



COOPER'S HAWK WINE CLUB

APRIL 2023 | VOLUME 18 | ISSUE 4



APRIL WINE CLUB EXCLUSIVE

GOLD RUSH

STRIKE GOLD WITH ONE SIP

A wine that honors the rich heritage of California

Adventurers from all different countries and cultures flocked to California during the 1848 gold rush, seeking fame, fortune, and a new fate. For most, the gold vanished, but these bold newcomers uncovered a different gem: an unquenchable thirst for wine. Using the vast agricultural know-how of their native lands, these tenacious settlers expanded wine plantings in the Golden State and put down roots for sustained wine culture. This bottle pays homage those courageous explorers – the true gold of the era.

BEGINNER

Gold Rush is an inky, opulent blend with robust flavors of blueberry jam, black cherry, and black plum. Aromatic, spicy notes of violet and pepper are matched with a long finish of sweet baking spices. This is the ideal wine for a smokey, grilled steak or burger! The label reflects the history of California's Gold Rush.

INTERMEDIATE

This complex blend represents the richness of California wine country. The bounty of varietals available for blending allows for unique and diverse blends! 36% of this blend comes from the Dunnigan Hills, with the remainder coming from Lodi. Both regions are reflections of the Gold Rush history in California. The complete blend is:

- 28% Merlot
- 28% Malbec
- 24% Petite Sirah
- 8% Petit Verdot
- 5% Zinfandel
- 4% Teroldego
- 3% Cabernet Sauvignon

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

The California Gold Rush (1848-55) drew approximately 300,000 people from around the world to California. While most were American, thousands were from Latin America, Europe, Australia, and China. Agriculture expanded to meet the needs of these new settlers. One of the early agricultural ventures to take hold in Gold Country was grapes for wine, as people from small villages in the hills near Genova, Italy, were among the first to settle permanently in the Sierra Nevada foothills. Their viticultural know-how was the brightest gold to come out of the Gold Rush!



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of April. Prices will increase to \$27.99 per bottle of Gold Rush on May 1. Pre-charged April pickup bottle prices will not change.

COOPER'S HAWK



2023 WINE CLUB MEMBER EXCLUSIVE

Last Chance to Reserve Your

LIMITED RELEASE

BARREL RESERVE

750ML

29.99

Reg. 39.99

MAGNUM

SOLD
OUT

59.99

Reg. 79.99

Members will be notified when bottles are ready for pickup!

Log in to your account to reserve your bottle today.
member.chwinery.com/barrelreserve

FROM OUR LIBRARY: CHILEAN CABERNET MAGNUM

In a rare opportunity, exclusive to Members, we have limited quantity of the Chilean Cabernet magnum remaining in our library of treasured wine, and we want to share this with you!

Starting on March 28, you will have the opportunity to swap ONE of your available April bottles for a Chilean Cabernet with double the wine.

2- and 3-Bottle Members: Get 1 Magnum and choose Gold Rush for your other bottles.

1-Bottle Members: Upgrade to 2-Bottle to enjoy both!



Don't miss out on enjoying more as a Member and pick up your magnum today before they are gone!



MIXOLOGY 101

Cocktails to Make at Home

PALOMA PUNCH

INGREDIENTS

- 8 oz Tequila
- 3 oz Triple Sec
- 16 oz Ruby Grapefruit juice
- 1 bottle White Sangria
- 1 grapefruit, sliced thin
- Grapefruit Soda

DIRECTIONS

Combine the first four ingredients in a punch bowl and add grapefruit slices floating on the top. Finish with Grapefruit Soda or Sprite and serve!





COOPER'S HAWK

WINE CLUB TRIPS

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 you this year!



ON SALE
NOW



ON SALE
NOW

DISCOVER ITALY'S AMALFI COAST

AUGUST 14 - 23, 2023

Join Melanie Romniak, Senior Director of Marketing and one of our favorite Cooper's Hawk veterans, as she hosts this unforgettable Amalfi Coast adventure. This tour invites you to sample regional wines and delicious local cuisine and see iconic sites and charming towns. Between Rome and Salerno, you'll explore the villages of Sorrento, Positano, and Amalfi. Cruise to the beautiful isle of Capri and discover the history of fascinating Pompeii.

Visit chwinery.com/Amalfi to reserve your spot today!

