



COOPER'S HAWK™
WINERY & RESTAURANTS

JANUARY 2020 | VOLUME 15 | ISSUE 1



JANUARY WINE OF THE MONTH

THE OFFICIAL WINE OF
THE 26TH ANNUAL
**SCREEN ACTORS
GUILD AWARDS®**

May we show you to your seat? For Cooper's Hawk Wine Club Members, it's right in the front row, thanks to a relationship with the Screen Actors Guild Awards!

A MONUMENTAL PERFORMANCE

Did you know that Julia Louis-Dreyfus, with nine Actor® statues, holds the record for most-awarded performer? Or that Edie Falco is the most nominated actor, with 22 nominations to her name? *ER*, *Modern Family*, *Frasier* and *Law & Order* are the shows at the top of the list for awards and nominations.

While no one knows what records may be set in 2020, we do know that for the second year, Artist's Red Blend will be served at the Screen Actors Guild Awards. While guests and actors enjoy this bottle with their dinner, you will be able to enjoy it in your home or at your local Cooper's Hawk.

On January 19, 2020, when you open this bottle and watch the awards with your loved ones, feel the energy of connection knowing that the actors are sipping the same wine as you—a red blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec—crafted in the Cooper's Hawk winery alongside your bottle.

ALL ABOUT CRAFT

Dedication to craft is the foundation of the awards, and here at Cooper's Hawk we find inspiration in not only the talented actors, but



Kathy Connell, Executive Producer, SAG Awards® & National Programming, and Tim McEnergy, Cooper's Hawk Founder

the performances they share with millions of people around the world. We appreciate this ethos, as we take pride in knowing that our Wine Club Members bring a part of Cooper's Hawk to their dinner tables, cocktail parties, living rooms, and celebrations.

If you plan on making a dinner to pair with Artist's Red Blend, we suggest a rich beef dish or a cheese plate (perfect for munching in front of the screen) filled with aged cheddars. If you'll join us as a guest in the restaurant, this wine is fabulous with Cooper's Hawk Red Wine Braised Short Ribs, a star-of-the-show pairing!



TUNE IN TO THE SAG AWARDS® ON SUNDAY, JANUARY 19TH ON TBS AND TNT.

Follow us on social media for live updates at the SAG Awards® from Cooper's Hawk and our contest winner, Wine Club Member, Alissa Maslana

ARTIST'S RED BLEND

TASTING NOTES

ROB WARREN

WINEMAKER



NOSE

Loaded with aromas of cherry, blackberry, strawberry, anise, black pepper, and vanilla

TASTE

Full-bodied with grippy yet well-rounded tannins and an exceptionally long finish

PAIRING

Cooper's Hawk Red Wine
Braised Short Ribs, most rich beef dishes, and aged cheddar

APPELLATION

American

BLEND

42% Cabernet Sauvignon
34% Merlot
20% Cabernet Franc
4% Malbec

WINEMAKER'S NOTES

This wine was produced in celebration of the 26th anniversary of the Screen Actors Guild Awards®. The individual components of this blend come together in a way much like characters in a movie, to form something that is more than the sum of its parts.

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 \$29.99 per bottle on February 1. Pre-charged January pickup bottle prices will not change.

ARTIST'S RED BLEND

TASTING NOTES

EMILY WINES

MASTER SOMMELIER



BEGINNER

This memorable Bordeaux blend is driven by the dark, rich flavors of Cabernet Sauvignon. Silky tannins and juicy berry flavors are matched with cocoa and sweet baking spices. While this wine is incredibly versatile, it will pair beautifully with just about any kind of red meat or dark mushroom dish.

INTERMEDIATE

Like a film requires different actors to bring together the final story, winemakers look at each component of a blend to create the ultimate blend. With this wine, the goal was to create something that was rich and profound but that didn't require long aging in order to be enjoyed. We worked closely with growers in warm regions that could produce the richest, softest wine and worked in each varietal to achieve the perfect balance of acidity, fruit, tannin, and alcohol. The result is like a well-cast film.

