



A BOTTLE-SHAPED THANK YOU

Dear WINE CLUB MEMBERS,

What an incredible journey the past thirteen years has been. We couldn't thank you enough for your support over our time together. Because of you, we have been able to explore new Wine Club Member benefits, create fun, new monthly dinner themes, introduce you to new friends in the culinary and wine industry, and so much more. As always, our goal is to give you amazing memories that last a lifetime; you deserve it!

This summer, we're pouring out our gratitude by adding an **additional bottle of wine** to your account (or two bottles for 2-bottle Members), for you to enjoy while dining in our restaurants. Your reward has been added to your Membership card. Make sure you redeem your Thank You bottles before they expire on September 2!

We are so grateful for your continued support. We look forward to serving you soon!

With gratitude,

TIM McENERY
Founder & CEO



+1 DINE-IN BOTTLE
for 1-Bottle Members



+2 DINE-IN BOTTLES
for 2-Bottle Members



Members can choose one of four ways to enjoy their reward:



FAVORITE BOTTLE

Choose your favorite from 26 different varietals.
UP TO A \$30.99 VALUE



COOPER'S HAWK LUX

Trade 2 *Thank You* bottles for an award-winning Lux bottle.
UP TO A \$47.99 VALUE



SANGRIA PITCHER

Treat yourself to any of our six Sangria pitchers.
*Classic Red • White • Peach
Raspberry • Passion Fruit • Limoncello*
A \$23.99 VALUE



BARREL RESERVE CARAFE

Indulge in a carafe of our premium Bordeaux-inspired blend.
A \$31.99 VALUE

*Thank You bottles available until 9/2/19. Offer terms and conditions apply. See chwinery.com/thank-you for details.

JULY WINE OF THE MONTH

COLLABORATION TROIS

PINOT NOIR

Collaboration Trois represents the third red wine produced in the lasting partnership between Cooper's Hawk and wine legend Jean-Charles Boisset.*

IT STARTS WITH CONVERSATION

Some of our most treasured wines start as conversations. These are the delicious results of ideas born in vineyards, restaurants, or tasting rooms with people who inspire us. Jean-Charles Boisset is one of these individuals, and it's our pleasure to harness Boisset's captivating DeLoach Vineyards in this bottle of pure, 100% Pinot Noir. DeLoach Vineyards is located in Sonoma's Russian River Valley, with a long history of producing world-class Pinot Noir from some of the most outstanding vineyard sites across California. The fruit for this bottle comes from Monterey County, which Cooper's Hawk winemaker Rob Warren identifies as one of his favorite regions for Pinot Noir. And if Rob makes a recommendation, we know it's top-notch.



Jean-Charles Boisset
& Tim McEnery

Monterey Bay National Marine Sanctuary, Big Sur, and Pebble Beach.

The environment also fosters outstanding conditions for agriculture, with a tremendous output of veggies from the Salinas Valley, nicknamed America's Salad Bowl.

And Monterey County isn't too shabby when it comes to wine grape production, with superb vineyard sites that offer cool-climate conditions tailor-made for delicate varieties such as Pinot Noir. Breezes and fog roll into the vineyards from the San Francisco Bay, moderating growing season temperatures for sunny, fruitful days to settled, cooled-down nights.

This beautiful garnet wine offers a pinpoint balance between acids and tannins and is ready to drink now or can be tucked away to enjoy over the next two years. Open a bottle with Cooper's Hawk Asian Pork Belly Tostadas or Gnocchi with Roasted Butternut Squash for an irresistible pairing.

This world-class Pinot Noir is made exclusively for Cooper's Hawk Wine Club Members in the spirit of ideal conditions and lasting connections — the results of our quest for the memorable collaboration.

THE ALLURE OF MONTEREY COUNTY

It's truly beautiful in Monterey County, which stretches from the Monterey Bay south to Paso Robles, encompassing treasures such as Pinnacles National Park, Mon-

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of July. Prices will increase to \$27.99 per bottle on August 1. Pre-charged July pickup bottle prices will not change.

