



COOPER'S HAWK™
WINERY & RESTAURANTS

MARCH 2021 | VOLUME 16 | ISSUE 3



MARCH WINE OF THE MONTH

ARTIST'S RED BLEND

in partnership with the
SCREEN ACTORS GUILD AWARDS®

Cooper's Hawk has been the wine partner for the Screen Actors Guild Awards® (SAG) for 4 years. You are probably familiar with The Actor®, the award that recipients take home after the big event. But what does this statuette have to do with wine? A lot, actually.

WELL CRAFTED

Similar to the making of top-quality wine or a memorable performance, The Actor® is a work of craftsmanship. A team of 10 artisans at American Fine Arts Foundry create the statuettes over a 3 to 4 month period. A total of 1,233 Actor® statuettes have been awarded since 1995, the year of the first SAG Awards. Standing tall at 16 inches and weighing 12 pounds, it's around 4 inches taller and more than 9 pounds heavier than an average bottle of wine!

But it's what the statuette represents that really matters. While we can't hold the real thing in our hand, we can anticipate the excitement of receiving one and celebrate alongside our favorite stars. Artist's Red Blend is vinted annually as a tasty celebration of the Screen Actors Guild Awards® and the actors who enrich our community with their craft. This year, more than ever, we rely on our sense of connection, despite the distance, as the event moves to a completely virtual experience. And you can be a part of it!

DIFFERENT BUT INCREDIBLE

Typically, Artist's Red Blend would be served on the tables at the big event held at the historic Los Angeles Shrine Auditorium and Expo Hall.



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

The bottles would also be enjoyed in the homes of Cooper's Hawk Wine Club Members, a tie that binds our community to the actors and guests.

This year will be different but incredible nonetheless. Wine Club Members will still be able to enjoy their bottle of Artist's Red Blend on the evening of the big event, April 4, 2021. Stars will also sip right along with us as they enjoy a unique watch box to bring Cooper's Hawk into the comfort of their own homes. The box will include a bottle of Artist's Red Blend along with some additional goodies and recipes for a 3 course meal curated by Chef Matt McMillin that will pair beautifully with the wine. Visit chwinery.com/SAG for more information.

**TUNE IN TO THE SAG AWARDS® ON
SUNDAY, APRIL 4 AT 9 P.M. (ET) / 6 P.M. (PT) ON TBS AND TNT.**



ARTIST'S RED BLEND

TASTING NOTES



ROB WARREN
WINEMAKER



EMILY WINES
MASTER SOMMELIER

NOSE

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

TASTE

Full-bodied with well-rounded tannins, loads of red and dark fruit flavors and an exceptionally long spicy finish

PAIRING

Cooper's Hawk Red Wine Braised Short Ribs, Filet Mignon, 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 27th 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 March. Prices will increase to \$29.99 per bottle on April 1. Pre-charged March pickup bottle prices will not change.

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 rich mushroom dish.

INTERMEDIATE

Just as a film requires different actors to bring together the final story, winemakers look at each component of a blend to create the ultimate wine. With this year's tribute, 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 we 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.



**WHAT WE'RE
TASTING IN**

MARCH*

Prosecco

Sauvignon Blanc

Gewürztraminer

Rosé

Cooper's Hawk Lux
Pinot Noir

Tempranillo

Artist's Red Blend

Cabernet Sauvignon



SEASONAL TRUFFLE

Piña Colada

White chocolate infused with cream of coconut, Malibu, and crushed pineapple. Coated in chocolate and topped with toasted coconut.

*At locations where permitted.



SCREEN ACTORS GUILD AWARDS®

An At-Home Watch Box

This year, the SAG Awards® will be on Sunday, April 4. To bring the awards experience into your home, we have created an At-Home Watch Box for our Wine Club Members to enjoy.

Sip on the delicious Artist's Red Blend while indulging in special snacks like Cooper's Hawk Wine Chips, Garrett's S'mores Popcorn, and more! You will also have access to exclusive recipes created by Cooper's Hawk Executive Chef and the Official Chef of the 27th Annual SAG Awards®, Matt McMillin.

A portion of sales from each Watch Box will be donated to the SAG-AFTRA Foundation. The Foundation provides a vital safety net to SAG-AFTRA members and their families in need while sustaining educational programming for SAG-AFTRA artists and enriching the public with its children's literacy program, Storyline Online.

Reserve your *At-Home Watch Box* starting March 1.

Visit cbwinery.com/SAG for more information. Follow us on [@cbwinery](https://twitter.com/cbwinery) & [@sagawards](https://twitter.com/sagawards).

