



COOPER'S HAWK WINE CLUB

FEBRUARY 2024 | VOLUME 19 | ISSUE 2



THE OFFICIAL WINES OF THE 30TH ANNUAL SCREEN ACTORS GUILD AWARDS®

Awards, will stream live globally on Netflix on Saturday, February 24, 2024 at 8 p.m. ET / 5 p.m. PT.

A-LIST IN EVERY SIP

Artist's Red & White Blends

BEGINNER

We are thrilled to partner with the Screen Actors Guild Awards® on two new incredible wines. The Artist Red Blend has flavors of black berry, blueberry, black pepper, dark chocolate, and baking spices. Pair this wine with heartier meat dishes and hard cheese.

The White Blend is fruity but not sweet. 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. Knowing that the awards show is taking the attendees attention, we wanted a wine that is complex and memorable enough to give them pause to ask what they are drinking! Winemakers have many tools to achieve a desired style, not the least of which are all the different grape varieties.

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

Cabernet is what gives The Artist Red wine its power and richness. Malbec adds color and deep berry flavors and Petite Sirah and Petit Verdot bring intense flavors, dark color, and spice. Cabernet Franc adds soft herb notes while Zinfandel and Merlot round out the wine with rich, juicy fruit. For The Artist White, the Chardonnay portion of the blend was partially aged in oak barrels, adding a creamy, spicy note to the wine. Viognier, Pinot Gris, Riesling, and Muscat are all grapes that have floral aromas and rich fruity flavors. Combing 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 \$22.99 during the month of February. Prices will increase to \$24.99 per bottle Artist's White and \$28.99 per bottle of Artist's Red on March 1. Pre-charged February pickup bottle prices will not change.



PICCOLO BUCO

COOPER'S HAWK
**BARREL
RESERVE**

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



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
.....

The Golden Age of Cinema

FEBRUARY • \$69

Raise a glass to our Wine of the Month, proudly partnered with the Screen Actors Guild Awards®, and dress as a Hollywood starlet as we relive the glamour of Old Hollywood. Enjoy a glittering cocktail welcome, indulge in a multi-course dinner expertly paired with Cooper's Hawk wines, and join us for an unforgettable night of elegance, cinematic nostalgia, and the enchantment of the silver screen.



ON SALE
FEBRUARY 1
.....

Flavors of Sicily

MARCH • \$69

Embark on a culinary odyssey, beginning with an invigorating Italian Spritz, a prelude to a meticulously crafted Sicilian-inspired menu. From the crisp allure of Fennel Sausage Arancini to the symphony of flavors in our Chicken Palermo, each dish paints a vivid portrait of Sicily's rich culinary heritage. Conclude your journey on a sweet note with our Flourless Chocolate Cannoli Cake. Join us for a night of sensory delight, where Sicily's magic unfolds on your palate, promising an unforgettable celebration of life, love, and the timeless charm of Sicilian cuisine.



ON SALE
MARCH 1
.....

Journey to Buenos Aires

APRIL • \$79

Step into the heart of Buenos Aires as we toast to a culinary celebration infused with the vibrant flavors of Argentina. A resounding "Salud!" welcomes you with wines and cocktails of the region, showcasing Bonarda Malbec as our wine of the month. Anticipate an extraordinary night as each course reveals the richness of Argentina's culinary tapestry, thoughtfully paired with wines that heighten the dining experience. Secure your seat for a night that promises an unforgettable fusion of flavor, flair, and the spirit of Buenos Aires, where every sip and bite is a journey into the soul of Argentina.

*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.



Camille

BRAVE

PASO ROBLES | 2022 VINTAGE

BRAVE stands as the inaugural creation in the Camille series from Master Sommelier, **EMILY WINES**. We are delighted to bring this limited release Camille **BRAVE** back for the first time since 2019.

Emily draws inspiration from the brave people who move us, from daily acts of kindness to bold stances of historical significance. Driven by style and crafted for the fierce and fearless in all of us, **BRAVE** is evocative of the unmistakable quality of courage.

Emily Wines
EMILY WINES 

BLEND Zinfandel | Mourvèdre | Syrah | Petite Sirah

FLAVOR PROFILE

A foundation of jammy fruit, pepper notes, and a hint of sweetness with a delightful blend of floral, herbal, and spice elements. American oak aging rounds out the wine with vanilla and baking spice notes.

PAIRING Savory-sweet grilled or glazed meats

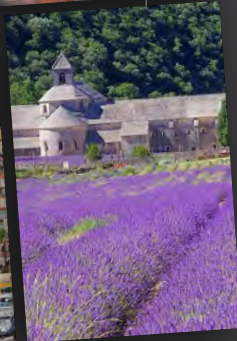
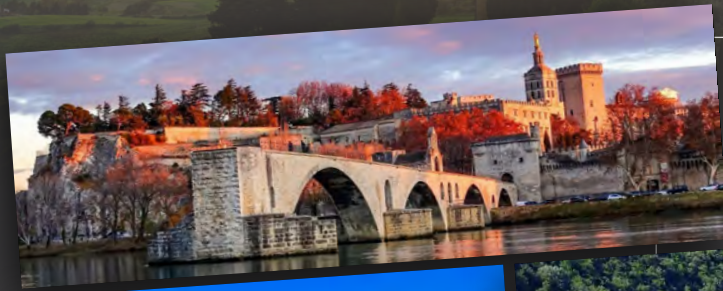




COOPER'S HAWK WINE CLUB TRIPS

Have you planned your spring trip yet? How about letting us do it for you?

