



COOPER'S HAWK™

WINERY & RESTAURANTS

FEBRUARY 2021 | VOLUME 16 | ISSUE 2



FEBRUARY WINE OF THE MONTH

INSPIRED BY THE
Aromatic Palate of Eastern France

Imagine yourself in a Citroën, buzzing along the A4 freeway through France headed from Paris to Alsace, home to countless charming villages and priceless Grand Cru vineyards. This is the wine to take you there.

Whisked Away

A4 is proof of a phenomenon that wine enthusiasts have always known: a bottle can transport us. While this wine grew up across the world from Alsace, the spirit of the land can be felt (and tasted) in the intention to summon the way of life in Eastern France.

Experience the history-laden fairy tale landscape of distinctive timbered architecture and overflowing flower boxes, where traditions guide the handcrafted pottery, embroidery, and glassware. These souvenirs represent bits of Al-

sace that can be taken home, just like A4, and shared with loved ones despite the distance.

Grand Cru Icons

In classic Alsatian style, this wine is made from four representative grapes: Riesling, Pinot Gris, Muscat, and Gewürztraminer. These are the only grapes permitted in the Grand Cru wine of Alsace. We've crafted A4 with fruit sourced from similarly situated vineyards in Washington and California, as a homage to the French traditions these four noble grapes represent.

Inspired by the lifestyle, landmarks, and foods of Alsace, this wine has been bottled in the classic flute shape, a distinctive and elegant keepsake that evokes Eastern French winemaking culture. The spicy, aromatic nature of this wine brings forth memories of that perfectly classic pairing: white wine with Choucroute, a hearty Alsatian dish with sauerkraut, sausages, and pork. While classic, A4 is also borderless, a versatile pairing with many of your favorite takeout dishes such as spicy or mild Thai, Korean, Chinese, and Indian foods.



Inspired by the
Aromatic
Palate of Eastern
France



A4

Tasting Notes



Rob Warren
WINEMAKER



Emily Wines
MASTER SOMMELIER

Nose

Intense aromas of lime, white flowers, rose petal, peach, and lemon meringue

Taste

Viscous mouthfeel with refreshing acidity and a well-balanced touch of sweetness lead to a long, rich peachy and spicy finish

Pairing

Any of our Cooper's Hawk Flatbreads, quiche, or spicy Asian foods

Appellation American

Blend

- 36% — Riesling
- 32% — Pinot Gris
- 18% — Muscat
- 14% — Gewürztraminer

Winemaker's Notes

Very early on in my winemaking journey, I had the pleasure of working with a huge fan of Alsatian wines. I had the opportunity to taste a number of very rare and valuable wines that left me with a great appreciation for aromatic white wines. This blend represents our interpretation of a delicious Alsatian-style white blend.

Beginner

A4 is an aromatic, fairly dry blend of Riesling, Gewürztraminer, Pinot Gris, and Muscat. It is inspired by the wines of Alsace, France, and the fresh flavors of green apple and Meyer lemon are matched with more exotic ones like orange blossom, rose petal, and ginger. Enjoy this wine with the intense flavors of Chinese, Indian, and Thai food.

Intermediate

While these four grapes are typically associated with sweeter wines, we focused on creating an Alsatian-inspired blend that is on the drier side. This allows the spicy, floral aromatics to shine! Our Riesling and Pinot Gris come from cooler vineyards along the Columbia River in Washington State, and the Muscat and Gewürztraminer are grown in similarly cool locations in Monterey, on the Pacific Coast of California.

Advanced

Alsace is known for a wide range of wines, but by far the white wines are the most classic. There are several grapes allowed to be grown under AOP law, but only four are permitted in the greatest wines, designated as Grand Cru. These four, Riesling, Gewürztraminer, Pinot Gris and Muscat, are referred to as the Noble Grapes of Alsace because they produce the most long-lived, elegant expressions of the region. We are celebrating the "Alsace Four" in our blend, A4.

**WINE CLUB
MEMBERSHIP
HAS ITS BENEFITS.**

Wine Club Members are invited to purchase additional bottles for **\$19.99** during the month of February. Prices will increase to **\$21.99** per bottle on March 1. Pre-charged February pickup bottle prices will not change.



