



COOPER'S HAWK WINE CLUB

MARCH 2024 | VOLUME 19 | ISSUE 3



MARCH WINE CLUB EXCLUSIVE

TERRA DEL VULCANO

A Bottle Born at **INFERNO'S EDGE**

Terra del Vulcano, or the "land of the volcano," is a captivating red blend sourced from Sicily's most famous volcanic terroir. It is crafted from grapes that have been cultivated in landscapes shaped by ancient volcanic activity, resulting in a wine with remarkable depth and complexity. This

Wine Club Exclusive represents a harmonious fusion of Sicily's volcanic heritage and the artistry of winemaking.

BEGINNER

This elegant Sicilian wine boasts bright and earthy flavors of red cherry, cranberry, rose petal, cedar, and truffle. It is medium-bodied and dry. It is versatile and will pair with red meats as well as meaty fish dishes like tuna. Tomato-based sauces will sing with this wine!

INTERMEDIATE

The grapes for this wine come from the foothills and slopes of Mount Etna, an active volcano on the island of Sicily in Italy. The volcano regularly spews ash and pumice stones that can look like sand or be the size of eggs. Deep layers of black, volcanic soil make for both great drainage in the vineyard and mineral-rich land that produces wines of incredible depth and complexity.

TASTING NOTES BY

EMILY WINES

Master Sommelier



ADVANCED

This blend is made from Nerello Cappuccio, Nerello Mascalese, and Nero d'Avola grapes. All these are indigenous to Sicily; however, the two Nerello grapes are exclusive to the Etna region. These grapes were obscure 20 years ago and few people had ever had them. Today, Nerello Mascalese is considered one of the most noble, important grapes in Sicily, and the wines of Etna have surged in popularity.

Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of March. Prices will increase to \$28.99 per bottle of Terra del Vulcano on April 1. Pre-charged March pickup bottle prices will not change.



WINE CLUB MEMBER EXCLUSIVE

OUR LIMITED RELEASE BARREL RESERVE

*Premier Grapes.
Finest Vineyards.
Richest Flavor.*

Pre-sale pricing through March 31

750ML

29.99

Reg. 39.99

MAGNUM

59.99

Reg. 79.99

Log in to your account on chwinery.com
to reserve your bottles today.

Available for pickup mid-April



INTRODUCING

Seasonal Curations

This new program offers a seasonal rotation of specialty wines designed to bring more options to your Membership. Our first release, **Mango Dragonfruit Spritz Sangria**, is available beginning **March 5** at all of our restaurant locations.

AVAILABLE
MARCH 5



Mango Dragonfruit Spritz Sangria captures the essence of a tropical escape in every bottle.

*As a Members-only limited release, bottles are available while supplies last.

MONTHLY WINE CLUB DINNERS

Cooper's Hawk is your place to celebrate and toast to our shared love of good food, good wine, and good company.

Gather with us each month to enjoy a multicourse pairing dinner, specially crafted and centered around exciting themes!

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



ON SALE
NOW

Flavors of Sicily

MARCH • \$69

Embark on a culinary odyssey, beginning with an invigorating Italian Spritz, a prelude to a meticulously crafted Sicilian-inspired menu. From the crisp allure of Fennel Sausage Arancini to the symphony of flavors in our Chicken Palermo, each dish paints a vivid portrait of Sicily's rich culinary heritage. Conclude your journey on a sweet note with our Flourless Chocolate Cannoli Cake. Join us for a night of sensory delight, where Sicily's magic unfolds on your palate, promising an unforgettable celebration of life, love, and the timeless charm of Sicilian cuisine.



ON SALE
MARCH 1

Journey to Buenos Aires

APRIL • \$79

Step into the heart of Buenos Aires as we toast to a culinary celebration infused with the vibrant flavors of Argentina. We'll welcome you with a resounding "Salud!" along with wines and cocktails of the region, with the spotlight on Bonarda Malbec, our wine of the month. Anticipate an extraordinary night as each course — thoughtfully paired with wines that heighten the dining experience — reveals the richness of Argentina's culinary tapestry. Secure your seat for a night that promises an unforgettable fusion of flavor, flair, and the spirit of Buenos Aires, where every sip and bite is a journey into the soul of Argentina.



ON SALE
APRIL 1

An Evening in Provence

MAY • \$79

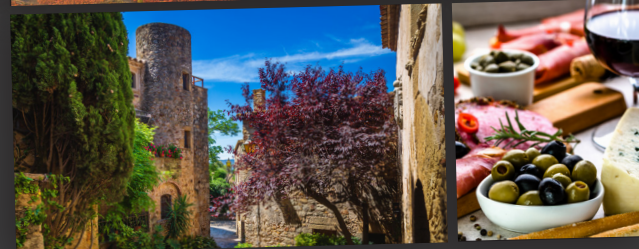
Pull up a seat for a slice of Provence as we enter an elaborate collage of frolic, fun, and frivolity. Our impossibly delicate Wine of the Month, Côtes du Rhône, hits all the right fragrant notes for springtime. Indeed, it's time to ready your palate for a slate of French countryside staples adorned with butter and cream, and a sea of freshness and decadence in between. Together, we'll bid the cold adieu and take a stroll through the South of France in full bloom.

