



ANNOUNCING  
*A Reason  
to Reconnect!*



Cooper's Hawk has seen up close all the astonishing ways food and wine bring people together. But nonetheless, people of all walks of life face the challenge of staying connected with loved ones amid busy schedules and the swirl of the everyday.

Growing up, my Aunt Maggie was a beacon of hard work and compassion. She was one of my first and most insightful windows into the hospitality business from the time that I was about 11 until my early 20s. But we slowly drifted from the forefront of each other's lives, for reasons neither of us could explain.

Recently, a wave of nostalgia washed over my cousin and me as we were reminiscing about old times with my aunt. We decided to book a trip to Arizona to visit Aunt Maggie. Exchanging memories, laughs, and tears too, we caught up like we hadn't missed a day.

I want everyone in the Cooper's Hawk atmosphere to feel the rewarding and restorative closeness I felt that day with my family. That's why I'm inviting all Members to come to the restaurant with someone they haven't seen in a while, and each share a complimentary glass of sparkling wine, on us.

At Cooper's Hawk, we want to be the spark that sets reconnections in motion all around us. We want to reignite love, family, and friendships that outlast time constraints. That's our reward.

*Cheers,*

**TIM McENERY**

Founder & CEO, Cooper's Hawk

*during*

**APRIL 2 – APRIL 22**

Founder and CEO Tim McEnery would like to invite you to reconnect with someone important in your life and each share a complimentary glass of sparkling wine\* to relive fond memories and create new ones!

FROM LEFT TO RIGHT:

Aunt Maggie, Tim McEnery, Billy

WATCH TIM  
TELL HIS STORY  
[CHWINERY.COM/RECONNECT](http://CHWINERY.COM/RECONNECT)



\*Active Members as of April 2, 2024 will have two glasses of complimentary glasses of sparkling wine loaded onto their account on April 2 available for redemption in the dining room until April 22. Check your email for full offer terms & conditions.

APRIL WINE CLUB EXCLUSIVE

# BONARDA MALBEC

*Two Argentinian Grapes. One Hypnotic Blend.*

Born in the breathtaking landscapes of Mendoza, this wine embodies the essence of the region's terroir, where the Andes Mountains overlook sun-drenched vineyards. The robust character of Bonarda merges elegantly with the velvety charm of Malbec, creating a symphony of flavors that showcases the rich heritage of Argentinian winemaking. From ancient origins to vibrant vineyards, Bonarda Malbec tells a timeless tale of passion, tradition, and vinous perfection.



TASTING NOTES BY  
**EMILY WINES**

*Master Sommelier*

## BEGINNER

This wine is a blend of two grapes that are famous in Argentina: Bonarda and Malbec. The result is a juicy and rich wine that is loaded with flavors of black plum, cherry, and raspberry jam, with earthier undertones of sweet pipe tobacco and coffee. The wine is chewy and mouth-filling with a long, juicy finish. It is the ultimate wine to pair with another Argentinian classic: churrasco grilled steak with chimichurri sauce!

## INTERMEDIATE

This blend is 66% Bonarda and 34% Malbec. Bonarda can be lighter bodied and fruity, full of plump cherry and plum flavors. Lighter tannins and moderate acidity make it a nice contrast to the powerful, dark berry flavors and deep structure of Malbec. Bonarda is also more rustic, providing secondary notes of leather, spice, and game to the blend, as well as some extra floral complexity.

## ADVANCED

Both grape varieties play a relatively modest role in their respective countries of origin. Malbec originates from the Southwest region of France, specifically in Cahors, where it produces a robust, dark, and rustic wine. Interestingly, Malbec is considered a Bordeaux variety, yet there has been virtually no Malbec cultivation in Bordeaux since the 1950s. However, the grape found its true potential in Argentina, thriving in the consistently sunny and warm conditions. The high-altitude vineyards of Mendoza further enhance the grape's character, contributing to the concentrated and opulent flavors that have made Malbec famous in the country.