\$34.99

**TUNE IN
TO THE SAG
AWARDS® ON
SUNDAY, APRIL 4
AT 9 P.M. (ET) /
6 P.M. (PT) ON TBS
AND TNT.**



Our Winemaker's

BARREL RESERVE

PREMIER *grapes.*
FINEST *vineyards.*
RICHEST *flavor.*

EXCLUSIVE PRE-SALE
PRICING THROUGH
MARCH 31

750ML
25.99
Reg. 35.99

MAGNUM
54.99
Reg. 74.99

Log in to your account
to reserve your bottle today.

member.chwinery.com/BarrelReserve

SEASONAL CHEF RECOMMENDATIONS

NEW IN MARCH & APRIL

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

ASIAN PORK BELLY TOSTADAS

Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce

BIN 94 | Cab Zin

"You know, the reason Asian and Latin flavors go so well together naturally is that they share so many similar ingredients and cooking methods. This appetizer is a prime example of that! Combining an old Shanghainese red braising technique with pork belly and putting it on one of the most widely understood appetizers in Latin culture, the tostada, is a home run! We add melted cheese and top the pork with pico de gallo, sour cream, avocado, cilantro, radish, green onion, and a sprinkle of sesame seeds."

— CHEF MATT McMILLIN



LUNCH

SONOMA CHICKEN SANDWICH

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

BIN 79 | Chardonnay

"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."

— CHEF MATT McMILLIN





DINNER

**BURRATA
RAVIOLI**
WITH
**BRAISED
SHORT RIB RAGU**

*Crimini Mushrooms, Oven-Roasted Tomatoes,
Stracciatella, Lemon Herb Breadcrumbs,
Extra Virgin Olive Oil, Parmesan Cheese*

March Wine of the Month
Artist's Red Blend

“We always strive to bring guests a wonderful culinary experience, and this dish is something we think everyone will absolutely love! Simple and rich burrata ravioli are simmered in a ragu of braised short rib, San Marzano tomatoes, white wine, and a touch of cream. This dish gets an artful dollop of stracciatella cheese, extra virgin olive oil, crisp lemon breadcrumbs, and a dusting of freshly grated parmesan cheese. One of those dishes that pairs beautifully with red or white wine!”

— CHEF MATT McMILLIN



DESSERT

**GINGER SPICED
CARROT CAKE**

Fresh Strawberries, Vanilla Sauce

BIN 35 | Sparkling Almond

“As simple and delicious as it sounds. If you love carrot cake, you will go crazy for this Cooper’s Hawk version. Layers of moist carrot cake blended with pineapple, coconut, fresh ginger, vanilla bean, and cinnamon between decadently smooth cream cheese frosting.

We finish the top with some fresh strawberries to balance the sweetness.”

— CHEF MATT McMILLIN

HAPPY ST. PATRICK'S DAY!

Join us in our restaurants on March 17 for our special Irish-inspired menu.



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*



SHAMROCK *Reserve*

St. Patrick's Day is a time to share a sip with friends and family. Add a dash of green to your celebration with Shamrock Reserve, a fresh and complex wine with a wee bit o' Irish color. A cheerful touch of Irish spirit to brighten your St. Patrick's Day! Sláinte!

Now available at your local Cooper's Hawk.

Easter Feast

From our Kitchen to Yours

Enjoy a delicious 3-course Easter feast in the comfort of your home! Our kit serves up to four people for \$119.99.

You can reserve your dinner beginning March 8 at chwinery.com/Easter.

MENU

Pretzel Bread & Butter
Smoked Ham

Mary's Potatoes
Grilled Broccoli
Ginger Spiced Carrot Cake

Your Choice of...

- Soy Ginger Salmon
 - Braised Short Ribs
 - Dana's Parmesan-Crusted Chicken
 - Parmesan-Crusted Medallions
- (\$20 upcharge)*



CREATING COMMUNITY

Introducing our
newest location in

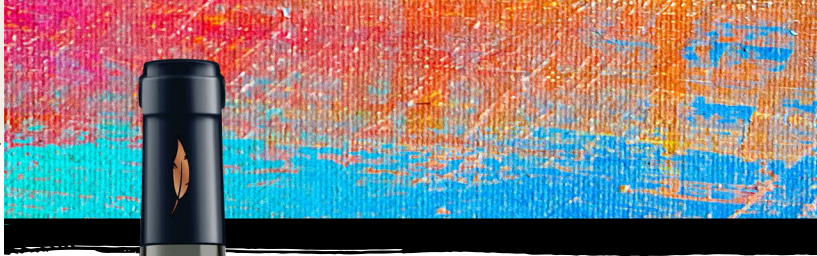
MORTON GROVE, IL

Visit us at

6731 DEMPSTER STREET,
MORTON GROVE, IL 60053

OPENING
MARCH 29, 2021





SNEAK PEEK

April's
WINE OF THE MONTH

BELOW THE BELT

A Wine From Below the Equator

The world is filled with exquisite and diverse growing regions, each one producing unique wines. An exploration of the New World always includes vineyards situated below the Equator, and we've sourced this blend from some of our favorite spots Below the Belt, a totally unexpected convention of culture and taste.



