



Jean-Charles Boisset & Tim McEnery



JUNE WINE
OF THE MONTH

VIN DE DEUX

*A collaboration with
Boisset Collection*

*“When you and I get together and have a glass of wine or two,
only great things come from those moments.”*

— Cooper's Hawk founder Tim McEnery to his friend, Jean-Charles Boisset

Two wine icons. One epic wine.

A Partnership of Friends

Cooper's Hawk founder Tim McEnery and Jean-Charles Boisset share a passion for creativity, both visionaries of taste in a world of hospitality that spans Europe and North America. Jean-Charles is one of the wine industry's most recognizable characters, lending his spicy exuberance and curated extravagance as well as his decades of experience as the proprietor of more than 35 wine brands around the world.

Together these two friends have conceived a handful of outstanding collaborative wines for Cooper's Hawk and Vin de Deux (wine of two) continues the momentum that Tim and Jean-Charles have created.

This fervent project celebrates all types of friendship, and our connections with people from near and far. Tim and Jean-Charles have put their vibrant energy into the concept and launch of Vin de Deux, which is evident from their enthusiasm to share it with Wine Club Members.

“If you can think it and have the power to execute it, you have been blessed by life,” says Jean-Charles. With his extensive list of properties, products and accolades, his influence on the world of wine and hospitality is based on

the priorities of family, passion, history, innovation and a commitment to sustainability — his values are perfectly aligned with the Cooper's Hawk ethos of community.

Behind the Collaboration

Jean-Charles has long been a confidant and inspiration to Tim, and Wine Club Members regard their collaborations as some of their favorite releases each year. And though the duo says it every time they make a wine together, Tim and Jean-Charles think this may be one of their personal favorite shared releases. “Collaboration means people together, creating something unique, creating something better and greater than you can do on your own,” says Jean-Charles. “This is the basis of why we do this.”

A unique and rich red blend from some of California's finest vineyards, Vin de Deux is appealing for its finesse, layered dark and red fruit and velvety tannins. Tim and Jean-Charles hope that you'll enjoy a spirit of camaraderie and the endless rewards that come from doing what you love, with people you love. “Collaboration is much more than the definition of the word,” says Jean-Charles. “It's what it means behind it.”



VIN DE DEUX

TASTING NOTES

ROB WARREN

Winemaker

EMILY WINES

Master Sommelier

NOSE

Dark red fruit, allspice, vanilla, chocolate, and anise

TASTE

Rich and loaded with dark fruit. Well-rounded tannins lead to a long spicy finish.

PAIRING

Cooper's Hawk Trio of Medallions

APPELLATION • California

BLEND

60%	<i>Cabernet Sauvignon</i>
11%	<i>Merlot</i>
10%	<i>Petit Verdot</i>
10%	<i>Petite Sirah</i>
4%	<i>Syrah</i>
3%	<i>Sangiovese</i>
2%	<i>Cabernet Franc</i>

WINEMAKER'S NOTES

This wine is another great blend crafted in collaboration with Jean-Charles Boisset and his team. The primary component and the piece that acts as the backbone is Cabernet Sauvignon. Merlot adds finesse and velvety tannins, Petit Verdot adds a blast of dark fruit, Petite Sirah adds blackberry and anise, Syrah adds chocolate and pepper, Sangiovese adds tannin and red fruit, and Cabernet Franc contributes strawberry and length to the finish.

BEGINNER

Vin de Deux, our 6th collaboration with Jean-Charles Boisset, is a hearty California blend that is loaded with dark summer fruit, cocoa, and pepper. Firm but silky tannins fill the mouth, and bright acidity keeps it refreshing. Pair this wine with a well-seasoned steak grilled to perfection!

INTERMEDIATE

To create a complex blend like this, one must act like a chef. Cabernet Sauvignon makes up 60% of the blend and acts as base to add seasoning to. Think of it as your steak - from there, multiple spicy varietals are added: Petit Verdot, Petite Sirah, and Syrah all have lots of black pepper and clove flavors, Sangiovese has anise, and Cabernet Franc brings in bay leaf and other savory green notes for the perfect seasoning.

ADVANCED

While all of the grapes in this blend are dark, 20% of the blend comes from some of the blackest, most powerful grapes. Petit Verdot is like a fist: strong, intense, dark, and bold. Petite Sirah is inky, brooding, and deeply spicy. Both of these are petite in the size of their grapes, not their nature, and the petite grapes yield the most intense color and flavor as the ratio of skin to juice is much higher than other grapes.



WHAT WE'RE TASTING IN

JUNE*

Blanc de Blanc

Pinot Gris

Riesling

Rosé

Barbera

Malbec

Vin de Deux

A COLLABORATION WITH
Boisset Collection

Petite Sirah

SEASONAL TRUFFLE

Orangesicle

White chocolate infused with vanilla and orange zest. Coated in white chocolate and topped with candied orange zest.

