



MARCH WINE OF THE MONTH

ORANGE MUSCAT

Hartwick Vineyard — Mokelumne River

Orange Muscat has an evocative name that hints not at the wine's color or flavor, but at bright and refreshing citrus aromatics.

SMALL LOT CULTIVATION

While plantings of Orange Muscat are relatively small, parts of California are known for prominent cultivation. This balanced, off-dry white wine originates from the meticulously maintained Hartwick Vineyard in the Mokelumne River growing area, a sub-appellation of Lodi which lies northeast of San Francisco. This vineyard was planted in the 1990s and sits near a beautifully shaded river area, an enchanting growing site.

The spot is known for its distinctive sandy loam soil, which promotes deep roots and fruit concentration. It's perfect for Orange Muscat, a relatively obscure grape that is a cross between Muscat Blanc à Petits Grains (one of France's oldest grapes) and Chasselas (widely planted in Switzerland).

ALL ABOUT AROMATICS

Mokelumne River boasts a Mediterranean climate with hot, sunny days mitigated by nights influenced by the Sacramento-San Joaquin River Delta, which brings cool Pacific Ocean air from the San Francisco Bay. This environment results in outstanding development of plush flavors and out-of-this-world aromatics, which you'll experience when you put your nose in the glass and breathe the intensity of orange blossoms, lemon, and lime candy.

A sip of this wine is rich and just-a-touch sweet, with a long finish packed with florals and Granny Smith apple. The viscous mouthfeel makes Orange Muscat a unique treat to savor with a plate of mild cheeses. It's also a tremendous partner for Cooper's Hawk Asian Pork Belly Tostadas.



ORANGE MUSCAT

TASTING NOTES

ROB WARREN

WINEMAKER



NOSE

Intense aromas of orange blossoms, lemon, and lime candy

TASTE

The palate is rich, well balanced and slightly sweet with a viscous mouthfeel and a long floral and Granny Smith apple finish

PAIRING

Mild cheeses or our Cooper's Hawk Asian Pork Belly Tostadas

APPELLATION

Lodi, California



WINEMAKER'S NOTES

The grapes used to make this wine were grown in the Hartwick Vineyard, a meticulously maintained vineyard in the Mokelumne River appellation of Lodi, CA.

The fertile soils in this AVA (American Viticultural Area) are perfect for growing Orange Muscat. The intense daytime temperatures and cooler nights result in flavor and aroma development that is out of this world.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for **\$19.99** during the month of March. Prices will increase to **\$20.99** per bottle on April 1. Pre-charged April pickup bottle prices will not change.

ORANGE MUSCAT

TASTING NOTES

EMILY WINES

MASTER SOMMELIER



BEGINNER

Our Orange Muscat is a highly aromatic, luscious wine that has contrasting flavors of Granny Smith apples and sweet peaches. The intense orange-blossom aroma that gives this wine its name combines with bright acidity and a lightly sweet flavor for a mouth-filling finish. Drink this wine with mild curries and fresh shellfish.

INTERMEDIATE

Muscat is one of the oldest known grape varieties, and it dates back to the ancient Egyptians as a favorite. Because of its alluring aroma, it has been highly prized and it is versatile enough to produce wines of every style. Muscat can range from bone dry to syrupy sweet. This one falls into the lightly sweet style, which is extremely versatile with food.

ADVANCED

Orange Muscat, also known as Muscat Fleur d'Oranger, is one of many grapes in the Muscat family. It is a genetic cross between Muscat Blanc à Petits Grains and Chasselas, an old French-Swiss varietal. Its name is derived from the intense orange-blossom aroma that it boasts, and it thrives in warm regions like California and Australia. Our Orange Muscat comes from the Hartwick Vineyard, which is in the Mokelumne River AVA in North-Central California.

2020 LIMITED RELEASE

OUR WINEMAKER'S

BARREL RESERVE

Expertly selected barrels.

Rich, elegant, Bordeaux-style red.

The ultimate blend of
artistry and quality.

EXCLUSIVELY FOR
WINE CLUB MEMBERS

*A Cooper's Hatch
Limited Release*



PRESALE PRICING
THROUGH MARCH 31

750ML

25.99

Reg. 35.99

MAGNUM

54.99

Reg. 74.99



MIXOLOGY 101

ROSEMARY BERRY MARGARITA

INGREDIENTS

1 bottle Cooper's Hawk Raspberry Wine
 4 oz water
 15 raspberries
 5 sprigs rosemary, snipped into 2-inch lengths
 7 oz rosemary syrup*
 7 oz fresh lime juice

DIRECTIONS

Build in large pitcher, add raspberries and rosemary sprigs, add ice and serve.

***ROSEMARY SYRUP:** Combine 1 cup of sugar and 1 cup of water with 5 sprigs of rosemary. Bring to a bare simmer on the stove, remove from heat, and let sit approximately one hour. Strain, chill, and reserve.