On the other hand, Bonarda is a subtle red grape that has often lingered in the shadows of Malbec's prominence. Known as Douce Noir in France and Charbono in California, it originates from the far eastern side of France in the region of Savoy. Despite its subtle profile, Bonarda is the second most-planted grape in Argentina, quietly asserting its significance in the country's viticultural landscape.



Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of April. Prices will increase to \$28.99 per bottle of Bonarda Malbec on May 1. Pre-charged April pickup bottle prices will not change.



**PICCOLO BUGO**

# REASONS to VISIT

**MARCH 26**

## **PICK UP YOUR EXCLUSIVE WINES**

Bonarda Malbec & Mango Dragonfruit Spritzzy Sangria are now available

**MARCH 31**

## **EASTER**

Let us do the work for your holiday!

**APRIL 2-22**

## **RECONNECT SPARKLING TOAST**

Reconnect with a loved one over a glass of sparkling wine on us

**APRIL 10**

## **SIBLINGS DAY**

Treat your sibling(s) to lunch

**APRIL 15**

## **HONEYSUCKLE MELON SPRITZ RELEASE**

Our newest Seasonal Curation is available for Members

**APRIL 17**

## **MALBEC DAY**

Purchase a glass or bottle to celebrate

## **APRIL EXCLUSIVE TASTING LINE UP**

2- and 3-bottle Members can use their complimentary tasting for two

## **SEASONAL CHEF RECOMMENDATIONS**

Make your reservation to enjoy before they end on April 29

## **MOTHER'S DAY GIFTING**

It's never too early to get ahead of the special day

# Monthly Wine Club Dinners

Cooper's Hawk is your place to celebrate and toast to our shared love of good food, good wine, and good company. Gather with us each month to enjoy a multicourse pairing dinner, specially crafted and centered around exciting themes!

Visit [chwinery.com/Events](http://chwinery.com/Events) for your location's date(s), view the event menu, and make your reservations.

Available only at Cooper's Hawk Winery & Restaurants locations. Events are group seating. Wine Club guests must be 21+.



ON SALE  
NOW

## Journey to Buenos Aires

APRIL • \$79

Step into the heart of Buenos Aires as we toast to a culinary celebration infused with the vibrant flavors of Argentina. We'll welcome you with a resounding "Salud!" along with wines and cocktails of the region, with the spotlight on Bonarda Malbec, our wine of the month. Anticipate an extraordinary night as each course — thoughtfully paired with wines that heighten the dining experience — reveals the richness of Argentina's culinary tapestry. Secure your seat for a night that promises an unforgettable fusion of flavor, flair, and the spirit of Buenos Aires, where every sip and bite is a journey into the soul of Argentina.

## An Evening in Provence

MAY • \$79

Pull up a seat for a slice of Provence as we enter an elaborate collage of frolic, fun, and frivolity. Our impossibly delicate Wine of the Month, Côtes du Rhône, hits all the right fragrant notes for springtime. Indeed, it's time to ready your palate for a slate of French countryside staples adorned with butter and cream, and a sea of freshness and decadence in between. Together, we'll bid the cold adieu and take a stroll through the South of France in full bloom.

ON SALE  
APRIL 1



ON SALE  
MAY 1

## Paris in June

JUNE • \$79

Bonjour! Prepare to be whisked away to the heart of Paris through an evening of chic flavors and alluring French wine. From the first sip to the last bite, you'll experience the epitome of Parisian style and flavor as you embark on a journey through the city's culinary treasures. Join us for an unforgettable soirée—a celebration that brings the magic of Paris to life.



