

AUSSIE

GSM

In Australia, they say “a stranger is just a mate you haven’t yet met.” This welcoming attitude inspired Aussie GSM, a blend of Grenache, Shiraz, and Malbec, crafted in a bold and juicy style that really packs a punch. Share the love by popping open a bottle of this big, boisterous red from Down Under that’s bound to create new bonds this holiday season. Cheers!



BEGINNER

Australians are brilliant at creating massive and shareable red wines like this! Deep, black fruit tones are matched with savory herbs, eucalyptus, smoke, and sweet vanilla. December is mid-summer for the Aussies, so throw some steaks on the barbie for this one, mate!

INTERMEDIATE

GSM is the moniker given to the Rhone-style blends of Grenache, Syrah, and Mourvèdre. For our December Wine Club Exclusive, we have a little twist! There is 50% Grenache, which gives rich red fruit flavors and wild herbs; 44% Shiraz, which adds dark color, power, and intense pepper flavors; and 6% Malbec (the twist!), a rule-breaking grape that adds a long, delicious finish of berries.

TASTING NOTES BY

EMILY WINES

Master Sommelier

ADVANCED

The state of South Australia is responsible for more than half the production of all wine in the country. The diversity in geography and climate allows for everything from lighter high-acid wines to the big, powerful Shiraz wines from Barossa Valley. The first vines were planted in 1836. Shortly thereafter, Queen Victoria was sent a case of wine in 1843, marking the beginning of decades of wine exports for the region. Today, Australia accounts for 4% of global wine production and is the world’s fifth-largest wine exporter.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of December. Prices will increase to \$26.99 per bottle on January 1. Pre-charged December pickup bottle prices will not change.

DECEMBER
WINE OF THE
MONTH



COOPER'S HAWK



COOPER'S HAWK
WINE & RESTAURANTS

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUCO



MIXOLOGY 101

Cocktails to Make at Home

BLUEBERRY CHOCOLATE MANHATTAN

*Impress your friends and family at holiday events
this year with this specialty cocktail.*

INGREDIENTS

- ½ oz Vin Chocolate
- ½ oz Blueberry Wine
- 3 oz bourbon
- 3 dashes chocolate bitters

DIRECTIONS

Combine all ingredients in a shaker,
do a happy dance, and pour your drink into a coup or martini
glass before settling in front of a roaring fire.

UPCOMING WINE CLUB DINNERS

Visit chwinery.com/events for your location's date(s).*

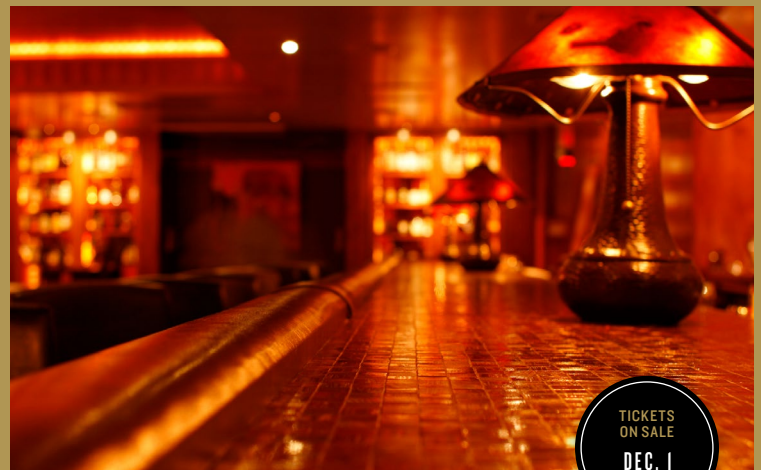


TICKETS
ON SALE
NOW

Black Tie Masquerade

DECEMBER • \$100

Celebrate the end of 2022 and welcome 2023 in style!
Transform yourself for an evening of glamour, donning feathered
eye masks and formal attire. Your ticket will unlock an evening that
includes a multicourse, wine-paired dinner and merriment.



TICKETS
ON SALE
DEC. 1

A Night at the Cooper's Hawk Speakeasy

A TOAST TO THE AGE
OF GLITZ AND GLAMOUR

JANUARY • \$69

Speakeasy, Art Deco, Prohibition — sounds like a party to us!
The glamour and decadence of the 1920s come to life with a three-course
dinner paired with Cooper's Hawk wines and well-known cocktails
from the era, such as the Bee's Knees. Wear your iconic flapper style
or pin-striped three-piece suit — you won't want to miss our soiree
themed around this opulent decade!

*Available only at Cooper's Hawk Winery & Restaurants locations.
Events are group seating. Wine Club guests must be 21+. To view the
event menu and make your reservations, visit chwinery.com/events.



