



abrillante

Vino Blanco

Imagine gentle spring breezes blowing a new season into Barcelona, a city filled with some of the world's finest architecture, culture and cuisine. This uplifting feeling and creativity is the spirit behind Abrillante.

A BOTTLE OF HARMONY

Abrillante's name is a portmanteau combining the Spanish words for *April* and *brilliant* — a reminder of the European inspiration at work in this bottle. With a bright and energetic style that flows through the label design as well as the wine's palate, this release welcomes the turn of the seasons.

The packaging is inspired by the multidimensional mosaic art that populates Barcelona. Architect Antoni Gaudí decorated the Spanish city with an imaginative, playful aesthetic that some believe was tied to his craving for harmony. This motivation is much like the concept of balance in winemaking. Both are focused on crafting pieces into consonance for ultimate enjoyment.

REDISCOVERING THE VERDEJO GRAPE

This is Cooper's Hawk's first-ever release centered on the Verdejo grape, which hails from the Spanish region of Rueda, where some of the world's oldest plantings of the variety can be found. Though it's a grape with historical ties, you'll find it fits in well with the season's most dynamic and modern flavors.

The palate is a blend of vibrant citrus and sweet floral notes, perfect for sipping with tender and crisp greens, herbs, and farmer's market produce. We also love Abrillante with young, soft cheeses made with sheep or goat milk. If left to age a few years, the bottle will develop in texture yet retain a crisp and inviting level of acidity. It's spring in Spain, in a glass!

APPELLATION

Spain

BLEND

100% Verdejo



TASTING NOTES BY

EMILY WINES

Master Sommelier

BEGINNER

Abrillante is a classic, summery Spanish wine full of tangerine, nectarine, orange blossom, and grapefruit flavors. It has tangy acidity, which adds to the fresh, dry flavors. It is delicious with everything from salads to grilled salmon.

INTERMEDIATE

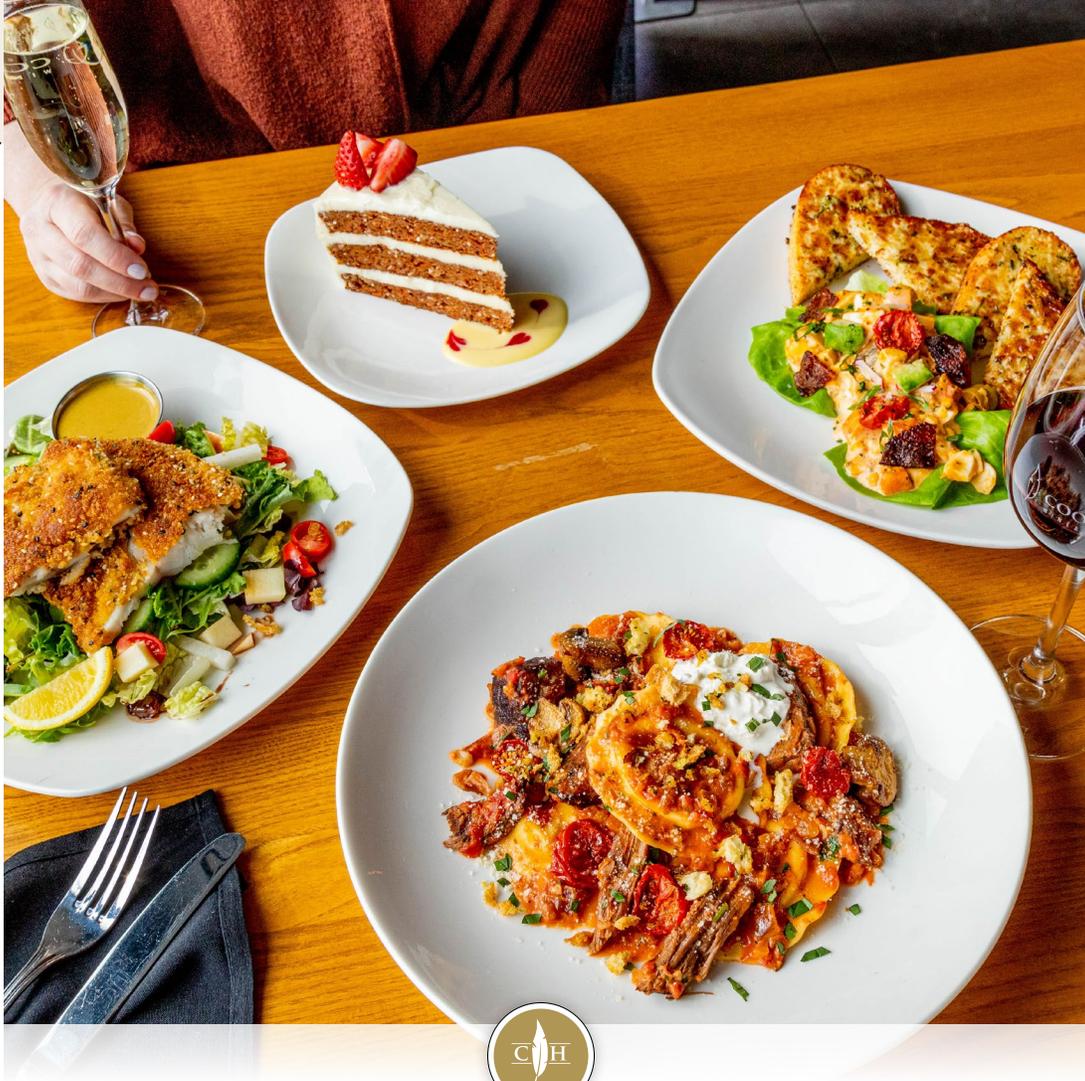
The Verdejo grape's name comes from *verde*, the Spanish word for green, and is inspired by the unique color of the berries. The herbal, citrus character of this wine has similarities with Sauvignon Blanc, and it is common to blend the two. It is not a wine meant to age, as its greatest charm is the fresh citrus flavors.

