



COOPER'S HAWK WINE CLUB

JUNE 2024 | VOLUME 19 | ISSUE 6



JUNE WINE CLUB EXCLUSIVE



MAKE SUMMER MAGNIFIQUE

CÔTES *du* RHÔNE R O U G E

This red blend from the Côtes du Rhône region showcases the quintessential character of Southern French wine. Offering a balanced profile of ripe red fruits and subtle spice notes, this wine brings the essence of the region to your glass, evoking sun-kissed vineyards and the rustic charm of Côtes du Rhône.



TASTING NOTES BY

EMILY WINES

Master Sommelier

BEGINNER

We continue our celebration of Paris and French culture with our Côtes du Rhône red, which is juicy, with flavors of ripe red cherry and black plum complemented by notes of black pepper, lavender, and sage. Although it works well with French bistro classics like lamb sausage, this wine is equally at home with herb-grilled chicken from your backyard barbecue.

INTERMEDIATE

Like Côtes du Rhône white wines, the reds are also required to be blends. Grenache brings ripe red fruit flavor and body, while Syrah adds notes of black pepper and tannins. Marselan, Mourvèdre, and Carignan add color, richness, and herbal aromas, respectively. Together, they create a well-balanced wine that is juicy, spicy, and very food friendly.

ADVANCED

The hills surrounding the Rhône River have been planted with wine grapes for millennia, first by the Greeks, then by the Romans, and finally by the French. This long history of grape growing is partly due to the region's climate: Warm, sunny days ripen the grapes and, strong winds sweep away vineyard pests. The Romans loved the region's wines and carved out massive terraces along the riverbanks, cutting into raw granite hillsides to create more space to plant grapes. In fact, Rhône wines from the first century were the first internationally sought-after French wines!

Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of June. Prices will increase to \$28.99 per bottle of Côtes du Rhône Rouge on July 1. Pre-charged June pickup bottle prices will not change.



REASONS to VISIT

MAY 28

PICK UP YOUR EXCLUSIVE WINE

Côtes du Rhône Rouge is now available.

JUNE 8

BEST FRIENDS DAY

Come in and catch up over exclusive food and wine pairings for a dynamic duo.

JUNE

THE MONTH OF ROSÉ

June 8 marks National Rosé Day, and June 28 is International Rosé Day. Visit us to taste or purchase your bottles of sparkling or still Rosé.

JUNE 16

FATHER'S DAY

Make your reservation to celebrate the dads and father figures in your life.

JUNE 20

SUMMER OFFICIALLY BEGINS

Make your reservation today to enjoy some delicious sangria on our patios as we welcome summer.

JUNE 25

A BOTTLE-SHAPED "THANK YOU"

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

JUNE EXCLUSIVE TASTING LINEUP

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

SEASONAL CHEF RECOMMENDATIONS

Make your reservation to enjoy our newest items.

Coming Soon

A Bottle (or two) to Thank You

As a 'Thank You' this July, we're giving our Wine Club Members an additional bottle* (or two, for 2- and 3-bottle Members) to enjoy when dining in our restaurants!

These bottles will be added to your Membership account on June 25, to enjoy when dining in our restaurants!

Visit chwinery.com/Thank-You for more information.



COOPER'S HAWK MONTHLY WINE CLUB DINNERS

The Dinners are Monthly. The Friends Are Lifelong.

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+.



Paris in June

JUNE • \$79 • ON SALE MAY 1

Bonjour! Prepare to be whisked away to the heart of Paris through chic flavors and alluring French wine. The evening promises a journey through the city's culinary treasures from the first sip to the last bite, as you experience the epitome of Parisian style and flavor. Join us for an unforgettable soirée — a celebration that brings the magic of Paris to life.

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.



CELEBRATE ROSÉ

NATIONAL ROSÉ DAY
JUNE 8
INTERNATIONAL ROSÉ DAY
JUNE 28



MIXOLOGY 101

Cocktails to Make at Home

Watermelon-Basil Rosé

INGREDIENTS

- 1 bottle Rosé
- 1 cup Lillet Rosé
- 2 cups cubed watermelon
- 1 handful of basil, torn

DIRECTIONS

Combine all ingredients in a pitcher.

Serve over ice with a watermelon spear garnish.



Your Guide to Summer Wines

with Master Sommelier Emily Wines

Summertime months are wonderful to spend outdoors with family and friends. We have some tips and tricks for you to consider when planning your next visit to Cooper's Hawk or your next outdoor festivity!

Keep it cool

Grilling, hanging by the pool, relaxing in your yard - whatever your favorite summertime activity may be, there are some things to consider regarding wine. Temperature is a big one; make sure your reds aren't too warm! Keep them on ice outside or in a chiller. A great hack for keeping your red wine cool is to make ice cubes out of wine and pop them in your glass. That way when they melt it won't dilute your wine! If it is a really hot day, consider ice-cold wine. Sure, when wine is too cold, it does suppress the flavors, but when it's that hot, you'll love the extra chill. I will sometimes put a bottle in the freezer just a little too long. There's nothing like a wine slushy to put all the pep back into your wilting self!

