



COOPER'S HAWK WINE CLUB

OCTOBER 2022 | VOLUME 17 | ISSUE 10

HELLO FRIENDS,



Happy anniversary month! October marks another year of Cooper's Hawk, and it celebrates the loyalty and growth of our Wine Club Community. We are so grateful for each of you and thank you for your continued support.

To craft a wine worthy of this celebration, our team sourced exceptional Cabernet Sauvignon from some of the most exciting wine-growing locations around the world. We were able to curate grapes from 17 different vineyards from seven Cabernet Sauvignon-producing countries! While this was definitely a fun and interesting challenge, it also drove me to consider exactly what fruit would produce the most delicious wine, worthy of a place at your table to commemorate this extraordinary time.

As we look back on 17 years, it is amazing to see how far we have come. This year we opened four new Cooper's Hawk locations — with two more debuting in November. We also launched our "By Cooper's Hawk" brand extension which offers Membership perks at two new venues: Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk! Wine Club members also have enjoyed the new Mobile App, where you can now access your benefits and keep up on events and happenings within our community.

We have lots of exciting things on the horizon for next year and look forward to having you with us on this journey!

With our heartfelt gratitude, cheers to you!

TIM MCENERY
FOUNDER & CEO



OCTOBER
WINE OF THE
MONTH

COOPER'S HAWK



ESQUIRE
BY COOPER'S HAWK

PICCOLO BUCO

GLOBAL CUVÉE

WINE OF THE WORLD

TASTING NOTES BY

EMILY WINES

Master Sommelier



BEGINNER

Global Cuvée is a celebration of one single grape, Cabernet Sauvignon, in all its expressions from around the world. The result is a delicious, powerful wine loaded with blackberry, black cherry, and cassia flavors layered with tobacco, bell pepper, and cocoa. The wine is full-bodied with a long finish of baking spices due to gentle aging in French oak. Pair this wine with your next special occasion!

INTERMEDIATE

Cuvée is French for "blend," and while this blend is all Cabernet Sauvignon, it uses fruit from multiple regions that are famous for growing this grape. Its regional makeup is 27% France, 23.5% California, 17.5% Australia, 12% Spain, 8% Chile, 8% Argentina, and 4% South Africa. In cooler regions, Cabs have more herbal flavors and brighter acidity, while hotter vineyards produce more opulent black fruit and more full-bodied wines. In a blend like this, the goal is absolute balance.

ADVANCED

Because Cabernet Sauvignon is the dominant grape in the blends responsible for the most famous wines made in Bordeaux — including all five "first growths" — it has been admired and planted wherever vines are grown for wine production (except in regions too cool for this relatively late ripener). This global spread was particularly marked during the late 20th century's love affair with international varieties. That said, it is not a very old grape. Cabernet Sauvignon was first noted in Bordeaux, France in the late 18th century, but its parentage wasn't determined until DNA testing was done in 1996! Sauvignon Blanc and Cabernet Franc are the clear parent varietals of what was likely a spontaneous crossing. Think of it as if a very petite couple gave birth to a giant football player. Stranger things have happened!

TASTING PROFILE

BLACKBERRY
CASSIA
BLACK PLUM
COFFEE
SPICES



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of October. Prices will increase to \$29.99 per bottle of Global Cuvée on November 1. Pre-charged October pickup bottle prices will not change.



WHAT WE'RE
TASTING AT



COOPER'S HAWK
WINERY & RESTAURANTS

VARIETY TASTING

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Prosecco

Pinot Gris

DUET #1

Unoaked Chardonnay

Cooper's Hawk Lux
Chardonnay

Pinot Noir

DUET #2

Cabernet Sauvignon

Global Cuvée

Passion Fruit

.....

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



SEASONAL TRUFFLE

Chocolate
Caramel Apple

*Lineup varies by Cooper's Hawk brand locations.