COOPER'S HAWK

# WINE CLUB TRIPS

*Our expert team has meticulously crafted a symphony of flavors and cultures that whisks you to the heart of the most revered food and wine regions. These journeys are tailor-made, catering to the most discerning of travelers.*

## SPAIN

AUGUST 19-SEPTEMBER 2

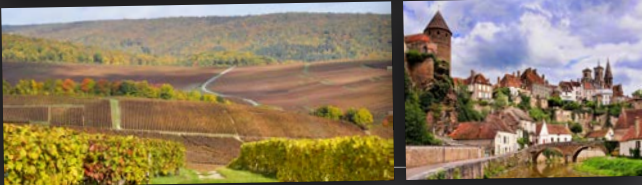
Join Kat Szeszak, General Manager at our Naperville location and one of our favorite Cooper's Hawk Veterans, for one last summer getaway during a wine lover's odyssey through the diverse and enchanting landscapes of Northern Spain. On this journey, we will travel through the picturesque vineyards of Rioja, sip Spanish Tempranillo, be awed and inspired by avant-garde art, indulge in fabulous gastronomy, and so much more. As each region offers a unique wine narrative, this trip promises to be a sensory celebration, blending history, culture, and the finest wines Northern Spain has to offer. Let the cork pop and the journey begin!



## ROUTE DU VIN: PARIS, CHAMPAGNE & BURGUNDY

SEPTEMBER 17-26

This fall, Cooper's Hawk Master Sommelier Emily Wines will host a personalized new tour through some of the very best regions of France, including Paris, Champagne, and Burgundy. We invite you to join us on this immersion in rich history, culture, and the flavors and aromas of fabulous wines and cuisines. As you embark on this enchanting journey, you'll discover the secrets behind the artistry of sparkling wine, explore charming towns with cobblestone streets, and indulge in the culinary delights that pair perfectly with these vintages.



## NORMANDY BEACHES, D-DAY POINTS OF INTEREST & THE BEAUTIFUL LOIRE VALLEY

OCTOBER 2-11

Come for the magic and wonder of Paris but stay for the charm of the French countryside and historic seaside. Join Cooper's Hawk hosts Tom Koenigsberg — Chief Strategy Officer for Cooper's Hawk — and his wife, Kris Koenigsberg, Cooper's Hawk Brand Ambassador and resident Francophile, as we travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, and châteaux and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique Wine Club tour will provide a moving journey through World War II history, iconic sites, fairy tale vistas, and experiences you'll never forget.



Visit [chwinery.com/Wine-Club/Wine-Trips](http://chwinery.com/Wine-Club/Wine-Trips) for details on these trips as well as sneak peeks into more 2024 Wine Club trips.

WINE CLUB MEMBER EXCLUSIVE

*Last Chance to Reserve*  
**YOUR LIMITED RELEASE  
BARREL RESERVE**

750 ML

**29.99**

Reg. 39.99

MAGNUM

**59.99**  
SOLD OUT

Reg. 79.99

*Members will be notified when  
bottles are ready for pickup!*



Log in to your account to reserve your bottle today at  
[member.chwinery.com/BarrelReserve](http://member.chwinery.com/BarrelReserve)



MIXOLOGY 101

*Cocktails to Make at Home*

*Elderflower  
Rosé Spritz*

INGREDIENTS

- 1.5 oz Elderflower Liqueur
- 6 mint leaves
- 1 lime wedge
- 4 oz Bubbly Rosé
- 2 oz club soda

DIRECTIONS

Combine all ingredients in a large wine glass over ice and stir. Garnish with a sprig of fresh mint and enjoy this light, low alcohol refresher!



Sneak Peak  
**Seasonal  
Curations**

We are thrilled to announce our second wine in the **Seasonal Curations** program:

**HONEYSUCKLE  
MELON** *spritz*

AVAILABLE  
BEGINNING

APRIL 15



# Make Summer Magnifique

YOUR SNEAK PEEK INTO SUMMER IN FRANCE

*May*  
WINE CLUB EXCLUSIVE

## CÔTES *du* RHÔNE B L A N C

*A dry wine that is soft and creamy with flavors of Meyer lemon, yellow apple, white peach, beeswax, and white flowers. It is ideal when paired with traditional French Brasserie foods like Salad Lyonnaise and Dover Sole Meunier.*



*June*  
WINE CLUB EXCLUSIVE

## CÔTES *du* RHÔNE R O U G E

*A juicy wine with flavors of ripe red cherry and black plum complimented by notes of black pepper, lavender, and sage. It will work well with French bistro classics like lamb sausage, it is equally at home with herb-grilled chicken from your backyard bbq.*

