



# COOPER'S HAWK WINE CLUB

JULY 2022 | VOLUME 17 | ISSUE 7

## APPASSIMENTO

One of Italy's most succulent and rich wine styles is *appassimento*, the result of a technique dating back to Roman times. It's a method that promises complexity, and we're bringing it to your table in this summer Wine of the Month release.

### AN ANCIENT WINEMAKING TRADITION

Still in use in wine estates scattered across Italy and the world, the *appassimento* practice involves the drying of freshly harvested grapes to concentrate sugars and flavors before vinification. This is a tradition with roots in North-east Italy—the source for some of the region's most treasured full-bodied reds.

In a special room or area, handpicked grapes dry naturally and slowly for weeks or months on bamboo racks or straw mats. The enticing flavors and aromatics are elevated as the water leaves the berries. In the old days, the grapes were hung from the rafters of the farmhouse or barn, but many wineries now have a dedicated *appassimento* spot with sufficient ventilation.

Some wineries employ a skilled person to tend to these grapes, while others have passed down the knowledge through generations. It's a method that takes dedication and time, and the result of this effort is considered to be among the finest red wines in Italy. The practice is also native to places like Sicily and Greece—sunny and dry spots where the intensity of the day is naturally put to work in the process.

### PASSIONATE FLAVORS

The name of this practice originates from the word “passionate,” and fans of this style are truly ardent about the layers of flavors in *appassimento* wines. The ancient tradition promises a dark-fruited, full-bodied sip—a profile that's honored in the rich character of Cooper's Hawk Appassimento.

This is a bottle to pair with rich, meaty dishes such as short ribs or grilled beef. It's also on point with charcuterie or strong cheeses. Many people love to savor Appassimento as a meditation wine, enjoyed slowly by the campfire or on the patio during a long summer night.

### TASTING NOTES BY

### EMILY WINES

*Master Sommelier*

### BEGINNER

Appassimento is a dry Italian wine that is loaded with dark, rich flavors. Look for notes of roasted plum, fruit leather, blackberry jam, chocolate, and baking spices. The full body and long, rich finish make this the ideal wine to pair with heartier dishes, like meatballs.

### INTERMEDIATE

This wine comes from the Italian region of Puglia, also known as the heel of the boot. Puglia is one of the hottest and driest parts of Italy and is known for making robust wines that are full of flavor. The grape used is Primitivo, a long lost cousin of Zinfandel!

### ADVANCED

*Appassimento* is Italian for “withered,” which refers to the technique used to make the wine. Grapes are laid in shallow racks to semi-dry for one to two months before they're pressed. This reduces the water content in the grapes and results in a much more powerful and rich wine. This process is uniquely Italian.



JULY  
WINE OF THE  
MONTH



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of July. Prices will increase to \$25.99 per bottle of Appassimento on August 1. Pre-charged July pickup bottle prices will not change.

COOPER'S HAWK



ESQUIRE  
BY COOPER'S HAWK

PICCOLO BUCO





## SEASONAL CHEF RECOMMENDATIONS

NEW FOR JULY & AUGUST\*

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

### APPETIZER

#### SHAVED BBQ BRISKET FLATBREAD

*Bourbon BBQ Glaze, Pesto, MontAmore Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch*

RECOMMENDED WINE PAIRING  
**CabZin**

### LUNCH

#### SMOKED BBQ BRISKET SANDWICH

*Aged Cheddar, Crispy Onions, Bread & Butter Pickles, Summer Slaw, Cilantro Ranch*

RECOMMENDED WINE PAIRING  
July Wine Club Exclusive — **Appassimento**

### DINNER

#### 12-oz GRILLED RIB-EYE

*Roasted Asparagus, Crispy Fingerlings, Confit Tomato, Aged Balsamic*

RECOMMENDED WINE PAIRING  
**Cooper's Hawk Lux Meritage**

### DESSERT

#### SUMMER BERRY SHORTCAKE

*Peaches, White Chocolate Crème Fraîche Mousse, St-Germain Peach Glaze*

RECOMMENDED WINE PAIRING  
**Sparkling Moscato**



JULY PRODUCT OF THE MONTH

WINE CLUB MEMBERS **RECEIVE 10% OFF**

# SWIRL COLLECTION



Available only at Cooper's Hawk Winery & Restaurant locations

WHAT WE'RE  
TASTING AT



Blanc de Blanc

Sauvignon Blanc

Unoaked Chardonnay

Rosé

Barbera

Appassimento

*Wine Club Exclusive*

Super Tuscan

Nightjar

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

**SNEAK PEEK**

August's WINE OF THE MONTH

## BELO *Dino*

A SLOVENIAN WHITE BLEND

Winemaking in Slovenia dates back hundreds of years, but it's rare to find one of its quality bottles in the U.S. This traditional white wine—crafted by the 900-year-old Ptujška Klet (*pt-oo-ska klet*) Winery in the ancient city of Ptuj (*pt-oo-ee*)—is a treasure, blending ancient passions with modern technology. This bottle holds a rich heritage; enjoy the rare opportunity to experience a taste of the stunning terroir and charming culture of Slovenia in your own home. *Na zdravje!* (Cheers!)