SEASONAL CHEF RECOMMENDATIONS

AVAILABLE THROUGH OCTOBER

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

APPETIZER

THREE CHEESE & ITALIAN SAUSAGE ARANCINI

Marinara, Giardiniera Confetti, Pesto, Parmesan

RECOMMENDED WINE PAIRING
Prosecco

LUNCH

SHORT RIB GRILLED CHEESE & TOMATO BISQUE

Trio of Cheeses: Aged White Cheddar, American, Fontina, Caramelized Onion, Seasoned Fries

RECOMMENDED WINE PAIRING
October Wine Club Exclusive — Global Cuvée

DINNER

ROASTED SQUASH RAVIOLI WITH LOBSTER, SHRIMP & SCALLOPS

Butternut Squash, Tomato, Tarragon, Parmesan, Lobster Sauce

RECOMMENDED WINE PAIRING
Vio

DESSERT

BLACKBERRY APPLE COBBLER

White Chocolate & Marcona Almond Crumble, Vanilla Bean Ice Cream, Balsamic Berries

RECOMMENDED WINE PAIRING
Cooper's Hawk Lux Ice Wine

FRIENDS OF COOPER'S HAWK PRESENTS

TYLER FLORENCE

THURSDAY, NOVEMBER 3

6:30-9:30 P.M. • \$125

COOPER'S HAWK WINERY & RESTAURANT SCOTTSDALE

*7361 E. Frank Lloyd Wright Blvd.
Scottsdale, AZ 85260*

TICKETS
ON SALE

OCT. 1

We're thrilled to welcome back James Beard Award nominee and Food Network veteran Chef Tyler Florence for an exclusive event. Guests can be part of an interactive cooking demonstration by Chef Tyler, enjoy a multicourse dinner with wine pairings, and be invited to a meet and greet with Chef and Cooper's Hawk founder Tim McEnery. We hope you can join us!

Visit chwinery.com/TylerFlorence for more information.

COOPER'S HAWK WINE CLUB TRIP

New Zealand

ON SALE
OCT. 10
9 A.M. CT

Immerse yourself in the country known as the Land of the Long White Cloud, and discover what makes this South Pacific destination so special. This exclusive trip will take you to iconic regions and sites, as well as more out-of-the-way spots. You'll be charmed by the richness of the Maori culture and amazed by the countryside. You'll experience breathtaking landscapes filled with towering mountains and untamed wilderness, as well as find great beauty in the stunning glaciers and dramatic fjords. We will also sample New Zealand's excellent wines and fabulous food. You won't want to miss this!

Visit chwinery.com/NewZealand for more details.





SNEAK PEEK

November's
WINE OF THE MONTH

GRATEFUL

RED BLEND
& WHITE BLEND

FROM OUR HOME TO YOURS,
HERE'S TO BEING GRATEFUL.

With this bottle, we celebrate the joy of connection and peace. When you share a sip with loved ones, you welcome Cooper's Hawk into your home, and for this, we are truly thankful. May this wine spread a sense of appreciation and meaning to all who toast, pour, taste, and enjoy it.



HALLOWEEN

ETCHED
BOTTLES

Now available
at your local
Cooper's Hawk*

\$39.99

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

OCTOBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF

HALLOWEEN WINE PARTY COLLECTION

Etched wine
not included.
Available only
at Cooper's
Hawk Winery
& Restaurants
locations.





MIXOLOGY 101

Cocktails to Make at Home

PUMPKIN SPICE SANGRIA

INGREDIENTS

2 apples, diced
1 bottle Winter Red
¼ cup spiced rum
1 cup ginger beer

DIRECTIONS

Marinate the apples for at least half an hour.
Combine in a pitcher (or pumpkin).
Serve the sangria over ice with a spoonful
of marinated apples and garnish with star anise
and cinnamon sticks!

UPCOMING WINE CLUB DINNERS

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



Día de los Muertos Dinner

OCTOBER • \$69

TICKETS
ON SALE
NOW
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Día de los Muertos ("Day of the Dead") is a holiday honored throughout Latin America — a unique and vibrant celebration of those who have passed, surrounded by sweet sugar skulls, sunny marigolds and, most importantly, happy memories. Join us as we honor Día de los Muertos respectfully and authentically in our restaurants. All guests are invited to bring a photo of a loved one who has passed to add to our altar.

Friendsgiving

NOVEMBER • \$69

TICKETS
ON SALE
OCT. 1
.....

