



# COOPER'S HAWK WINE CLUB

SEPTEMBER 2022 | VOLUME 17 | ISSUE 9

## VIO

Viognier, the white wine darling native to France's Northern Rhone Valley, is truly an aromatic stunner that shines in Vio, the newest release from Cooper's Hawk.

### SOMETHING FOR EVERYONE

That's because it's got something for everyone. First of all, Viognier is blessed with a full body that has a lovely textured mouthfeel. Because Vio is aged in oak, this bottle has a satisfying creaminess along with plush orchard fruit character. And did we mention aromatics? The tempting floral and fruit perfume is one of our favorite aspects of this complex wine.

Our Viognier comes from California vineyards, an ideal spot for this variety that loves a place in the sun to develop all that robust fruit character. It's long been a mainstay in France's steep northern Rhone vineyards as well as the Mediterranean coast of the southern French Languedoc region. Over recent decades, Viognier has gained a foothold in plenty of spots in both the New and Old World, and is considered a grape to watch for the eager enthusiasts who enjoy this white wine that seems to satisfy everyone.

### TRY IT AND SEE

To experience all that Vio has to offer, serve it a touch warmer than you would most other white wines. Pour into a wide-mouthed glass for plenty of room to breathe in all of those rich aromas. If you love to swirl, sniff, and savor your wines then you'll find Vio immersive experience unforgettable.

### TASTING PROFILE

LEMON  
TOAST  
PEACH  
NECTARINE  
LILY



### TASTING NOTES BY

**EMILY WINES**

*Master Sommelier*



### BEGINNER

Vio is a new twist on Viognier that is made in a richer, more luscious style. Look for flavors of peach and nectarine layered with the cream and toasted spice flavors that come from barrel aging. The wine is dry and fresh with a long, rich finish. Barrel aged Viognier is the best pairing for rich shell fish like shrimp, crab and lobster.

### INTERMEDIATE

A grape that thrives in warmer regions, Viognier (pronounced VEE-own-yay) is known for softer acidity and a distinctive aroma of lily and stone fruit. The richness of the grape lends itself well to barrel aging, which adds a creamy, custard flavor and texture. The richness of this style appeals to red and white wine alike, especially those who enjoy oaked Chardonnay as well as those who like aromatic grapes. The wine was aged in neutral barrels rather than new, which keep the wine from being too heavily oaked in flavor.

### ADVANCED

The Viognier grape originated in a very small area of the Northern Rhône Valley in France better known for growing Syrah. Viognier is known to be either a half-sibling or a grandparent to the Syrah grape, which has similar love for heat and an expressive, aromatic nature. It is incredible to think that this world-famous variety, now planted in virtually every region around the globe, could only be found on these 35 acres as recently as fifty years ago. In France, wines made from Viognier are remarkable similar to those in the US due to the warm climate in the south.

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



COOPER'S HAWK







## SEASONAL CHEF RECOMMENDATIONS

AVAILABLE IN SEPTEMBER AND 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  
Cabernet Sauvignon

### DINNER

#### ROASTED SQUASH RAVIOLI WITH LOBSTER, SHRIMP & SCALLOPS

*Butternut Squash, Tomato, Tarragon, Parmesan, Lobster Sauce*

RECOMMENDED WINE PAIRING  
September Wine Club Exclusive — Vio

### DESSERT

#### BLACKBERRY APPLE COBBLER PIE

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

RECOMMENDED WINE PAIRING  
Cooper's Hawk Lux Ice Wine



# ENJOY IT WHEREVER YOU CAN

NOW AVAILABLE AS  
A WINE CLUB SWAP OPTION!

*Convert one bottle to pack of 4 cans*



WHAT WE'RE  
TASTING AT



## VARIETY TASTING

Sparkling Moscato

Chardonnay

Vio

Rosé

Merlot

CabZin

Shiraz

Cooper's Hawk Scarletto

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



## SEASONAL TRUFFLE

Chocolate  
Caramel Apple

## SNEAK PEEK

*October's* WINE OF THE MONTH

# GLOBAL CUVÉE

WINE OF THE WORLD

17 VINEYARDS. 4 COUNTRIES.  
1 WINE WORTHY OF 17 YEARS.

*The best Cabernet grapes from around the world  
to celebrate our 17th anniversary*

This year we have crafted a wine as unique and special as you are. In honor of 17 years, Global Cuvée was sourced using "the king of grapes" from 17 premium vineyards, across four countries, and is our toast to you! In celebration of the moments we've shared and the memories we've created, each year represents countless connections and we are honored to walk alongside you on this journey.



