



COOPER'S HAWK WINE CLUB

JUNE 2023 | VOLUME 18 | ISSUE 6



JUNE WINE CLUB EXCLUSIVE

ISOLA DEL MARE

CAPRI IS CALLING

Experience all the luxuries of Capri, Italy — without the plane ticket! Visit us for a summer inspired by the Italian lifestyle. Enjoy, Italian wines, our new Clementine Spritz, specially themed Wine Club Events, chef-driven dishes, and curated collections that bring Italy to your home!

BEGINNER

Isola del Mare means "island of the sea" in Italian, and this is the perfect red wine to transport you to a charming café on the island of Capri! Earthy plum, cherry and sun-dried tomato flavors are matched with leather, anise and dried herbs. The wine is medium-bodied and dry. Tomato-based sauces will sing with this wine!

INTERMEDIATE

This wine comes from coastal vineyards in Sicily and Tuscany. It is a classic Italian style of wine with very little oak influence, bright acidity, and soft, earthy notes of leather and forest floor. While these kinds of wines are delicious alone, they come alive when paired with food. It is light enough to drink with grilled tuna or salmon but will be just as happy with richer meats.

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

This complex blend starts with a base of Nerello Cappuccio, Nerello Mascalese, Nero d'Avola, and Pinot Nero (aka Pinot Noir) — all grapes with the word "black" in different forms in their name. Tangy Sangiovese and Barbera bring in further richness, while darker Merlot, Cabernet, and Syrah add structure. Combined, they bring a complex palate that reflects the culinary and cultural mosaic of the Italian Coast.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of June. Prices will increase to \$28.99 per bottle of Isola Del Mare on July 1. Pre-charged June pickup bottle prices will not change.



COOPER'S HAWK



COOPER'S HAWK
WINERY & RESTAURANT

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUGO

SNEAK PEEK

July's WINE OF THE MONTH

ISOLA DEL SOLE

ISLAND OF SUN

Inspired by one of the beautiful islands of Italy, Isola del Sole is a fresh and inviting wine that celebrates summer along the coast. For an escape that draws visions of striped beach umbrellas and pastel-colored villas, a single sip will transport you.



MONTHLY WINE CLUB DINNERS

The tables are set. The kitchen is ready. Good times are waiting. All we need is you.

The Cooper's Hawk Wine Club was created to celebrate community and to toast to our shared love of good food, good wine, and good company.

Visit chwinery.com/Events for your location's date(s).*



ON SALE
NOW

A Toast to the Amalfi Coast

JUNE • \$69

Come join us for a night of flavor-filled dishes inspired by the Amalfi Coast. We'll be serving up a menu created by Chef Matt McMillin: The three-course meal with wine pairings will transport you right to Italy.



ON SALE
JUNE 1

Buona Sera, Capri

JULY • \$69

This evening, we'll be taking a trip to the Italian island of Capri for a three-course dinner with wine pairings. Imagine dining under a canopy of lemon groves, where we promise you'll be treated to bright, fresh flavors and an experience that will make you feel like you're on the cliffs overlooking the Blue Grotto.



ON SALE
JULY 1

Oceanside Soirée *A Aussie-Inspired Celebration of the Seas*

AUGUST • \$69

The ocean is calling. Celebrate the beauty of Australia at a coastal-inspired dinner featuring our exclusive wine collaboration with The Hidden Sea winery, located in the heart of the Limestone Coast, where every bottle you enjoy contributes to the ReSea Project. Immerse yourself in an under-the-sea ambiance, indulge in exquisite cuisine, and raise a glass to the beauty of the ocean.

*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.