*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.



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.



SPAIN

AUGUST 19-SEPTEMBER 2

Join Kat Szeszak, General Manager at our Naperville location and one of our favorite Cooper's Hawk Veterans, for for one last summer getaway during a wine lover's odyssey through the diverse and enchanting landscapes of Northern Spain. On this journey, we will travel through the picturesque vineyards of Rioja, sip Spanish Tempranillo, be awed and inspired by avant-garde art, indulge in fabulous gastronomy, and so much more. As each region offers a unique wine narrative, this trip promises to be a sensory celebration, blending history, culture, and the finest wines Northern Spain has to offer. Let the cork pop and the journey begin!

ROUTE DU VIN: PARIS, CHAMPAGNE & BURGUNDY

SEPTEMBER 17-26

This fall, Cooper's Hawk Master Sommelier Emily Wines will host a personalized new tour through some of the very best regions of France, including Paris, Champagne, and Burgundy. We invite you to join us on this immersion in rich history, culture, and the flavors and aromas of fabulous wines and cuisines. As you embark on this enchanting journey, you'll discover the secrets behind the artistry of sparkling wine, explore charming towns with cobblestone streets, and indulge in the culinary delights that pair perfectly with these vintages.



HISTORIC NORMANDY, CHÂTEAU FRANCE

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, fairytale 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.



MIXOLOGY 101

Cocktails to Make at Home

Blue Dragon

INGREDIENTS

1 oz of Pineapple Juice

1/4 oz of Malibu Rum

1/2 Blue Curaçao

DIRECTIONS

Mix ingredients in a Collins glass

Add ice

Top with Mango Dragonfruit Spritzzy Sangria*

*Available beginning March 5



MARCH PRODUCT OF THE MONTH

Members Enjoy

10% OFF ALL

Trix Modern Glassware
COLLECTION



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

SNEAK
PEEK

April
WINE OF THE MONTH

BONARDA MALBEC

Introducing a captivating blend of two iconic Argentinian grapes. Born in the breathtaking landscapes of Mendoza, this wine embodies the essence of the region's terroir, where the Andes Mountains overlook sun-drenched vineyards. The robust character of Bonarda merges elegantly with the velvety charm of Malbec, creating a symphony of flavors that showcases the rich heritage of Argentinian winemaking. From ancient origins to vibrant vineyards, Bonarda Malbec tells a timeless tale of passion, tradition, and vinous perfection.



COOPER'S HAWK

Rediscover lunch with our new
Lunch Tasting Flights!

Now through March 16, sit back and enjoy a mini wine tasting during lunch for \$10.99.



CHOOSE FROM THREE FUN OPTIONS

Rich & Bold Explorer, Spectrum Explorer, and Chill & Refresh Explorer — each with a tasting pour of four wines.

These "mini" flights are available daily from

11AM TO 3:30PM

Visit chwinery.com to make your reservation today.*

*Only available at Cooper's Hawk locations.

St. Patrick's Day

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



Corned Beef Sliders

King's Hawaiian® Mini-Slider Rolls, Braised Corned Beef Brisket, Dijon Mayonnaise, Melted Fontina Cheese, French Fries.

Paired with Cooper's Hawk Cabernet Sauvignon



Corned Beef & Cabbage

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

Paired with Cooper's Hawk Lux Cabernet Sauvignon

SHAMROCK RESERVE

AVAILABLE
BEGINNING
MARCH 1



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!

*Available only at Cooper's Hawk Winery & Restaurants locations.
**Limited quantities. Not available for Wine Club discounts.



WHAT WE'RE
TASTING AT



VARIETY TASTING*

Cooper's Hawk Lux Sparkling

Sauvignon Blanc

DUET #1

Gewürztraminer

Moscato

Barbera

DUET #2

Terra del Vulcano

Super Tuscan

Nightjar

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.



Seasonal Chef Recommendations

Available through April 29

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 use a bottle on their account while dining in!

DINNER

Smoked Chili Roasted Salmon

Grilled Broccolini, Crispy Fingerlings, Roasted Red Pepper Chimichurri, Lemon Butter

WINE PAIRING

Cooper's Hawk Lux Pinot Noir



APPETIZER

Carne Asada Flatbread

Sliced Prime Skirt Steak, Pesto, Mozzarella, Roasted Chile Sauce, Red Onion, Cilantro

Paired with our March Wine Club Exclusive, Terra del Vulcano

LUNCH

Prime Carne Asada Tacos & Tortilla Soup

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

Paired with Cab Zin

DESSERT

Ginger Spiced Carrot Cake

Fresh Strawberries, Vanilla Sauce

Paired with Sparkling Moscato