The Gems of South of France Wine Club Trip would make a fabulous Spring travel destination to create lasting memories. There are a few spaces left with limited time to book so visit our website for information.



GEMS OF SOUTH FRANCE

APRIL 23-MAY 3

Join Cooper's Hawk Chief Strategy Officer, Tom Koenigsberg, and his wife, Kris — our favorite Francophile — on a trip like no other. Revel in the good life exploring vineyards, private cellars, and quaint towns of Provence. Continuing along the glittering seaside city of Monte Carlo and the stunning mountains and coastline of Monaco this April!

Planning to travel this summer? Join us in June for a trip of a lifetime!

ITALY: A TUSCAN MASTER CLASS

JUNE 2-10

Cooper's Hawk Master Sommelier Emily Wines is hosting this trip to offer Wine Club Members a deep dive into one of her favorite wine regions. Tour the Tuscan towns and villages you've seen in the movies while taking in the local architecture, delicious cuisine, and extraordinary wines. This trip will take you to the region's vineyards, wineries and cellars all while learning from their master winemakers.



Visit chwinery.com/Wine-Club/Wine-Trips for details on these trips.

SNEAK PEEK

March
WINE OF THE MONTH

TERRA DEL VULCANO

Terra del Vulcano, or the "land of the volcano," is a captivating red blend sourced from Sicily's most famous volcanic terroir. It is crafted from grapes cultivated in landscapes shaped by ancient volcanic activity, resulting in a wine with remarkable depth and complexity. Boasting layers of flavors, including notes of ripe cherries, smoky undertones, and a tantalizing hint of wild herbs, Terra del Vulcano represents a harmonious fusion of Sicily's volcanic heritage and the artistry of winemaking.



FEBRUARY PRODUCT OF THE MONTH

Members Receive

10% OFF ALL

Cooper's Hawk Exclusive Wine Candles



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

The Gift of Wine *for* Valentine's Day

The Gift of Experience:

Cards and Gift Wine Club Memberships are Cupid's perfect shot (plus, earn you points).

Long distance love? E-gift cards are now available at chwinery.com.



Share more than just love this Valentines Day

Discover new and best-selling wines, sure to impress your special someone. Plus, Wine Club Members receive discounts 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 and Chocolate: an exceptional match

Just like you and yours.

Indulge in savory and sweet chocolate treats to complement and enhance our wines. Customize a box of handcrafted truffles from our bakery case.



give a
**ONE-OF-A-KIND
WINE**

Exclusive Cooper's Hawk Embossed Valentine's Day bottles, designed to add a touch of whimsy and romance to any occasion*

*Discount does not apply to special holiday bottles.

*Minimum purchase and discount requirements are subject to local and state regulation.

COOPER'S HAWK

Valentine's Day

Plan ahead and make your reservations today to enjoy our special menu items this Valentine's Day!*

AVAILABLE FEBRUARY 9-18, 2024

WHAT WE'RE
TASTING AT



COOPER'S HAWK™
WINERY & RESTAURANTS

VARIETY TASTING

Bubbly Rosé

DUET #1

Cooper's Hawk White

Artist's White Blend

Merlot

DUET #2

Cooper's Hawk Red

Artist's Red Blend

Petite Sirah

Cooper's Hawk Lux
Ice Wine

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



Cooper's Hawk Surf & Turf

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



Blue Crab Stuffed Lobster Tails

Roasted Broccolini, Mary's Potatoes, Lemon Beurre Blanc



COOPER'S HAWK™
WINERY & RESTAURANTS

*Lineup varies by Cooper's Hawk brand locations.

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



MEMBERS
EARN POINTS

Seasonal Chef Recommendations

Available through February 26

Our seasonal Chef Recommendation program provides access to specially crafted dishes, showcasing new flavors while also offering specialty pairings with our exclusive wines.

DINNER

Roasted Chilean Sea Bass

Orzo, Spinach, Calabrian Tapenade, Parmesan Crisps

WINE PAIRING

February Wine Club Exclusive Artist's White Blend



APPETIZER

Creamy Whipped Feta Spread

'Nduja-Chili Crunch, Roasted Black Olives, Spiced Ceci Beans, Marcona Almonds, Balsamic Red Onions, Cilantro, Mint, Garlic Pita

Paired with Riesling

LUNCH

Gnocchi Bolognese with Braised Short Rib

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

Paired with our February Wine Club Exclusive Artist's Red Blend



DESSERT

Chocolate Peanut Butter Cookie Crumble

Chocolate Ganache Crunch, Peanut Butter Mousse, Chopped Snickers, Caramel, Chocolate, and Vanilla Sauces

Paired with Nightjar