Chef Matt McMillin

CULINARY RECIPE SHRIMP & PASTA AL LIMONE

INGREDIENTS

Pasta

- 1 lb casarecce pasta or other favorite pasta
- 1 lb shrimp/prawns peeled, deveined, slightly butterflied
- 2 tbsp olive oil
- ¼ tsp kosher salt

Pasta Sauce

- 2 tbsp butter
- 2 garlic cloves, minced
- ½ lb Italian sausage
- ½ cup dry white wine
- 1 ½ cup cream
- 1 lemon, zested and juiced
- Salt and black pepper to taste
- 3 cups baby spinach, cleaned and dried
- 1 cup sweet grape tomatoes, cut in half
- ½ cup good quality Parmesan cheese, grated, plus more for the top
- 3 tbsp chopped parsley

INSTRUCTIONS

- 1 Bring a large pot of salted water to boil over medium-high heat
- 2 Add the pasta to the pot of water and cook until al dente. Follow manufacturer recommendations, as time will vary based on brand and shape. The pasta should still be firm to the tooth. Save a cup of the pasta water when draining the pasta.
- 3 Heat a large skillet or frying pan over medium heat and add the olive oil.
- 4 Add the shrimp and sear for one minute per side. Sprinkle with a bit of kosher salt, then remove and set aside.
- 5 In the same pan, add the butter and Italian sausage. Brown well and break into small pieces.
- 6 Add the garlic and cook for one minute until fragrant.
- 7 Add the white wine to deglaze, and cook until all liquid is gone.
- 8 Pour in the cream, lemon juice, and lemon zest. Simmer for a few minutes until the sauce has thickened slightly and coats the back of a spoon easily.
- 9 Add the drained pasta and shrimp to the sauce and add a splash of the reserved pasta water. Season with kosher salt and pepper to taste. Stir to coat in the sauce, adding more pasta water if necessary.
- 10 Add the spinach and tomatoes and toss until the spinach just wilts, then add a generous amount of grated cheese. Toss and place on a platter.
- 11 To garnish, add the chopped parsley and a bit more Parmesan cheese.

COOPER'S HAWK

CLEMENTINE SPRITZ

A spritz is a wine-based drink that originates in Northern Italy, specifically in Venice. Today, many variations of spritzes exist, but they all have the basis of bubbles and sweetness combined with bitter or herbal notes.

Our NEW Clementine Spritz is made with a white wine base, clementine juice, orange peel, and quinine, which is the flavor that gives tonic its unique taste.

Drink this spritz on its own, or pour over ice with an orange peel and sprig of rosemary as a garnish.



CLEMENTINE SPRITZ



KUMQUAT ORANGE



TANGERINE CLEMENTINE



ORANGE PEEL



PERSONALITY
BRIGHT & CITRUSY

PAIRING
THE BEACH ON
A HOT DAY!

AVAILABLE
BEGINNING
JUNE 1

Also, a swap
option for all
Members.



MIXOLOGY 101

Cocktails to Make at Home

A TASTE OF ITALY IN A GLASS

NEGRONI SBAGLIATO

INGREDIENTS

- 1 oz Campari
- 1 oz Sweet Vermouth
- Prosecco

Sbagliato is Italian for "broken," and this twist on the classic Negroni is anything but broken! Prosecco is used in place of gin for a lighter, fresher take.



WITH MASTER SOMMELIER EMILY WINES



APERITIVO & DIGESTIVO

If you have ever visited Italy, you have likely heard the terms "aperitivo" and "digestivo" — drinks enjoyed before or after a meal, respectively. These two drinks play an important role in Italian culture and are part of the traditional Italian way of dining. While they may seem similar, there are important differences between the two.

An aperitivo, also known as an aperitif, is a pre-dinner drink that is meant to stimulate the appetite before the main meal. It is usually served between 5 and 7 p.m. and accompanied by small snacks such as olives, nuts, or bite-size sandwiches. Typically, an aperitivo is a light drink, such as prosecco, Campari, or a spritz. These drinks are low in alcohol and designed to be refreshing and easy to drink.

One of the most popular aperitifs in Italy is the Aperol spritz, made with Aperol, prosecco, and soda water. It is a bright orange drink perfect for summer evenings. Spritzes can be made with many different flavors but are typically refreshing, citrusy, and balanced with botanical flavors.

