



# COOPER'S HAWK WINE CLUB

AUGUST 2022 | VOLUME 17 | ISSUE 8

## BELO *Vino*

Slovenia is a winemaking leader in Central Europe, with a history dating back well before the Romans introduced wine to places like France and Germany. Situated between the Alps and the Adriatic Sea, it's a green haven where terraced vineyards intersperse with native land and olive groves. This wine is a taste of terroir, tradition, and culture — a rare opportunity to experience Slovenia in your own home.

### Emily Wines

*Master Sommelier*

#### BEGINNER

Belo Vino simply means "white wine" in Slovenian, but this wine is far from simple. Slovenia is known primarily for producing white wine, and this blend was created in collaboration with Ptujška Klet (*pt-oo-ska klet*), a storied winery that has been producing since 1239. Belo Vino is fresh and dry, with fruity notes of citrus, green apple, peach, and nectarine. Bright acidity keeps it mouthwatering as it lingers with a slightly floral finish. Enjoy this wine with shellfish and fresh fish, especially when served with accompaniments like fruit salsa!

#### INTERMEDIATE

The grapes for this wine come from the Haloze (*hah-low-zha*) hillside, which is farmed by families from the town of Ptuj (*pt-oo-ee*). It is a blend of 30% Welschriesling, 15% Sauvignon Blanc, 15% Yellow Muscat, 10% Riesling, 10% Furmint, and 5% each of Chardonnay, Pinot Blanc, Grüner Silvaner, and Müller-Thurgau. The results are a beautiful contrast of flavors from varieties that are all largely known for having bright acidity and a clean, fresh taste. With vineyards first planted before the Romans, this winery manages to be the perfect combination of ancient tradition and modern technology.

#### ADVANCED

Amphorae vessels dating back to the 15th century B.C. show that wine has been grown on the steep slopes of Stajerska, Slovenia, for centuries. The Slavs who settled here in the sixth century were not big wine drinkers, but, 200 years later, the conquering Franks brought wine back into vogue. The original city of Ptuj and Ptujška Klet (which translates literally to "Ptuj Winery") were owned by Salzburg bishops. There has been constant winemaking in the Ptuj town center since 1239; almost every house had a basement for wine aging. Today an archive of famous wines dating back to 1917 is hidden deep below the ground in one of the Ptuj Winery cellars. Under communism, the wines were made under government-controlled co-ops, but with independence, Slovenian wineries have brought in much innovation and experimentation to make world-class wines.



#### SLOVENIAN FUN FACTS

Slovenia has nearly **30,000**km of rivers and streams.

Slovenia is one of the world's most environmentally conscious nations.

Slovenians are the **6th** biggest consumers of wine per capita in the world.

There are **90,000** beekeepers in Slovenia.

Slovenia has more than **28,000** winegrowers and microwineries.

In Slovenia, there is one acre of vineyards and one winegrower or microwinery for every **50** people.



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





## SEASONAL CHEF RECOMMENDATIONS

AVAILABLE THROUGH AUGUST 31\*

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

### APPETIZER

#### SHAVED BBQ BRISKET FLATBREAD

Bourbon BBQ Glaze, Pesto, MontAmore Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch

RECOMMENDED WINE PAIRING  
CabZin

### DINNER

#### 12-oz GRILLED RIB-EYE

Roasted Asparagus, Crispy Potatoes, Confit Tomato, Aged Balsamic

RECOMMENDED WINE PAIRING  
Cooper's Hawk Lux Meritage

### LUNCH

#### SMOKED BBQ BRISKET SANDWICH

Aged Cheddar, Crispy Onions, Bread & Butter Pickles, Summer Slaw, Cilantro Ranch

RECOMMENDED WINE PAIRING  
July Wine Club Exclusive — Appassimento

### DESSERT

#### SUMMER BERRY SHORTCAKE

Peaches, White Chocolate Crème Fraîche Mousse, St-Germain Peach Glaze

RECOMMENDED WINE PAIRING  
Sparkling Moscato



*Enjoy your wine of the month when you dine with us!*

As part of your Member benefits, your bottle of wine can be used in our dining room during your meal.



AUGUST PRODUCT OF THE MONTH

WINE CLUB MEMBERS **RECEIVE 10% OFF**

# TRIX GLASSWARE COLLECTION



Available only at Cooper's Hawk Winery & Restaurant locations

## SNEAK PEEK

September's WINE OF THE MONTH

# VIO

### BARREL-AGED VIOGNIER

Viognier, the white wine darling native to France's Northern Rhone Valley, is truly an aromatic stunner. Ripe orchard fruit notes are set alive with a white floral perfume that diffuses from the glass. Sourced from California vineyards, Vio has been aged in barrel to add an amplified layer of creaminess that will satisfy hearty food pairings, including grilled red meat. A white wine for all, including red wine lovers!



## WHAT WE'RE TASTING AT



Bubbly Rosé

Cooper's Hawk White

Belo Vino

*Wine Club Exclusive*

Cooper's Hawk Lux  
Chardonnay

Pinot Noir

Old Vine Zin

Cabernet Sauvignon

Rhubarb

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



## SEASONAL TRUFFLE

### Summer Strawberry

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



ENJOY IT WHEREVER  
YOU CAN



PREMIUM WINE THAT DOESN'T  
BREAK THE RULES. IN A CAN.



