



JANUARY WINE OF THE MONTH

VIN NOIR

CALIFORNIA RED WINE

A dark wine of strength and intrigue, Vin Noir evokes the deepest flavors and most intense shades.

THE DARK SIDE

Crafted from some of the darkest-skinned grapes on the planet, this shadowy blend is packed with inky and rich black fruit flavors and holds a mysteriously vast appearance in the glass. The name is a direct translation—Vin Noir means Black Wine in French—and this bottle shows off the dimension and significance of grape color in winemaking.

There are approximately 30-40 grapes that make up the majority of red wines on the global market. When organized from light to bold, the varieties in this blend tip the scales on the bold side.

Because red wine primarily takes its color from grape skins, this wine goes deep. Heavily pigmented, the skins of varieties such as Petite Sirah, Petit Verdot, and Shiraz are often used by winemakers in blends when a red wine lacks the desired depth of color or tannins.

PACKED WITH INTENSITY

Fascinated by the power of these varieties when it comes to both color and flavor, our winemaking team has intentionally created a release that exhibits an extreme dark fruit character and shade.

Relying almost exclusively on deep purple wines, this release is nearly opaque. It's exceptionally rich, lush, and full-bodied in the mouth and in the glass.

The profound personality of Vin Noir is a succulent trip to the far end of the color spectrum, loaded with black cherry and blackberry, plus layers of vanilla and baking spices. For this bottle, we'd certainly serve beef as the centerpiece—Vin Noir is an ideal match for Cooper's Hawk Filet Mignon or Trio of Medallions.

**WINE CLUB
MEMBERSHIP
HAS ITS
BENEFITS.**

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of January. Prices will increase to \$24.99 per bottle on February 1. Pre-charged January pickup bottle prices will not change.



VIN NOIR

TASTING NOTES



ROB WARREN

Winemaker



EMILY WINES

Master Sommelier

NOSE

Loaded with aromas of black cherry, plum, blackberry, caramel, vanilla, and baking spices

TASTE

Rich and full-bodied with firm yet well-rounded tannins and an exceptionally long finish

PAIRING

This wine pairs well with our Cooper's Hawk Filet Mignon, Trio of Medallions, or any rich beef dish

APPELLATION

American

BLEND

40% *Petite Sirah*

25% *Petit Verdot*

19% *Shiraz*

11% *Cabernet Sauvignon*

5% *Barbera*

WINEMAKER'S NOTES

The term Vin Noir is French for Black Wine. There are several grape varieties that are known to be very heavily pigmented such as Petite Sirah, Petit Verdot, and Shiraz. Often these are used to add color to red wines that may be lacking the depth of color or tannin that a winemaker wants. In this case, we produced a blend using almost exclusively deeply colored wines. The result is an almost opaque wine that is as rich in flavor as it is in color.

BEGINNER

Vin Noir is French for Black Wine, and this is indeed the inkiest, darkest wine we have ever made. The flavors of black cherry and blackberry are more like a dark fruit liqueur than fresh fruit, and the rich texture and spicy complexity make for a satisfying wine that is best served in front of a roaring fire. Drink this with bold, earthy dishes, like braised meats and roasted mushrooms.

INTERMEDIATE

This blend is primarily made from grapes that are known for having a deep, dark color. Petite Sirah, Petit Verdot, and Shiraz are recognizable in the glass by the dense color: violet that is nearly black and opaque. This color comes from the skins of the grapes, and these are all highly pigmented. Cabernet Sauvignon is added to this blend for its muscular structure, and Barbera provides bright acidity and some light fruit tones for balance.

ADVANCED

The Petites: in this blend you see Petite Sirah and Petit Verdot. The petite is related to the size of the grapes rather than the weight of the wine. Both of these varieties are known for having tiny berries, which in turn increase the ratio of skins to juice during fermentation. They are both known for deep pigment anyway, but these smaller grapes guarantee an intense, saturated wine. This high skin ratio also gives the wines a higher level of tannins, which is carefully managed by picking the grapes at the peak of ripeness.



WHAT WE'RE
TASTING IN
JANUARY*

Blanc de Blanc

Chardonnay

Riesling

Merlot

Super Tuscan

Cooper's Hawk Lux
Meritage

Vin Noir

Vin Chocolat Noir



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.



INTRODUCING OUR

SEASONAL CHEF RECOMMENDATIONS

This year, we wanted to give our guests more time to savor Chef Matt McMillin's new food recommendations.