\*Lineup varies by Cooper's Hawk brand locations.



## SEPTEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS **RECEIVE 10% OFF**

# COOPER'S HAWK

HOME COLLECTION



Available only at Cooper's Hawk Winery & Restaurant locations



MIXOLOGY 101

*Cocktails to Make at Home*

## FALLING LEAVES

### INGREDIENTS

4 oz. Riesling  
2 oz. St. George Spirits  
Spiced Pear Brandy  
1 oz Cointreau  
3 dashes Angostura bitters  
Star anise pod  
Superfine sugar  
mixed with cinnamon

### DIRECTIONS

This cocktail calls for a very specific spirit but any substitution is just not the same. That being said, Pear Vodka (with the addition of simple syrup) or other pear flavored liqueurs can work in a pinch. Shake all liquid ingredients with ice and strain into a coup or martini glass rimmed with cinnamon and sugar. Drop a star anise pod in the center as a garnish.

## UPCOMING WINE CLUB DINNERS

Visit [chwinery.com/events](http://chwinery.com/events) for your location's date(s).



## East Coast Seafood Fest

SEPTEMBER • \$69

TICKETS  
ON SALE  
NOW

From lobster and clams to chowder and steamers, it's the season for Seafood Festivals across the East Coast! This New England tradition is the crowning masterpiece of seafood celebrations. These festivals are a classic social gathering during which all kinds of seafood are cooked and honored — and those who join enjoy a full lineup of seafood delicacies.

## Día de los Muertos Dinner

OCTOBER • \$69

TICKETS  
ON SALE  
SEPT. 1

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, marking the start of the holiday season. Our culinary team put a creative twist on classic Thanksgiving dishes, designed to be paired with Cooper's Hawk wines and great friends.

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](http://chwinery.com/events).





## CARLA HALL

Chef Carla Hall's Visiting Chef Menu honors her southern roots. Her bold flavors and heartwarming soul food style dishes were inspired by her favorite childhood recipes and life experiences.

Enjoy Chef Carla's food until September 29!

Visit [esquirebych.com](http://esquirebych.com)  
to make your reservation today.

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

@esquirebych  

### WHAT WE'RE TASTING THIS MONTH

#### DUET TASTING

Discover the subtle differences between two similar wines in a side-by-side tasting.

#### DUET 1

*Cooper's Hawk*  
BELO VINO

*Kobal Family*  
PINOT GRIGIO ROSÉ

#### DUET 2

*Cooper's Hawk*  
VIO

*Triennes*  
VIOGNIER  
"SAINTE FLEUR"

#### DUET 3

*Cooper's Hawk*  
APPASSIMENTO

*David Sterza*  
AMARONE DELLA  
VALPOLICELLA CLASSICO

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

\*Lineup varies by Cooper's Hawk brand locations.







## A New Perspective on PIZZA

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Collaborating with Chef Luca Issa, we are celebrating this unique style of Neapolitan pizza. Our pizza features a tall, crown-like crust, meticulously made by hand, that is crisp on the outside and soft and airy on the inside. The extraordinary look and crave-able taste are the result of high-quality ingredients including imported Italian flour, and Extra Virgin Olive Oil (EVOO).

We hope you stop in to eat soon!

1818 Oakbrook Center, Oak Brook, IL 60523

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@piccolobuco



### *Don't Forget –* Members Have Benefits at Piccolo Buco!

At Piccolo Buco by Cooper's Hawk, Wine Club Members enjoy the same Member benefits available at Cooper's Hawk locations.

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#### BENEFITS INCLUDE:

Access to Wine of the Month  
and swap options

Complimentary wine tasting  
(2- and 3-bottle Members)\*

Retail Wine Discounts

Earn Points on Purchases

Use Dining Rewards

And more!

\*Complimentary Tasting for 2- and 3-bottle Members  
will be in the form of a Gusti.



#### WHAT WE'RE TASTING THIS MONTH

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#### **Cooper's Hawk Classico Gusti**

Sparkling Moscato

Vio

Rosé

Super Tuscan

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

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