WHAT WE'RE TASTING IN FEBRUARY*

Sparkling Rosé

Pinot Gris

Viognier

A4

Alsatian-style Blend

Pinot Noir

Cooper's Hawk Red

Barbera

Vin Chocolat Almond



SEASONAL TRUFFLE

Champagne Raspberry

White chocolate infused with champagne and raspberry, coated in a dark chocolate shell. We top this truffle off with a white chocolate raspberry drizzle.

*At locations where permitted.

two ways to celebrate
VALENTINE'S DAY
with the ones you love

DINE IN

Two dinner options available February 12 - 14



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

*Horseradish and Parmesan Crusts,
Roasted Root Vegetables, Mary's Potatoes*



**TWIN PARMESAN-CRUSTED
LOBSTER TAILS**

Roasted Root Vegetables, Mary's Potatoes

VALENTINE'S DAY AT HOME

A 3-Course Meal for Two



*Bring love home this Valentine's Day
with our delicious meal kit.*

Meant for sharing, dinner for two starts off with a generous portion of cheeses and charcuterie with tips on how to build the perfect board! Next comes crusted filet medallions and lobster tails for two, followed by a box of hand-crafted truffles. It's the perfect night in!

Call your local Cooper's Hawk to reserve your heat and serve kit today!
Sales end February 7.

Meal kits come with two servings for \$109.99.
For more information, visit chwinery.com/valentine

MENU

CHARCUTERIE BOARD FOR TWO

*Sartori Parmesan, Stracciatella, Candied Bacon,
Dried Cherries, Marcona Almonds, Black Pepper Lavash Crisps*

PRETZEL BREAD & BUTTER

**FILET MEDALLIONS
& PARMESAN-CRUSTED LOBSTER TAIL**

Horseradish & Parmesan Crusts, Roasted Broccolini, Mary's Potatoes

FOUR-PIECE BOX OF TRUFFLES

BAILEYS • CHAMPAGNE RASPBERRY



SEASONAL CHEF RECOMMENDATIONS

JANUARY & FEBRUARY 2021

APPETIZER

COOPER'S HAWK CALAMARI

*Sweet Chili-Ponzu Glaze, Cilantro,
Sesame-Sriracha Aioli*

LUNCH

COOPER'S HAWK BRAISED SHORT RIB & THREE-CHEESE MAC

*Aged White Cheddar, Fontina, and MontAmoré Cheese,
Caramelized Onion, Slow-Roasted Grape Tomatoes,
Toasted Herb Crumbs*

DINNER

SMOKED CHILI ROASTED SALMON

*Grilled Broccolini, Crispy Fingerlings,
Roasted Red Pepper Chimichurri, Lemon Butter*

DESSERT

CHOCOLATE RASPBERRY SILK PIE

*Graham Cracker Crust, Hazelnut Ganache,
Grand Marnier Chocolate Mousse, Fresh Raspberries,
Vanilla Whipped Cream*

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

*Where locations are open for dining.





All About Alsace

Alsace is one of the most charming wine regions in the world. Situated in the northeastern boundary of France, in the Rhine River plain, it borders Germany and Switzerland. The Germanic influence is impossible to miss - from the village names and the architecture to the cuisine and styles of wine. The region has alternated between German and French control for over 300 years, with the most recent being after WWII, when it was returned to France. As a wine region, it is an extension of the Baden region of Germany, and the wines are quite similar.

Unlike other wine regions in France, where all wines are named for the village or broader region they come from, Alsatian wines are named for the grapes they are made with. This makes them the most easily understood wines of France! Like Germany, the wines are almost all sold in

“Unlike other wine regions in France, Alsatian wines are named for the grapes they are made with.”

— EMILY WINES

the tall, slim bottle known as a flûte. A little Pinot Noir is made here along with one of the best-value sparkling wines, called Crémant d’Alsace, but the region is most famous for white wine. The Grand Cru vineyards are situated along the sunny slopes of the Vosges Mountains and only four grapes are permitted to be planted in them: Gewürztraminer, Riesling, Pinot Gris, and Muscat. These can be vinified alone or blended in any percentage together. Alsatian wines can be dry or sweet, but overall, the style is on the drier side, with rich fruit and lovely, floral aromatics. Traditionally, the wines are served in a distinctive green stemmed wine glass meant to reflect color into the wine.

The food in Alsace is the most decadent combination of French and German influences! A classic dinner might start with a tarte flambée (a little bacon and onion tart), and it most certainly would include choucroute, or sauerkraut, along with a collection of sausages, bacon, and smoked pork. The aromatic wines with their bright acidity provide a haunting contrast to this rich cuisine. Today, Alsatian wines are equally as traditional when paired with heavily spiced Asian foods.