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COLLABORATION® TROIS

TASTING NOTES

ROB WARREN
WINEMAKER



NOSE • Aromas of cherry, black pepper, blueberry, pomegranate, black currant, vanilla, chocolate, and olive

TASTE • The palate is rich and well balanced with loads of ripe dark fruit flavors leading to an exceptional finish with healthy tannins and well-balanced acidity

PAIRING • Cooper's Hawk Filet Mignon, Leonard Burger, or aged cheddar cheeses

APPELLATION

Monterey, California

BLEND

100% — Pinot Noir

WINEMAKER'S NOTES

DeLoach Vineyards is located in Sonoma County and has a long history of producing outstanding Pinot Noir from a number of regions in California. One of these regions is Monterey County. This area starts around the Monterey Bay and runs south all the way to Paso Robles. Monterey County is very important from an agricultural standpoint because of the Salinas Valley, which produces a tremendous quantity of vegetables in the area. Monterey County is also home to some fantastic vineyard sites, heavily influenced by the San Francisco Bay area. Cool air and fog make their way South from the Bay and moderate temperatures, making the area great for growing cooler-climate grape varieties such as Pinot Noir.

EMILY WINES
MASTER SOMMELIER



BEGINNER • This is a very juicy and lush style of Pinot Noir that is loaded with cherry, plum, and strawberry jam flavors matched with spices, rose petal, and cola notes. It has tangy, bright acidity and a long, flavorful finish.

INTERMEDIATE • Pinot Noir is often thought of as a wine that "bridges the gap" when it comes to pairing. If one person is eating fish and the other a steak, this is the wine that won't overwhelm light dishes but will also stand up to heavier red meat. While this is true, there are some ideal dishes to match with Pinot Noir. Mushrooms, poultry, and lighter meat dishes like veal and pork are fantastic with this wine. Look for foods that are medium-bodied and rich to best show off the tangy, tart fruit found in great Pinot Noir.

ADVANCED • Jean-Charles Boisset is a native of the Burgundy region of France, where the Pinot Noir grape originated. Pinot Noir is a unique grape to work with because it has extreme transparency, meaning that you can always taste where it comes from and how it was made. In Burgundy, it tends to be much earthier and is often lighter in body. In California, luscious, jammy styles of Pinot like this are possible.

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SKIN IN THE GAME

It isn't just grape juice that matters when it comes to winemaking; it is also the skins. Grape skins are responsible for coloring red wines; they also contain a lot of flavor and tannin, which adds texture to wines. When making white wine, the skins are separated quickly from the juice. No color is needed from the yellow skins of these varietals, and tannin is rarely desired in white wine. There is a unique category of white wines, called "orange wine," that come from North-eastern Italy. These white wines are made with skin contact and are a unique, acquired taste. When making red wine, the grapes aren't crushed so much as they are split before soaking or macerating for a number of days. During that maceration, the skins tend to float to the top of the tank. Winemakers must agitate that cap of skins by "punching down" or breaking the cap and plunging it below the wine. Alternately, the wine is pumped from the bottom of the tank over the cap to further extract the flavors and color from the skins.

If these skins are only allowed to be in contact with the juice for a few hours, a rosé wine will be the result. Rosé wine began as a byproduct of red winemaking. Winemakers would bleed off a little of this pink wine during the fermentation, which increases the ratio of skins to juice and thus boosts extraction of color and flavor in the final wine. This rosé was also a fresh, delicious wine to enjoy while the remaining wine was being made!

