east to west. There are mountains, desert, and everything in between. This means that climates range from cool to downright hot, allowing for great diversity in grape varieties. The Cabernet Sauvignon grapes used to produce this wine were grown in the more eastern regions, where daytime temperatures are warmer and Bordeaux varieties thrive.

ESQUIRE

CABERNET SAUVIGNON

TASTING NOTES

EMILY WINES

MASTER SOMMELIER



BEGINNER

We celebrate the opening of Cooper's Hawk Esquire with a Cabernet Sauvignon from Paso Robles, CA. The wine is powerful and dark with juicy black fruit flavors layered with coffee, dark chocolate, and spice. It has firm tannins and a long, silky finish. Drink this beauty with aged cheese or a great steak.

INTERMEDIATE

Esquire Red is 96% Cabernet Sauvignon, which is a powerful, structured grape varietal. 3% Merlot adds some plump fruit notes, and 1% Petite Sirah brings a deeper violet color and peppery spice. Even these small amounts of other varieties are like seasoning, bringing the flavors together into a mouthwatering, delicious finished wine.

ADVANCED

Paso Robles lies in the middle of California's Central Coast, about halfway between Monterey and Santa Barbara. The appellation is quite large, and the climate varies so much that wineries there have petitioned to divide the region into smaller sub-appellations. West Paso is nearer to the coast and produces wines with higher acidity and a lighter, elegant style. East Paso is much warmer and less influenced by coastal fog and thus produces wines with power and intensity.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of December. Prices will increase to \$29.99 per bottle on January 1. Pre-charged December pickup bottle prices will not change.



WHAT WE'RE TASTING IN
DECEMBER

Prosecco

Sauvignon Blanc

Cooper's Hawk Lux
Chardonnay

Moscato

Cooper's Hawk Lux
Pinot Noir

Esquire

CABERNET SAUVIGNON

Shiraz

Vin Chocolat Noir



DECEMBER'S
TRUFFLE OF THE MONTH

**White & Dark
Chocolate
Ginger**

Ginger-infused cream is mixed with white chocolate and enrobed in a dark chocolate shell. We top this unique truffle off with candied ginger.



DECEMBER CHEF RECOMMENDATIONS

LUNCH



THAI SHRIMP & SCALLOPS

Blistered Green Beans, Shiitake Mushrooms, Sweet Grape Tomatoes, Thai Lemongrass Sauce, Ginger Rice

"With the popularity of the barramundi, we decided to do a shrimp and scallop version for lunch. We start by searing the scallops and shrimp and simmer them in our Thai Lemongrass sauce of mild red curry, coconut milk, shiitake mushrooms, herbs, and freshly squeezed lime. Served over blistered green beans, ginger rice, and sweet grape tomatoes."

— NOTES FROM CHEF MATT McMILLIN

LOBSTER-CRUSTED FILET MEDALLIONS

Crimini Mushrooms, Mary's Potatoes, Grilled Broccoli, Burnt Lemon

"Two of our filet medallions topped with a rich crust filled with chunks of lobster. Served with our Mary's Potatoes, grilled broccoli, and burnt lemon meant to squeeze over the whole dish!"

— NOTES FROM CHEF MATT McMILLIN



DINNER

SURF & TURF – FILET MEDALLIONS & PARMESAN-CRUSTED LOBSTER TAIL



Horseradish & Parmesan Crusts, Roasted Root Vegetables, Mary's Potatoes

"The best of both worlds. Two of our 3-oz medallions topped with horseradish and Parmesan crusts and a lobster tail topped with garlic butter, herbs, and Parmesan. Served with roasted root vegetables, Mary's potatoes, and steak jus."