Chill out

Another option for keeping cool is to make spritzers. With all of the fruit wines we have, this is a super cool way to go. Fill a glass with ice and mix wine and club soda to your taste level. Some want just a splash of wine in their soda and others want just a splash of soda in their wine. If you are visiting your local Cooper's Hawk, try our new **Elderflower Spritz cocktail**. We also recommend any of our Sangria's or our **Seasonal Curation, Honeysuckle Melon Spritz**.

Smokin' hot

When grilling, that char and smoke add a new dimension to dishes. This is the time to consider wines that are more heavily oaked. Oak aging on white wines can become a dominating feature with light foods, like fish. Once that fish is grilled, however, that smoky, grilled flavor is magic with oaky Chardonnay. Both our regular **Chardonnay** and **Cooper's Hawk Lux Chardonnay** are your best bets for barbeque whites. On the red side, there are lots of options, but I prefer a wine that has a more overt jammy character to it. Zinfandel, in particular, is known for this. **Barbera** is another wine I like for barbeque because of how smoky and fruity it is.



Visit your local Cooper's Hawk to explore all of our favorite summertime wines or make your reservation for patio dining today!

REMINDER: Members enjoy 10-20% off retail wine purchase!

SNEAK PEEK

July

WINE CLUB EXCLUSIVE

BADEN BLANC

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.



COOPER'S HAWK

WINE CLUB TRIPS

Our expert team has meticulously crafted a symphony of flavors and cultures that whisks you to the heart of the most revered food and wine regions. These journeys are tailor-made, catering to the most discerning of travelers.



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.

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

PLAN AHEAD AND MAKE YOUR RESERVATIONS TODAY FOR

Father's Day

June 16

A well-paired meal is one of the most worthwhile ways to treat the dads in your world to a Father's Day full of connection and quality conversation. Take him on a Napa-style tasting tour, then make your way to the dining room for thoughtful, chef-crafted plates that won't soon escape your memory. No matter how you celebrate, at Cooper's Hawk, he's guaranteed to feel the Father's Day love.



COOPER'S HAWK DAD FAVORITES



Trio of Medallions

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus

Paired with Barrel Reserve



Leonard Burger

A Tribute to Founder Tim McEnery's Father — Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato

Paired with Cabernet Sauvignon



Gift Cards & Gift Memberships

The gift of experience with gift cards and Wine Club Memberships (plus, you earn points)

E-gift cards are now available at chwinery.com.

JUNE PRODUCT OF THE MONTH

WINE CLUB MEMBERS RECEIVE 10% OFF*

Wine Tools for Dad



*Excludes Grapevine & Gemini Decanters



WHAT WE'RE TASTING AT



VARIETY TASTING*

Blanc de Blanc

DUET #1

Sauvignon Blanc

Chardonnay

Gewürztraminer

DUET #2

Côtes du Rhône Rouge

Shiraz

Cabernet Sauvignon

White Sangria

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.

POUR IT FORWARD.

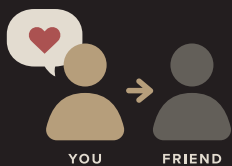
INVITE YOUR FRIENDS TO THE WINE CLUB AND YOU'LL RECEIVE OUR MOST EXCEPTIONAL BOTTLE YET.

EXTENDED THROUGH
JUNE 9TH

UNLOCK THE NEXT LEVEL OF EXCELLENCE

Society V is a small-batch, ultra-premium blend that pays homage to the esteemed founding of the Wine Club in 2005. Highly coveted and expertly crafted, each sip is a true expression of luxury and unparalleled excellence. In Society V, you hold a privilege that is truly extraordinary — let us indulge you in a selection specifically curated for those with a boundless thirst for discovery.

Visit the Referral Portal using the link from the Pour it Forward emails. You may access multiple times and refer as many friends as you like.



1 INVITE

Share your love of the Wine Club and invite your friends to join.



2 GIVE

Your friend will receive a Welcome bottle of wine for joining the Wine Club.



3 RECEIVE

For each of the first three friends that join, you'll receive an exclusive bottle of our premium Society V blend.



YOUR PLACE TO TRY EXCLUSIVE

Seasonal Chef Recommendations

Available through July 1st

**MEMBERS
EARN POINTS**

Our seasonal Chef Recommendations provide 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 use a bottle on their account while dining in!

DINNER

Chicken Francese

Caramelized Parmesan Chicken, Roasted Yukon Gold Potatoes, Garlic Spinach, Calabrian White Wine Sauce, Lemon Brown Butter

WINE PAIRING

June Wine Club Exclusive
Côtes du Rhône Rouge



LUNCH

Mediterranean Roasted Chicken Flatbread

Served Open-Face: Za'atar White Bean Hummus, Roasted Carrots and Cauliflower, Cucumber, Grape Tomatoes, Arugula, Cucumber-Mint Sour Cream, Tapenade, Charred Lemon

Paired with May Wine Club Exclusive
Côtes du Rhône Blanc



APPETIZER

Crispy Tuna Rice

Sesame-Sriracha Cream, Yuzu Aioli, Sweet Soy Glaze, Jalapeño

Paired with Riesling



DESSERT

French Cream Popover

Grand Marnier, Strawberries, Tillamook® Vanilla Bean Ice Cream, Crème Anglaise, White Chocolate Almond Crumble

Paired with Cooper's Hawk Lux Ice Wine