Every other month, we will be bringing guests a new (or past favorite) appetizer, lunch, dinner, and dessert!
Each dish will pair perfectly with one of our wines to continue you on your wine journey. We hope you enjoy!

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

APPETIZER

COOPER'S HAWK CALAMARI

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

BIN 32 | Prosecco

"One of our most beloved appetizers is back! We take tender marinated calamari and delicately dip each piece by hand and fry to a crisp, golden brown, toss in a sweet-savory sauce of Thai chili sauce, ponzu, soy sauce, ginger, mint, and cilantro and serve with a side of Sesame-Sriracha Aioli."

—CHEF MATT McMILLIN

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*Reservations are open for dining.

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*

January Wine of the Month | Vin Noir

“This mac & cheese was so popular last year, we wanted to bring this one back. I think we were waiting for the right cheeses to be born! It’s all about the cheeses and how they all come together. Fontina is rich and creamy, and the aged white cheddar lends a depth of flavor that lets the MontAmoré shine through. A cheese from Sartori, MontAmoré is a cow’s milk cheese that is a cross between sharp cheddar and Parmesan. We fold in caramelized onion and slow-braised short rib and top with sweet roasted grape tomatoes and toasted herb bread crumbs.”

—CHEF MATT McMILLIN

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DINNER

SMOKED CHILI
ROASTED SALMON

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

BIN 75 | Cooper’s Hawk White

“This dish was handcrafted with our wine of the month in mind! We sear our rich Norwegian salmon and finish with a compound butter glaze of smoked paprika, ancho chili, coriander seed, and lemon. Served with crispy fingerling potatoes tossed with lemon, herbs, and parmesan cheese, and grilled broccolini, and finished with two sauces: our lemon butter and a blend of chunky roasted red peppers and Spanish chimichurri infused with a hint of smoked paprika.”

—CHEF MATT McMILLIN

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DESSERT

CHOCOLATE
RASPBERRY SILK PIE

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

BIN 61 | Nightjar

“This new dessert hits on all cylinders! Sweet, a touch of salt, aromatic Grand Marnier in the mousse, a touch of crunch ... An amazing finish to any meal at Cooper’s Hawk! Brown butter graham cracker crust holds the base of hazelnut ganache and fresh raspberries. Next comes a layer of smooth-as-silk Grand Marnier Chocolate Mousse, topped with fresh vanilla whipped cream, chocolate shavings, and a drizzle of crème anglaise.”

—CHEF MATT McMILLIN

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wines
ON WINE
WITH MASTER SOMMELIER EMILY WINES

A Story About Dark Wines

Grapes come in a wide range of colors, just like apples. Even among red grapes, you can find skins that range from pale red and dark red to the deepest violet and almost black. Nearly all grapes have pale flesh, so all of the color is achieved by soaking the grape skins in the juice during the fermentation process. Syrah (also known as Shiraz), Malbec, Petite Sirah, and Petit Verdot are among the darkest grape varieties. They are easy to recognize in the glass because the dark purple color is so saturated, it is nearly opaque. While some of these grapes are showcased on their own, others are used sparingly as blending grapes. Petit Verdot, in particular, is used sparingly in traditional Bordeaux blends as a little goes a long way. Its deep, dark flavor and color add power and intensity to any blend it is in.

The thickness of grape skins will also play an important part in the final wine. When we talk about ripeness in wine grapes, both sugar levels and phenolics are considered. The sugar levels are important as that sugar will convert to alcohol ultimately. The phenolic ripeness is in reference to how ripe the skins, stems, and seeds are. If these are not ripe enough, the flavors will be bitter, tannic, and green. When they are ripe, richer spice flavors and silkier tannins are achieved. Some grapes, like Pinot Noir, have thinner skins, which end up producing a more pale wine, but it also means that these grapes ripen earlier and with less sunshine. Conversely, thicker skins take longer to ripen, so the grapes must be left on the vine for much longer to achieve ripeness. Malbec from Argentina takes on even more color due to the altitude the wine is grown at. At higher altitudes, the skins become thicker, making for more pigment. That longer "hang time" of any thick-skinned grape also results in higher sugar levels, and thus higher alcohol. Because of this, the Vin Noir is not just dark in color, it is bold, powerful, and rich.

"Nearly all grapes have pale flesh, so all of the color is achieved by soaking the grape skins in the juice during the fermentation process."