ADVANCED

The Verdejo grape has long been grown in the central Spanish region of Rueda. While the grape originated in North Africa, its only real home is this region of Spain. It was traditionally made into a very oxidized wine, like sherry, but today is primarily used to make light-bodied, fresh wines like Abrillante.



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of April. Prices will increase to \$23.99 per bottle on May 1. Pre-charged April pickup bottle prices will not change.



SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL APRIL 30*

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

APPETIZER

CHOPPED DEVILED 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

April Wine of the Month
Abrillante

DINNER

BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGÙ

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

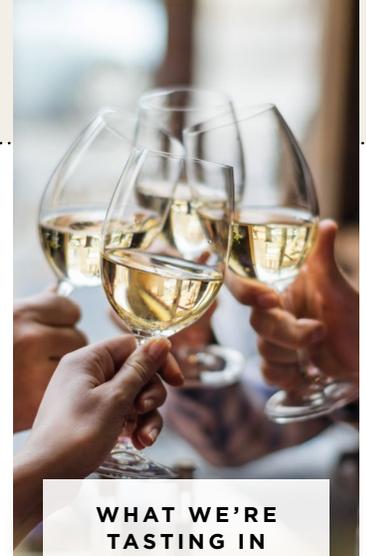
DESSERT

GINGER-SPICED CARROT CAKE

Fresh Strawberries, Vanilla Sauce

RECOMMENDED WINE PAIRING

Cooper's Hawk Scarletto



WHAT WE'RE TASTING IN

APRIL*

Meyer Lemon

Premium Wine-Based Seltzer

Sauvignon Blanc

Abrillante

Cooper's Hawk White

Old Vine Zin

Cabernet Sauvignon

PrimZin

Tempranillo



SEASONAL TRUFFLE

Piña Colada

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

*Not available at Esquire by Cooper's Hawk

*At locations where permitted.



JOIN US AT THE ALL-NEW

ESQUIRE

BY COOPER'S HAWK

We are thrilled to invite you to experience the new Esquire by Cooper's Hawk, a dazzling restaurant, winery, and showcase space in Chicago where superstars and tastemakers from the world of food and wine come together to share their craft.

Our Visiting Chef Series debuts with James Beard Award-Winning chef and *Top Chef* judge Tom Colicchio!

Chef Tom has designed an exclusive menu of his favorite dishes for spring, a culmination of his culinary brilliance and mastery. Have the chance to enjoy this special menu from March 21 – May 21.

Don't miss this unique opportunity!



Visit esquirebych.com to make your reservation today.

58 E. OAK ST., CHICAGO, IL 60611 - GOLD COAST



Enjoy it
wherever
you CAN

*Premium wine that doesn't
break the rules, in a can*

Cans not available at Esquire by Cooper's Hawk

LAST CHANCE TO RESERVE
THE MEMBER EXCLUSIVE

BARREL RESERVE

PRE-SALE PRICING
THROUGH MARCH 31

750 ML

27.99

Reg. 37.99

MAGN

58.99

Reg. 78.99

SOLD
OUT

Pick up your bottles beginning April 13.

Log in to your account to reserve your bottle today.

member.chwinery.com/barrelreserve



SNEAK PEEK

May's
WINE OF THE MONTH

SPICE CHEST

Red Blend

Like chefs, winemakers blend seasonings and ingredients to craft their masterpieces, adding a pinch of this and a dash of that to unlock flavor combinations like no other. This jammy, fruit-forward red offers notes of unique spices that convey the artistry and craftsmanship behind the bottle.



MIXOLOGY 101

Cocktails
to Make at Home

CLEAR SANGRIA

INGREDIENTS

- 1 bottle Prosecco
- 1 cup white cranberry juice
- 1/4 cup peach Schnapps
- 1 can lychees in syrup

Combine all ingredients in a pitcher. Add as little or as much of the syrup from the lychees to your taste. Serve over ice, and garnish with lychees and fresh mint.



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!



A trip inspired by Tim McEnery and friend Jean-Charles Boisset's love of Cabernet!



Cab Men

A Unique Napa Experience



You're invited to join host Emily Wines on an exclusive trip that honors Tim McEnery 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.

UNITED KINGDOM

Join host Emily Wines this July as she travels through the United Kingdom! The trip will begin in Scotland, where Wine Club Members will see the sights, journey through castles, and enjoy delicious food. Next up is Wales and England for an immersion in history and culture, followed by explorations of Liverpool, Stonehenge, and London, before ending in Kent.

Visit chwinery.com/uk for more details.



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

APRIL
PRODUCT OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF!

ROSÉ

COLLECTION



Not available at
Esquire by Cooper's Hawk

Special Gifts FOR Mom

MOTHER'S DAY

ETCHED
BOTTLES

Give the gift of wine
this Mother's Day!

Available at your
local Cooper's Hawk*
beginning April 1.

*Not available at
Esquire by Cooper's Hawk



UPCOMING WINE CLUB DINNER

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.

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

TICKETS
ON SALE
NOW