## *Celebrate Easter with us!*

*Make your reservation at Cooper's Hawk or Piccolo Buco today to experience a delicious meal with your loved ones this Easter — Sunday, March 31.*

Reservations can be made by calling your local restaurant or online at [chwinery.com](http://chwinery.com) and [piccolobucco.com](http://piccolobucco.com)



# Mother's Day

## *Her Way* AT COOPER'S HAWK

It comes from the heart if it comes from Cooper's Hawk this Mother's Day — May 12. Whether it's a decadent meal alongside equally lush conversation, a festive gift card, or a Mother's Day memento from our retail collection, dedicate the day to the moms and devoted mother figures who make every difference in our lives.



### APRIL PRODUCT OF THE MONTH



## EMBOSSSED BOTTLES

### *The Gift of Wine*

Enjoy our new, one-of-a-kind, limited-time bottles with special sentiments to the mom in your life.

## Gift Cards & Gift Memberships

The Gift of Experience with Gift Cards and Gift Wine Club Memberships (plus, earn you points).

E-gift cards are now available at [chwinery.com](http://chwinery.com).



WHAT WE'RE  
TASTING AT



VARIETY TASTING\*

Pear Seltzer  
Premium Wine-Based Seltzer

Artist's White Blend

DUET #1

Unoaked Chardonnay

Chardonnay

DUET #2

Bonarda Malbec

Malbec

Tempranillo

Vin Chocolat Noir

BENEFIT REMINDER

2- and 3-bottle Members, don't miss out on your monthly complimentary tasting for two.



\*We offer multiple tastings each month across all our locations. Lineup varies by Cooper's Hawk brand locations.



# Friends of Cooper's Hawk

— featuring —

## Rocco DiSpirito

WEDNESDAY, JUNE 5, 2024  
TRUSS EVENT VENUE  
2061 W 25TH ST  
CLEVELAND, OH 44113

Tickets on Sale  
BEGINNING  
APRIL 3

We are thrilled to welcome Italian-American celebrity chef and television personality **Rocco DiSpirito** to host our next edition of Friends of Cooper's Hawk. Rocco is the author of 14 cookbooks, two of which appeared on the New York Times #1 Bestseller list. He is also a proud recipient of a James Beard Award.

DiSpirito joins us in Cleveland on the heels of his newly released cookbook, **Everyday Delicious**. The evening will include a delicious multi-course dinner created by Chef Rocco, wine pairings, a cooking demo, and a photo meet and greet.

Guests will bring some of Rocco's favorite recipes home with their very own signed copy of **Everyday Delicious**.



## Your Private Event.

*Our Premier Food & Wine.*

We invite you to share life's special moments—with family, friends, and coworkers—at Cooper's Hawk. Our private event spaces are each designed to welcome Guests with the warmth and elegance of the wine world.

Visit [chwinery.com](http://chwinery.com) to learn how you can plan your party and earn points with us today!





**MEMBERS  
EARN POINTS**

# Seasonal Chef Recommendations

Available through April 29

*Our seasonal Chef Recommendation program provides access to specially crafted dishes by our Culinary Team, showcasing delicious new flavors while also offering specialty pairings with our exclusive wines. As a benefit, Members can use a bottle on their account while dining in!*

## DINNER

### Smoked Chili Roasted Salmon

Grilled Broccolini, Crispy Fingerlings, Roasted Red Pepper Chimichurri, Lemon Butter

## WINE PAIRING

Cooper's Hawk Lux Pinot Noir



## APPETIZER

### Carne Asada Flatbread

Sliced Prime Skirt Steak, Pesto, Mozzarella, Roasted Chile Sauce, Red Onion, Cilantro

*Paired with our March Wine Club Exclusive, Terra del Vulcano*

## LUNCH

### Prime Carne Asada Tacos & Tortilla Soup

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

*Paired with Cab Zin*



## DESSERT

### Ginger Spiced Carrot Cake

Fresh Strawberries, Vanilla Sauce

*Paired with Sparkling Moscato*