Rosemary and tequila are beautiful flavor partners. The soft, pleasant agave notes of the tequila are accented by the herbaceous aroma of the rosemary. Our Raspberry Wine adds a light fruitiness to the mixture, tantalizing with spring flavors.



wines
 ON WINE
 WITH MASTER SOMMELIER EMILY WINES

Pairing Wine & Cheese

Cheese and wine have a lot of things in common. Both are essentially farmed products that are based in centuries of tradition. The French are equally as defensive of their cheese appellations as they are of those for wine. Just as Champagne can only come from the Champagne region, Roquefort cheese can only come from the Roquefort-sur-Soulzon region of France. All others made in the same way are just blue cheese. Just as there are countless wines, there is an incredible diversity of cheeses and there are different kinds of wines for each. Red wine is often a go-to for cheese, but in truth there are several cheeses that will make your red wine taste tannic, sour, or hard. Here is a basic guide on how to select wines for each category of cheeses.

“Cheese and wine are farmed products that are based in centuries of tradition.”

— EMILY WINES

- Fresh goat's-milk cheeses, like Chèvre, have a pleasant tangy flavor to them that works great with higher-acid white wines like Sauvignon Blanc. Other fresh cheeses, like mozzarella, are equally as good with other fresh whites, like Pinot Gris or Rosé.
- Bloomy cheeses are named for the soft bloom of rind on the outside. They are the richest and creamiest cheeses that are soft and spreadable. They can be delicate (Brillat-Savarin) or slightly funky (like Brie), and all pair well with white wines or light reds like Pinot Noir.
- Washed Rind cheeses are bathed in brine, beer, or wine to produce a distinct orange rind. They are rich and creamy and can be soft or semi-soft in texture. They often have a pungent aroma; Époisses, a cheese famed for smelling like feet but tasting like heaven, is a classic example! Sparkling wines or fruity whites complement these nicely.
- Semi-Soft cheeses are those that slice and melt well but are not so aged that they crumble. Gouda and Havarti are good examples of these, and they are overall mild in flavor. Rustic reds like Tempranillo and Super Tuscan pair well, as does white wine with oak aging, like our Lux Chardonnay.
- Hard cheeses are made by aging them, and they are firm and break into crumbles. The older they get, the crunchier the texture becomes. Aged Gouda and Parmesan have a nutty, meaty flavor that is a brilliant combination with darker reds. Red wines with some age are even better with these cheeses.
- Blue cheeses are named for the veins of blue mold in them. They can be soft and creamy or crumbly. The tang and distinctive flavor are best highlighted with sweet pairings. Honey is magical with blue cheese, but a glass of Cooper's Hawk Lux Ice Wine will give you the exact same effect!

CREATING COMMUNITY

Introducing our newest location...

TROY, MI

OPENING MARCH 16, 2020

151 E. Big Beaver Rd., Troy, MI 48083

248.781.8811





MARCH CHEF RECOMMENDATIONS

WHAT WE'RE
TASTING IN

MARCH

Sparkling Raspberry

Unoaked Chardonnay

Rosé

Orange Muscat

Cooper's Hawk Lux

Pinot Noir

Barbera

Malbec

Cabernet Sauvignon



MARCH'S
TRUFFLE OF THE MONTH

Dark Chocolate Grand Marnier

Dark chocolate mixed with cream that has been infused with orange zest and grand marnier. We then coat this truffle in a dark chocolate shell and garnish with candied orange peel.

LUNCH

SARTORI PARMESAN CHICKEN

*Tomato-Braised Kale, Crispy Fingerlings,
White Wine Tomato Broth*

“For this Lunch Chef Recommendation, we highlight one of our vendor partners, Sartori from Wisconsin. They make the aged Parmesan that we use for this dish. We gently pound chicken breast and simply dip in seasoned flour, egg, and only grated Parmesan, no bread crumbs. We then slowly saute in butter until the cheese melts and slightly caramelizes and reaches the perfect place of sweet, salty, and gentle crunch. Served over tomato-braised kale, crispy fingerling potatoes, and a simple white wine San Marzano tomato broth finished with a drizzle of pesto oil.”

— NOTES FROM CHEF MATT McMILLIN



DINNER

THAI SHRIMP & SCALLOPS

*Blistered Green Beans, Shiitake Mushrooms,
Sweet Grape Tomatoes, Thai Lemongrass Sauce,
Jasmine Rice*

“With the popularity of the barramundi, we decided to do a shrimp and scallops version for dinner. We start by searing the scallops and shrimp and simmer them in our Thai lemongrass sauce of mild red curry, coconut milk, shiitake mushrooms, herbs, and freshly squeezed lime. Served over blistered green beans, jasmine rice, and sweet grape tomatoes.”

— NOTES FROM CHEF MATT McMILLIN



CULINARY CREATIONS

GNOCCHI *with* ROASTED BUTTERNUT SQUASH

This is a dish that highlights the amazing quality and versatility of our ricotta gnocchi gently handcrafted for us by the Romozzi family in Chicago. We gently brown the gnocchi in butter with baby portobello mushrooms and deglaze with white wine, vegetable stock, cream, and a touch of fresh sage. The dish is topped with roasted butternut squash that is slowly cooked with ginger, brown sugar, and rosemary. We then finish the dish with a few drops of white truffle oil and shaved Parmesan cheese! This dish is packed with amazing rich flavor and is one of our star vegetarian dishes!



