



# COOPER'S HAWK WINE CLUB

AUGUST 2024 • VOLUME 19 • ISSUE 8

## AUGUST WINE CLUB EXCLUSIVE

A Taste of Washington's Award-Winning Region:

# Horse Heaven Hills

*In the heart of scenic Horse Heaven Hills, grapes flourish on the serene slopes that hug the banks of the Columbia River. This region stands as one of Washington state's most awarded and breathtaking, and it's the very place where Cooper's Hawk has crafted **Horse Heaven Hills Red Blend**.*



TASTING NOTES BY

**EMILY WINES**

Master Sommelier



Horse Heaven Hills

### BEGINNER

Horse Heaven Hills presents a classic Bordeaux blend composed of 78.5% Cabernet Sauvignon, 20% Merlot, and 1.5% Cabernet Franc. It delivers bold, dark fruit flavors intertwined with luxurious cocoa, earthy forest floor, delicate vanilla, and enticing spice notes. The wine's structure is characterized by firm yet silky tannins and a refreshing tangy acidity, culminating in a lingering, savory finish.

### INTERMEDIATE

Situated across Klickitat, Yakima, and Benton counties in Washington state, Horse Heaven Hills unfolds as a vast expanse of high, undulating hills. Named by an early pioneer who marveled at its expansive prairies, the appellation encompasses approximately 17,000 acres of the state's grape acreage and has birthed six 100-point wines. That pioneer supposedly exclaimed, "Why, surely this is horse heaven!" — cementing this corner of the world's reputation for lushness and beauty.

### ADVANCED

One of Washington's recently designated Approved Viticultural Appellations (AVAs), Horse Heaven Hills lies in the western region of the state, adjacent to the Columbia River and sheltered by the Cascade Mountains. The mountain range casts a rain shadow, fostering warm and arid conditions throughout the Columbia Valley. Notably, the AVA's favorable climate contributes to the production of some of Washington's most coveted cult wines. The prevailing westerly winds mitigate the risk of fungal diseases, a distinguishing feature of this AVA. Since its initial grape planting in 1972, Horse Heaven Hills has become renowned for its exceptional wine quality, propelled in part by its unique climatic conditions.

*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 of Horse Heaven Hills on September 1. Pre-charged August pickup bottle prices will not change.*



COOPER'S HAWK  
WINERY & RESTAURANTS

PICCOLO BUCO



@CHWINERY



# Introducing Wine O'Clock HAPPY HOUR

AVAILABLE AT YOUR  
LOCAL COOPER'S HAWK

Monday-Friday from 3-5:30 P.M.

Enjoy a menu curated uniquely for Wine O'Clock Happy Hour. Try five new appetizers and toast to friends with a vibrant Sangria Flight. Plus, get an exclusive sip from our winemaker's blending sessions with our Blending Session Red and White wines, available by the glass.

Visit [chwinery.com](https://chwinery.com) to make your reservation today.

\$10 - \$12 APPS | \$8 WINE | \$17 SANGRIA FLIGHT



## Wine O'Clock INSTAGRAM SWEEPSTAKES

Raise your glass, snap a pic, and show us your Wine O'Clock! Whether it's a selfie with your crew, your sangria flight, or your new favorite happy hour dish, we want to see it. One lucky participant will win a **\$500 Gift Card** to use on their own Happy Hour with their friends!



### HOW TO ENTER:

Follow [@chwinery](https://chwinery.com) on Instagram

Share a photo or reel showing how you're celebrating Cooper's Hawk Wine O'Clock Happy Hour

Tag [@chwinery](https://chwinery.com) and  
[#WineOClock](https://chwinery.com/Wine-O-Clock-Sweepstakes) in the post

Sweepstakes runs **Wednesday, July 10,**  
through **Sunday, September 1.**

View full list of terms and conditions at  
[chwinery.com/Wine-O-Clock-Sweepstakes](https://chwinery.com/Wine-O-Clock-Sweepstakes)



FRIENDS OF COOPER'S HAWK

## WINE RELEASE PARTY *with*

New York Times best-selling author and Emmy-nominated host and executive producer of *Taste the Nation*

# Padma Lakshmi

OCTOBER 29 AT 6 P.M. CST | \$150

WILDMAN BT

3020 W CARROLL AVE.

CHICAGO, IL 60612

Tickets on Sale  
BEGINNING

AUGUST 20

Join James Beard Award-winning Padma Lakshmi to celebrate our November collaboration wines – Padma White and Padma Red. Chef Matt McMillin and Master Sommelier Emily Wines will join the longtime host of *Top Chef* for an intimate fireside chat, sharing about all things food, wine, life, laughter, and Padma's passion for threading communities and world cultures, table by table.

