



# VIN VELOUTÉ

*vin veh-looh-tay*

## As Velvety as the Name Implies

This robust red blend has a juicy and concentrated personality, with succulent jam jar and berry flavors — fruit-forward yet balanced. Luscious and packed with ripe red fruit, this wine has a velvety soft texture and a silky smooth finish. It is perfectly poised to satisfy those who love dry wines and those who enjoy a little sweetness.

We're drinking Vin Velouté with barbecue, baked brie with spiced almonds, or spicy stuffed mushrooms. We look for foods with a savory touch to balance out the dense red fruit of the wine.

### TASTING NOTES



APPELLATION  
*California*

TASTING NOTES BY  
**EMILY WINES**  
*Master Sommelier*



### 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. It is equally as delicious with dark chocolate.

### INTERMEDIATE

Although Malbec is the primary grape used in this blend, *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.

### ADVANCED

This wine gets its sweetness from the natural sugars found in 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.



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of June. Prices will increase to \$24.99 per bottle of *Vin Velouté* on July 1. Pre-charged June pickup bottle prices will not change.



## SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL JUNE 30\*

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

### APPETIZER

#### GOOEY QUESO & CHORIZO FUNDIDO

*Roasted Shishito Peppers, Chimichurri, Toasted Flatbread*

#### RECOMMENDED WINE PAIRING

**Pinot Gris**

### LUNCH

#### CILANTRO LIME CHICKEN SALAD

*Jicama, Sweet Corn, Aged Cheddar, Grape Tomatoes, Avocado, Crispy Tortillas, Cilantro-Lime Vinaigrette, Chipotle Ranch*

#### RECOMMENDED WINE PAIRING

April Wine Club Exclusive — **Abrillante**

### DINNER

#### FILET MEDALLIONS & SPINACH MASCARPONE RAVIOLI

*Asparagus Arugula Salad, Balsamic Glaze*

#### RECOMMENDED WINE PAIRING

June Wine Club Exclusive — **Vin Velouté**

### DESSERT

#### LEMON BUTTER CAKE

*Lemon Blueberry Jam, Citrus Cream*

#### RECOMMENDED WINE PAIRING

**Cooper's Hawk Lux Ice Wine**

\*Not available at Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk





# OPENING JUNE 12

1818 Oakbrook Center, Oak Brook, IL 60523



## FROM ROME, WITH LOVE

Piccolo Buco is the name of an epic restaurant — set mere steps from Rome’s famed Trevi Fountain — where Cooper’s Hawk Founder, Tim McEnery, first discovered Chef Luca Issa and his wonderful pizza. The ingredients were deceptively simple: creamy, indulgent mozzarella mingled with a bright and bold tomato sauce. But it was the extraordinary, tall crust — crisp on the outside yet cloud-like at the center — that won his heart. He couldn’t wait to bring it home with him and introduce America to a pizza this special.

An outstanding menu of salads, antipasti, and classic Italian pastas are also served in the Italian tradition of simplicity, quality, skillful craftsmanship, and glorious taste.

@piccolobuco   

“All I could think about after that first amazing bite was that I want to share it with our Wine Club Members and friends in America. So we decided to bring it here to you!”

— TIM MCENERY

### What does this mean for Member Benefits?

At Piccolo Buco by Cooper’s Hawk Wine Club Members enjoy the same Member benefits available at Cooper’s Hawk locations.

#### BENEFITS INCLUDE:

- Access to Wine of the Month and swap options
- Enjoy complimentary wine tasting (2- and 3-bottle Members)\*
- Retail Wine Discounts
- Earn Points on Purchases
- Use Dining Rewards
- And more!

\*Complimentary Tasting for 2- and 3-bottle Members will be in the form of a Gusti.

Pancetta Wrapped  
Monkfish



Citrus-Cured  
Hamachi



Sea Urchin and Peekey  
Toe Crab Fondue



Lamb



# ESQUIRE

BY COOPER'S HAWK

## VISITING CHEF SERIES TOM COLICCHIO MENU EXTENDED!

Join us at Esquire  
by Cooper's Hawk to  
enjoy this special menu  
through June 28.



## UP NEXT: CARLA HALL

Beginning June 29, Carla Hall brings  
tastes from the South with a  
Soul Food inspired menu!



## ESQUIRE BY COOPER'S HAWK GIVEAWAY

Follow Esquire on Instagram  
to enter to win a \$200  
Esquire gift card.

@ESQUIREBYCH



## 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 Central Europe – Prague, Austria, and Germany. Our custom designed tour will visit the best of 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.



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



**MIXOLOGY 101**

*Cocktails to Make at Home*

# DRY RHUBARB FIZZ

**INGREDIENTS**

- 1 oz vodka or gin
- 2 oz Cooper's Hawk Rhubarb Wine
- Cooper's Hawk Lemon Wine Seltzer
- Lemon slices and rhubarb

**DIRECTIONS**

Put ice and lemon slices in a tall glass and add rhubarb wine and vodka or gin. Top with Lemon Wine Seltzer for a very dry, refreshing drink. Garnish with a spear of fresh rhubarb!

**CREATING COMMUNITY**



Welcome to Cooper's Hawk Winery & Restaurant in

# ST. PETERS, MO

5300 N SERVICE RD., ST. PETERS, MO 63376

We are thrilled to announce we will be joining the St. Peters community on

**JUNE 27, 2022!**

Make your reservation today at [chwinery.com](http://chwinery.com)

**UPCOMING WINE CLUB DINNERS**



## Sixties Steakhouse

TUESDAY, JUNE 14 • \$69

Take a break from the here and now with a '60s-inspired escape.

An evening of vintage luxury that exudes the era, including midcentury design, style, and groovy décor reminiscent of a classic 1960s steakhouse. Follow suit, donning iconic sharp and sleek fashion: break out your vintage-inspired dresses and dinner jackets, and join us for a dinner to remember!



## 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.



## 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!

*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).*