MEMBER EXCLUSIVE ACCESS

In celebration of this partnership, Cooper's Hawk has partnered with five premium wine destinations, offering our Wine Club Members exclusive access to experience Napa and Sonoma like no other.

Enjoy a complimentary tasting for two guests and 20% savings on purchases and elevated tasting experiences at these Boisset wineries:

- Buena Vista Winery, SONOMA, CA*
- DeLoach Vineyards, SANTA ROSA, CA*
- Wattle Creek Winery at DeLoach Vineyards, SANTA ROSA, CA*
- Raymond Vineyards, ST. HELENA, CA*

Plus enjoy 10% savings on purchases at *Oakville Grocery & Oakville Wine Merchant, OAKVILLE, CA*

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of June. Prices will increase to \$26.99 per bottle on July 1. Pre-charged June pickup bottle prices will not change.

*At locations where permitted.

SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL JUNE 30

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

Don't forget to add your Wine of the Month to your carryout order!

APPETIZER

CARNE ASADA FLATBREAD

Sliced Skirt Steak, Pesto,
Mozzarella, Roasted Chili
Sauce, Onion, Cilantro

pairs with
Cab Zin



LUNCH

PRIME CARNE ASADA TACOS AND TORTILLA SOUP

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream,
Avocado, Pico de Gallo, Tomatillo Salsa

pairs with **Vin de Deux**

DINNER

SHRIMP & SCALLOP BUCATINI PASTA

Roasted Red Pepper, Pancetta, Oven-Dried Tomatoes,
Calabrian Chili-Lobster Cream, Lemon Crumbs

pairs with **Spritzzy Rosé**



DESSERT

LEMON BUTTERCAKE

Limoncello Blueberry Jam, Citrus Cream

pairs with **Blueberry Wine**

*Where locations are open for dining.

MASTER THE GRILL

THIS FATHER'S DAY

Reserve your kit by
JUNE 16



In honor of all the Dads out there, Chef Matt McMillin and his team have put together an incredible grill kit for the family this year. Enjoy this delicious kit, which includes Chef's favorite seasoning blend, packaged just for you!

Reserve your kit by visiting
chwinery.com/fathersday

STARTERS

Pretzel Bread & Butter

Classic Tomato
Bruschetta

Burrata, Basil, Extra Virgin
Olive Oil, Balsamic Glaze

DESSERT

Lemon Pound Cake
Crème Légère, Summer Berries

ENTRÉE & SIDES

Four 8-oz Filets
Chef Matt's Special Seasoning Pack

Four Baked Potatoes
with Toppings
Whipped Butter, Sour Cream,
Aged Cheddar, Applewood Smoked
Bacon, Scallion

Asparagus

SERVES
4

\$199.99

LET'S GET BACK TO WHAT WE LOVE

The Cooper's Hawk Wine Club was created to celebrate community, to toast to our shared love for good food, good wine, and good company.

And now we can once again enjoy all of that in person. We're kicking off in-person events in July with brand-new events every month featuring chef-inspired menus and, of course, lots of great wine.

You'll feel right at home - our team has gone above and beyond to ensure everything is in place to keep you safe and keep your mouth watering.

The tables are set. The kitchen is ready. Good times are waiting. **All we need is you.**

Visit chwinery.com/events for more information and to reserve your tickets.



A Night in Capri

TUESDAY, JULY 20 • \$69

Buonasera! Join us for an event that captures the essence of your favorite Italian coastal island: A night in Capri. Enjoy an evening complete with a three-course menu, inspired by the Italian seaside destination. Purely romantic, carefree, and colorful, this event is sure to transport you to the picturesque island on the Amalfi Coast.

TICKETS
ON SALE
JUNE 1
.....

TICKETS
ON SALE
JULY 1
.....

Aloha Kauwela

WEDNESDAY, AUGUST 18 • \$69

Say *aloha kauwela* (Hawaiian for *goodbye, summer*) with a relaxing evening, evocative of the luxurious island life. Put on your Hawaiian shirts and join us for a modern take on a Hawaiian tiki party. Enjoy tropical cocktails and a three-course menu inspired by the islands.



Oktoberfest

TUESDAY, SEPTEMBER 21 • \$69

Prost! September kicks off the celebrations for the largest beer festival in the world, *Oktoberfest*, in Germany - and you're invited! Celebrate Cooper's Hawk style - lederhosen, dirndl, and other German attire encouraged for an evening filled with varieties of Oktoberfest beer (and wine!), cuisine, and fun!

TICKETS
ON SALE
AUGUST 1
.....