Visit [chwinery.com/Padma](http://chwinery.com/Padma) for more information.



SNEAK PEEK OF OUR  
NOVEMBER WINE CLUB EXCLUSIVE  
IN PARTNERSHIP WITH PADMA LAKSHMI

## A Taste of Sunshine SEASONAL PRICING



We recognize everyone could use a break. That's why we're rolling out our Seasonal Value pricing on select lunch items and more, so you don't have to sacrifice any of the Cooper's Hawk flavors closest to your heart.

Available now through the summer.

9 Lunch Dishes  
starting at

**\$11.99**

Combo of Soup,  
Salad, or Flatbreads  
starting at

**\$14.99**

## How are you using your **THANK YOU** bottle

See how Members are loving their *Thank You* bottles!

Phyllis Chiappetta

Was there yesterday for lunch, so we shared a pitcher of Sangria. It was something different and will be back in July for another bottle. Thanks for 12 years and counting.



aerogr178 Did this yesterday with the girls! Been members for years and never knew this was a thing!! 🍷

Ellen Nuebel

We enjoyed my two thank you bottles last night while celebrating my daughter birthday. Also my Grandson and his new bride (her first time to Cooper's hawk)



ms.lydiateasley I love my Michigan locations ❤️❤️ I look for a Coopershawk restaurant everywhere that I travel. I can't wait to make a dinner reservation and enjoy my extra bottle of Nightjar 🍷🔥 Cheers!! 🍷

Plan your visit today to  
enjoy your *Thank You*  
bottles while you dine.





# August REASONS to VISIT

**JULY 23**

## **PICK UP YOUR EXCLUSIVE WINE**

Horse Heaven Hills is now available.

**AUGUST 4**

## **NATIONAL WHITE WINE DAY**

Cool off with a crisp, chilled glass of white. Choose bottles from our prized collection of white wines.

**AUGUST 15**

## **RELAXATION DAY**

No better time to refresh and reset. Uncork and unwind with your favorite Cooper's Hawk wine on your day of Zen.

**ALL MONTH LONG**

## **NEW A TASTE OF SUNSHINE**

Seasonal Pricing: We've rolled out our Seasonal Value pricing on select lunch items and more. Visit us for lunch today!

## **NEW WINE O'CLOCK**

*Cooper's Hawk Happy Hour*

Make your reservation Monday – Friday between 3-5:30 p.m. to enjoy exclusive new items perfect to kick off the end of the day!

## **A BOTTLE-SHAPED “THANK YOU”**

Make your reservation to enjoy your dine-in bottle(s) as a thank you from us.

## **AUGUST EXCLUSIVE TASTING LINEUP**

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

## **SEASONAL CHEF RECOMMENDATIONS**

Make your reservation to enjoy our newest items.

## **COOPER'S HAWK MONTHLY WINE CLUB DINNERS**

# The Dinners are Monthly. The Friends Are Lifelong.

Our Cooper's Hawk monthly Wine Club Dinners are famous for inspiring friendships that by now are as well-seasoned as our recipes. Taste deliciously crafted multicourse menus that complement our award-winning wines. Sip by sip, you'll see why these themed events are so popular, no matter the month or menu.

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

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



## Evening on the Ranch

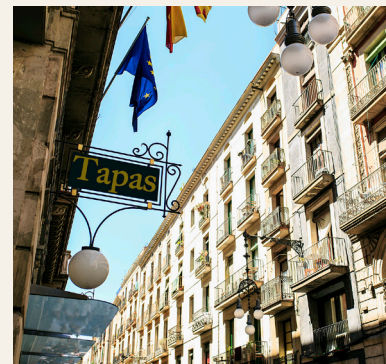
**AUGUST \$79 ON SALE NOW**

Picture the storybook simplicity of an evening meal while cozied up by the fire. August will afford Members the charm of the ranch from the comfort of Cooper's Hawk. The centerpiece will be our Wine of the Month, hailing from Horse Heaven Hills, a prized Washington region. Beside it, buttery cornbread, brisket flatbread, barbecue ribs, and peach and blackberry hand pies — demonstrating that it doesn't take glitz and glamour to fashion a phenomenal meal.