ADVANCED

By blending the traditional varietals found in the Bordeaux region, this wine is technically a Meritage. 42% Cabernet Sauvignon brings power and structure to the wine, 34% Merlot adds round fruit tones and softness, 20% Cabernet Franc adds savory herbal tones and distinctive texture, and 4% Malbec pops the dark color and adds lush berry tones to the final blend. Together, this cast tells a story of opulence, power, and seduction.



WELCOME TO 2020!

Dear WINE CLUB MEMBERS,

Cheers to another wonderful year! We hope 2019 was good to you and hope you have a great time celebrating the start of 2020 with your families and friends.

This past year has been incredible for Cooper's Hawk. We accomplished so much together with Wine Club Events with friends like the Potash Twins, Richard Blais, Amanda Freitag, Tyler Florence, and many others. We traveled to beautiful places like France and Argentina. We also celebrated the opening of six new locations: Rockville, MD; Kentwood, MI; Fort Lauderdale, FL; Centerville, OH; Downers Grove, IL; and our first downtown Chicago location, Cooper's Hawk Esquire Chicago!

Though we have many things we can look back on and be proud of in 2019, we cannot wait to see what 2020 brings.

Our goal is to continue to bring our Wine Club Members the absolute best experiences possible. In 2020, we are planning to open 7 new locations. Members will have the opportunity to travel with us to Greece, Sicily, Willamette Valley and another exciting location we will be announcing soon. We will host celebrations with some of the best in the food and wine industry, and in October we will surpass the milestone of 15 years of Cooper's Hawk.

We cannot thank you enough for being a loyal part of our journey. Without you, none of this would be possible.

Cheers to 2020!

Tim McEnery

TIM McENERY
Founder



Cooper's Hawk Esquire Chicago



Rosé - New addition to our wine list



Master Sommelier Emily Wines at Camille Brave Launch Party



John Legend and Founder Tim McEnery



Chef Matt McMillin and Chef Richard Blais



Deviled Eggs & Toast - New Menu Addition



Scarletto - Brachetto-style wine

JANUARY RECIPE OF THE MONTH

Grilled Hangar Steak with Aged Cheddar Polenta

For our January Wine of the Month, we decided to create a blend that has well-rounded tannins and an exceptionally long spicy finish. This wine has a beautiful, brick red color with a hint of garnet around the rim. The nose is loaded with aromas of cherry, blackberry, strawberry, anise, black pepper and vanilla. This is a perfect opportunity to grill a beautiful steak and pair it with some creamy polenta that's finished with a rich aged cheddar cheese.

Don't be afraid to grill in the winter! It's my favorite time to grill!

It makes me feel like summer is coming!

—Chef Matt McMillin

INGREDIENTS

2 1-1½ lb hangar steaks	½ cup chicken stock
2 Tbsp olive oil	1 tsp kosher salt
4 ea. smashed garlic cloves	⅓ tsp fresh cracked black pepper
2 Tbsp Dijon mustard	1 cup corn meal, medium course ground
1 Tbsp Worcestershire sauce	4 Tbsp unsalted butter
Kosher salt and cracked black pepper, as needed	2 Tbsp olive oil
1 cup whole milk	1 cup quality aged cheddar, shredded

DIRECTIONS

Begin by adding the olive oil, garlic cloves, Dijon mustard, and Worcestershire sauce in a small bowl. Rub the steaks with this marinade and place in the fridge overnight, or at least two hours.

The next day, or two hours later, remove the steaks from the bowl, season liberally with salt and pepper, and place on a sheet tray or plate to let them come to room temperature before grilling. This is very important – you never want to grill a steak right out of your fridge! While the steaks are tempering, start your polenta.

