



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 Scarlett

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



SEASONAL TRUFFLE

Chocolate
Caramel Apple

SNEAK PEEK

October's WINE OF THE MONTH

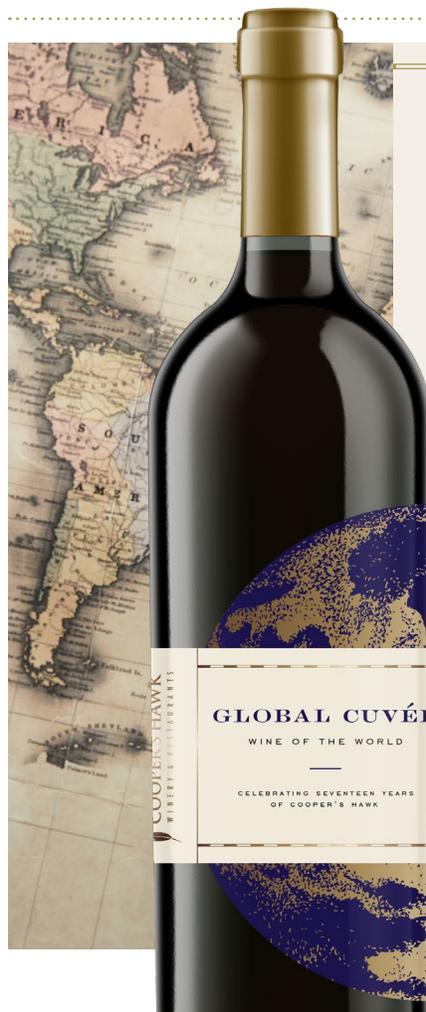
GLOBAL CUVÉE

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 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.



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 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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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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