



DECEMBER WINE CLUB EXCLUSIVE

CARNE ROSSO

*A Cabernet Crafted for Bold Steaks
and Big Moments*

TASTING NOTES BY
EMILY WINES

Master Sommelier



BEGINNER

Carne Rosso translates as "red meat", and this Cabernet Sauvignon was designed to pair with meat and any other hearty, savory dishes. All of the classic notes of black currant, blackberry, bell pepper, coffee and sweet baking spices come together in a bold wine that has all the structure to complement the flavors and texture of a hearty rib eye steak.

INTERMEDIATE

88% of the Cabernet Sauvignon in this blend comes from the sun-drenched vineyards of Spain, where the grapes take on a hearty richness. That is balanced by juicy, ripe Cabernet grapes from Paso Robles and Lodi in California. We love the perfect balance of sweet fruit, earthy undertones, bright acidity and silky tannins.

ADVANCED

To go deeper, Cabernet Sauvignon's excellence with steak lies in its distinctive characteristics, but its versatility extends beyond red meat, making it a superb choice for a variety of dishes:

Bold Flavors: Rich and bold, with notes of blackberry, plum, cassis, tobacco, herbs, and a hint of bell pepper. Perfect for standing up to the robust flavors of red meat or hearty vegetarian dishes.

Tannins: Derived from thick-skinned grapes, the higher tannin levels create a dry, slightly bitter sensation that balances the richness of red meat or savory vegetarian options, enhancing the dining experience.

Acidity: Good acidity cuts through fatty textures, refreshing the palate and harmonizing with the heaviness of red meat or savory vegetarian dishes.

Complexity: Often aged in oak barrels, adding layers of flavor like vanilla, spice, and subtle smokiness. Elevates the dining experience with depth, whether paired with red meat or hearty vegetarian choices.

Aging Potential: Great aging potential softens tannins and mellows flavors, making it an ideal match for well-aged, tender cuts of red meat or robust vegetarian options.

Structural Harmony: Boldness, tannins, and acidity create structural harmony, aligning the wine's weight and texture with the meat or heartiness of vegetarian dishes for a balanced combination.

Cultural Tradition: A classic pairing with red meat, Cabernet Sauvignon is also a wonderful complement to vegetarian classics. Consider it alongside iconic vegetarian dishes like stuffed mushrooms, eggplant Parmesan, or a hearty lentil stew.



COOPER'S HAWK

CARNE
ROSSO

CABERNET SAUVIGNON



A bold and expressive Cabernet Sauvignon full of rich fruit flavors and a hint of smoke, with a firm, velvety tannin profile and a long finish.

Wine Club Members are invited to purchase additional bottles for \$22.99 through December 31. Prices will increase to \$27.99 per bottle on January 1. Pre-charged December pickup bottle prices will not change.



COOPER'S HAWK WINE CLUB TRIPS

A sneak peek to where we are heading this Spring!



NAPA VALLEY, CA

MARCH 28-31

Join us in March as we taste our way through the best of Napa! This trip will take you to some of the best wineries while soaking in the spectacular views of the rolling vineyards; all while indulging on delicious cuisine from some of the finest restaurants in the area.

SOUTH OF FRANCE

APRIL 23-MAY 3

Revel in the good life exploring fabulous French wineries, towns, markets, and vineyards as we journey through the South of France this April! This trip was a Wine Club Member favorite last year and is sure to deliver lasting memories!

Visit chwinery.com/Wine-Club/Wine-Trips for details on our 2024 Wine Club trips including itineraries, pricing, and booking information.

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 for your location's date(s).*



ON SALE
NOW

Countdown and Cabernet: A Toast to Bold Beginnings

DECEMBER • \$100

Indulge in an enchanting evening at our Countdown and Cabernet event. Begin the night on a high note with a Bourbon-Based Cocktail, setting the tone for the bold predictions that lie ahead. Immerse yourself in a 3-course wine and dinner pairing featuring bold and robust flavors pairing perfectly with our December Wine of the Month, Carne Rosso. Allow your thoughts to flourish and make a lasting impact in the upcoming year, as you pen your aspirations on our experiential cards, ready to leave a lasting mark on 2024.



ON SALE
DECEMBER 1

Gilded Winter Soirée

JANUARY • \$69

Embrace the season's splendor, wearing your favorite winter whites or the most radiant golden hues, setting the stage for a night of pure opulence and warmth. Filled with the gentle smells of winter, this will be a night where the season of light comes alive, full of golden radiance, comfort dishes, and wines that warm the soul.

*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.



MIXOLOGY 101

A seasonal, refreshing cocktail for when you need a break from holiday planning and shopping or to wow your guests.

Pomegranate Pear SANGRIA

INGREDIENTS

- 1 bottle CH Red
- 2 Anjou Pears cut into 1/2 inch cubes or slices
- 1 orange sliced
- 1 cup pomegranate seeds
- 1 cup pomegranate juice
- 4 oz St. George Spiced Pear Liqueur

DIRECTIONS

Chill for at least 2 hours, and when ready to serve, pour in glasses and top with ginger beer or sparkling wine.

Garnish with pear slices, pomegranate seeds, and thyme sprig.



OH WHAT FUN!

Exclusive custom Cooper's Hawk etched Oh What Fun! bottle design to match our Oh What Fun! Collection!*

Filled with a Bourdeaux-style red blend, and inspired by the holiday season.

Cheers!

