



# COOPER'S HAWK® WINERY & RESTAURANTS

JANUARY 2024 | VOLUME 19 | ISSUE 1



## Dear Friends,

As we stand on the brink of a new year, I find myself reflecting on the extraordinary journey that has been 2023. Your support is not only deeply felt, but also an unending source of inspiration. It is what keeps us striving to craft new and memorable experiences for our Members, and I can't wait for you all to see what's next.

Over the last year, we have been dedicated to celebrating our Community and making sure your voices were heard. This led us to the return of beloved classics such as Banoffee Pie and Sweet Chili Calamari, alongside other delicious Chef Recommendations to explore. We also saw the return of Cooper's Hawk Lux Sparkling, now elevated to a quality that even transcends its former glory! Adding a touch of seasonal splendor, we introduced Camille Festive, the latest addition to the Camille series, thanks to renowned Master Sommelier Emily Wines.

Together, we've celebrated moments with distinguished personalities like Tyler Florence, Top Chef winner Joe Flamm, the iconic McBride Sisters, and Food Network's Katie Lee Biegel. Wine Club Members joined us on breathtaking trips to Argentina, South Africa, France, Portugal, Italy, and New Zealand, forging lifelong friendships in the process. We also added six new locations— **Fort Myers and Wesley Chapel, Florida; Bloomingdale and Algonquin, Illinois; and Gilbert and Surprise, Arizona.** Members can now enjoy benefits across **60 locations in 11 states.**

In the continued spirit of Community, our Cooper's Hawk family is growing. New locations are continuing to take root, exciting new travel opportunities are unfolding, and we're focused on creating even more opportunities where connections can thrive.

As we reflect on the laughter and love shared during the holiday season, let us carry that warmth into the new year. From the heart of our Cooper's Hawk family to yours, I extend sincere wishes for a year ahead filled with memorable moments and the thrill of unexpected adventures. We are honored to be part of this journey with you.

Cheers to you!

**Tim McEnery**  
FOUNDER & CEO



Cooper's Hawk Lux Sparkling Returns!



Wesley Chapel, FL Ribbon Cutting & Grand Opening



Welcoming new Team Members at our new locations.



Friends of Cooper's Hawk Event featuring the McBride Sisters.



We heard you! Calamari is back!



JANUARY WINE CLUB EXCLUSIVE

# VIN VELOUTÉ

*A Smooth Wine with a Velvet Soul*

*This January, we're bringing back one of our most requested wines! Appealing to all wine drinkers, Vin Velouté is fruit-forward yet beautifully balanced, delivering all the smoothness its name suggests.*

## BEGINNER

Vin Velouté means "velvet wine," and it delivers! Soft and silky texture is matched with super jammy dark fruit and sweet baking spices. The juicy fruit notes make this wine a perfect pairing with barbecue, especially rich or sweet sauces.

## INTERMEDIATE

Although Malbec is the primary grape used in this blend at 70%, Vin Velouté is more about style than its specific varietals. The goal was to create a wine that matches extra-rich fruit notes with the baking spice and vanilla flavors found in oak barrels. The barrel aging also allows the tannins to soften, creating the wine's silky, velvety texture.

TASTING NOTES BY

**EMILY WINES**

*Master Sommelier*






## ADVANCED

This wine gets its velvety texture from the richness found in extra-ripe grapes. When grapes are picked a little later in the season, they have higher sugar levels. If all that sugar is fermented, the result is a dry, high-alcohol wine; stopping fermentation a bit early results in a wine with balanced levels of alcohol and a small amount of remaining sugar that softens the acidity and amplifies the fruit flavors.



SEE WHAT EVERYONE IS SAYING ON SOCIAL

@chwinery   



**nikkimason410** This is the best news!! I've been saving a few bottles but now I can enjoy them and get more next month!! 🍷



**harrist144** I can not wait ❤️❤️❤️ ive been saving my bottles just for this 🍷



**alisonregina** We have literally been saving one bottle this whole time! Can't believe it is coming back. Yes!!! Thank you @chwinery ! Now all you have to do is make it a regular 😊



**desertkitchengardens** Ooh, the suspense! January just got a whole lot better with the return of the Wine of the Month!! 🍷👏

Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of January. Prices will increase to \$26.99 per bottle of Vin Velouté on February 1. Pre-charged January pickup bottle prices will not change.



