



DECEMBER WINE OF THE MONTH

DUODECIM

‘du'o.de.kim’

Throughout each month of 2020, our winemaking team set aside one special component (or lot) to be included in Duodecim, the December Wine of the Month. The name means 12 in Latin, and the product is a blend of 12 brilliant lots for one exceptional red wine.

A BLEND OF THE YEAR

Making wine is a long game, a practice of patience and diligence. Our winemaking team is always creating, blending, waiting. Throughout the year, our Members are treated to a designated wine each month, plus several special releases. Meanwhile, at the winery, wines are biding time in barrels, tanks, or bottles until the perfect moment to be released or blended.

These are what we call lots, special selections that our winemaker has determined to

be unique. These could originate from a specific vineyard or region, or they could exhibit a certain outstanding characteristic. While each of these is distinct, the 12 lots included in Duodecim have something in common: they were specially chosen for this December release. There are 12 circles designed in the label for this special release, to represent each chosen lot.

2020 AND BEYOND

With so many options to play with, Duodecim is composed

of an impressive selection of red wines from vineyards located throughout the United States. The resulting profile exhibits a bold array of red and dark fruit flavors and plenty of spice. Merlot, Petite Sirah, Cabernet Sauvignon, and Malbec make up the backbone, while Tempranillo, Barbera, Cabernet Franc, and Port were selected for their beautiful aromatics and flavors to round out the palate.

As for meal pairings, this wine is gorgeous with red meat, such as Cooper's Hawk Filet Mignon or Red Wine Braised Short Ribs.



DUODECIM

Tasting Notes



ROB WARREN

Winemaker



EMILY WINES

Master Sommelier

NOSE

Black cherry, plum, blackberry, strawberry, vanilla, and clove

TASTE

Aromas lead to a full-bodied palate with well-rounded and full tannins. The long finish has a nice mix of dark red fruit and spices.

PAIRING

This wine pairs well with our Cooper's Hawk Filet Mignon or Red Wine Braised Short Ribs.

APPELLATION

American

BLEND

29%	<i>Merlot</i>
24%	<i>Petite Sirah</i>
21.5%	<i>Cabernet Sauvignon</i>
15%	<i>Malbec</i>
3.5%	<i>Tempranillo</i>
3.5%	<i>Barbera</i>
2.5%	<i>Cabernet Franc</i>
1%	<i>Port</i>

WINEMAKER'S NOTES

The name *Duodecim* is Latin for the number 12. This wine was blended using 12 distinct lots of wine for the 12th month of the year. Merlot, Petite Sirah, Cabernet Sauvignon, and Malbec make up the backbone, while Tempranillo, Barbera, Cabernet Franc, and Port fine-tune the aromas and round the palate.

BEGINNER

Duodecim is the Latin word for 12, and we celebrate arriving at the 12th month of this very strange year! The wine is loaded with flavors of stewed plums, baking spices, berry compote, and warm herbs. Pair it with winter foods, like braised meats and Crockpot meals.

INTERMEDIATE

The number 12 is also significant to this blend as it is composed of 12 unique lots of wine. Our winemaking team set aside the best lots of wine from this year, bringing them together in one bottle. The blend is primarily rich Merlot, spicy Petite Sirah, bold Cabernet Sauvignon, and juicy Malbec. Tempranillo, Barbera, Cabernet Franc, and just a dash of Port finish up the blend.

ADVANCED

The addition of Port may come as a surprise, but this is actually a common winemaking practice. Port, or Port-style wines, are fortified, meaning that they are higher in alcohol and they retain the natural, unfermented sugars of ripe grapes. Using this judiciously in a blend adds richness, weight and complexity. Only 1% of this blend is composed of this addition, but a little goes a long way.



WHAT WE'RE TASTING IN DECEMBER*

- Almond Sparkling
- Unoaked Chardonnay
- Cooper's Hawk Lux Chardonnay
- Gewürztraminer
- Old Vine Zin
- Duodecim
'du.o.de.kim'
- Cooper's Hawk Lux Cabernet Sauvignon
- Winter Red



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.