Begin by adding the milk, chicken stock, salt, and pepper to a medium sauce pot and bring to a boil. Reduce the heat so the liquid is at a low simmer and add the cornmeal in a slow and steady stream, constantly whisking to prevent lumps. Cook the polenta at a low simmer, stirring occasionally, for 15 to 20 minutes; if the mixture gets too thick, add hot water ½ cup at a time. The texture should be creamy, and the cornmeal should have texture but not be hard to the bite. Once the polenta has finished cooking, remove from heat and stir in the butter, olive oil, and aged cheddar. At this point, you can cover and hold warm for up to 20 minutes.

Once the grill is hot, brush and oil the grill. Once there are no more flames, place the steaks on the grill, moving them around until there are no more flare ups. Grill the steak for 4 to 5 minutes on each side for medium rare. Remove the steaks from the grill and let them rest for 5 to 10 minutes before slicing. Once sliced, serve them on top or just to the side of your delicious aged cheddar polenta and pour yourself a glass... or two... of your Cooper's Hawk SAG blend!



The Art of Sabering

Sabrage, or the art of Champagne Sabering, dates back to the Napoleonic Wars. Napoleon himself was a big lover of Champagne and legend has it that the French would toss bottles of bubbly to the soldiers as they rode through the villages. Opening a bottle the slow way must have been tricky while riding a horse, so they used their sabers for quick access to the wine. Regardless of the truth of the story, there is absolutely no good reason to saber a bottle except that it is really fun!

Sabering involves snapping the neck of the bottle, NOT cutting it. The trick is hit the weakest spot of the bottle with the back of your knife causing it to break. It is more about technique than strength. Here are the steps:

1. Make sure your bottle is extremely cold and that you are not at risk of hitting anyone.
2. Remove the foil from the bottle and look for the seam along the side. This seam is a weak point, as is the lip of the bottle.
3. Taking the cage off the bottle will make for an easier experience. Just be aware that the cork now has a chance of flying out on its own. Leaving the cage on makes it more difficult but more safe. The decision is yours!
4. If you don't have a champagne saber, use a large kitchen knife and make sure you use the back! We don't want you ruining the blade.
5. Slide the knife up the seam line to hit the neck of the bottle. One good hard whack should do it but it may take a couple of tries.
6. Once the top flies off, your bubbly is ready to enjoy! The break is clean so there are no glass shards to be afraid of, but be careful of the sharp edge of the opening.



MONDAY



JANUARY 6

2XPOINTS

with all in-store dining, carryout, and retail purchases

3X points for 2020 Ambassadors and 5X for Ambassador Elites. Visit chwinery.com/2x for details.



JANUARY CHEF RECOMMENDATIONS

LUNCH

SONOMA CHICKEN SANDWICH

Toasted Sourdough, Caramelized Sweet Onion, Fig Jam, Fontina, Candied Walnut, Applewood Bacon, French Bistro Salad

“Our Sonoma Chicken Sandwich starts out with toasted sourdough and grilled chicken and is the perfect balance of sweet and savory. We top the chicken with caramelized onion, fig jam, candied walnuts, gooey Fontina cheese, and brightly dressed arugula. Applewood bacon adds a nice smoky salty flavor. We serve this with a refreshing salad of bright greens, crisp vegetables, and Dijon vinaigrette.”

— NOTES FROM CHEF MATT McMILLIN



DINNER

COOPER'S HAWK SOUTHERN SHRIMP

Andouille, Sweet Corn, and Tomato-Braised Kale, Caramelized Onion Cheese Grits

“It doesn't get more southern than shrimp & grits and ours is a very approachable version! We start with 6 jumbo shrimp sautéed in shrimp stock and garlic butter to create a nice rich sauce. The grits are simmered slowly with chicken stock, caramelized onion, and fresh sweet corn and finished with butter and three cheeses: aged cheddar, fontina and Montamoré®! We finish the dish with tomato-braised kale, crispy pancetta, and a drizzle of smoked paprika oil. Brilliant layers of flavor and texture make this dish a winner with our wine of the month.”

