



COOPER'S HAWK WINE CLUB

MARCH 2023 | VOLUME 18 | ISSUE 3



MARCH WINE CLUB EXCLUSIVE

SOUTH AFRICAN RED WINE BLEND

TRANSPORT YOUR PALATE

A wine from the breathtaking vineyards of South Africa

South Africa's Western Cape is home to some of the world's most spectacular landscapes, which provide the backdrop for prized vineyards producing stunning wines. This expressive, powerful red embodies more than 360 years of winemaking.

BEGINNER

Our South African Red Blend is powerful and rich. The wine boasts flavors of blackberry and plum that are matched with savory herbal notes of bay leaf and peppercorn. The long, rich finish of clove and nutmeg comes from gentle barrel aging. Enjoy this wine with earthy mushroom dishes or roasted meats. The wine label reflects the rich heritage of textiles from the country.

INTERMEDIATE

South Africa's cooler coastal regions are home to the greatest vineyards and, in fact, the vast majority of the vines are planted around the southern cape. Cool ocean breezes moderate the temperature, allowing for a long growing season. In this blend, 68% Merlot gives juicy, dark fruit; 27% Shiraz adds power, spice, and dark color; and 5% Cabernet provides finesse and structure.

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

The Dutch first made wine in South Africa in the mid 1600s. The quality was poor and little left the country with the exception of a sweet wine from Constantia that was the favorite wine of Napoleon! For much of the 20th century, the wine industry of South Africa received minimal international attention. It was not till the 90s, when apartheid was ended that the wine industry began to show its true potential. This wine showcases the results of modernization and innovation the hallmark of South Africa's wine renaissance.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of March. Prices will increase to \$27.99 per bottle of South African Red Blend on April 1. Pre-charged March pickup bottle prices will not change.



COOPER'S HAWK



COOPER'S HAWK
WINERY & RESTAURANTS

ESQUIRE
BY COOPER'S HAWK

PICCOLO BUCO

2023 WINE CLUB MEMBER EXCLUSIVE

Raise Your Glass

THE LEGEND HAS RETURNED

LIMITED RELEASE BARREL RESERVE

RESERVE YOUR BOTTLE
BEFORE IT SELLS OUT

Pre-sale pricing through March 31

750 ML

29.99

Reg. 39.99

MAGNUM

59.99

Reg. 79.99

Available for pickup mid-April

NOT A MEMBER?

JOIN TODAY TO RESERVE
YOUR BOTTLE





COOPER'S HAWK WINE CLUB TRIPS

Every year, Cooper's Hawk plans epic trips to some of the world's greatest wine regions exclusively for Wine Club Members. Our team is looking forward to hosting you this year!



GEMS OF THE SOUTH OF FRANCE PROVINCE - MONACO - MONTE CARLO

APRIL 29 - MAY 9, 2023

Join Tom Koenigsberg, CMO of Cooper's Hawk, and his wife, Kris — our favorite Francophile — on a journey like no other. Enjoy fabulous French wineries, medieval villages, a truffle farm, an olive oil factory, and local markets. The rolling vineyards, private cellars, and quaint towns of Provence — combined with the glittering seaside city of Monte Carlo and the stunning mountains and coastline of Monaco — are sure to deliver lasting memories.

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

THE SHIMMERING ADRIATIC COAST OF ITALY, SLOVENIA & CROATIA

JULY 15 - 29, 2023

For the first time, our Wine Club will set out on a journey along the Adriatic Coast with our amazing hosts, Director of New Restaurant Openings Eric Bell and Senior Manager of Special Events Maddi Bell. We'll start in beautiful, historic Venice, known for its canals, gondolas, unique architecture, and enchanting nearby islands. Then see and taste the finest that Slovenia has to offer. We'll continue down the beautiful coast into Croatia to explore stunning national parks, charming villages, and historic cities.

Visit chwinery.com/AdriaticCoast for more information.



PORTUGAL, A PASSION FOR WINE

SEPTEMBER 6 - 15, 2023

This tour of Portugal features an excellent collection of old-world cities, castles, and wines that reveal flavorful diversity in every bottle. Explore Lisbon and its historic buildings full of vibrant, modern energy. Wind through the Douro Valley, which showcases sprawling vineyards, breathtaking landscapes, and quaint villages. Discover the charm of Porto, with its narrow alleys and neighborhoods that are characterized by a diverse mix of homes and buildings. Join your hosts, Social & Digital Media Manager Rae Ritrovato & Director of Member & Guest Services Hassahn Liggins, for exclusive experiences that will deliver delights at every turn.

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

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

FRIENDS OF COOPER'S HAWK SNEAK PEEK

Food Network's **KATIE LEE BIEGEL**

TUESDAY, MAY 2
6:00 – 10:00 PM

ARMATURE WORKS
1910 N OLA AVE TAMPA, FL 33602

From The Hamptons and New York City to Italy and beyond, Katie Lee Biegel's travels inspire her simple culinary style. The best-selling author and Food Network's *The Kitchen* star has collaborated with Cooper's Hawk to create a crisp, dry, and refreshing Rosé that complements her love of summer. Save the date and join us for an exclusive launch event celebrating our collaboration featuring a multi-course food and wine pairing, cooking demo, and photo opportunity with Katie!



Ticket sales coming soon!

Visit chwinery.com/KatieLee for more information.

MONTHLY WINE CLUB DINNERS

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

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



ON SALE
NOW

Havana Nights

MARCH • \$69

The fun and excitement are on as we explore everything Cuban, from fiery mambo beats to authentic street food paired with Cooper's Hawk wines. Enjoy an evening made for fedora hats, swirly skirts, and fine cigars, set amid tropical splendor that will awaken all your senses — Havana style!