In contrast, a digestivo, also known as a digestif, is a drink served after the main meal. It is meant to aid digestion and is typically consumed in small amounts. Digestivi are often stronger than aperitifs and can be made with spirits such as grappa, amaro, or limoncello. These drinks are often served chilled and sipped slowly. One of the most famous digestivo is limoncello, a lemon-flavored liqueur made from the zest of lemons, alcohol, sugar, and water that is often served in small, chilled glasses. Another popular digestif is grappa, a grape-based brandy made by distilling the skins, pulp, and seeds left over after winemaking.

While aperitivi and digestivi may seem similar, they serve different purposes. Aperitivi are meant to stimulate the appetite before a meal, while digestivi are meant to aid digestion after a meal. Aperitivi are often lighter and lower in alcohol, while digestivi are often stronger and sipped slowly. In addition to their different purposes, aperitivi and digestivi are also enjoyed in different settings, aperitivi are often enjoyed at a bar or café with friends or colleagues, while digestivi are typically enjoyed at home or in a restaurant after a meal.

Both are important drinks in Italian culture, and whether you are in Italy or just want to bring a touch of Italian culture to your home, try adding an aperitivo or digestivo to your next meal.

CAPRI COLLECTION

WINE CLUB MEMBERS RECEIVE

10% OFF



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



WHAT WE'RE TASTING AT



VARIETY TASTING

Blanc de Blanc
Cooper's Hawk White

DUET #1

Riesling
Gewürztraminer

Cab Zin

DUET #2

Isola del Mare
Super Tuscan

White Sangria

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



SEASONAL TRUFFLE

Black Forest



JUNE CHEF RECOMMENDATIONS

Plan your visit today by making a reservation at chwinery.com/Reservations OR order on carryout.chwinery.com for carryout and curbside pickup.

Don't forget you can add your Wine of the Month to your carryout order!

APPETIZER

AHI TUNA CRUDO

Shaved Fennel, Lemon Conserva Aioli,
Tomato-Caper Oil

WINE PAIRING

May Wine Club Exclusive:
Rosé | A Collaboration
with Katie Lee Biegel

DINNER

FILET MEDALLIONS
& SPINACH
MASCARPONE
RAVIOLI

Asparagus and Arugula Salad,
Brown-Butter Cream, Aged Balsamic

RECOMMENDED WINE PAIRING

June Wine Club Exclusive:
Isola del Mare

LUNCH

CASARECCE CAPRI

Shrimp, Shaved Asparagus, Roasted Tomatoes,
Calabrian Lobster Sauce, Lemon Crumbs

WINE PAIRING

Cooper's Hawk Lux Chardonnay

DESSERT

BANOFFEE PIE

Graham Cracker Crust, Banana,
Toffee Filling, Fresh Whipped Cream

WINE PAIRING

Nightjar

*Lineup varies by Cooper's Hawk brand locations.

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



COOPER'S HAWK WINE CLUB TRIPS

TOASTING & TASTING IN ARGENTINA

NOVEMBER 4-12, 2023

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This unforgettable journey visits Buenos Aires, a sophisticated city full of Latin flair and vibrant energy. Venture to the grasslands and estancias and witness Argentina's most iconic inhabitants: the rugged *gauchos* (cowboys). We'll explore the famed wine region of Mendoza, known especially for its Malbec, Merlot, Pinot Noir, and Sémillon production. Our visits, tours, and tastings will take place at both historic and cutting-edge vineyards.

Visit chwinery.com/Argentina to reserve your spot today!

Visit chwinery.com/Trips for the most up-to-date trip and booking information.

WINE AND DINE DAD THIS FATHER'S DAY!

Reserve a table at Cooper's Hawk, Piccolo Buco, or Esquire and raise a glass to Dad.

chwinery.com | piccolobuco.com | esquirebych.com



ESQUIRE
BY COOPER'S HAWK

COOPER'S HAWK
WINERY & RESTAURANTS

PICCOLO BUCO