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 \$24.99 per bottle on January 1. Pre-charged December pickup bottle prices will not change.

*At locations where permitted.

NEW AT COOPER'S HAWK

Introducing a new wine and a special premium wine seltzer to our everyday list!

Coming soon to a Cooper's Hawk near you this December.



COOPER'S HAWK PREMIUM
MEYER LEMON

WINE SELTZER

Hard seltzer has been taking the beverage world by storm, and we decided to create a Cooper's Hawk Premium Wine Seltzer. That means that it is more refined, not artificial, and meant to be sipped and enjoyed. Natural Meyer lemon essence is added to a wine-based seltzer—no malt liquor here! So you can drink guilt-free.



FLAVOR PROFILE

This delicious premium seltzer is made using white wine flavored with real lemon juice creating a refreshing drink. A touch of sweetness on the palate adds to a refreshing finish.

PAIRING

This is a wonderful drink on its own, but it pairs especially well with salads and hard cheeses.



VIN CHOCOLAT *almond*

Chocolate wine is one of the most decadent things we make, but this year we decided to double down and go for a more extravagant version. Introducing Vin Chocolat Almond! The nutty flavors of toasted almond merge perfectly with chewy chocolate and juicy red wine.



FLAVOR PROFILE

The palate is rich and sweet, with ripe red and dark fruit. The finish is long, rich, and sweet.

PAIRING

Chocolate Desserts

FLAVOR NOTES

Chocolate • Cherry • Almond •
Vanilla • Praline

MEMBERS GET

RETAIL WINE DISCOUNTS

Get ready for the holidays with special Member pricing on retail wine purchases and earn points!

10% off

1-5 wine bottle purchases

15% off

6-11 wine bottle purchases

20% off

12+ wine bottle purchases

CULINARY CREATIONS



FLOURLESS CHOCOLATE TORTE

One of our gluten-free options, this rich, dense chocolate dessert is topped with vanilla whipped cream and fresh berries. Our house-made berry sauce has just the right fruit acidity to balance out the sweetness of the torte. Who's not in the mood for flourless chocolate cake, fresh whipped cream, and berries! Yes, please!

— CHEF MATT McMILLIN

ORDER CARRYOUT HERE

MAKE RESERVATIONS HERE

SNEAK PEEK

January's
WINE OF THE MONTH

VIN NOIR

California Red Wine

A wine of strength and intrigue, Vin Noir evokes the deepest flavors and most intense black shades. Crafted from some of the darkest-skinned grapes on the planet, this inky blend is packed with rich black fruit flavors. The profound personality of Vin Noir is a succulent trip to the far end of the flavor spectrum.



UPCOMING VIRTUAL EVENTS



Wrapping With Wines

THURSDAY, DECEMBER 17 • 6PM CST

Looking for clever ways to jazz up the bottles of wine you're gifting? Us too! Join Master Sommelier Emily Wines for the ultimate holiday gift wrapping tips and tricks LIVE session you won't want to miss. Emily will demonstrate six easy and clever wine bottle wrapping ideas to make you look like a gift wrap master all holiday season! Grab your bottles to wrap (and glasses of vino to sip!) along with us.

Visit chwinery.com/wrapping for more information.



New Cheers Eve

A VIRTUAL DINNER SHOW & CELEBRATION

THURSDAY, DECEMBER 31 • 6PM CST

Let's close out 2020 with one last Cooper's Hawk virtual toast, featuring Tim McEnery, Matt McMillin, and Emily Wines. Our culinary team will prepare an unforgettable multicourse heat-and-serve dinner with wine pairings to enjoy at home, and Emily will kick off the virtual party with a celebratory cocktail. We are so grateful for your support this year, and so excited for what is to come in 2021. Start thinking of those resolutions!

Visit chwinery.com/NewYear for more information.



DECEMBER CHEF RECOMMENDATIONS

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

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

DUO OF 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

*Where locations are open for dining.