Friendsgiving is an opportunity to enjoy the best parts of Thanksgiving. Join us for fantastic food, games, and celebrating with your chosen (Cooper's Hawk!) family to mark the start of the holiday season. Our culinary team puts a creative twist on classic Thanksgiving dishes, which are designed to be paired with Cooper's Hawk wines and great friends.



Black Tie Masquerade

DECEMBER • \$100

TICKETS
ON SALE
NOV. 1
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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 multi-course, wine-paired dinner and merriment.



Not available at Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk. Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit chwinery.com/events.



TYLER FLORENCE

*We're thrilled to welcome
Tyler Florence to our Visiting Chef Series
at Esquire by Cooper's Hawk!*

Beginning October 6, we're bringing
Chef Tyler's California inspired steakhouse style
to Chicago, one of the best steak cities in the U.S.

His menu features signature dishes from
Miller & Lux, his San Francisco restaurant
using seasonal ingredients, farm-direct produce
and prime dry-aged, grass-fed, impeccably flavored
meats from the best ranches in America.

Visit esquirebych.com to make your reservation
to experience this incredible menu!

58 E. OAK ST., CHICAGO, IL 60611 (GOLD COAST)

@esquirebych





Join us for a **GUSTI!**

Borrowing from the Italian tradition of small wine tastings called gusti di vini, Piccolo Buco offers five rotating Gusti, each featuring four sips of wine to explore that follow a theme.

Gusti are only available in the Gusti Bar, while Il Volo (wine flights) are only available in the dining room. 2- and 3-bottle Wine Club Member receive a complimentary Gusti for two each month.

1818 Oakbrook Center,
Oak Brook, IL 60523

@piccolobuco  

CHOOSE YOUR GUSTI

CH CLASSICO *Cooper's Hawk Classics*

Cooper's Hawk Sparkling Moscato *California NV*
Cooper's Hawk VIO *California NV*
Cooper's Hawk Rosé *Washington*
Cooper's Hawk Super Tuscan *Toscana NV*

GUSTI (1.5 oz) 10.00 IL VOLO (3 oz) 17.99

GUSTI DI BIANCO *Tastes of White*

Cooper's Hawk Prosecco *Veneto NV*
Cooper's Hawk VIO *California NV*
Donnafugata 'Lighea' Zibibbo *Sicilia 2020*
Cooper's Hawk Moscato *California NV*

GUSTI (1.5 oz) 10.00 IL VOLO (3 oz) 17.99

GUSTI DI ROSSO *Tastes of Red*

Cooper's Hawk Barbera *California NV*
Cooper's Hawk Appassimento *Puglia, Italy*
Cooper's Hawk Super Tuscan *Toscana NV*
Villa Matilde 'Rocca dei Leoni' Aglianico *Campania 2017*

GUSTI (1.5 oz) 10.00 IL VOLO (3 oz) 17.99

GUSTI DI CANTINA *Featured Cellar Tastes*

Bertani Soave *Veneto 2016*
Bertani Valpolicella *Veneto 2020*
Bertani Valpolicella Ripasso *Veneto 2016*
Bertani Amarone della Valpolicella DOCG *Veneto 2017*

GUSTI (1.5 oz) 25.00 IL VOLO (3 oz) 39.99

GUSTI DI LUSSO *Tastes of Luxury*

Cooper's Hawk Super Tuscan *Toscana NV*
Col d'Orcia Brunello di Montalcino *Toscana 2017*
Fontanafredda Barolo DOCG *Piemonte 2017*
Bertani Amarone della Valpolicella DOCG *Veneto 2017*

GUSTI (1.5 oz) 40.00 IL VOLO (3 oz) 59.99

GET MORE FROM YOUR MEMBERSHIP

Cooper's Hawk

MOBILE APP

Features include:

- Track points, tastings, rewards, and more
- Tasting notes and interactive videos at your fingertips
- Make and manage reservations and carryout orders
- Access the latest events, trips, and exclusive offers
- Virtual Member Card
- Pay in app
- And more!

Download today by searching "Cooper's Hawk"
in your phone's app store.

