



Magnum
Bottle

FEBRUARY
WINE OF THE
MONTH

Sharing the Love this February, with

2x the wine

A Bold Chilean Cabernet Sauvignon as *BIG* as the Andes Mountains

We discovered a vineyard that epitomizes the layered fruit flavor and herbal characteristics unique to Chilean wines. In February, we are sharing its offerings with Wine Club Members, bottled in a magnum that amplifies the power and elegance of Chilean Cabernet Sauvignon.

The Benefits of Isolation

Chile is one of the new world's treasured wine regions, an isolated growing area with centuries of winemaking history. Cabernet Sauvignon has made Chile a second home since arriving here in the 1880s from France. Bordered by the Atacama Desert in the north, frozen Patagonia

"A great amount of sunshine is tempered by the breezes that come down the Andes Mountains, and long dry summers assure high-quality fruit that leads to rich and powerful wines."

— EMILY WINES

a parasite that wiped out vineyard after vineyard in France and elsewhere in the late 1880s, a devastation that still influences the way wine

to the south, and the massive Andes Mountains and the Pacific Ocean to the east and west, Chile's vineyards are naturally protected from the elements and from invasive pest species.

Because of this, Chile is one of the only wine growing spots in the world to have remained free of phylloxera,

grapes are cultivated today. To recover, vineyards in Europe were replanted with vines grafted on rootstock, but fortunately Chile was not impacted, and the vineyards there still grow on their own roots, one of the only places in the world where such Cabernet Sauvignon can be found.

A Favorite for a Reason

Wine Club Members fell in love with this release when it was first introduced, packed with intense dark fruit flavors and peppery spice. There is also an interesting savory element, thanks to the cooler climate in which the Cabernet Sauvignon grapes thrived. The variety is becoming one of the most popular plantings in Chile, and fans around the world covet this powerful expression of one of the wine world's most celebrated varieties.

Anticipate black cherry notes with an elegant layer of herbal and cedar complexity that lasts through the finish. The magnum bottling intensifies the age-worthy quality of Chilean Cabernet Sauvignon, which can be enjoyed now with hearty, meaty dishes or stashed away in the cellar for several years.

Wine Club Members are invited to purchase additional bottles for \$49.99 through February 28. Prices will increase to \$59.99 per bottle on March 1. Pre-charged February pickup bottle prices will not change.





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CHILEAN

cabernet sauvignon

TASTING NOTES

EMILY WINES

Master Sommelier



Appellation
Chile

Blend
100% Cabernet Sauvignon

Beginner

This classic Cabernet Sauvignon from Chile is loaded with dark berry flavors layered with green bell pepper, warm cedar, and baking spices. It is full-bodied and powerful, perfect for aging or drinking right away with hearty smoked or braised meat dishes.

Intermediate

Renowned around the world, Cabernet Sauvignon has made Chile a second home after arriving here from France in the 1800's. It thrives in the warmer Aconcauga, Maipo, Cachapual and Colchauga Valleys which all provided fruit for this special magnum. In these valleys, the great amount of sunshine is tempered by the breezes that come down the Andes Mountains and long dry summers assure high-quality fruit that leads to rich and powerful wines.

Advanced

Chile is a unique agricultural region, especially when it comes to wine. While nearly every vineyard in the world was devastated by a root attacking, an aphid-like parasite called Phylloxera, this country remained untouched. The natural barriers of extremes, from the Atacama Desert in the north to frozen Patagonia at the south, and the massive Andes Mountains and the Pacific Ocean on both sides, protected the vines from exposure. Internationally the solution has been to graft vines onto resistant rootstock. Chile is one of the only places in the world to find Cabernet on its own roots.

GRILLED PRIME SKIRT STEAK

with **PEBRE SAUCE**

FEBRUARY RECIPE
OF THE MONTH



Chilean Cabernet has all the full flavor richness of dark fruits and black pepper but also a balance of just enough tannins and acidity. To compliment such a bold palate of flavors, I wanted to pair this with a classic South American dish; Pebre is a Chilean staple condiment typically served with grilled meats.

-Chef Matt McMillin

INGREDIENTS

PEBRE SAUCE

1 cup cilantro, roughly chopped
2 tbsp shallots roughly chopped
2 tsp garlic, minced
1 jalapeno, de-seeded and chopped
1 tbsp white wine vinegar
1 tbsp lime juice, freshly squeezed
¾ cup extra virgin olive oil
1 tsp kosher salt
¼ teaspoon sugar

¼ tsp freshly cracked black pepper
1 cup tomatoes, diced (best tomatoes available)

SKIRT STEAKS

2 prime skirt steaks, 8oz each
2 tsp extra virgin olive oil
1 tsp freshly cracked black pepper
1 tsp cracked fennel seed
2 tsp course kosher salt

DIRECTIONS

To prepare the Pebre, gather all ingredients listed, except for tomatoes and add to a food processor fitted with a metal blade. Pulse slightly to combine ingredients and slowly add oil until mixture is evenly mixed and mostly smooth. Add in diced tomatoes and mix in well. Cover and refrigerate to let flavors fully incorporate.

Prepare grill for cooking over direct heat with hot charcoal or over medium high heat for a gas grill.

Pat steaks dry and rub with extra virgin olive oil. Sprinkle both sides with salt, freshly cracked pepper and fennel. Grill steaks for 3-4 minutes per side for medium rare, only turning over once and moving around to avoid flare-ups if necessary. Transfer steaks to a cutting board and let stand, loosely covered with foil, 5 minutes. Thinly slice steaks diagonally to make sure you are cutting against the grain.