As a destination, Alsace is bucket list worthy. The Route du Vin winds through charming villages, and a wine tasting is always easy to find. The food is incredible, and even if the traditional cuisine isn’t to your taste, the region boasts a high number of Michelin starred restaurants. While the warmer season is delightful, Alsace truly becomes magical in December, when the region hosts its Christmas Markets. The most famous, in Strasbourg, has been running since 1570. Perhaps Cooper’s Hawk needs to take a December Wine Club trip to Alsace next!



Valentine’s Day ETCHED BOTTLE

A delicious Red Blend in a beautiful, delicately etched bottle, helping make your day special!

Limited quantities available

SNEAK PEEK

March’s
WINE OF THE MONTH

ARTIST’S RED BLEND

in partnership with the
SCREEN ACTORS
GUILD AWARDS®

For more than 25 years, the SAG Awards have recognized achievements within the artistic community. Artist’s Red Blend harnesses the enthusiasm of the artistic community and the ability to enjoy our passions. From the tables in the showroom to the homes of Wine Club Members, Artist’s Red Blend celebrates the excitement of this momentous occasion.





COOPER'S
HAWK

BARREL
RESERVE

Limited Release

COMING SOON

PRE-SALE BEGINS
FEBRUARY 23



CULINARY CREATIONS

COOPER'S HAWK TRUFFLES

What is a truffle anyway? Chocolate truffles got their name from the fact that original chocolate truffles or "bonbons" rolled in cocoa powder resemble the highly sought-after subterranean fungi used in savory cooking. Today we infuse our imagination and unique flavors into every handmade truffle at Cooper's Hawk. The basics of a truffle start with a ganache center - a mixture of white or dark chocolate, cream, and butter, which keeps the center nice and soft - and then we infuse flavors such as nuts, fruit purees, wine, or liquors such as Baileys or Grand Marnier. We then dip the soft ganache center in light or dark chocolate, which hardens on the outside. Some of them get a fun garnish such as candied ginger or citrus peel, toasted nuts, coconut, or flavored chocolate.

-Chef Brett McMillin

[ORDER CARRYOUT HERE](#)

[MAKE RESERVATIONS HERE](#)





MIXOLOGY 101

Cocktails to Make at Home

WINTER
GINGER

Nothing warms you more than a toasty drink, and this combination of wine with citrus, spice, and ginger plays off the flavors of ginger cake.

INGREDIENTS

- 3 large oranges
- 1 small lemon, plus lemon wedges for rims of the glasses
- 1 2-inch piece of fresh ginger, peeled, halved lengthwise, and smashed
- 1 cup granulated sugar, divided
- 2 bottles Pinot Gris
- 5 whole star anise
- 2 cinnamon sticks
- 1 tsp vanilla extract
- Pinch of kosher salt

DIRECTIONS

1. Using a vegetable peeler, remove the peel in wide strips from 2 oranges and from half of the lemon. Juice lemon to equal 2 tablespoons of juice and set aside.
2. Heat orange peels, lemon peels, ginger, and ½ cup sugar in a large saucepan over medium-high heat. Cook, stirring and scraping the bottom and sides of the pan consistently with a wooden spoon, until the sugar crystallizes and turns golden brown (7-9 minutes). The sugar will melt and then crystallize, forming small pebbles. Slowly stir in both bottles of wine and add star anise, cinnamon sticks and vanilla along with the 2 tablespoons of lemon juice. Reduce heat to medium-low and simmer for 10 minutes. Do not boil! Remove pan from heat and let the mixture steep for 20 minutes.
3. Meanwhile, grate remaining orange to yield 1 packed tablespoon grated zest. Combine orange zest, salt, and remaining ½ cup sugar in a small bowl. Using the back of a spoon, stir and crush the mixture until it is fragrant and has an orange tint.
4. Return pan to heat over medium and cook, stirring occasionally, until warmed through - about 4 minutes. Pour wine mixture through a fine wire mesh strainer into a large, heatproof bowl; discard solids.
5. Rub rims of mugs with a lemon wedge; dip rims of glasses into orange zest-sugar mixture. Carefully ladle mulled wine into glasses and serve warm with a cuddly blanket.