(1) 4-PACK = 1  $\frac{1}{4}$  BOTTLE

#### CREATING COMMUNITY

Join us at our two new Cooper's Hawk locations ...

## LEE'S SUMMIT, MO

540 NW CHIPMAN RD., LEE'S SUMMIT, MO 64086

OPENING AUGUST 1!

## KILLDEER, IL

20423 N RAND RD., KILDEER, IL 60074

OPENING AUGUST 22!







MIXOLOGY 101

*Cocktails to Make at Home*

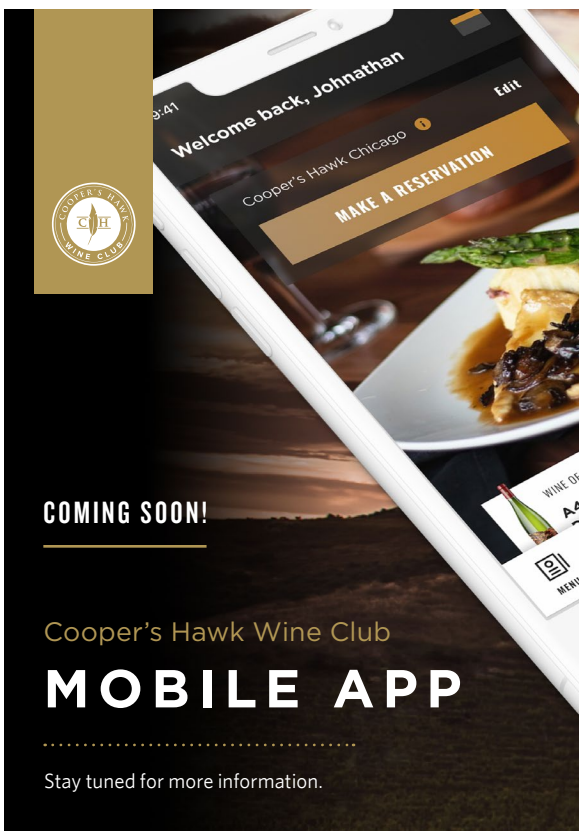
## STRAWBERRY SHORTCAKE SANGRIA

### INGREDIENTS

1 bottle Bubbly Rosé  
3 cups strawberries,  
hulled and sliced thin  
½ cup whipped cream  
or vanilla-flavored vodka  
½ cup simple syrup

### DIRECTIONS

For best results, first macerate strawberries in sugar and vodka for one hour. Combine in a pitcher with the bottle of Bubbly Rosé. Add vodka or simple syrup to taste! Serve with butter cookies, fresh strawberries, and whipped cream.



COMING SOON!

Cooper's Hawk Wine Club

## MOBILE APP

Stay tuned for more information.

## UPCOMING WINE CLUB DINNERS

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



### *In Fair Verona*

AUGUST • \$69

*In fair Verona,  
where we lay our scene ...*  
Join us for a whimsical evening inspired by Shakespeare's *Romeo and Juliet*. An Italian three-course meal paired with Cooper's Hawk wines will set the stage for a magical event!

TICKETS  
ON SALE  
NOW

### *East Coast Seafood Fest*

SEPTEMBER • \$69

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.

TICKETS  
ON SALE  
AUGUST 1



### *Día de los Muertos Dinner*

OCTOBER • \$69

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.

TICKETS  
ON SALE  
SEPT. 1



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).





# NOW OPEN!

**1818 Oakbrook Center  
Oak Brook, IL 60523**

The Piccolo Buco menu features a wide variety of dishes to share and sample, (or have all to yourself!), and it makes you feel one step closer to dining in Rome.

Start your meal off with some deliciously creamy Four Cheese Arancini before moving on to our Lucca Issa Caesar — inspired by Piccolo Buco Roma's Founder. The star entrée of the menu is hard to select, but with choices such as Diavolo Chicken and Truffle Fondue Cappellacci there are flavors and dishes to please every palate.

*Pro Tip: don't skip dessert!*

There is nothing sweeter than Mama Luca's Tiramisu or Piccolo Affogato to make you feel like you're dining in Rome.

## 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.

### 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!

@piccolobuco



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



Luca Issa Caesar



Diavolo Chicken



Crispy Stuffed  
Squash Blossoms



Truffle Fondue  
Cappellacci



Mama Luca's Tiramisu



# ESQUIRE

BY COOPER'S HAWK

## WELCOME TO HAPPY HOUR!

Esquire by Cooper's Hawk now offers  
an exclusive Happy Hour Menu!

Join us Monday-Friday from 3-6 p.m. to enjoy delicious  
new items such as Truffle Arancini, Gold Coast Oysters,  
White Bean Hummus, and more.

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

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

@esquirebych



Gold Coast  
Oysters Rockefeller



Korean Fried Chicken



Truffle Arancini



## CARLA HALL

We hope you are enjoying Chef Carla Hall's  
Visiting Chef menu! Make your reservation today  
to experience the bold flavors and heartwarming  
comfort of her signature Soul Food dishes.

Visit [esquirebych.com](http://esquirebych.com) to access  
the full Visiting Chef Series menu.