PORTUGAL, A PASSION FOR WINE

SEPTEMBER 6 - 15, 2023

Join your hosts, Social & Digital Media Manager Rae Ritrovato & Director of Member & Guest Services Hassahn Liggins, for a tour of Portugal that features an excellent collection of old-world cities, castles, and wines. Explore Lisbon and its historic buildings full of vibrant, modern energy. Wind through the Douro Valley, and its sprawling vineyards, breathtaking landscapes, and quaint villages. And discover the charm of Porto, with its narrow alleys and neighborhoods that are characterized by a diverse mix of homes and buildings.

Visit chwinery.com/Portugal to reserve your spot today!



ON SALE
APRIL 5TH

THE BEST OF GERMANY: WINE, CULTURE & OKTOBERFEST

SEPTEMBER 23 - OCTOBER 2, 2023

Join Chief Strategy Officer, Tom Koenigsberg and host extraordinaire Kris Koenigsberg who will travel with you and make sure the spirit of the Romantic Road and Oktoberfest deliver you a trip you'll not forget. Visit Rothenburg, a town that doesn't appear to have changed since the Middle Ages. In the German Alps, you'll see the magnificent Neuschwanstein castle rise in majestic splendor. Continue to the stunning scenery of Salzburg where the hills are alive with the Sound of Music. Finish your tour in Munich, one of Germany's most visually striking and culturally impressive cities. This capital city of Bavaria hosts some of the most famous Oktoberfest celebrations that you will join in.

Visit chwinery.com/Germany for more information.



ON SALE
NOW

WONDERS & WINES OF SOUTH AFRICA & VICTORIA FALLS

OCTOBER 20-31, 2023

Indulge your inner explorer on this tour of Southern Africa with Chef Matt McMillin and his wife, Susan. We'll begin in cosmopolitan Cape Town with outstanding South African wines and local cuisine, then move along the Cape Peninsula down to the Cape of Good Hope. We'll enjoy the sprawling Stellenbosch and Franschoek winelands before game drives at Kapama Private Game Reserve, where we'll search for the "Big Five." In Zimbabwe, we'll hike along the stunning Victoria Falls, enjoy a sunset cruise on the Zambezi River, and visit an elephant orphanage.

Visit chwinery.com/SouthAfrica to reserve your spot today!

MOTHER'S DAY ETCHED

Special Gifts for Mom

GIVE THE GIFT OF WINE THIS MOTHER'S DAY!

Our specially crafted Red Blend and rosé are the perfect way to celebrate the moms and mother figures in your life.

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

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



MONTHLY WINE CLUB DINNERS

The tables are set. The kitchen is ready. Good times are waiting. All we need is you.

The Cooper's Hawk Wine Club was created to celebrate community and to toast to our shared love of good food, good wine, and good company.

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



ON SALE NOW

A Gold Rush Gathering

APRIL • \$69

Stake your claim to an adventurous evening that pays homage to the Gold Rush era and the settlers who put California wine country on the map. Join us in your cowboy hat and boots, and step back in time - into the rustic ambiance of a California mining town, complete with whiskey cocktails, beer and wine pairings, and a hearty steak dinner. Don't miss your chance to strike gold with this memorable event.

FLORAL COLLECTION



WINE CLUB MEMBERS RECEIVE 10% OFF

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



TICKETS ON SALE APRIL 1

Run for the Rosés

MAY • \$69

The Kentucky Derby horse races are a celebration of long-standing, festive traditions. Two weeks in May are filled with fashion, food, and a unique combination of high-class traditions and down-home comforts - like sipping mint juleps and, of course, wine. Don colorful hats, fascinators, and fedoras, and join us for the ultimate celebration of the Run for the Rosés!



TICKETS ON SALE MAY 1

A Toast to the Amalfi Coast

JUNE • \$69

Come join us for a night of flavor-filled dishes inspired by the Amalfi Coast. We'll be serving up a menu created by Chef Matt McMillin: The three-course meal with wine pairings will transport you right to Italy.

*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.

FRIENDS OF COOPER'S HAWK PRESENTS

A WINE-RELEASE CELEBRATION WITH

Cookbook Author & TV Personality

KATIE LEE BIEGEL



TUESDAY, MAY 2

6:00 – 10:00 PM

ARMATURE WORKS

1910 N OLA AVE TAMPA, FL 33602

The best-selling author and star of Food Network's "The Kitchen" has collaborated with Cooper's Hawk to create a crisp, dry, and refreshing Rosé just in time for summer. Join us for an exclusive evening celebrating Katie's first wine, a multicourse dinner with wine pairings, cooking demo, and a photo moment with Katie!