TICKETS
ON SALE
MARCH 1

A Gold Rush Gathering: Homage to the era that energized California wine

APRIL • \$69

Stake your claim to an adventurous evening that pays homage to the Gold Rush era and the settlers who put California wine country on the map. Join us in your cowboy hat and boots, and step back in time — into the rustic ambiance of a California mining town, complete with whiskey cocktails, beer and wine pairings, and a hearty steak dinner. Don't miss your chance to strike gold with this memorable event.



TICKETS
ON SALE
APRIL 1

Run for the Rosés

MAY • \$69

The Kentucky Derby horse races are a celebration of long-standing, festive traditions. Two weeks in May are filled with fashion, food, and a unique combination of high-class traditions and down-home comforts — and, of course, sipping mint juleps and wine. Don colorful hats, fascinators, and fedoras, and join us for the ultimate celebration of the Run for the Rosés!

*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.



SNEAK PEEK

April's
WINE OF THE MONTH

GOLD RUSH

Adventurers from all different countries and cultures flocked to California during the 1848 gold rush, seeking fame, fortune, and a new fate. For most, the gold vanished, but these bold newcomers uncovered a different gem: an unquenchable thirst for wine. Using the vast agricultural know-how of their native lands, these tenacious settlers expanded vine plantings in the Golden State and put down roots for sustained wine culture. This bottle pays homage to the expert viticultural knowledge brought by those courageous explorers — the true gold of the era.



WHAT WE'RE TASTING AT



VARIETY TASTING

DUET #1

Premium Wine-Based
Pear Seltzer
Sauvignon Blanc

Gewürztraminer
Moscato

DUET #2

Barbera
South African
Red Blend

Shiraz
Vin Chocolat Almond

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



MIXOLOGY 101 Cocktails to Make at Home

ROCK STAR MARTINI

INGREDIENTS

1 oz vanilla syrup
1 oz passion fruit puree
2 oz vanilla vodka
Sparkling Moscato
Edible glitter

DIRECTIONS

Shake the first three ingredients and strain into a coupe rimmed with edible glitter. Top with Sparkling Moscato, garnish with an orchid, and sip it like a rock star.



SHERIDAN GLASSWARE COLLECTION

WINE CLUB MEMBERS
RECEIVE
20% OFF



*Available only at Cooper's Hawk Winery & Restaurant locations. 20% off is only available during the month of March.



SEASONAL TRUFFLE

Piña Colada

*Lineup varies by Cooper's Hawk brand locations.

ST. PATRICK'S DAY

Join us in our restaurants on March 17 for a special Irish-inspired menu.*



CORNEBEEF SLIDERS

Toasted Mini-Slider Rolls, Braised Corned Beef Brisket, Dijon Mayonnaise, Melted Fontina Cheese, French Fries.



CORNEBEEF & CABBAGE

Slow-Braised and Fork-Tender Beef Brisket, Braised Cabbage, Carrots, Mary's Potatoes, Horseradish Cream.

SHAMROCK RESERVE



St. Patrick's Day is a time to share a sip with friends and family. Add a dash of green to your celebration with Shamrock Reserve, a fresh and complex wine with a wee bit o' Irish color. It's a cheerful touch of Irish spirit to brighten your St. Patrick's Day! Sláinte!

*Special menu and Shamrock Reserve only available at Cooper's Hawk Winery & Restaurants



MARCH CHEF RECOMMENDATIONS

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

APPETIZER

CRISPY PHYLLO SHRIMP

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

WINE PAIRING
Pinot Gris

DINNER

BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGU

Cremeni Mushrooms, Oven Roasted Tomatoes, Stracciatella, Lemon Herb Breadcrumbs, Extra Virgin Olive Oil, Parmesan Cheese

WINE PAIRING
March Wine Club Exclusive – South African Red Blend

LUNCH

PRIME CARNE ASADA TACOS & TORTILLA SOUP

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

WINE PAIRING
March Wine Club Exclusive – South African Red Blend

DESSERT

GINGER-SPICED CARROT CAKE

Fresh Strawberries, Vanilla Sauce

WINE PAIRING
Cooper's Hawk Scarletto

Visit chwinery.com to make your reservation today.

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



BROOKE WILLIAMSON

Chef Brooke Williamson Brings Her California-Style Menu to Esquire by Cooper's Hawk as Part of Our Visiting Chef Series.



When thinking about guests in Chicago, Chef Brooke thought a warm, hearty soup would be great for the season — and what better soup than Clam Chowder! This New England Clam Chowder is served in a bread bowl with fresh steamed Manila clams and topped with crispy pancetta. Want to know the secret to it's comforting taste? The Salted Cod!



Make your reservation at esquirebych.com and taste more of Chef Brooke's signature dishes including Fried Claw Pops and Masa- and Sesame-Dusted Whole Fried Red Snapper.

This is a dining experience you won't want to miss!

@esquirebych



Follow Piccolo Buco on Social!

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Enter for a chance to win a \$100 gift card

Show us your Piccolo Buco pizza crust for a chance to win a \$100 Piccolo Buco gift card. We'll be choosing a lucky winner once per month!

HERE'S HOW TO ENTER:

- 1 Snap a pic or video of your crust
- 2 Share a photo or reel on Instagram
- 3 Tag @piccolobuco
- 4 Use the hashtag **#TheCrustisAmust**



piccolobucobych.com