— NOTES FROM CHEF MATT McMILLIN



Wine Country Fires

Fires have become an all too common story in wine country in the last few years. Sonoma just survived the second major fire in three years, but Mendocino, Napa, Lake County, Santa Barbara, and Southern Washington State, to name a few, have all had fire problems in recent years. Fire is a natural part of the ecology of the West Coast, however they have been more frequent and when they cross into populated regions, the results are devastating. Hot, dry winds blow westward each fall and contribute to downed powerlines and the firestorms that follow. In October of 2017, the Tubbs Fire was only one of 12 burning in Northern California. It hit both Napa and Sonoma Counties and burned 36,807 acres, destroyed 5,643 structures, and killed 22 people. Wineries and vineyards were most definitely in the path, but the biggest toll on wine country is felt by the residents and workers. Very few wineries are left unscathed by the human toll of the fires – many lost homes and some lost their lives. Those wineries in the path of the fire itself suffered a different sort of damage. Yes, a couple burned completely, others lost stores of finished wine and other buildings on the property. The fear isn't just the loss of buildings but of losing an entire vintage of wine. In October,

“You can (and should) still visit wine country as it is still beautiful and needs the return of business.”

— EMILY WINES

winemaking is in full swing and with power outages, controlling the temperature of fermentations is a challenge. There are countless stories of winemakers who refuse to leave the winery in the path of the fire as they babysit the wine still fermenting. Fires move quickly through vegetation and linger on structures that burn hotter. Vineyards certainly offer plenty of fuel, but the broader, open space means that fire tends to pass through or stops altogether. Vineyards often provide great firebreaks for the wineries they encircle. Some vines are burnt, but many survive.

The hidden effect of the fires is what is called smoke taint. Any grapes still on the vines when the fires begin absorb smoke and take on a very undesirable flavor. This isn't the pleasant smoky flavor we associate with charred wine barrels, but rather an astringent, bitter flavor that is more akin to an ashtray. The volatile phenols of smoke permeate the grape skins and rapidly bond with the sugars inside. Oddly, the smokiness is not immediately perceptible in the grapes. It is only upon fermentation that the phenols become volatile once again and over time they compound, making the off flavor increasingly intense. Smoke taint is something we are always watching out for at Cooper's Hawk; because we are selective about our grape sources, we are able to avoid this problem. For the farmers it is a real challenge, however, and many have lost their harvest and financial viability due to fires.

The good news is that with many of these recent fires, the grapes were already harvested so smoke taint should be minimal. The vineyards will regenerate or be replanted and, with the winter rains, the burn scars will be quickly covered with green again. You can (and should) still visit wine country as it is still beautiful and needs the return of business.



MIXOLOGY 101

SCARLET GINGER

INGREDIENTS

Gold Sugar
2 oz Vodka
1 oz Domaine de Canton Ginger Liqueur
2 Oz Lemonade

DIRECTIONS

Rim a martini glass in gold sugar.
Shake remaining ingredients.
Gently pour in Scarletto to layer in the bottom.

DECEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 15% OFF

HOLIDAY DRINKWARE & Accessories





TICKETS
ON SALE
NOW

Friends of Cooper's Hawk presents

A JAZZ BRUNCH WITH THE POTASH TWINS

COOPER'S HAWK ESQUIRE CHICAGO

58 E. Oak St., Chicago, IL 60611

SUNDAY, JANUARY 12, 2020 • 10:30 AM-1:30 PM • \$100 PER PERSON

The Potash Twins, stars of Bravo TV's *Beats + Bites* and the Travel Channel's *Southern Road Trip with The Potash Twins*, are back for another exciting musical brunch, this time at Cooper's Hawk Esquire Chicago!

Named the "Twin Horns of Joy" by NPR, Adeev and Ezra have become well known in the food scene by chefs and foodies alike. They have performed around the country at events including Food Network and Cooking Channel's South Beach Food and Wine Festival, the James Beard Leadership Awards, Aspen Food and Wine Festival, Toronto Food and Wine Festival, Palm Beach Food and Wine Fest, Chicago Gourmet, the opening of Chef Gavin Kaysen's Spoon and Stable, and at legendary Chef Rick Bayless's James Beard Awards after-party.

We hope you can join us for this one-of-a-kind brunch event with a special live performance and meet-and-greet with these incredibly talented brothers.

Complimentary valet will be offered. Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at chwinery.com/Potash.