MAKES
4

CHARRED WINTER SQUASH SALAD

WITH A RED WINE AND BALSAMIC REDUCTION

For our December Wine of the Month, we wanted to produce a bold yet balanced wine that would showcase the diversity of many varietals. The word Duodecim means 12 in Latin; it represents the twelve varietals used as well as the 12th month of the year. This blend is predominantly Merlot, Petite Sirah, and Cabernet Sauvignon with several others giving this wine a full-bodied and rich taste, along with firm tannins and well-balanced acidity. We decided to pair this with a great winter salad that has caramelized squash, Marcona almonds, and dates and is finished with extra virgin olive oil and a reduction of this beautiful red wine with a touch of balsamic and honey. The loads of dark fruit and spice in this wine pair perfectly with the slight caramelization of the squash and natural sweetness.

-Chef Matt McMillin

INGREDIENTS

RED WINE & BALSAMIC REDUCTION

1 cup balsamic vinegar
1 cup Duodecim
1 Tbsp honey

1 ea. delicata, kabocha or acorn
(any hard winter squash will work)
2 Tbsp extra virgin olive oil
2 tsp kosher salt
½ tsp black pepper
1 Tbsp lemon juice, freshly squeezed
1 Tbsp extra virgin olive oil

¼ cup Marcona almonds,
roughly chopped
¼ cup dates, chopped
2 cups arugula
2 Tbsp feta cheese, crumbled
¼ cup pomegranate seeds,
optional

DIRECTIONS

First, we will make our red wine and balsamic reduction since it needs to cool to room temperature before using. Place the balsamic vinegar, red wine, and honey all in a heavy-bottomed saucepan over medium-low heat and simmer until the liquid has reduced by two thirds. It should coat the back of a spoon when it's done. Once proper consistency is achieved, remove from the pan and place in a clean bowl until you are ready to serve.

Begin preparing the salad by cutting your squash in half and removing the seeds. Next cut the squash roughly in 1 to 2-inch pieces and place them in a medium-sized bowl. Drizzle with the first portion of extra virgin olive oil, salt, and pepper. Mix well and place on a sheet tray spread evenly to ensure consistent cooking. Place the tray in a preheated oven at 475 degrees for 20 to 25 minutes until the squash are charred on the edges and a knife can smoothly slide in and out with little resistance. Once cooked, remove from the oven and reserve at room temperature. In another mixing bowl, add the freshly squeezed lemon juice, olive oil, almonds, and dates. The arugula and cooked squash will be added and tossed right before you plan on serving.

Once you are ready to serve, toss the cooked squash and arugula with the almond-date mix and place in your desired serving dish. Drizzle with a generous amount of red wine reduction, sprinkle with feta cheese, and enjoy!! Also great sprinkled with some pomegranate seeds.

[CLICK HERE FOR CHEF MATT'S DEMO OF THIS RECIPE!](#)

DECEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

CHEERS

COLLECTION



CREATING COMMUNITY

Introducing our newest location...

SCOTTSDALE, AZ

7361 E. FRANK LLOYD WRIGHT BLVD.,
SCOTTSDALE, AZ 85260

OPENING DECEMBER 7, 2020



MIXOLOGY 101

Cocktails to Make at Home

CRANNY GRANNY

A cocktail with all the flavors of a holiday cranberry sauce, the Cranny Granny combines the tang of Cranberry Wine with the luxurious richness of Grand Marnier.

INGREDIENTS

3 oz Cranberry Wine

1½ oz Grand Marnier

½ oz lemon juice

½ oz simple syrup

1 cinnamon stick, loosely broken up

DIRECTIONS

Combine all ingredients in a shaker and shake vigorously! Strain into a chilled martini glass and pair one or more with your gift wrapping session.



WRAPPING WITH

WINES

Join us live on December 17

for a virtual wine bottle gift wrapping session with Emily Wines! She will demonstrate this cocktail and give you all the tips on how to create a showstopping wine bottle gift.

Visit chwinery.com/wrapping
for more information.

Make their holiday
MERRY & BRIGHT

GIFTS FOR
EVERY WINE LOVER
ON YOUR LIST



HOLIDAY
ETCHED
BOTTLES



GRAPEVINE
DECANTER



THE
FAIRISLE
COLLECTION

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

*Where locations are open.