Visit chwinery.com/KatieLee for more information.



SNEAK PEEK

May
WINE OF THE MONTH

ROSÉ

A Collaboration with
KATIE LEE BIEGEL

From The Hamptons and New York City to Italy and beyond, Katie Lee's travels inspire her simple culinary style. The best-selling author and Food Network star collaborated with Cooper's Hawk to create this crisp, dry, and refreshing Rosé that complements her love of summer. Open a bottle to pair with a delicious meal or to celebrate summer's magical moments.





WHAT WE'RE TASTING AT



VARIETY TASTING

Prosecco

DUET #1

Pinot Gris
Riesling

Chardonnay

DUET #2

Gold Rush
Malbec

Tempranillo

Cooper's Hawk Lux
Ice Wine

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



SEASONAL TRUFFLE

Piña Colada



APRIL CHEF RECOMMENDATIONS

APPETIZER

CRISPY PHYLLO SHRIMP

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

RECOMMENDED WINE PAIRING
Pinot Gris

"The star of the show are the jumbo shrimp that are wrapped in a shredded phyllo dough called Kataifi (kaa-taa-ee-fee) and fried to a crisp golden brown. They're served alongside our craveable Piri Piri Aioli, which keeps you coming back for more. Piri Piri is a classic Portuguese sauce usually consisting of Piri Piri chile peppers, garlic, lemon, vinegar, and oil. The grilled lemon alongside is a great blast of smoky acidity to drizzle over the shrimp, as well."

LUNCH

PRIME CARNE ASADA TACOS & TORTILLA SOUP

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

RECOMMENDED WINE PAIRING
March Wine Club Exclusive - South African Red Blend

"These tacos are packed with flavor and freshness. We marinate our prime skirt steak in chimichurri, grill it, and top it with lime-pickled vegetables, avocado, ancho cream, and pico de gallo. The tacos are great with a squeeze of lime and are served with our tomatillo salsa and a cup of tortilla soup."

DINNER

BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGÙ

Cremini Mushrooms, Oven-Roasted Tomatoes, Stracciatella, Lemon Herb Breadcrumbs, Extra Virgin Olive Oil, Parmesan Cheese

RECOMMENDED WINE PAIRING
April Wine Club Exclusive - Gold Rush

"Simple and rich burrata ravioli are simmered in a ragù of braised short rib, San Marzano tomatoes, white wine, and a touch of cream. This dish gets an artful dollop of stracciatella cheese, extra virgin olive oil, crisp lemon crumbs, and a dusting of freshly grated Parmesan cheese."

DESSERT

GINGER-SPICED CARROT CAKE

Fresh Strawberries, Vanilla Sauce

RECOMMENDED WINE PAIRING
Cooper's Hawk Scarletto

"If you love carrot cake, you will go crazy for this Cooper's Hawk version. Layers of moist carrot cake are blended with pineapple, coconut, fresh ginger, vanilla bean, and cinnamon, and set between decadently smooth cream cheese frosting. We finish the top with fresh strawberries to balance the sweetness."



Chef Matt McMillin

*Lineup varies by Cooper's Hawk brand locations.

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



BROOKE WILLIAMSON

Celebrity Chef Brooke Williamson Brings Her California-Style Menu to Esquire as Part of Our Visiting Chef Series.

Visit us at Esquire to experience Chef Brooke Williamson's exclusive menu, featuring dishes like Fried Claw Pops, Salted Cod and Clam Chowder, and Molasses and Mustard Seed Glazed Duroc Pork Shank.

This menu is one not to miss!



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

@esquirebych



You Asked, We Heard!

RESERVATIONS AVAILABLE AT PICCOLO BUCO

To best accommodate our Members and Guests, we're now taking reservations on our website! Head to piccolobuco.com to start planning your next visit.

1818 Oakbrook Center
Oak Brook, IL 60523

@piccolobuco



piccolobuco.com

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUCO

CARRYOUT NOW AVAILABLE AT ESQUIRE AND PICCOLO BUCO BY COOPER'S HAWK!

We are excited to announce the launch of our Esquire and Piccolo Buco online ordering sites! Order your favorite menu items and add your Wine of the Month or additional bottles to your carryout order. Plus, Wine Club Members earn points and receive 10% off carryout orders.

visit piccolobuco.com or esquirebych.com to place your orders!