— NOTES FROM CHEF MATT McMILLIN



CULINARY CREATIONS

PARMESAN-CRUSTED SCAMPI

This dish is about as simple as it gets. And with Italian dishes, simple is just so great! Our jumbo shrimp are topped with Parmesan crust and baked to a golden brown. We finish our San Marzano sauce with a touch of garlic butter, toss with capellini pasta, and lay our beautiful golden-brown Parmesan-crusting shrimp over the top. We finish the dish with a drizzle of pesto oil and shaved Parmesan cheese. Such a great dish for wine pairing - red or white!!



WHAT WE'RE TASTING IN JANUARY

Blanc de Blanc

Chardonnay

Riesling

Merlot

Official Wine of the 26th Annual Screen Actors Guild Awards®

Artist's Red Blend

Super Tuscan

Cooper's Hawk Lux Meritage

Nightjar



JANUARY'S TRUFFLE OF THE MONTH

Toasted Macadamia Nut

Toasted macadamia nuts and Myers's Rum are folded into white chocolate and then enrobed in a dark chocolate before being topped with more toasted macadamia nuts.



SCREEN ACTORS GUILD AWARDS®

VIEWING PARTY

Join us at any Cooper's Hawk location to watch the 26th Annual Screen Actors Guild Awards®

**SUNDAY, JANUARY 19
AT 8 PM EST.**

WATCHING AT COOPER'S HAWK ESQUIRE CHICAGO?

The first 30 guests to check in at our host stand starting at 6 pm will receive a SAG Awards Tote Bag.



UPCOMING WINE CLUB DINNERS



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.



Corks & Kisses

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 multicourse meal and wonderful wines to pair.



SNEAK PEEK

February's WINE OF THE MONTH

CASPAÑA

a spanish-style red from california

CAspaña is a California wine that's luminous with deep Spanish influence, and this ancestry is woven into the name and tasted in the glass. On the global wine stage, certain blends are iconic, and the trio of Tempranillo, Cabernet Sauvignon, and Merlot represent a bold combination made famous in Spain yet cultivated in California for CAspaña. This rich red blend delivers profound food-friendliness and powerful aging ability, crafted mindfully for Cooper's Hawk Wine Club Members.



TICKETS ON SALE
JANUARY 1

Barrel Reserve Release Party

TUESDAY, MARCH 17 • 7-10 PM • \$75 PER PERSON

Join us at our exclusive release party and have the opportunity to be the first to try our 2020 Barrel Reserve. Also enjoy exquisite multicourse dishes, allowing you to experience our rich, rustic, Bordeaux-inspired blend.

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



MIXOLOGY 101

LET'S GET (CRANBERRY) SAUCED

INGREDIENTS

- 3 oz Cooper's Hawk Winter Red
- 1/2 oz Bourbon
- 1/4 oz Cointreau
- 1 spoonful of Cranberry Sauce
- 1/2 oz apple cider

DIRECTIONS

Combine Bourbon and Cranberry Sauce in a large wine glass (or highball) and stir until dissolved. Add remaining ingredients and garnish with a spear of fresh cranberries and a dash of cinnamon.

2020 WINE CLUB TRIP

WILLAMETTE VALLEY

WINE ESCAPE

SUMMER 2020



Lush vineyards, handsome farms, fabulous wineries and award-winning wines live in the Willamette Valley. It is one of the most influential wine producing regions in all of Oregon. Emily Wines will host this crafted tour that will take you to specially selected wineries and mouthwatering farm to table experiences. Meet the winemakers who are passionate about growing the best wine grapes and freshest foods.

We hope you can join us!



Visit chwinery.com/Willamette for more information.

CREATING COMMUNITY

Introducing our newest location...

DANIA BEACH, FL

OPENING JANUARY 27, 2020

754.220.0888



JANUARY PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

ALL WINE DRINKWARE



Excludes insulated products. See Tasting Room attendant for details.