



COOPER'S HAWK WINE CLUB

FEBRUARY 2023 | VOLUME 18 | ISSUE 2



FEBRUARY WINE CLUB EXCLUSIVES

ARTIST'S RED & WHITE BLENDS

We are thrilled to introduce the official wines of the

SCREEN ACTORS GUILD AWARDS

SPOT CELEBS SIPPING OUR NEW BLENDS AT THE 29TH ANNUAL SAG AWARDS!

Stream the broadcast live on netflix's youtube channel,
[youtube.com/netflix](https://www.youtube.com/netflix), on sunday, february 26 at 8pm et / 5pm pt

BEGINNER

The Artist's Red Blend has flavors of blackberry, blueberry, black pepper, dark chocolate, and baking spices. Pair this wine with heartier meat dishes and hard cheese.

The Artist's White Blend is fruity but not sweet, although some sweet wine drinkers may enjoy it! Knowing that attendees are giving their attention to the awards show, we wanted wines complex and memorable enough to give them pause to ask what they're drinking!

Look for flavors of yellow apple, Meyer lemon, pineapple, white flowers, and cream. Pair this wine with rich seafood and creamy pasta.

INTERMEDIATE

When creating these blends, the goal was to create a red and white that are luxurious and unique. Winemakers have many tools to achieve a desired style, such as blending different grape varieties.



TASTING NOTES BY

EMILY WINES

Master Sommelier

ADVANCED

Cabernet is what gives The Artist's Red Blend its power and richness, Merlot adds lushness, and Malbec adds color and deep berry flavors. Petite Sirah and Zinfandel jammy fruit, dark color, and spice.

The Artist's White Blend, the Chardonnay portion was partially aged in oak barrels, adding a creamy, spicy note to the wine. Viognier, Pinot Gris, Riesling, and Muscat are all grapes with floral aromas and rich, fruity flavors; these notes with ripe Chardonnay results in a wine that is both tropical and opulent.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of February. Prices will increase to \$28.99 per bottle of Artist's Red Blend and \$26.99 per bottle of Artist's White Blend on March 1. Pre-charged February pickup bottle prices will not change.



COOPER'S HAWK



COOPER'S HAWK
WINERY & RESTAURANTS

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUGO



COOPER'S HAWK

Barrel Reserve

The coveted release, bottled only once a year is available soon exclusively for Members!

UPCOMING 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 events were created to celebrate community

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



Silver Screen Soiree

FEBRUARY • \$69

We're rolling out the red carpet and celebrating cinema! Join us for a lavish evening spotlighting an incredible three-course dinner paired with Cooper's Hawk wines. Dress like your favorite movie character, and share your love of film at our modern Hollywood affair.



Havana Nights

MARCH • \$69

The fun and excitement are on as we explore everything Cuban, from fiery mambo beats to authentic street food paired with Cooper's Hawk wines. Enjoy an evening made for fedora hats, swirly skirts, and fine cigars, set amid tropical splendor that will awaken all your senses - Havana style!



Gold Rush

APRIL • \$69

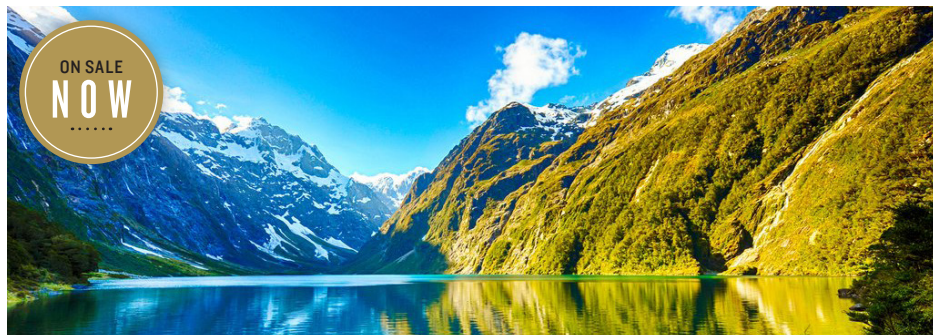
Stake your claim to an adventurous evening that pays homage to the Gold Rush era and the settlers who put California wine country on the map. Join us in your cowboy hat and boots, and step back in time -- into the rustic ambiance of a California mining town, complete with whiskey cocktails, beer and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

*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.



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!



NEW ZEALAND VINES & VIEWS

APRIL 14 – 26, 2023

Designed to include the best of New Zealand, this tailored itinerary will take you to the country's iconic regions and sites. Immerse yourself in the Land of the Long White Cloud, and discover what makes this South Pacific nation so special. You'll be charmed by the Maori culture and amazed by the magnificence of the countryside. Experience breathtaking landscapes filled with towering mountains and untamed wilderness. You'll find great beauty in the stunning glaciers and dramatic fjords; and be awestruck by wonderful sandy beaches, endless coastlines, and active geothermal regions.

We will also sample the destination's excellent wines and fabulous food.

Visit chwinery.com/NewZealand for more information.



GEMS OF THE SOUTH OF FRANCE

APRIL 29 – MAY 9, 2023

Join Tom Koenigsberg, CMO of Cooper's Hawk, and his wife, Kris — our favorite Francophile — on a journey like no other. Enjoy fabulous French wineries, charming medieval villages, a truffle farm, an olive factory, and local markets. Explore the history and culture of the region during visits to a UNESCO site, lavender museum, and iconic city sites. The rolling vineyards, private cellars, and quaint towns of Provence -- combined with the glittering seaside city of Monte Carlo and the stunning mountains and coastline of Monaco -- are sure to deliver lasting memories.