SEASONAL CHEF RECOMMENDATIONS

NEW THIS DECEMBER

*Every other month, we offer new, special menu items crafted with seasonal ingredients by Chef Matt McMillin and the Culinary Team.**

APPETIZER

WILD MUSHROOM FLATBREAD

*Pesto, Fontina, Mozzarella,
Truffle Fonduta, Chive*

RECOMMENDED WINE PAIRING

Cooper's Hawk Lux Pinot Noir

LUNCH

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

*San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil*

RECOMMENDED WINE PAIRING

December Wine Club Exclusive — **Aussie GSM**

DINNER

COOPER'S HAWK SURF & TURF

*6 oz Filet Mignon, Lobster Tail and Vegetable Fritto Misto,
Roasted-Lemon Aioli, Tomato Relish, Mary's Potatoes*

RECOMMENDED WINE PAIRING

Camille Audacious

DESSERT

WHITE & DARK CHOCOLATE CHEESECAKE

*Vanilla Whipped Cream, Dark Chocolate Peppermint Bark,
Crushed Candy Cane*

RECOMMENDED WINE PAIRING

Vin Chocolate Noir



SNEAK PEEK

January's
WINE OF THE MONTH

PASO ROBLES

"Paso Robles" translates to "pass of the oaks," a symbol of the presence of oak trees that share this region of more than 40,000 acres of vineyards. Just 6 miles from the Pacific Ocean, Paso Robles is known for its marine influence and over 30 types of soil. Under the care of some of the most skilled growers on the West Coast, this spot supports many grape varieties. Enjoy our take on this abundant region — a rich and smooth red blend worthy of the Paso Robles designation.



WHAT WE'RE
TASTING AT



COOPER'S HAWK™
WINERY & RESTAURANTS

VARIETY TASTING

Prosecco

Cooper's Hawk White

DUET #1

Chardonnay

Vio

Old Vine Zin

DUET #2

Aussie GSM

Shiraz

Winter Red

We offer multiple tastings each month
across all our locations!*



Holiday Gifts from PICCOLO BUCO

Enjoy **10-20% off** retail wine
and earn points at Piccolo Buco.

Need a break from holiday shopping?

Swap your monthly wine for
our new Chianti or Pinot Grigio,
and pair it with your favorite pizza!

@piccolobuco  



SEASONAL TRUFFLE

Candy Cane

*Lineup varies by Cooper's Hawk brand locations.

DECEMBER
PRODUCT OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF

FALALA & MERRY GIFTS COLLECTION

Etched bottles not included in discount.
Available only at Cooper's Hawk
Winery & Restaurants locations.



SHARE THE LOVE

with the perfect gift this holiday season!

Earn points on gift card purchases. Order online by December 12, or purchase in our Tasting Room any time!

HOLIDAY

ETCHED BOTTLES

A holiday selection of deep-etched and hand-painted wine bottles make the holidays extra merry, and earn you points, too!

Now Available

at your local Cooper's Hawk Winery & Restaurants.*

*Available only at Cooper's Hawk Winery & Restaurants locations



GIVE THE GIFT OF WINE

MEMBERS GET RETAIL WINE DISCOUNTS

Get ready for the holidays with special Member pricing on retail wine purchases, and earn points!

10% OFF

1-5 wine
bottle purchases

15% OFF

6-11 wine
bottle purchases

20% OFF

12+ wine
bottle purchases



WINE GIFT SETS

TAKE ADVANTAGE OF EXCLUSIVE GIFT SETS AVAILABLE NOW!

MEMBERS EARN POINTS ON GIFT SET PURCHASES.



SELECTION INCLUDES:

Blueberry Açai Bubbly Sangria
Cooper's Hawk Red | Barbera
Pinot Gris | Barrel Reserve
Cabernet Sauvignon | Merlot
Cooper's Hawk White | Cab Zin
Vin Chocolat Almond
Super Tuscan | Blanc de Blanc

RETAIL PRICE **\$129.99**

EXCLUSIVE MEMBER PRICING **\$109.99**

12 NIGHTS *of* CHRISTMAS

A WINE-THEMED ADVENT CALENDAR
FOR ALL THE WINE LOVERS ON YOUR LIST



*Includes all Cooper's Hawk locations, Piccolo Buco by Cooper's Hawk & Esquire by Cooper's Hawk.. Limited quantities while supplies last.

ESQUIRE

BY COOPER'S HAWK



THROUGH
—
JANUARY 5

TYLER FLORENCE

There is still time to taste Tyler Florence's California-inspired steakhouse menu at Esquire in Chicago, through January 5!



His Visiting Chef menu features signature items from his San Francisco based restaurant, Miller & Lux — dishes like Caviar Doughnuts, M&L Waldorf Salad, Wild Pacific Halibut, and a 46 oz. Tomahawk Rib-Eye.

Visit esquirebych.com to make your reservation.

Introducing our next Visiting Chef...

BROOKE WILLIAMSON

We are thrilled to share that beginning January 12, Bravo's Season 14 Top Chef Winner Brooke Williamson will be Esquire's next Visiting Chef! She is bringing her love of coastal cuisine to Chicago!