Serve a bowl of Pebre on the side or even spoon over right before serving.

FEBRUARY
PRODUCT OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF!

COOPER'S HAWK CANDLE COLLECTION



MIXOLOGY 101

*Cocktails to
Make at Home*

GALANTINI

DIRECTIONS

Muddle 6 raspberries and 2 oz chilled vanilla vodka in a pretty coup and top with a cloud of pink cotton candy. Slowly pour bubbly rosé over the top to melt the sugar into the drink.





SEASONAL CHEF RECOMMENDATIONS

ONLY AVAILABLE THROUGH FEBRUARY 28!

Every other month, we offer new, special menu items crafted with seasonal ingredients by our Culinary Team.

APPETIZER

CRISPY PHYLLO SHRIMP

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

The jumbo shrimp are wrapped with a shredded phyllo dough called *kataifi* (kaa-taa-ee-fee) and fried to a crisp golden brown. They're served alongside Piri Piri aioli, a classic Portuguese sauce usually consisting of Piri Piri chile peppers, garlic, lemon, vinegar and oil.

LUNCH

PRIME CARNE ASADA TACOS

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

We marinate our prime skirt steak in chimichurri, grill it, and top it with lime-pickled vegetables, avocado, ancho cream, and pico de gallo. Served with our tomatillo salsa and a cup of tortilla soup.

DINNER

SMOKED CHILI-ROASTED SALMON

Grilled Broccolini, Crispy Fingerlings, Roasted Red Pepper Chimichurri, Lemon Butter

A Norwegian salmon is seared and finished with a compound butter glaze of smoked paprika, ancho chili, coriander seed and lemon. Served with crispy fingerling potatoes tossed with lemon, herbs, and parmesan cheese; grilled broccolini; and two sauces: our lemon butter and a Spanish chimichurri made from chunky piquillo peppers with a hint of smoked paprika.

DESSERT

TURTLE PRETZEL BREAD PUDDING

Molten Caramel Ganache Center, Candied Walnuts, Vanilla Ice Cream, Whipped Cream, Crunchy Turtle Bark

We start by making a decadent classic bread pudding utilizing our signature pretzel bread and dark sweet chocolate. Then we turn it into a chocolate turtle by stuffing it with a molten chocolate ganache and caramel. It's topped with candied walnuts, whipped cream, vanilla ice cream and finally a crunchy chocolate turtle bark for extra texture.

MAKE YOUR VALENTINE'S DAY

RESERVATIONS TODAY!

Exclusive Valentine's Day Menu

available February 10 - 14*



\$38.99

SURF & TURF FILET MEDALLIONS & LOBSTER GRATIN

Parsnip Creamed Spinach, Sweet Onion Jus



\$42.99

TWIN PARMESAN-CRUSTED LOBSTER TAILS

Roasted Root Vegetables, Mary's Potatoes

*while supplies last



COOPER'S
HAWK

BARREL
RESERVE

LIMITED RELEASE

AVAILABLE
FOR PRE-ORDER
FEBRUARY 22!



SNEAK PEEK

March's
WINE OF THE MONTH

ARTIST'S RED & WHITE BLENDS

OFFICIAL WINE OF THE
SCREEN ACTORS
GUILD AWARDS

Great actor and teacher Sanford Meisner once said, "Acting is behaving truthfully under imaginary circumstances." Artist's Red Blend 2022 celebrates those whose authentic spirit and craft inspire others. As winemakers, our appreciation runs deep for the creators who help evoke deeply personal experiences. Let's raise a glass to this year's SAG Award nominees and to Wine Club Members around the world who continue to shine. Salut!



UPCOMING WINE CLUB DINNERS



TICKETS
ON SALE
NOW

Galentine's Gathering

TUESDAY, FEBRUARY 15 • \$69

Elevate your Galentine's celebration this year, and gather your favorite guy, gal, or group (perhaps we should call it PAL-entine's dinner!) for a Wine Club event that's too good to miss. The festivities will feature a delectable three-course wine-paired dinner and interactive experiences to showcase your love for your friends.



TICKETS
ON SALE
FEBRUARY 1

SAG Release After Party

TUESDAY, MARCH 15 • \$69

Slip on your best cocktail or black-tie attire (optional), and join us for our March Wine of the Month with a red-carpet-worthy release celebration. You'll feel like a celebrity at this after-party affair, where we'll serve a three-course dinner paired with Artist's Red and White blends!



TICKETS
ON SALE
MARCH 1

Tapas y Vinos A TASTE OF SPAIN

TUESDAY, APRIL 12 • \$69

Escape to the bustling streets of Barcelona while exploring a menu of Spanish Tapas! During this energetic evening, you will taste through a variety of tapas - a Spanish term for a style of dining - consisting of a wide variety of small plates and Spanish wines. The dinner will consist of smaller dishes that are made to be shared, encouraging laughter and friendship around the table.

Events are group seating. Wine Club guests must be 21+.
To view the event menu and make your reservations, visit chwinery.com/events.



WHAT WE'RE
TASTING IN
FEBRUARY*

Pear Seltzer

Grü-V

Viognier

Pinot Noir

Barbera

Cooper's Hawk Red

Chilean Cabernet Sauvignon

Chocolate Almond



SEASONAL TRUFFLE

**Champagne
Raspberry**

White chocolate infused with champagne and raspberry, coated in a dark chocolate shell.

We top off this truffle with a white chocolate raspberry drizzle.

**At locations where permitted.*

Magnum
Bottle

FEBRUARY
WINE OF THE
MONTH



CHILEAN

cabernet
sauvignon

OF THE BASE

OF THE ANDES MOUNTAINS