## Under the Spanish Sky

**SEPTEMBER \$79 ON SALE AUGUST 1**

Small plates meet soaring flavors this September. Wine Club Members are invited to tour tapas staples like goat cheese croquettes and bacon-wrapped dates ahead of a showstopping seafood paella. We'll begin with a choose-your-own Sangria greeting, followed by a glass of Garnacha, our Wine of the Month and a window to Spain's vibrancy.



## Bewitched on Bourbon Street

**OCTOBER \$79 ON SALE SEPTEMBER 1**

Bourbon Street's infamous lore meets the best of Creole and Cajun cuisine this October. Wine Club Members should expect a deviously decorated spread and menu features like gumbo and a spellbinding jambalaya you'll chalk up to sorcery. We'll pair dinner with our celebratory anniversary wine, Aureus, before closing out the evening with a New Orleans classic for dessert: a Beignet that's so satisfying it's sinister.





WHAT WE'RE  
TASTING AT



COOPER'S HAWK™  
WINERY & RESTAURANTS

## VARIETY TASTING\*

### DUET #1

Blanc de Blanc

Bubbly Rosé

Unoaked Chardonnay

Moscato

### DUET #2

Horse Heaven Hills

Cooper's Hawk  
Lux Meritage

Cabernet Sauvignon

Mango Dragonfruit  
Spritz Sangria

### TRUFFLE OF THE MONTH

Milk Chocolate  
Raspberry

## BENEFIT REMINDER

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



COOPER'S HAWK

# WINE CLUB TRIPS



## 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](https://chwinery.com/Wine-Club/Wine-Trips) for details on these trips.

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



## SNEAK PEEK

*September* WINE CLUB EXCLUSIVE



### GARNACHA

*A Sip of the Spanish Sun*

Harness the warmth of Spain's eternal sunshine in every sip with Garnacha. Known outside the region as the Grenache grape, this wine unfurls like the kaleidoscopic soul of the Spanish people, a tapestry of lush red berries, subtle spices, and Mediterranean herbs. And, as the Spanish would, take your time. Let every sip bathe you in the rolling vineyards, rich history, and weightless spirit of Spain.

#### AUGUST PRODUCT OF THE MONTH

WINE CLUB MEMBERS SAVE  
**10% Off**  
*The Slant Collection*



#### MIXOLOGY 101

Cocktails to Make at Home

### *White Pear* SANGRIA

*In honor of National White Wine Day on August 4, we've created this beautiful White Pear Sangria! While it is low on color, it is big on flavor and perfect for those hot summer days.*

#### IN A PITCHER, COMBINE:

1 bottle **Cooper's Hawk Moscato**

2 pears, peeled and diced,

1 lemon, sliced in paper-thin slices

1 cup white cranberry juice

1/2 cup Grey Goose La Poire Vodka

1/2 tsp. edible shimmer powder  
(optional)







MEMBERS  
EARN POINTS

# YOUR PLACE TO TRY EXCLUSIVE Seasonal Chef Recommendations

Don't miss your chance to enjoy these uniquely delicious items, available through August 26.

*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 open a bottle from their account while dining in!*

## DINNER

### Calabrian Shrimp

Roasted Peppers, Zucchini, Spinach, Pancetta, French Feta, Jasmine Rice, Creamy Tomato Broth

## WINE PAIRING

July Wine Club Exclusive  
Baden Blanc



## LUNCH

### Smoked BBQ Brisket Sandwich

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

## WINE PAIRING

August Wine Club Exclusive Horse Heaven Hills



## APPETIZER

### Shaved BBQ Brisket Flatbread

Pesto, MontAmoré Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch

## WINE PAIRING

CabZin



## DESSERT

### Summer Peach Butter Cake

Macerated Blackberries, Brown-Butter Roasted Peach Custard, Almond Crumble

## WINE PAIRING

Almond Sparkling