MIXOLOGY 101

Cocktails to Make at Home

ELDERFLOWER PEAR SPRITZ

- 1/4 oz Elderflower Liqueur
- 1/2 oz Hendrick's Gin
- 2 lemon wheels
- 5 oz pear wine seltzer
- Optional: fresh pansies

Combine all ingredients in a large wine glass over ice, find a sunny spot and a good play list, and enjoy! Hendrick's Gin is light on juniper and instead relies on cucumber and rose to round out the flavors. Combined with just a hint of elderflower and the gorgeous flavor of fresh pears, this is a refreshing way to celebrate the warmer months.



JUNE PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

SANGRIA COLLECTION

COME IN AND DINE WITH US!

We're so happy you are here!

Cooper's Hawk restaurants are open, safely welcoming guests and making new memories.

Call your local Cooper's Hawk or visit chwinery.com to make your reservation today!



SNEAK PEEK

July's
WINE OF THE MONTH



CALROSSO

ITALY-INSPIRED CALIFORNIA RED

CALrosso, an exclusive blend of California red grapes crafted in an Italian style, expresses an international nature in both name and profile. An ode to the style common to both the Italian countryside and California's scenic wine regions, this bottle is perfect for leisurely dinners, long conversations, and making memories with family and friends.



TRAVEL WITH US THIS FALL!

Cooper's Hawk Curated Wine Club Trips

Plan ahead for your fall trips! We are so excited to be able to safely travel with our Members again. We hope you can join us this year, and stay tuned for more trip opportunities coming your way soon!



SICILY

ITALY'S ISLAND GEM

TWO DATE
OPTIONS!

SEPTEMBER 25 - OCTOBER 5
or OCTOBER 18 - 28, 2021

Sicily is one of Europe's most fascinating islands with an unparalleled heritage. The deep-rooted marks left by the Phoenicians, Greeks, Romans, Arabs, Normans, and Spanish and Italian civilizations have created a cultural paradise that is full of flavor to be found in the region's celebrated wines, renowned cuisine, diverse architecture, and masterpieces of art. Join Cooper's Hawk Master Sommelier Emily Wines as she hosts this tour custom built to serve you up panoramic views from waterfront vistas to mountaintop vineyards - from quaint villages to impressive archaeological sites. Enriched with wine and food experiences, you'll find this Cooper's Hawk Wine Club tour a treasure trove of memorable immersion.

For more information and to reserve your trip visit chwinery.com/Sicily

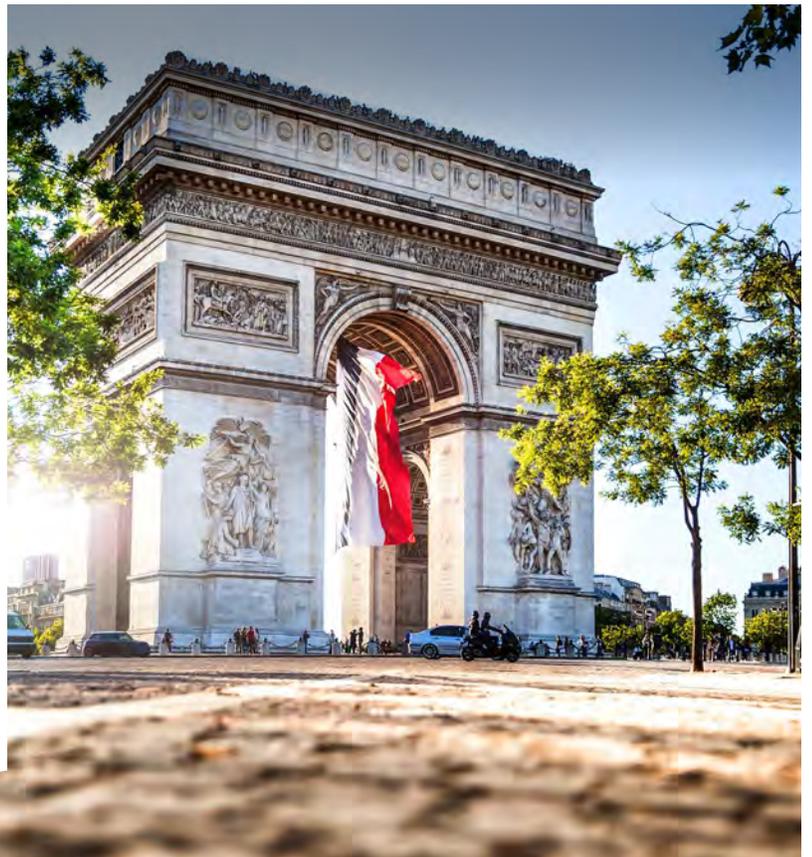
HISTORIC France

OCTOBER 7 - 17, 2021

Paris, Normandy, and the Loire Valley

Come for the magic and wonder of Paris, the City of Lights, but stay for the charm of the countryside and historic seaside. Join Cooper's Hawk Chief Marketing Officer Tom Koenigsberg and travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, châteaux and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique Wine Club tour offers you a moving journey through WWII history, famous iconic sights, fairytale vistas, and experiences you'll never forget. There is limited space, so hurry to sign up for this amazing tour!

