



COOPER'S HAWK WINE CLUB

JULY 2024 • VOLUME 19 • ISSUE 7

A Bottle (or two) to Thank You

DEAR FRIENDS,

I hope you enjoy the well-deserved extra wine this summer. It's the best way we know how to say "Thank you" to our amazing Wine Club Members. Thank you for all the moments, meals, and passion you've poured into Cooper's Hawk year after year.

So that this place could become *your place*. Let this bottle (or bottles!) be a reminder of what we all have in common: a soft spot for great food, wine, and one another. I raise my glass to you.



Tim McEnery

With Gratitude,
TIM MCENERY
Founder & CEO



+1 DINE-IN BOTTLE
for 1-Bottle Members



+2 DINE-IN BOTTLES
for 2- and 3-Bottle* Members



*3-BOTTLE MEMBERS WILL GET AN EXTRA LUX UPGRADE

Choose the way you want to enjoy your *thank you* bottle during your dining visit



FAVORITE BOTTLE

Choose your favorite from 50+ different varietals or trade in two bottles for a Cooper's Hawk Lux



SANGRIA PITCHER

Treat yourself to any of our five Sangria pitchers. Classic Red • White • Peach Raspberry • Passion Fruit



BARREL RESERVE

Indulge in a carafe of our premium Bordeaux-inspired blend



@CHWINERY

JULY WINE CLUB EXCLUSIVE

BADEN BLANC



A German Gem from the Black Forest

In Baden, Germany, where steeply terraced vineyards reach toward the Black Forest, this white blend embraces feinherb perfection. Translating to finely dry, these barely dry wines have a hint of sweetness to soften their racy acidity, a true expression of the region.



TASTING NOTES BY

EMILY WINES

Master Sommelier

BEGINNER

Baden Blanc is a refreshing white blend originating from the esteemed German wine region of Baden. It entices with lively flavors of crisp Granny Smith apple, tangy lime zest, and succulent ripe pineapple, which are complemented by subtle floral undertones and hints of fresh spring herbs. Despite its dry character, the wine's vibrant fruitiness imparts a delightful sense of juicy freshness. This versatile wine pairs excellently with Asian cuisine and summer salads.

INTERMEDIATE

The composition of this wine offers a splendid representation of Germany's classic white grape varieties: 66% Müller-Thurgau, 16% Weissburgunder (also known as Pinot Blanc), 12% Riesling, 4% Gewürztraminer, and 2% Sauvignon Blanc. Each of these grapes possesses an aromatic profile evocative of herbs and flowers, resulting in an exquisitely perfumed wine. Thriving in Germany's chilly climate, these grapes express both lush fruitiness and vibrant acidity with finesse.

ADVANCED

Baden, a slender expanse of vineyards, is nestled amidst the picturesque hills of the Black Forest and the serene flow of the Rhine River. As the southernmost wine region in the country, it spans from the enchanting locales of Heidelberg and the Tauber Valley in the north to the tranquil Swiss border and the vast expanse of Lake Constance in the south. Just across the Rhine lies the renowned French wine region of Alsace. Boasting the distinction of being the southernmost and consequently, the warmest of Germany's wine-growing regions, Baden yields wines with the most opulent and complex flavors. Müller-Thurgau (pronounced "mu-lur tur-gow"), a close relative of Riesling, stands as the predominant grape variety cultivated across the region.

Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of July. Prices will increase to \$23.99 per bottle of Baden Blanc on August 1. Pre-charged July pickup bottle prices will not change.



PICCOLO BUGO



REASONS to VISIT All Month Long

COOPER'S HAWK MONTHLY WINE CLUB DINNERS

The Dinners Are Monthly. The Friends Are Lifelong.

JUNE 25

PICK UP YOUR EXCLUSIVE WINE

Baden Blanc is now available.

JUNE 25

A BOTTLE-SHAPED "THANK YOU"

Starting today, enjoy your dine-in bottle(s) as a thank you from us.