# SNEAK PEEK

February  
WINE OF THE MONTH

## ARTIST'S RED & WHITE BLENDS

*Sip with the stars at the 2024*

### SCREEN ACTORS GUILD AWARDS

We created another excellent Artist's Red and White blend for Wine Club Members and guests attending this year's award show. This wine is meant to inspire individuality, bold expression, and zest for life. Every sip honors the artist within and pays homage to the vibrant actors and filmmakers who bring our stories to life. This wine celebrates the beauty of your unique journey, toasting cherished memories along the way.



# 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](http://chwinery.com/Events) for your location's date(s).\*



ON SALE  
NOW

## *Gilded Winter Soirée*

JANUARY • \$69

Embrace the season's splendor by wearing your favorite winter whites or golden hues, as we set the stage for a night of pure opulence and warmth. This will be an evening filled with the gentle smells of winter, where the season of light comes alive with radiance, comfort dishes, and wines that warm the soul.



ON SALE  
JANUARY 1

## *he 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 red-carpet celebrity as we relive the glamour of Old Hollywood. Enjoy a glittering cocktail welcome, indulge in a multicourse 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.

\*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](http://chwinery.com/Events).

## MEMBER BENEFITS



### MEMBER BENEFITS FOR YOUR HOLIDAY AND NEW YEAR CELEBRATIONS!

Earn points on dining, retail wine, carryout, and gift cards.  
Every 350 points = \$25 Dining Rewards.

As a Member, enjoy 10-20% off retail wine for holiday gifting, gatherings, and toasting to the New Year!

## JANUARY PRODUCT OF THE MONTH

Wine Club Members  
Receive 20% Off  
*All Drinkware!*



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



## MIXOLOGY 101

*Cocktails to Make at Home*

# Blackberry SMASH

### INGREDIENTS

- 3 blackberries
- 1 oz Cooper's Hawk Lux Ice Wine
- 2 oz bourbon
- 3 dashes bitters

### DIRECTIONS

Muddle the berries with the ice wine and top with remaining ingredients.

Shake all ingredients and strain into a coup glass.

Garnish with two blackberries on a spear.



# COOPER'S HAWK WINE CLUB TRIPS

Join us on our Spring Wine Club Trips!  
*Limited space available*

WHAT WE'RE  
TASTING AT



## VARIETY TASTING

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### DUET #1

Blanc de Blanc  
Cooper's Hawk  
Lux Sparkling

Riesling

Pinot Noir

Malbec

### DUET #2

Cab Zin  
Vin Velouté

Vin Chocolat Noir

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#### 2- and 3- Bottle Members:

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



## NAPA VALLEY, CA

MARCH 21-24

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



## SOUTH OF FRANCE

APRIL 23-MAY 3

Revel in the good life and explore 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](https://www.chwinery.com/Wine-Club/Wine-Trips) for details on these trips, as well as sneak peeks into more 2024 Wine Club trips, including the Tuscany, South Africa, and Paris, champagne and Burgundy!



MEMBERS  
EARN POINTS

# Seasonal Chef Recommendations

Available beginning January 3

*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.*

## DINNER

### Roasted Chilean Sea Bass

Orzo, Spinach, Calabrian Tapenade, Parmesan Crisps

## WINE PAIRING

Pinot Gris



## APPETIZER

### Creamy Whipped Feta Spread

\*Nduja-Chile 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 January Wine Club Exclusive Vin Velouté

## DESSERT

### Chocolate Peanut Butter Cookie Crumble

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

Paired with Nightjar

We were recently invited to Hawthorn Elementary South in Vernon Hills, IL, to speak with the students about Marketing. And what better way to learn about something than to try it? So, we created a contest to help name our newest dessert. Congratulations to Briana, the creative mind behind the name of this incredible dessert.