For more information and to reserve your trip visit
chwinery.com/France





Bordeaux vineyards

When VINTAGE Matters

In temperate climates like California, vintage variation is more subtle. Years with more heat produce richer wines with more “flashy” fruit flavors, and cooler years produce wines with higher acidity and more herbal flavors. Occasionally something striking, like the recent wildfires, will mark a vintage with smoke. In some of the most traditional wine regions of Europe, however, vintage is extremely variable. Not only do temperatures fluctuate widely, but frost and hail can pose real threats.

This April, unprecedented frosts hit a wide swath of France. These late-spring frosts are incredibly damaging, as they come after budbreak. Vines are fairly stable while dormant, but once those first tender greens come out, a virtual clock begins. It takes six to nine weeks from budbreak for the flowers that become grapes to form. Frost is particularly dangerous, as it desiccates the shoots. They break like glass because there is no water inside. Killing those buds results in a very delayed season, and likely not enough time in the season to get ripe enough grapes for wine at all.

A range of techniques are used to protect the vines. Spraying water creates insulating ice around the buds, but the success is limited. Commonly, large candles or little bonfires are burned between the vines to keep the ambient temperature above freezing. The result has been a number of stunning photos from Burgundy, Bordeaux, and the Rhône Valley as farmers desperately struggle with subzero temperatures.

In spite of the extreme efforts, between April 7 and 9 around 50% of the 2021 harvest in Burgundy was lost, and, nationwide, France has declared over €3 billion in losses. It is this delicate dance with unknown climate factors that makes the discussion of vintage variation so much more relevant in Europe. How can you offer support? Drink French wine! France as a whole is the ultimate food and wine destination. The history and culture are equally as rich, which is why we are excited to be repeating our wine club trip to Normandy this year. Stay tuned for more opportunities to dive into France with us in the future!



Frozen vines



Small fires lit between vines
for frost protection



PEPPERCORN CRUSTED SKIRT STEAK

WITH BLUE CHEESE BUTTER



June's Wine of the Month is another great blend crafted in collaboration with Jean-Charles Boisset. This wine has all the components of a classic red blend with Cabernet Sauvignon leading the way. Elements of dark fruit, well-rounded tannins, and a long spicy finish make this a perfect pairing with a peppercorn-crusted grilled skirt steak and simple blue cheese compound butter. Summer is almost upon us, but really, it's never too early to get outside and grill.

-Chef Matt McMillin

INGREDIENTS

PEPPERCORN-CRUSTED SKIRT STEAK

- 4 each 6-8 oz skirt steaks
- 2 Tbsp whole black peppercorns
- ¼ cup vegetable oil
- 2 tsp kosher salt

BLUE CHEESE BUTTER

- 4 oz unsalted butter, softened at room temperature
- 4 oz blue cheese; something strong like Maytag or Gorgonzola works great
- ¼ tsp Worcestershire sauce
- ½ tsp kosher salt

DIRECTIONS

SERVES
4

PEPPERCORN-CRUSTED SKIRT STEAK

In a room-temperature small sauce pot or sauté pan, add whole peppercorns and oil and set over your lowest heat setting for about 10-12 minutes. By steeping them in the oil, you are removing some of that harsh black pepper flavor that you'd get from raw peppercorns. After time has elapsed, carefully strain out the peppercorns from the oil and set on a paper towel, to remove as much of the oil as possible. Reserve the oil for the next time you decide to do this. When cool, place the peppercorns on a cutting board and gently crush to a coarse consistency, using a mallet or the back of a heavy-bottomed skillet. Evenly cover both sides of the steaks with all the salt and freshly cracked peppercorns, gently using your hand to press into the meat.

BLUE CHEESE BUTTER

In a mixing bowl, combine all the ingredients and smash together with a fork. Continue to break apart the butter and blue cheese while incorporating them at the same time until all the ingredients are evenly combined. Reserve at room temperature while you begin grilling the steaks. *Note:* Any butter left over can easily be refrigerated or frozen until next time.

FINAL PLATING

On a preheated grill set to high, lightly oil the grates then place your crusted steaks and let sear for 2-3 minutes a side. Since skirt steaks are usually relatively thin, you don't want to shut the lid or else the steaks tend to overcook very quickly. After the time has elapsed, remove the steaks and place on a large serving platter. While the steaks are still hot, place a healthy dollop of the blue cheese butter over the top of each steak and enjoy with a glass of your Wine of the Month!