JUNE 28 - JULY 3

GET READY FOR THE FOURTH OF JULY

Pick up your favorite summertime wines in advance to celebrate America's Independence Day. We will be closed July 4th.

JULY 25

NATIONAL WINE & CHEESE DAY

Make your reservation today to enjoy our delicious Candied Bacon and Artisan Cheese Plate and our perfectly paired wine flight.

ALL MONTH LONG

JULY EXCLUSIVE TASTING LINEUP

2- and 3-Bottle Members can use their complimentary tasting for two.

NATIONAL PICNIC MONTH

Visit us to purchase your favorite bottles and/or items from our Summer Soiree Collection. Members receive 10% off during July!

MANGO DRAGONFRUIT SPRITZY SANGRIA RETURNS

Visit your local Cooper's Hawk during July to taste or purchase.*

*Arrival date varies by location

Our Cooper's Hawk monthly Wine Club Dinners are famous for inspiring friendships that by now are as well-seasoned as our recipes. Taste deliciously crafted multicourse menus that complement our award-winning wines. Sip by sip, you'll see why these themed events are so popular, no matter the month or menu.

Visit chwinery.com/Events for your location's date(s), to view the event menu, and to make your reservations.

Available only at Cooper's Hawk Winery & Restaurants locations. Events are group seating. Wine Club guests must be 21+.



Swine & Vine

JULY • \$79 • ON SALE JUNE 1

Join us for the most delicious collision of luscious pork and Pinot offerings this July. Reserve your seat at Swine & Vine, where the silky aromatics of Pinot grapes will serve as a pristine summertime complement to a plump roster of pork courses.

Evening on the Ranch

AUGUST • \$79 • ON SALE JULY 1

Picture the storybook simplicity of an evening meal while cozied up by the fire. August will afford Members the charm of the ranch from the comfort of Cooper's Hawk. The centerpiece will be our Wine of the Month, hailing from Horse Heaven Hills, a prized Washington region. Beside it, buttery corn bread, brisket flatbread, barbecue ribs, and peach and blackberry hand pies — demonstrating that it doesn't take glitz and glamour to fashion a phenomenal meal.



Under the Spanish Sky

SEPTEMBER • \$79 • ON SALE AUGUST 1

Small plates meet soaring flavors this September. Wine Club Members are invited to tour tapas staples like goat cheese croquettes and bacon-wrapped dates ahead of a showstopping seafood paella. We'll begin with a choose-your-own Sangria greeting, followed by a glass of Garnacha, our Wine of the Month, and a window to Spain's vibrancy.



COOPER'S HAWK

WINE CLUB TRIPS



NORMANDY BEACHES, D-DAY POINTS OF INTEREST & THE BEAUTIFUL LOIRE VALLEY

OCTOBER 2-11

Come for the magic and wonder of Paris but stay for the charm of the French countryside and historic seaside. Join Cooper's Hawk hosts Tom Koenigsberg — Chief Strategy Officer for Cooper's Hawk — and his wife, Kris Koenigsberg, Cooper's Hawk Brand Ambassador and resident Francophile, as we travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, and châteaux and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique Wine Club tour will provide a moving journey through World War II history, iconic sites, fairy tale vistas, and experiences you'll never forget.



MANGO DRAGONFRUIT SPRITZY SANGRIA IS BACK!

Our popular **Seasonal Curation** is available beginning **July 12** at all of our restaurant locations.



MIXOLOGY 101

Cocktails to Make at Home

Dragons ON THE BEACH

Bring out all your paper umbrellas and tiki party accessories for this one!

In a tall glass, combine:

INGREDIENTS

- 1 oz of Pineapple Juice
- 1/4 oz of Malibu Rum
- 1/2 Blue Curaçao

DIRECTIONS

Add ample ice, top with Mango Dragonfruit Spritzzy Sangria and make your way to the pool!



Visit chwinery.com/Wine-Club/Wine-Trips for details on these trips, as well as sneak peeks into more 2024 Wine Club trips.

