



COOPER'S HAWK WINE CLUB

AUGUST 2023 | VOLUME 18 | ISSUE 8



SIP WITH PURPOSE.

Our exclusive collaboration with The Hidden Sea brings you a wine that goes beyond taste. By enjoying each carefully blended bottle, crafted by The Hidden Sea, you actively contribute to the ReSea Project—a vital mission to eliminate plastic from our precious oceans.

HOW WE'RE MAKING WAVES

We're proud to support the efforts of the ReSea Project on their mission for a plastic-free ocean and clean up plastic waste that has already found its way into oceans and waterways.

With this Wine of the Month, Cooper's Hawk will help remove nearly 2 million plastic bottles from the ocean.



250 MILES STACKED:

Nearly enough bottles to reach the International Space Station.



50 TONS OF PLASTIC:

The equivalent of more than 44 small SUVs!

BEGINNER

This powerful Australian blend of 72% Shiraz and 28% Cabernet Sauvignon boasts bold, dark flavors of blackberry, black cherry, and aromatic violet. It also has notes of smoke and vanilla bean from gentle aging in oak. The texture is rich and velvety, making this an ideal wine for the boldest, richest dishes. Try it with barbecue!

INTERMEDIATE

Shiraz and Cabernet Sauvignon have a lot in common. Both are thick-skinned grapes with intense hues and are responsible for making distinctive, flavorful wines. Where they differ starts with their origins in France. Shiraz (aka Syrah) hails from the warm Rhône Valley, while Cabernet comes from Bordeaux on the cooler western coast. Shiraz offers more exotic spice flavors, while Cabernet provides the structure and firm base notes.

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

This wine comes from vineyards on South Australia's Limestone Coast, located in the southeastern corner of the state. The region is known for stunning beaches, incredible natural wonders, and some of the most sought-after wines. As the name suggests, the region has abundant well-drained, nutrient-rich limestone, which is ideal for grapes. The vines are cooled by sea breezes during summer, resulting in cool to mild growing conditions with a slow and long ripening process. This extended "hang time," or growing season, leads to incredible intensity in the grapes.

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

COOPER'S HAWK





MIXOLOGY 101
Cocktails to Make at Home

Day Party

INGREDIENTS

- 3 cups Moscato
- 1/2 cup simple syrup
- 1/4 cup lemon juice
- Finely diced fresh strawberries
- Sliced rounds of peeled kiwi
- Popsicle molds
- Sparkling Moscato

DIRECTIONS

Combine the first three liquid ingredients, then add in fruit. At least one day in advance of serving, pour into the popsicle molds and freeze. Add one popsicle to a wide-mouth glass full of Sparkling Moscato, and enjoy!



MONTHLY WINE CLUB DINNERS

Cooper's Hawk is your place to celebrate and to toast to our shared love of good food, good wine, and good company.

Join us each month for a specialty crafted dining experience featuring delicious multi-course dinners centered around an exciting theme.

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



ON SALE
NOW

Oceanside Soirée

Aussie-Inspired Celebration of the Seas

AUGUST • \$69

The ocean is calling. Celebrate the beauty of Australia at a coastal-inspired dinner featuring our exclusive wine collaboration with The Hidden Sea winery, located in the heart of the Limestone Coast. Every bottle you enjoy contributes to the ReSea Project. Immerse yourself in an under-the-sea ambience, indulge in exquisite cuisine, and raise a glass to the beauty of the ocean.



ON SALE
AUGUST 1

Pas de Deux

(A Dance of Two)

SEPTEMBER | \$69

Experience an opulent rendezvous of flavors at Pas de Deux, an exclusive wine-pairing dinner. Immerse yourself in a three-course culinary delight where each dish gracefully dances with two meticulously selected wines, showcasing the art of perfect harmony between food and wine profiles.

SLANT

COLLECTION

WINE CLUB MEMBERS RECEIVE 10% OFF



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

*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.

September
WINE OF THE MONTH

SNEAK PEEK



Duet offers unexpected harmony from two different grape varieties — Merlot and Malbec — a balance of unique elements that come together to create a graceful profile. The combination is captivating and a bit mysterious, delivering balanced character from skillful winemaking and masterful blending.



*One incredible wine.
Three distinct, collectible labels.*

MEMBER EXPERIENCES YOU'LL LOVE



TASTING IN A GLASS

Swap your monthly tasting for a glass of wine in our dining room.

Ask a Team Member for more information during your next visit!

A MAGNUM IS COMING ON

— SEPTEMBER 26 —

Look forward to celebrating together with a double-sized October Wine of the Month, specially crafted for our 18th anniversary!



POUR IT FORWARD

Share the Wine, Share the Rewards

REFER A FRIEND

to join the Wine Club and receive our most exclusive wine ever.

COMING IN AUGUST.





WHAT WE'RE
TASTING AT



VARIETY TASTING

Blanc de Blanc

DUET #1

Unoaked Chardonnay

Chardonnay

Rosé

Barbera

DUET #2

Australian Red Blend

*In Collaboration With
The Hidden Sea*

Shiraz

Vin Chocolate Almond

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



AUGUST CHEF RECOMMENDATIONS

Available until August 31

Cooper's Hawk is your place to enjoy amazing food and wine from around the world.

Our seasonal Chef Recommendation program provides access to carefully curated dishes from our Culinary Team showcasing delicious new flavors while offering a specialty pairing for our Wine Club Exclusive Wines.

APPETIZER

SNOW CRAB FRITTERS

Roasted Sweet Corn Relish, Lemon Aioli

We couldn't be more excited about this appetizer. Sweet summer corn and snow crab really highlight each other's sweetness to make these light and crispy fritters. They're served on a bed of roasted corn relish with a side of lemon aioli. At Cooper's Hawk, we always think of the experience — not just the food — and this couldn't be a better appetizer to share with friends over a bottle of wine.

WINE PAIRING

Prosecco

LUNCH

CAPRESE CHICKEN MILANESE

Toasted Country Sourdough, Arugula, Romaine, Sweet Grape Tomatoes, Stracciatella, Basil, Lemon Aioli

This is a new take on an open-face sandwich and salad. You truly get the best of both worlds with this crispy chicken Milanese over a bed of romaine and arugula on toasted sourdough. Sweet grape tomatoes, stracciatella, and lemon aioli provide all the perfect condiments to make every bite unique.

WINE PAIRING

July Wine Club Exclusive: Isola del Sole

DINNER

CRAB & SUMMER CORN RISOTTO

Zucchini, Asparagus, Sweet Peas, Shiitake Mushrooms, Black Truffle, Parmesan

This risotto highlights the change of seasons from spring into summer! Sweet corn is where a lot of the character in this dish comes from. The shiitake mushrooms, zucchini, peas, and asparagus add great color and texture, then we finish the dish with truffle butter. The snow crab is tossed with brown butter and mixed in right at the end to keep the integrity of its delicate texture and flavor intact.

WINE PAIRING

July Wine Club Exclusive: Isola del Sole

DESSERT

LEMON BUTTER CAKE

Lemon-Blueberry Jam, Citrus Cream

We start by baking a cookie crust and topping it with our spin on a rich lemon cheesecake filling. We bake it very slowly so the top caramelizes and the outside and bottom get nice and chewy. The citrus cream adds a bit of tartness, and the lemon-blueberry jam and whipped cream add a touch of lightness and summer fruit.

WINE PAIRING

Cooper's Hawk Lux Ice Wine

*Lineup varies by Cooper's Hawk brand locations.

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