HAPPY ST. PATRICK'S DAY!

Join us on Tuesday, March 17
for our special St. Patrick's Day Chef Recommendations

CORNED BEEF SLIDERS

Toasted Mini Slider Rolls,
Braised Corned Beef Brisket,
Dijon Mayonnaise, Melted
Fontina Cheese, French Fries

CORNED BEEF & CABBAGE

Slow-Braised, Fork Tender
Beef Brisket, Braised Cabbage,
Carrots, Mary's Potatoes,
Horseradish Cream



MARCH PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 15% OFF

INSULATED DRINKWARE

Includes
Corkcicle,
Swig, Swell,
Indigo Falls,
and
Sports Cups



UPCOMING WINE CLUB DINNERS



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.



Camille Proud: First Taste & Pairing

TUESDAY, APRIL 21 • 7-10 PM • \$75 PER PERSON

Help us celebrate the release of Master Sommelier Emily Wines's Camille Proud! At this event, we will all enjoy wonderful food and honor the next wine in Emily's Camille series. We cannot wait to have you be the first to try her new masterpiece.



Pasta e Vino Italian Night

TUESDAY, MAY 19 • 7-10 PM • \$65 PER PERSON

We are inspired by all cultures and love coming up with new ways for our Members to experience them with us. That is why we were so excited to explore some fine Italian delicacies with a Cooper's Hawk twist. Our culinary team has prepared a savory menu to pair with our wines that we hope you will enjoy.

TICKETS
ON SALE
March 1

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

MARCH RECIPE OF THE MONTH

Citrus-Soy Glazed Duck Breast

For our March Wine of the Month we are using a grape that is grown in the Hartwick Vineyard, a highly regarded grower in the Mokelumne River appellation of Lodi, CA. The intense daytime temperatures and cooler nights result in a rich, well balanced, and slightly sweet mouthfeel with a Granny Smith apple finish. This wine has hints of orange blossoms and lemon, which make it a perfect pairing for a rich, savory duck breast finished with a citrus-soy glaze.

-Chef Matt McMillin

INGREDIENTS

4 each 6-8 oz duck breasts	1 tsp garlic, minced	2 Tbsp soy sauce
1 tsp Kosher salt	2 Tbsp fresh orange juice	1 Tbsp unsalted butter
¼ tsp fresh cracked pepper	2 Tbsp fresh lemon juice	Kosher salt and black pepper to taste
1 tsp ginger, minced	2 Tbsp honey	

DIRECTIONS

Begin by preparing the duck. Using a small knife, score the duck skin, being careful not to cut too deep, creating a diamond mark pattern. Sprinkle duck with salt and pepper. Heat a large skillet over medium heat. Immediately place duck breasts skin side down in the skillet while it is still cold. Cook until brown and crisp, about 8 minutes. The process of getting the skin crispy takes time, so be sure not to rush this part. Turn duck and cook to just before desired doneness, about 6 minutes longer for medium rare. Remove from pan and transfer to a plate.

Proceed to remove the rendered duck fat, leaving only about a tablespoon in the pan. Add ginger and garlic and cook until they just become fragrant. Quickly deglaze the pan with orange juice, lemon juice, honey, and soy sauce, letting the liquid reduce slightly. Now add the duck breast back to the pan and carefully baste with the glaze. This will take 2 to 3 minutes until the sauce has become thick and the glaze is adhering to the duck. Once again remove the duck and let rest for 10 minutes on a cutting board while you finish the sauce. Once you remove the duck, turn off the heat and add the butter, gently swirling in the pan until fully combined. Once the duck has rested, proceed to slice and pour the sauce over the top. Enjoy!!!

2020 WINE CLUB TRIPS

THE WINES AND WONDERS OF GREECE

JUNE 20 - JULY 2, 2020

Because of high demand, we are giving Wine Club Members a second set of dates to join us in Greece this summer!

Explore a land of legends and myths on this once-in-a-lifetime, tailor-made journey hosted by Cooper's Hawk Travel Manager, Carol Lekki of Carol's Travel Service. Join us as we dive into a culture alive with ancient history, passionate music, captivating arts, and inspiring wines and cuisine. Wander through charming villages, seaside towns, renowned cities, and evocative temples. Meander through olive groves, vineyards, and museums and step into the stadium where Olympians first competed. Dine at charming restaurants and embrace the flavors of Greek wine and foods that are delicious, distinct, and diverse.



Visit chwinery.com/Greece for more information.

WILLAMETTE VALLEY

WINE ESCAPE

JULY 16 - 19, 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.

SNEAK
PEEK

April's WINE OF THE MONTH

HORSE HEAVEN HILLS

RED BLEND

It is said that vineyards love to grow in beautiful places, an accurate view of Horse Heaven Hills. The grapes for this release thrive on natural benches carved into the hillside banks of the Columbia River. One of the most picturesque regions in Washington State, it's also the most awarded. Cooper's Hawk Horse Heaven Hills Cabernet Sauvignon and Merlot blend is made with this level of high-standard quality, exclusively for our Wine Club Members.