Visit chwinery.com/FrenchRiviera for more information.

SNEAK PEEK

March

WINE OF THE MONTH

SOUTH AFRICAN

RED WINE BLEND

A breathtaking red blend from the prized vineyards of South Africa.



South Africa's Western Cape is home to some of the world's most spectacular landscapes, which provide the backdrop for prized vineyards producing stunning wines. Rugged mountains and the sweeping coastlines of two oceans bestow perfect growing conditions, while ancient soils and up-to-date practices are combined in wines that bridge the old and new worlds. This expressive, powerful red embodies over 360 years of winemaking. Make no mistake, South Africa is among the great wine destinations in the world.



Visit chwinery.com/trips for the most up-to-date trip and booking information.

ANNOUNCING Mary's Potatoes Day!

FEBRUARY 17

IN HONOR OF MARY MCENERY, ALL MOMS
RECEIVE A COMPLIMENTARY GLASS OF BLANC
DE BLANC AND POTATO CHIPS



The pairing of sparkling wine and chips goes hand-in-hand; the acidity of the wine and the saltiness of the chips are complimentary, making the flavors of each more intense and delicious.

My mom, Mary — the creator of Mary's potatoes — has been an integral part of the birth and growth of Cooper's Hawk. She has stood by me over countless years, supporting me in making my dreams of opening a winery & restaurant a reality. From bringing in pans of her famous potatoes to painting the millwork for our first grand opening, my mom has been there every step of the way.

For her birthday this year, we are making February 17th Mary's Potatoes Day! We'd like to honor her and all moms by offering one of her favorite pairings at all Cooper's Hawk locations: sparkling wine and potato chips.

Mom, Cooper's Hawk wouldn't exist without you. Here's to you and all moms for their unwavering belief in their children's dreams. Cheers!

TIM MCENERY
Founder, Cooper's Hawk

Only available in Cooper's Hawk Winery & Restaurant Dining Rooms.



MIXOLOGY 101

In the Mood for Romance

CHOCOLATE RASPBERRY MARTINI

INGREDIENTS

1.5 oz Vanilla Vodka

1 oz Crème de cacao

Raspberry Sparkling Wine

DIRECTIONS

Shake the first two ingredients vigorously with lots of ice. Strain into a chilled martini glass and float Raspberry Sparkling Wine on top. Garnish with a rose petal.



FEBRUARY
PRODUCT OF THE MONTH



JOY GLASSWARE COLLECTION



WINE CLUB MEMBERS RECEIVE
10% OFF

The Joy Glassware Collection

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



FEBRUARY CHEF RECOMMENDATIONS

Check out our exclusive offers just in time for Valentine's Day!

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

APPETIZER

WILD MUSHROOM FLATBREAD

*Pesto, Fontina, Mozzarella,
Truffle Fonduta, Chive*

RECOMMENDED WINE PAIRING

Cooper's Hawk Lux Pinot Noir

LUNCH

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

*San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil*

RECOMMENDED WINE PAIRING

Cooper's Hawk Shiraz

DINNER

FILET MIGNON & PARMESAN-CRUSTED LOBSTER TAIL

6 oz Filet Mignon, Oven Roasted Vegetables, Mary's Potatoes

RECOMMENDED WINE PAIRING

Camille Audacious

DESSERT

WHITE & DARK CHOCOLATE CHEESECAKE

*Vanilla Whipped Cream, Dark Chocolate Peppermint Bark,
Crushed Candy Cane*

RECOMMENDED WINE PAIRING

Vin Chocolat Noir

Start planning your Valentine's Day celebrations! Visit cbwinery.com to make your reservation today.

GIVE THE GIFT OF *Wine* THIS VALENTINE'S DAY!

AVAILABLE AT YOUR LOCAL
COOPER'S HAWK*.

Complete your gift
WITH A BOX OF OUR
HANDCRAFTED TRUFFLES!



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



WHAT WE'RE
TASTING AT

COOPER'S HAWK™
WINERY & RESTAURANTS

VARIETY TASTING

DUET #1

Artist's White Blend
Cooper's Hawk White

Bubbly Rosé
Merlot

DUET #2

Artist's Red Blend
Cooper's Hawk Red

Super Tuscan
Nightjar

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



SEASONAL TRUFFLE

Champagne Berry

*Lineup varies by Cooper's Hawk brand locations.



Use Your Member 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, including our Chianti and Pinot Grigio, only available at Piccolo Buco

Complimentary wine tasting
(2- and 3-bottle Members)*

Retail Wine Discounts

Earn points on Dining and Purchases

Redeem Dining Rewards

And more!



PICCOLOBUCO.COM

*Enjoy your monthly Wine Tasting in the form of a Gusti

BROOKE WILLIAMSON



We're thrilled to welcome "Top Chef" Season 14 winner Brooke Williamson to our Visiting Chef Series at Esquire by Cooper's Hawk!



Visit us at Esquire by Cooper's Hawk to experience Chef Brooke Williamson's exclusive menu, which features signature dishes like Fried Claw Pops, Salted Cod and Clam Chowder, and Masa- and sesame-dusted Whole Fried Red Snapper. This is a menu you won't want to miss out on!

Make your reservation today at esquirebych.com to experience this incredible menu!



@esquirebych

