



COOPER'S HAWK™
WINERY & RESTAURANTS

MARCH 2022 | VOLUME 17 | ISSUE 3



MARCH WINE OF THE MONTH

ARTIST'S RED & WHITE BLENDS

in partnership with the
SCREEN ACTORS GUILD AWARDS®

ELEVATING TRADITION

For five incredible years, Cooper's Hawk has been the official wine partner for the Screen Actors Guild Awards®, a star-studded film and television awards ceremony with a 28-year tradition. This year we're rolling out something special with Wine Club Members in mind. For the 2022 experience, we're introducing Hollywood's newest "it couple" with the addition of a white wine to partner with our time-honored red release.

Artist's Red & White Blends are crafted with West Coast fruit to be luxurious and unique. These are two plush wines complex and memorable enough to share the stage with one of entertainment's biggest events of the year. Both wines are opulent, rich, and powerful, conveying a sense of significance that mirrors the impact these actors have made on our community.

DYNAMIC DUO

These bottles are exclusive to Cooper's Hawk Wine Club members and awards nominees. The best part? Members will be the first to experience these wines, essentially screening them before the stars receive their bottles! This dynamic duo will be served at the big event on February 27, 2022 alongside a meal prepared by a Michelin-starred chef.



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

To round out an evening honoring the diversity of creativity, both wines are food-friendly and versatile. Artist's Red Blend brings together seven varieties, led by Cabernet Sauvignon from California. It's perfect for hearty meat dishes and aged cheeses. Artist's White Blend, a wine crafted from six varieties led by Chardonnay from California and Washington State, is styled for creamy pasta and vegetarian dishes. We look forward to sharing this incredible evening with you alongside today's most influential performers. Cheers!



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of March. Prices will increase to \$27.99 per bottle of Artist's White Blend and \$29.99 per bottle of Artist's Red Blend on April 1. Pre-charged March pickup bottle prices will not change.

ARTIST'S RED & WHITE BLENDS

TASTING NOTES



EMILY WINES

MASTER SOMMELIER

BEGINNER

The Artist's Red Blend has flavors of blackberry, blueberry, black pepper, dark chocolate, and baking spices. The Artist's White Blend is fruity but not sweet, although some sweet wine drinkers may enjoy it! Look for flavors of yellow apple, Meyer lemon, pineapple, white flowers, and cream.

INTERMEDIATE

The goal of creating these wines was to debut red and white blends that are each luxurious and unique. We wanted to offer wines complex and memorable enough to give awards attendees pause to ask what they're drinking. Winemakers have a variety of tools to achieve a desired style, including blending many different grape varietals.

ADVANCED

Cabernet is what gives the Artist's Red Blend its power and richness. Merlot adds lushness, Cabernet Sauvignon adds herbal flavors, and Malbec adds color and deep berry flavors. Petite Sirah, Petit Verdot, and Alicante add power, dark color, and spice. For the Artist's White Blend, the Chardonnay portion of the blend was partially aged in oak barrels, adding a creamy, spicy note to the wine. Viognier, Pinot Gris, Riesling, Moscato, and Gewürztraminer imbue the wine with floral aromas and rich fruity flavors. Combining these notes with ripe Chardonnay results in a wine that is both tropical and opulent.

ARTIST'S RED BLEND

APPELLATION

California

BLEND

46%..... *Cabernet Sauvignon*
25%..... *Merlot*
14%..... *Malbec*
9%..... *Petit Verdot*
5%..... *Petite Sirah*
1%..... *Alicante Bouschet*

ARTIST'S WHITE BLEND

APPELLATION

California & Washington

BLEND

55%..... *Chardonnay*
10%..... *Viognier*
10%..... *Pinot Gris*
10%..... *Riesling*
7.5%..... *Moscato*
7.5%..... *Gewürztraminer*



WHAT WE'RE TASTING IN

MARCH*

Bubbly Rosé

Unoaked Chardonnay

Artist's White Blend

Rosé

Artist's Red Blend

Malbec

Cabernet Sauvignon

Shiraz



SEASONAL TRUFFLE

Piña Colada

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

ENTER TO WIN & CELEBRATE THE 2022 SCREEN ACTORS GUILD AWARDS WITH US!

Enter **I NOMINATE**, a chance for you to nominate your friends and family and win a \$500 Cooper's Hawk gift card!

Here's how:

Follow **@chwinery** and **@sagawards** on Instagram.

Share contest Instagram post to Instagram Stories, tag four (4) friends, tag **@chwinery** and **@sagawards** #CHxSAGAwards.



HAPPY ST. PATRICK'S DAY!

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



CORNEB BEEF SLIDERS

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



CORNEB BEEF & CABBAGE

Slow-Braised and 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.



SEASONAL CHEF RECOMMENDATIONS

NEW FOR MARCH & APRIL

Every other month, we offer new, special menu items
crafted with seasonal ingredients by our Culinary Team.

APPETIZER

CHOPPED DEVEILED EGGS & PARMESAN TOAST

Pickled Vegetables, Candied Bacon, Avocado,
Sweet Roasted Grape Tomatoes, Calabrian Chile Aioli

RECOMMENDED WINE PAIRING

Prosecco

LUNCH

SWEET & CRUNCHY TILAPIA SALAD

Shredded Jicama, Sweet Grape Tomatoes,
Cucumber, Avocado, Dried Grape Compote,
Citrus Ranch, Sesame-Honey Mustard

RECOMMENDED WINE PAIRING

March Wine of the Month
Artist's White Blend

DINNER

BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGU

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

RECOMMENDED WINE PAIRING

March Wine of the Month
Artist's Red Blend

DESSERT

GINGER-SPICED CARROT CAKE

Fresh Strawberries, Vanilla Sauce

RECOMMENDED WINE PAIRING

Cooper's Hawk Scarletto



JOIN US AT THE ALL-NEW

ESQUIRE

BY COOPER'S HAWK

Join us from wherever you are on your wine journey to expand your knowledge, experience food made by the true masters, and enjoy the special moments that will become great memories, from our dazzling three-story tasting room and restaurant in Chicago's stylish Gold Coast neighborhood.