WATCH EMILY'S DEMO OF THIS COCKTAIL NOW!



WELCOME BACK
FORT LAUDERDALE!

Open for dine-in, carryout, curbside and delivery
beginning February 1!

Visit us at

Galleria Fort Lauderdale
2568 E. SUNRISE BLVD., FORT LAUDERDALE, FL 33304

MAKE A RESERVATION

FEBRUARY PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

COOPER'S HAWK

CANDLE COLLECTION



SERVES
4

THAI CURRY SALMON

WITH A SPICY GRAPEFRUIT SALAD

February's Wine of the Month is an Alsatian Style Blend. Early in Cooper's Hawk's winemaking journey, we had the pleasure of working with an expert on these varietals and had the opportunity to taste several extremely valuable, very rare wines from this region. These tastings truly shaped our appreciation for these unique, aromatic wines. A4 has intense aromas of citrus and rose petal. Finished with a touch of sweetness and a refreshing, well-balanced acidity, this wine goes perfectly with this Thai Curry Salmon and Spicy Grapefruit Salad.

-Chef Brett McMillin

INGREDIENTS

THAI CURRY SALMON

- 4 (6-8) oz salmon filets
- 1 Tbsp red Thai curry paste
- 2 Tbsp vegetable oil
- 1 tsp fish sauce
- 1 tsp lime juice
- 1½ tsp brown sugar
- ¼ tsp kosher salt, plus a bit more for seasoning the salmon
- ¼ tsp black pepper, freshly ground

GARNISH

- ¼ cup cashews, lightly toasted and chopped
- 1 tsp sesame seeds, lightly toasted
- 1 lime, cut into wedges

SPICY GRAPEFRUIT SALAD

- 2 ruby red grapefruit
- ¼ cup grape tomatoes, quartered
- 2 Tbsp green onion, sliced thin
- ½ fennel bulb, top and core removed, shaved very thin
- 1 Tbsp shallot, minced
- ½ tsp garlic, minced
- 2 Tbsp lime juice, freshly squeezed
- 1 Tbsp fish sauce
- 1-2 tsp Thai chili, thinly sliced (depending on how spicy you want)
- 1 Tbsp brown sugar
- ¼ tsp sesame oil
- 1 Tbsp cilantro, rough chopped
- 1 Tbsp mint, rough chopped
- 1 Tbsp basil, rough chopped
- ½ tsp kosher salt

DIRECTIONS

MARINATE THE SALMON

- In a small mixing bowl add Thai curry paste, vegetable oil, fish sauce, lime juice, brown sugar, salt, and pepper and whisk well until evenly combined.
- Brush salmon filets with marinade, gently coating well on both sides.
- Place in your refrigerator for at least 30 minutes or up to 2 hours.

PREPARE THE GRAPEFRUIT SALAD

Best done about an hour before you plan on eating to let the flavors marinate

- Remove skin of the grapefruit using a knife, cutting away as much of the pith, or white part, as you can.
- Using a sharp paring knife, make small cuts in the inside of each segment, so that you can remove only the sweet, red flesh of the grapefruit. Do your best to discard any pith in the process because it will yield a very bitter taste.
- Place segments in a small bowl and add the remaining ingredients of the salad; gently toss.
- Put the salad in the refrigerator until about 15 minutes before you plan on serving to let the salad temper.

COOK THE SALMON

- Preheat broiler and temper salmon at room temperature.
- Place on a sheet tray that you've lined with foil and spray with nonstick spray. Reserve marinade for basting during the cooking process.
- Lightly sprinkle salmon filets with kosher salt.
- Place tray under preheated broiler on the bottom rack. Placing your fish too close to the broiler in the beginning will wind up getting too much color, and it will be overcooked outside and raw inside.
- After about 6 minutes, remove the salmon and baste with the remaining marinade.
- Return the salmon to the oven and cook for an additional 2-3 minutes on the center rack for medium doneness.

Everyone's oven is a little different, so keep a close eye on how much color the salmon is getting during the second half of the cooking process. If the salmon has enough caramelization but you still would like it a little more cooked through, turn off the oven completely and lower the salmon to the bottom rack for an additional 4-6 minutes. The residual heat of the oven will do the trick.

For serving, place your salmon on a platter and place the grapefruit salad over the top. Garnish with chopped cashews, sesame seeds, and lime wedges around the perimeter and, last but not least, grab a glass or two of A4 and enjoy!