SNEAK
PEEK

JANUARY'S
WINE OF THE MONTH

ARTIST'S RED BLEND

IN PARTNERSHIP WITH THE
SCREEN ACTORS GUILD AWARDS®

In honor of the Screen Actors Guild Awards®, we'd like to highlight the aspirations and achievements of our Wine Club Members as well as actors on the screen. We've thoughtfully crafted this Artist's Red Blend in celebration of the creative spirit and artistic passion that resides within each of us. Cheers!



UPCOMING WINE CLUB DINNERS



Pre-New Year's Eve

MONDAY, DECEMBER 30 • 7-10 PM • \$100 PER PERSON

Join us as we give a final toast to 2019 and welcome 2020 Cooper's Hawk style! On our first ever Monday event, a delicious multicourse dinner and the perfect Cooper's Hawk wine pairings await; What a fabulous way to end the year. Cheers to a happy New Year!



Hollywood Lights

TUESDAY, JANUARY 21 • 7-10 PM • \$65 PER PERSON

Lights, Camera, Action! Join us for a celebrity-inspired culinary experience, as we toast each other and honor the **26th Annual Screen Actors Guild Awards®**. Enjoy the release of our 2020 Artist's Red Blend, the same wine that will be featured on the tables at the SAG Awards.



TICKETS
ON SALE
DECEMBER 1

All You Need is Love and Wine

TUESDAY, FEBRUARY 11 • 7-10 PM • \$70 PER PERSON

We've got an amazing night planned for you and your loved ones just in time for Valentine's Day! Join us with the loves of your life for a delicious multi-course meal and wonderful wines to pair.

Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit chwinery.com/events.



MAKE THEIR HOLIDAYS

Merry & Bright

WITH GIFTS FOR EVERY WINE & FOOD ENTHUSIAST ON YOUR LIST



GIFT CARDS & WINE CLUB MEMBERSHIPS



COOPER'S HAWK WINES



Looking for tips and tricks for your holiday gifting? Visit our Holiday blog at CHWINERY.COM/BLOG



WINE ORNAMENTS



GRAPEVINE WINE DECANTER

SHOP NOW IN THE TASTING ROOM OR ONLINE AT SHOP.COOPERSHAWKWINERY.COM

MEMBERS EARN POINTS ON RETAIL PURCHASES! VISIT OUR WEBSITE FOR DETAILS.

2020 WINE CLUB TRIPS



THE WINES AND WONDERS OF **GREECE**

JUNE 19 - JULY 1, 2020

Explore Greece, a land of legends and myths, on this once-in-a-lifetime, tailor-made journey hosted by Cooper's Hawk Chef Matt McMillin. Explore charming villages, seaside towns, renowned cities, and evocative temples. Meander through olive groves, vineyards, and museums and step into the stadium where Olympians first competed. Dine at local restaurants and embrace the flavors of Greek wines and foods that are delicious, distinct, and diverse. Sign up now for this exceptional Wine Club tour and experience the splendor of Greece!



Reserve your trip today!
Chwinery.com/Greece

SICILY ITALY'S ISLAND GEM

SEPTEMBER 26 - OCTOBER 6, 2020

Cooper's Hawk Master Sommelier, Emily Wines, is set to host this custom-built tour to serve you up panoramic views from waterfront villages to mountaintop vineyards; from quaint villages to impressive archaeological sites. Enriched with wine and food experiences, you'll find this Wine Club Trip a treasure trove of memorable immersion.



Reserve your space starting on December 6!
Chwinery.com/Sicily

CULINARY CREATIONS

POTATO-CRUSTED SCALLOPS

Since scallops made their comeback to the Cooper's Hawk menu last year, we have been looking at adding craveable scallop dishes as chef recommendations or menu additions. We start with sweet East Coast scallops, sear them and top them with a rich mixture of caramelized onion, bacon, and Parmesan cheese, and then finish off with a crispy potato crust and bake until just tender and delicious. In the center, we toss a crisp slaw of fresh Brussels sprouts and tricolor organic carrots, tossed with honey mustard vinaigrette, and toasted pistachios and candied bacon. Our grainy mustard beurre blanc is the perfect savory rich sauce for this dish!