SEASONAL TRUFFLE

Summer  
Strawberry

\*Lineup varies by Cooper's Hawk brand locations.





# ESQUIRE

BY COOPER'S HAWK

## VISITING CHEF SERIES CARLA HALL

AVAILABLE  
BEGINNING JUNE 29

Chef Carla first won over audiences on Bravo's "Top Chef" and "Top Chef: All-Stars" and as the co-host of ABC's hit Emmy Award-winning show "The Chew." Now, she's bringing her Southern charm and soul food to Esquire—the *only* place in the world to experience her signature dishes.

Carla's bold flavors and heartwarming comfort dishes are inspired by her heritage and the recipes she remembers growing up on, especially from her Granny.

Each dish is served alongside a wine pairing curated by Cooper's Hawk Master Sommelier Emily Wines.

58 E. OAK ST., CHICAGO, IL 60611  
GOLD COAST

Visit [esquirebych.com](http://esquirebych.com) to make your reservation today.



## COOPER'S HAWK WINE CLUB TRIP

### THE CHARM OF CHRISTMAS IN EUROPE

DECEMBER 9 – 19, 2022

There is nothing quite like the Christmas season in Prague, Austria, and Germany. Our custom tour will visit the best of Central Europe's Christmas Markets, a tradition that is more than 600 years old. Feel the bustling energy of the markets and the vendors selling their handicrafts; savor the smells and tastes of mulled wine, spiced ham, roast sausages, and baked gingerbread. To top it off, we'll make sure you see the iconic sights and impressive architecture, and experience the charm, customs, and history of the captivating villages and remarkable cities we visit. You are invited to join Tom and Kris Koenigsberg (Cooper's Hawk CMO and host extraordinaire, respectively), who will travel with you on this specialty tour.

ON SALE  
NOW



Visit [chwinery.com/trips](http://chwinery.com/trips) for the most up-to-date information.





# NOW OPEN!

**1818 Oakbrook Center  
Oak Brook, IL 60523**

Join us for a whole new experience — modern Neapolitan pizza, an Italian-inspired menu, classic Gustis (wine tastings), and so much more.

**Members can enjoy their wine and benefits and earn rewards at Piccolo Buco too!**

Visit [piccolobuco.com](http://piccolobuco.com) to view our full menu.

We hope to see you soon!

Follow us on Instagram  
at [@piccolobuco](https://www.instagram.com/piccolobuco)  
for exclusive content!



## Sip Your Way Into **SUMMER**

*The warm weather  
is here, and our outdoor seating\*  
is now open!*

Gather your friends and family  
to soak in the beautiful weather and enjoy  
a delicious dining experience together.

Reservations are not required,  
but recommended.

\*Outdoor seating is available at select locations and  
subject to availability, weather permitting.







## MIXOLOGY 101

*Cocktails to Make at Home*

# CONCORD MARGARITA

## INGREDIENTS

3 oz blanco tequila  
4 oz Romance Red  
1.5 oz lime juice  
1 oz Cointreau  
1 spoonful grape jelly

## DIRECTIONS

Stir grape jelly and lime juice together in a mason jar until the jelly is melted. Add wine, tequila, and Cointreau. To serve, add ice and thin lime slices, and stir or shake with the lid back on. Enjoy this grapey twist on an old classic by the pool or grill!



## Summer Soirée

MONDAY, JULY 11 • \$69

Kick off summer with an elegant celebration of bright flavors and festive refreshments. A three-course summer-inspired menu awaits, paired with Cooper's Hawk wines and cocktails.

TICKETS  
ON SALE  
NOW  
.....



## In Fair Verona

TUESDAY,  
AUGUST 16 • \$69

*In fair Verona,  
where we lay our scene ...*

Join us for a whimsical evening inspired by Shakespeare's *Romeo and Juliet*. An Italian three-course meal paired with Cooper's Hawk wines will set the stage for a magical event!



## East Coast Seafood Fest

TUESDAY,  
SEPTEMBER 13 • \$69

From lobster and clams to chowder and steamers, it's the season for Seafood Festivals across the East Coast! This New England tradition is the crowning masterpiece of seafood celebrations. These festivals are a classic social gathering during which all kinds of seafood are cooked and honored, and those who join enjoy a full lineup of seafood delicacies.

TICKETS  
ON SALE  
AUGUST 1  
.....

Not available at Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk.  
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).