Get Ready for the Fourth of July

LET US HELP YOU CELEBRATE

Light up your Fourth of July festivities with all the right wines for summer. Feeling festive and fruity?

Reach for Mango Dragonfruit Spritz Sangria or a summertime staple, Rhubarb. And kick any barbecue up a notch with one of our zinfandel-forward bottles, like *Camille Brave*. Pick up your wines any time before we close July 4th. We will reopen July 5th. Members receive Retail Wine Discounts.*

1-5 BOTTLES

10%

6-11 BOTTLES

15%

12+ BOTTLES

20%

* Minimum purchase and discount requirements are subject to local and state regulations. Ohio locations: A 10% retail wine discount is available only for purchases of six to 12 bottles and no other wine discounts are permitted.



WHAT WE'RE
TASTING AT



COOPER'S HAWK
WINERY & RESTAURANTS

VARIETY TASTING*

Cooper's Hawk Lux Sparkling

DUET #1

Baden Blanc

Riesling

Rosé

DUET #2

Barbera

Merlot

Petite Sirah

Vin Chocolat Almond

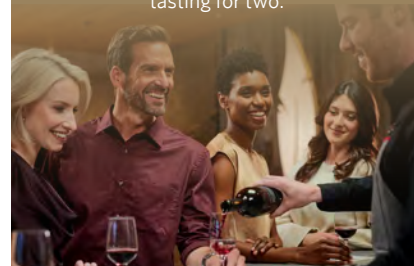
TRUFFLE OF THE MONTH

Milk Chocolate Raspberry

Raspberry cream coated in a milk chocolate shell. This delicious truffle is topped with dried raspberry crumbles.

BENEFIT REMINDER

2- and 3-bottle Members, don't miss out on your monthly complimentary tasting for two.



*We offer multiple tastings each month across all our locations. Lineup varies by Cooper's Hawk brand locations.



JULY PRODUCT
OF THE MONTH

WINE CLUB MEMBERS SAVE

10% Off

Summer Soirée
Collection





YOUR PLACE TO TRY EXCLUSIVE

NEW Seasonal Chef Recommendations

Available through August 26

MEMBERS
EARN POINTS

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. As a benefit, Members can open a bottle from their account while dining in!

DINNER

Calabrian Shrimp

Roasted Peppers, Zucchini, Spinach, Pancetta, French Feta, Jasmine Rice, Creamy Tomato Broth

WINE PAIRING

July Wine Club Exclusive
Baden Blanc



LUNCH

Smoked BBQ Brisket Sandwich

Aged Cheddar, Crispy Onions, Bread & Butter Pickles, Summer Slaw, Chipotle BBQ Ranch

Paired with Cooper's Hawk Lux Meritage



APPETIZER

Shaved BBQ Brisket Flatbread

Pesto, MontAmore Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch

Paired with CabZin



DESSERT

Summer Peach Butter Cake

Macerated Blackberries, Brown-Butter Roasted Peach Custard, Almond Crumble

Paired with Almond Sparkling

SNEAK PEEK
August WINE CLUB EXCLUSIVE

HORSE HEAVEN HILLS

In the heart of the scenic Horse Heaven Hills, grapes flourish on the serene slopes that hug the banks of the Columbia River. This region stands as one of Washington State's most awarded and breathtaking, and it's the very place where Cooper's Hawk has crafted Horse Heaven Hills Red Blend. A celebration of our unwavering commitment to quality, this wine delights with a palate of lush dark cherries, velvety cocoa, and a subtle hint of spice, exclusively reserved for our Wine Club Members.



SUMMER HAPPY HOUR

Monday-Thursday: 2-5pm | Available for dine in only

Whether it's after work or simply an afternoon out, explore Piccolo Buco's Summer Happy Hour menu every Monday-Thursday from 2-5 pm. Indulge in a Neapolitan-style pizza pairing with your choice of frozen sangria, beer, cocktail or wine—each at specialty pricing.

\$12 PIZZA | \$8 SELECT WINES | \$8 FROZEN SANGRIA | \$5 BEER