— EMILY WINES



MIXOLOGY 101

Cocktails to Make at Home

(ALMOST) DRY JANUARY

After the indulgence of the holidays, January inspires everyone to refocus on health and diet. Our new Premium Wine Seltzer | Meyer Lemon is the perfect way to enjoy a refreshing cocktail while still reducing calories and alcohol. Bitters come in many different flavors, and just a dash or two will do! Here are a couple favorite combinations.

LEMON GRASS AND LIME

3 dashes Bitter Queens
Thai Spice Bitters
6 oz Cooper's Hawk
Premium Wine Seltzer
Meyer Lemon
Ice
Kaffir lime leaves
or lime slice

SPICED CITRUS

2 dashes
Angostura Bitters
2 dashes Orange Bitters
6 oz Cooper's Hawk
Premium Wine Seltzer
Meyer Lemon
Ice
Orange slice

SUMMER IS COMING

3 dashes
Rhubarb Bitters
6 oz Cooper's Hawk
Premium Wine Seltzer
Meyer Lemon
Ice
2 strawberries,
sliced

Meyer Lemon WINE SELTZER

**BRIGHT.
REFRESHING.
REFINED.**

Hard seltzer has been taking the beverage world by storm, and we are so excited to finally share ours with you! This premium wine-based seltzer was made with natural Meyer Lemon flavors, adding a touch of sweetness to a delightful drink.

Now available at your local Cooper's Hawk.



CULINARY CREATIONS



FILET MIGNON

Filet, the most tender of all steaks! On the menu from the very beginning, this is our top-selling steak. Perfectly aged to deliver its tenderness, and an excellent blend of marbling, flavor, and texture. We simply season with salt and pepper because that is all it needs! Basting with butter while under the broiler and grilling to perfection is what gives the steak that seared crust! Sugars in the meat caramelize, giving that sweet, salty mouth-watering texture and a little garlic butter on top to finish. Our steaks are always served with our house-made steak jus and your choice of sides, from Mary's or Betty's potatoes to asparagus and grilled broccoli.

— CHEF MATT McMILLIN

[ORDER CARRYOUT HERE](#)

[MAKE RESERVATIONS HERE](#)



SNEAK PEEK

February's Wine of the Month

A4

*Inspired by the
Aromatic Palate of Eastern France*

The A4 freeway through France whisks travelers from Paris to Alsace, home to countless charming villages and vineyards. In classic Alsatian style, this wine is made from four iconic grapes: Riesling, Pinot Gris, Muscat of Alexandria, and Gewürztraminer. With fruit sourced from vineyards in North America, A4 is an homage to these four noble grapes and the traditions they represent.



JANUARY PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

ALL WINE DRINKWARE*

*Corkcicle
glassware
not included



YIELD:
3 QTS

WHITE BEAN CHICKEN CHILI

As we come into the new year, we wanted to focus on healthy eating, but that doesn't mean we have to sacrifice flavor! One of my favorite winter things to make is chili! This white chili combines chicken, spices, and roasted poblanos, which add flavor and a hint of spice that pairs nicely with our wine of the month.

Chef Brett McMillin

INGREDIENTS

1½ lb chicken thigh, ground ¼"	1 tsp chili powder	2 Tbsp cornstarch, mixed with ¼ cup cold chicken stock
1 tsp oil blend, using sprayer	6 cups chicken stock	2 (15-oz) cans great northern or cannellini beans, drained
1 large sweet onion, medium dice	3 ears fresh corn, roasted and shucked	Non-fat Greek yogurt
3 cloves garlic, minced	3 poblano peppers, roasted and small diced	Cilantro leaves
1 tsp cumin, toasted and ground	1 tsp kosher salt	Lime wedges
1 tsp oregano	Black pepper, freshly ground to taste	Tortilla chips
1 medium green pepper, medium dice		
½ tsp ancho chili powder		

DIRECTIONS

1. In a large heavy-bottomed pot or Dutch oven, heated well and sprayed with oil, brown chicken on both sides. Then add onion and garlic and sauté until translucent. Add cumin, oregano, green pepper, ancho, and chili powder, and sauté another 2 minutes.
2. Add chicken stock, corn, poblano peppers, salt, and pepper and bring to simmer.
3. Mix together cornstarch and cold chicken stock, whisk into chili, bring to simmer and add drained cannellini beans, bring to simmer, and adjust seasoning if needed.
4. Garnish with dollop of yogurt, cilantro, a squeeze of lime, and tortilla chips.