Make your reservations beginning March 7 at chwinery.com/Esquire

We cannot wait to welcome you!

CLASSIC BEURRE BLANC & BEURRE ROUGE

When pairing wine with food, we typically don't pair a red and white wine with the same dish, so I thought in honor of the SAG Awards, I would share a classic recipe for a French butter sauce where you can use either wine and the appropriate vinegar. Traditionally, we would serve beurre blanc (white) with fish, chicken, or seafood, and beurre rouge (red) with tenderloin, rabbit, or even a rich wild salmon. Using the same wine for the reduction that you're drinking with your meal is always a great pairing. You can also have fun garnishing the finished sauce with chopped tomatoes and herbs. Enjoy!

-Chef Brett MacMillan



MARCH RECIPE OF THE MONTH

INGREDIENTS

2 medium shallots,
finely chopped
1 bay leaf
1 cup Artist's Red Blend
or Artist's White Blend
1 tbsp red wine vinegar
(with red wine blend) or
1 tbsp white wine vinegar
(with white wine blend)
2 tbsp heavy cream
8 tbsp high-quality unsalted
butter, cut into chunks
and chilled (Plugra,
Kerrygold, or similar)
Salt and ground white
pepper to taste

DIRECTIONS

Put the shallots, bay leaf, wine, and vinegar in a small heavy saucepan. Cook over medium heat until the liquid has reduced to a pasty red or white mixture. Add the cream and bring up to simmer.

Over very low heat, add the butter into the wine mixture one piece at a time, whisking constantly until all the butter is absorbed and you have a creamy sauce. Remove the bay leaf.

Add salt and pepper to taste, and serve with your favorite food and sides.

Some of my favorite garnishes are nicely chopped tomatoes, chives, tarragon, basil, or chervil.

WINE CLUB TRIPS ARE BACK!

Every year, Cooper's Hawk plans epic trips to some of the world's greatest wine regions exclusively for Wine Club Members. Our team is looking forward to hosting Members this year!



ON SALE
BEGINNING
MARCH 11



Cab Men

A Unique Napa Experience

You're invited to join host Emily Wines on an exclusive trip that honors Tim McEnergy and friend Jean-Charles Boisset's love of Cabernet! Emily will take us on a tour of numerous Boisset Properties to taste some of the best wines and visit some of the finest vineyards and tasting rooms on offer throughout the Napa and Sonoma Valleys. Many luxury experiences await on this once-in-a-lifetime trip.

Visit chwinery.com/cabmen for more details.

UPCOMING TRIPS

Check out the exciting lineup
of where we're headed ...



Visit chwinery.com/trips
for the most up-to-date information.



MIXOLOGY 101

Cocktails to Make at Home



LUCKY MIMOSA

INGREDIENTS

1 bottle chilled
Cooper's Hawk Prosecco
2-4 cups pulp-free
orange juice
1 cup Blue Curacao

DIRECTIONS

Fill champagne flute 1/3 of the way
with orange juice.
Add a splash of Blue Curacao
and mix with a straw or spoon.
Slowly fill the rest of the glass with your
favorite sparkling wine. Enjoy!

2022 WINE CLUB
MEMBER EXCLUSIVE

OUR WINEMAKER'S

BARREL RESERVE

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

PRE-SALE PRICING
THROUGH MARCH 31

750 ML

27.99

Reg. 37.99

MAGNUM

58.99

Reg. 78.99

Log in to your account
to reserve your bottle today.

member.chwinery.com/barrelreserve



MARCH
PRODUCT OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF!

SHERIDAN

GLASS COLLECTION



SNEAK PEEK

April's
WINE OF THE MONTH

abrillante

Vino Blanco

Abrillante is a blend of the Spanish words for "April" and "brilliant," a reminder of the European inspiration at work in this bottle. The palate is a mosaic of vibrant citrus and sweet floral notes, perfect for sipping with the season's tender greens and crisp produce. It's spring in Spain, in a glass!

UPCOMING WINE CLUB DINNERS



TICKETS
ON SALE
NOW
.....

SAG Release After Party

TUESDAY, MARCH 15 • \$69

Slip on your best cocktail or black-tie attire (optional), and join us for our March Wine of the Month with a red-carpet-worthy release celebration. You'll feel like a celebrity at this after-party affair, where we'll serve a three-course dinner paired with Artist's Red and White blends!



TICKETS
ON SALE
MARCH 1
.....

Tapas y Vinos A TASTE OF SPAIN

TUESDAY, APRIL 12 • \$69

Escape to the bustling streets of Barcelona while exploring a menu of Spanish Tapas! During this energetic evening, you will taste through a variety of Spanish wines and tapas — a Spanish term for a style of dining where small dishes are made to be shared, encouraging laughter and friendship around the table.



TICKETS
ON SALE
APRIL 1
.....

In Fair Verona

TUESDAY, MAY 17 • \$69

In Fair Verona, where we lay our scene...
Join us for a whimsical evening inspired by Shakespeare's Romeo and Juliet. An Italian 3 course meal paired with Cooper's Hawk wines will set the stage for a magical event!

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