\$39.99

*Not included in December Product of the Month discount

DECEMBER PRODUCT OF THE MONTH



**Wine Club Members
Receive 10% Off:
and earn points!**

**OH. WHAT FUN!
COLLECTION**



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



**MEMBERS
EARN POINTS**

December Chef Recommendations

Available through December 31

Reserve a table to indulge in dishes created for this holiday season.



DINNER

Roasted Butternut Squash Ravioli with Maine Lobster and Shrimp,

Tomato, Tarragon, Lobster Sauce, Brown Butter Balsamic Reduction, Parmesan

WINE PAIRING

Grateful White



DINNER

Special "Cooper's Hawk Surf & Turf" featuring Blue Crab-Stuffed Lobster Tail and Winter Truffle-Crusted Filet Medallions.

Filet Medallions with Winter Truffle Crust & Blue Crab-Stuffed Lobster Tail, Roasted Broccolini, Mary's Potatoes, Lemon Beurre Blanc

WINE PAIRING

Cooper's Hawk Lux Meritage



APPETIZER

Wild Mushroom Flatbread

Pesto, Fontina, Mozzarella, Truffle Fonduta, Basil, Grated Parmesan

Paired with Cooper's Hawk Lux Pinot Noir



LUNCH

Short Rib Grilled Cheese & Tomato Bisque

Aged Cheddar, American, Fontina, Caramelized Onion Ranch Aioli, Seasoned Fries

Paired with Grateful Red



DESSERT

Caramel Macchiato Brownie

Pistachio Gelato, Kahlúa Crema, Chocolate Biscotti Nut Crumble, Espresso Anglaise

Paired with Almond Sparkling

Your One-Stop Shop for *Holiday Gifting*

**WINE, GIFT CARDS,
& GIFT MEMBERSHIPS**

A Wine Club Gift Membership is a thoughtful way to share the joy of discovery and join our community.

Let our tasting room attendants help you select wine for everyone on your list! Enjoy member discounts and earn points.

TO *Aunt Carol & Uncle Todd*
FROM *Robby, Steph & Jackson*
AMOUNT *3 months*



MEMBER

CHEERS TO YOU!

Share the Cooper's Hawk experience (and earn points for yourself)! Stop in to purchase, or visit our website - plus, e-gift cards are now available!

COOPER'S HAWK
WINE & RESTAURANTS

COOPER'S HAWK
WINE & RESTAURANTS

GIFT CARD

Stop into any of our Tasting Rooms to find gifts for everyone on your list.

OUR TASTING ROOM ATTENDANTS ARE HERE TO HELP YOU FIND A WINE OR GIFT THAT YOUR RECIPIENT IS SURE TO LOVE!

GIVE THE GIFT OF WINE



MEMBERS GET RETAIL WINE DISCOUNTS

Get ready for the holidays with special Member pricing on retail wine purchases, and earn points!

10% OFF

1-5 wine
bottle purchases

15% OFF

6-11 wine
bottle purchases

20% OFF

12+ wine
bottle purchases

WINE GIFT SETS

TAKE ADVANTAGE OF EXCLUSIVE GIFT SETS AVAILABLE NOW!

MEMBERS EARN POINTS ON GIFT SET PURCHASES.





WHAT WE'RE
TASTING AT



COOPER'S HAWK™
WINERY & RESTAURANTS

VARIETY TASTING

DUO #1

Cooper's Hawk
Lux Sparkling

Cooper's Hawk White

Riesling

Chardonnay

Old Vine Zin

Carne Rosso

DUO #2

Shiraz

Winter Red

2- and 3- Bottle Members:

Enjoy your complimentary tastings in the Tasting Room or in the Dining Room as Tasting In A Glass!



COOPER'S HAWK LUX SPARKLING

Has Returned!

From France, our most exceptional sparkling wine makes for a bubbly holiday season.

TASTING NOTES



Green Apple Brioche Lemon Yellow Pear Almond



ORIGIN
Bordeaux, France

PERSONALITY
Toasty & Rich

PAIRING
Rich Appetizers & Richer Seafood

SNEAK PEEK

January's
WINE OF THE MONTH

VIN VELOUTÉ

So. So. Smooth.

We're bringing back one of our most requested wines in January! This wine appeals to all wine drinkers with layers of ripe red fruit and berry notes. This fruit-forward, yet beautifully balanced wine delivers all the smoothness its name suggests.



*Lineup varies by Cooper's Hawk brand locations.

NOW AVAILABLE

Camille

FESTIVE

"The light you bring into this world is beautiful, irreplaceable, and needed."
— nonprofit *To Write Love On Her Arms*

BLEND

Cabernet Sauvignon

PAIRING

Holiday Feasts

FLAVOR PROFILE

Look for notes of black currant, black cherry, sage, cocoa, and baking spices. The grapes come from two different regions in Sonoma County: Alexander Valley in the north, and Sonoma Valley in the south. The wine was aged for nine months in French oak barrels, resulting in a balance of fresh acidity, silky tannins, rich fruit, and savory herbal notes that linger on the palate and lead to a long, spice-laden finish.

THE LABEL

- CANDLES** *Bringing Light Into Darkness*
- WREATH OF LINGONBERRY** *New Life In Winter*
- WHITE AMARYLLIS** *Spirituality, Purity*
- EUCALYPTUS** *Strength, Protection*

SONOMA COUNTY | 2021



Love Camille wines as much as we do?

Give the gift of Camille to the Brave, Proud, Fierce, Audacious, Festive people in your life. Share the light of the season with those who inspire you, with gifts that celebrate the hero in us all.

Gift Set and Collector Art Prints



Camille Festive Candle



Camille Magnets - one of each bottle!