Not all grape skins are equal in color or thickness. Pinot Gris is a grape that actually has pink skins. It is a mutation of Pinot Noir and, while it is typically made in the style of a white wine, it will result in a copper-colored wine if the skins are allowed to remain in contact with the juice. Pinot Noir has relatively thin skins. Because of this, the wines are always lighter in color. Thick-skinned varietals like Cabernet Sauvignon produce much darker wines with more tannins. Malbec and Syrah are very distinctive as they not only have thick skins, but the skins tend to be much darker in color. The wines are nearly opaque and violet colored as a result.

The color of a red wine is the most saturated when it is young. As wines age they oxidize, turning red to brown, and the color precipitates out of the wine, becoming sediment. Older reds are always lighter in color and have more of a brick or garnet color to them. While all of this is relatively geeky stuff to know about wine, understanding the part skins play in winemaking will better help you understand what styles of wine you like and what goes into creating the final color.



Visit your local Cooper's Hawk and try our new monthly Master's Flight in the dining room or bar!

In July, Emily introduces Guests to four wines and tells the story of how grape skins affect each individual varietal.

Friends of Cooper's Hawk
SNEAK PEEK

Amanda Freitag

"The Chef Next Door," Amanda Freitag will be joining us for our next Friends of Cooper's Hawk Event! Stay tuned for more information in our next newsletter.

WEST PALM BEACH, FLORIDA



INSIDER ACCESS

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Members Receive Exclusive Pricing

We've been working with our friends at Allen Brothers to create a limited-time opportunity for Wine Club Members, just in time for grilling season.

In July, you are invited to experience specially crafted packages at preferred pricing not available anywhere else. These five packages — Ambassador Club, Strip Steak, Ribeye Steak, Close-Trim Filet, and Porterhouse Steak — include premium cut meats up to **49% off** and free delivery. You can also receive up to **250 Wine Club points** with your order.

Stay tuned for more information.



UPCOMING WINE CLUB DINNERS

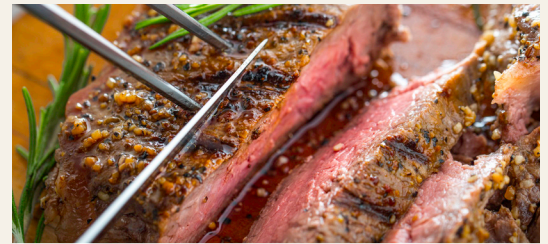


A Night in the Hamptons

TUESDAY, JULY 23 • 7-10 PM
\$65 PER PERSON

The Hamptons are coming to you! Join us for an exclusive event inspired by summer nights in this East Coast town.

Our team has created a fascinating menu featuring flavorful coastal eats and delicious wines to pair with them. You won't want to miss this chic affair!



Prime & Wine

TUESDAY, AUGUST 20 • 7-10 PM
\$70 PER PERSON

Providing quality food and great experiences for our Guests is a must at Cooper's Hawk, and we are taking that to the next level with this new event. We want to bring you the best cuts of meats, wines, desserts — you name it. This menu is incredible, featuring premium cuts of meat from Allen Brothers among other delicious items. We hope to see you there!



*A Taste of Our
2019 Anniversary Wine*

TUESDAY, SEPTEMBER 17 • 7-10 PM
\$70 PER PERSON

Be one of the first Wine Club Members to try our very special 2019 Anniversary wine! We cannot wait to introduce you to this incredible red blend. We have been working diligently to create something new and exciting for Wine Club Members to enjoy. Stay tuned for more information coming very soon.

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



JULY CHEF RECOMMENDATIONS

LUNCH



CILANTRO LIME CHICKEN SALAD

Jicama, Sweet Corn, Black Beans, Aged Cheddar, Grape Tomatoes, Avocado, Crispy Tortillas, Cilantro-Lime Vinaigrette, Chipotle Ranch

“One of our guest favorites! This is a salad with an explosion of flavors and textures. The salad features jicama, a Latin tuber of the bean family. Typically eaten raw, it soaks up dressing well and is great with the cilantro-lime vinaigrette. Tossed with black beans, cheddar, grape tomatoes, crisp tortillas, and chicken and topped with avocado and chipotle ranch.”