MIXOLOGY 101

Cocktails to Make at Home

SPRING SPRITZ

*A refreshing, verdant nod to spring,
this low-alcohol cocktail is like a spa in a glass!*

INGREDIENTS

- 2 lime wedges
- 2 cucumber slices
- Mint sprigs
- ½ oz simple syrup
- Lemon Wine Seltzer

DIRECTIONS

Muddle limes in the bottom of a highball glass first, then add cucumber, a couple of torn mint leaves and simple syrup. Muddle again before topping with ice. Gently stir while filling the glass with Lemon Wine Seltzer. Garnish with mint and enjoy!

**WATCH EMILY'S DEMO
OF THIS COCKTAIL NOW!**

MARCH PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

INSULATED DRINKWARE

*Corkcicle, Indigo Falls, Swig,
Swell, and Speaker Bottle*



SERVES
4

SEARED TENDERLOIN MEDALLIONS

WITH WILD MUSHROOMS AND MONTAMORÉ MASH

Every year I look forward to this Wine of the Month and I have to say, this year's is my favorite! It is full-bodied with well-rounded tannins, loads of red and dark fruit flavors, and an exceptionally long, spicy finish. Truly elegant! This will be a match made in heaven for beef tenderloin, a simple pan sauce, and this rich and cheesy MontAmoré mash!

-Chef Brett MacMillin

INGREDIENTS

MONTAMORÉ MASHED POTATOES

- 3 lbs Yukon Gold potatoes
- 2 tsp kosher salt for water
- 2 tsp kosher salt for seasoning potatoes
- ½ tsp white pepper, freshly ground
- 1 cup heavy cream
- 4 oz unsalted butter, cubed
- 1 Tbsp extra virgin olive oil
- 1½ cups MontAmoré cheese, shredded (or other aged white cheddar)

SEARED TENDERLOIN MEDALLIONS WITH WILD MUSHROOMS

- 4 filet mignon, 6 oz each
- Kosher salt
- Freshly cracked black pepper
- 3 Tbsp vegetable oil
- 1½ cups quartered wild mushrooms; crimini, oyster, porcini or shiitake mushrooms (porcini can be purchased dry and reconstituted)
- 3 Tbsp butter, unsalted
- 1 shallot, small dice
- ¾ cup Cooper's Hawk Artist's Red Blend
- 1 cup beef stock
- 1 sprig fresh thyme

DIRECTIONS

MONTAMORÉ MASHED POTATOES

- Immerse potatoes in cold running water and agitate to remove dirt and debris, then peel.
- Cut each potato in half or quarters, no bigger than a golf ball-size piece.
- Place potatoes in a pot, cover with cold water, and simmer until you can easily stick a knife through the thickest part.
- When potatoes are cooked, drain and place back in pot and place on low flame.
- Heat cream and add half to pot along with butter.
- Add in salt, pepper, and extra virgin olive oil.
- Mash slowly with hand masher and continue to add rest of hot cream until smooth.
- Fold in MontAmoré cheese by hand.
- Cover, keep warm while cooking steaks.

SEARED TENDERLOIN MEDALLIONS WITH WILD MUSHROOMS

- Pat steaks dry very well with a paper towel and let sit out at room temp for 30-40 minutes prior to cooking. Salt and pepper steaks liberally on both sides.
- Heat vegetable oil in a cast-iron skillet and sear steaks for 3 to 4 minutes per side. *Make sure to keep heat high enough to brown each side well but not too high to create too much smoke and burn the pan or steaks.*
- Put steaks on a platter to rest but keep oil in pan.
- Sear mushrooms about 1 minute.
- Add 2 Tbsp butter and chopped shallots and cook for 2 minutes.
- Add Cooper's Hawk Artist's Red Blend and reduce until almost dry.
- Add beef stock and fresh thyme. Bring to simmer and add 1 Tbsp butter and swirl pan. When butter is melted, adjust seasoning with kosher salt and black pepper.

ASSEMBLY

- Place potatoes in center of plate, steak over the top, and pour sauce over the steaks and serve. Add your favorite vegetable if you like!