— NOTES FROM CHEF MATT McMILLIN

DINNER



PAN-SEARED CHILEAN SEA BASS

Creamy Polenta, Roasted Broccolini, Tomato Olive Relish, Arugula Salad, Lemon Butter

“Chilean sea bass is flaky and moist with great flavor and sits on a bed of cheesy polenta and roasted broccolini. The arugula salad lightens the dish with a touch of extra virgin olive oil and lemon. Sweet grape tomato relish is the finishing touch along with just a hint of lemon butter sauce.”

— NOTES FROM CHEF MATT McMILLIN

JULY RECIPE OF THE MONTH

Tips for enjoying your favorite Cooper's Hawk Gourmet Foods!

Sparkling Almond Fig Ice Cream

INGREDIENTS

- ½ cup Cooper's Hawk Gourmet Food Sparkling Almond Fig Spread
- 1 Tbsp Cooper's Hawk Sparkling Almond wine or cognac (optional)
- 1 pint premium vanilla ice cream, softened
- 8 baked individual fruit tarts (peach, apricot, apple, or mixed fruit)

INSTRUCTIONS

1. In a mixing bowl, stir Sparkling Almond Fig Spread and Sparkling Almond wine or cognac into softened ice cream. Blend thoroughly.
2. Transfer to freezer and freeze until firm.
3. Scoop about ¼ cup Sparkling Almond Fig ice cream per serving and serve over assorted fruit tarts or pound cake.

SERVES
8



August's WINE OF THE MONTH

TORRONTÉS

A RARE WINE FROM ARGENTINA

The first-ever release of a Cooper's Hawk Torrontés honors the history of the white wine of Argentina, a symbol of South American wine culture. Torrontés is a variety treasured by Argentine winemakers for centuries, a charming wine blessed with floral aromatics and an almost confounding interplay of dry, tense acidity for a refreshing and food-friendly composition.

SNEAK PEEK





MIXOLOGY 101

RUBIES & SAPPHIRES

INGREDIENTS

vodka lemonade (vodka, lemon juice, and sugar to taste)
frozen raspberry and blueberry wine
(3 parts wine to 1 part water)
in silicone gem-shaped molds

DIRECTIONS

Serve in a tall glass. Garnish with flags and festive July 4th gear.

CREATING COMMUNITY

Introducing our new locations...

ROCKVILLE, MD

OPENING JULY 15, 2019

KENTWOOD, MI

OPENING JULY 29, 2019

We cannot wait to officially be a part of these amazing communities!



THE RETURN OF LIMONCELLO SANGRIA

Our refreshing specialty sangria is back in our restaurants!

We mix our Limoncello with our White Sangria and freshly squeezed lemon juice to bring you a tropical and tangy combination. Topped off with club soda and garnished with some lemon slices, this is the ultimate summer beverage.



JULY PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

PICNIC ACCESSORIES

We've got you covered this summer!

From our classic Wine Nook to new wine bags and a canteen with a Bluetooth speaker, outdoor activities have never been more fun.



WHAT WE'RE TASTING IN

JULY

Sparkling Rosé

Pinot Gris

Unoaked Chardonnay

Viognier

Collaboration Trois*

Pinot Noir

Barbera

Super Tuscan

Moscato

MEMBERS GET ADVENTURE *with Wine Club Trips*

SAN FRANCISCO

EMILY'S HOMETOWN TOUR

OCTOBER 24 - 27, 2019



Master Sommelier Emily Wines visits some of her favorite places in her hometown!

Join her for a trip she's planned exclusively for Wine Club Members.

RESERVE YOUR TRIP TODAY!

Visit chwinery.com/SanFrancisco for full itinerary.



JULY'S TRUFFLE OF THE MONTH

Black Forest

Dark chocolate infused with cherry juice is enrobed in a dark chocolate shell and topped with a dried cherry.

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