

MAY 2023 | VOLUME 18 | ISSUE 5







MAY WINE CLUB EXCLUSIVE



ROSÉ

A COLLABORATION WITH **BEST-SELLING AUTHOR** & TV PERSONALITY

KATIE LEE BIEGEL

With the help of her tight-knit family—particularly her Grandma Dora—Katie Lee Biegel found her love for cooking at age 4. Today, she's a best-selling author with four cookbooks and a novel, and the star of Food Network's, "The Kitchen."

Whether Katie is staying close to home in the Hamptons and New York City or adventuring to Italy and beyond, her travels inspire her simple culinary style. We collaborated with Katie Lee to create this crisp, dry, and refreshing Rosé that complements her love of summer. Pop open a bottle to pair with a delicious meal or to celebrate sunny, magical moments.

BEGINNER

Our special Rosé in collaboration with Katie Lee Biegel is vibrant and fresh. Guava, watermelon, and strawberry flavors match with bright acidity, and a dry finish, making this a great wine to pair with spring flavors.

INTERMEDIATE

Although all the grapes used in this blend are red, pressing the grapes and removing the skins almost immediately helps achieves the wine's pale pink color. This allows the skins to lightly "stain" the clear juice that comes from the fruit.

ADVANCED

This blend of 75% Syrah, 20% Grenache, and 5% Cinsault comes from Washington State (75%) and the South of France (25%). It is lighter in body and drier and paler in color than our standard Rosé. This style is more typical of what would be found in Provence, the region of France most famous for summery pink wines. This style of wine is also extremely popular in the Hamptons, which is why it makes for an ideal collaboration with Katie Lee Biegel!

TASTING NOTES BY **EMILY WINES**

Master Sommelier



Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of May. Prices will increase to \$27.99 per bottle of Rose on June 1. Pre-charged May pickup bottle prices will not change.

COOPER'S HAWK





PICCOLO BUCO



FRIENDS OF COOPER'S HAWK

A WINE-RELEASE CELEBRATION

Best-Selling Author & TV Personality

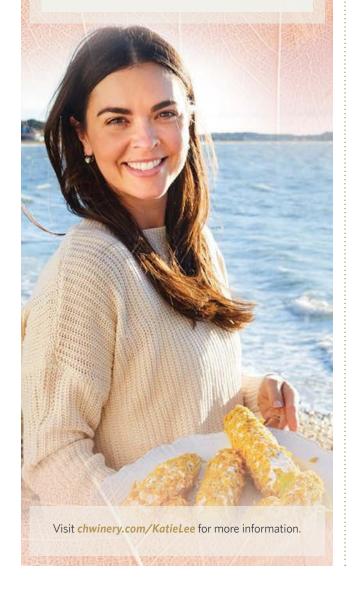
KÄTIE LEE BIEGEL

LAST CHANCE TO RESERVE YOUR SPOT

TUESDAY, MAY 2 6:00 - 10:00 PM

ARMATURE WORKS
1910 N OLA AVE TAMPA, FL 33602

The best-selling author and star of Food Network's "The Kitchen" has collaborated with Cooper's Hawk to create a crisp, dry, and refreshing Rosé just in time for summer. Join us for an exclusive celebration of Katie's first wine, complete with a multicourse dinner and wine pairings, a cooking demo, and a photo moment with Katie!

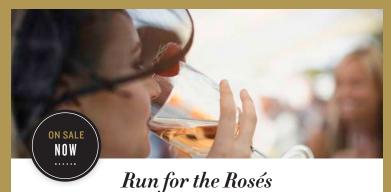


MONTHLY WINE CLUB DINNERS

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).*



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 — like sipping mint juleps and, of course, wine. Don colorful hats, fascinators, and fedoras, and join us for the ultimate celebration of the Run for the Rosés!



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.



JULY • \$69

This evening, we'll be taking a trip to the Italian island of Capri for a three-course dinner with wine pairing. 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.

COOPER'S HAWK

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!







THE BEST OF GERMANY: WINE, CULTURE & OKTOBERFEST

Visit Rothenberg, a town that doesn't appear to have changed since the Middle Ages. In the German Alps, you'll see the magnificent Neuschwanstein castle rise in majestic splendor. Continue to the stunning scenery of Salzburg, where the hills are alive with the sound of music. Finish your tour in Munich, one of Germany's most visually striking and culturally impressive cities. This capital city of Bavaria hosts some of the most famous Oktoberfest celebrations, which you will join in.

Visit *chwinery.com/Germany* for more information.





WONDERS & WINES OF SOUTH AFRICA

We'll begin in cosmopolitan Cape Town with outstanding South African wines and local cuisine, then move along the Cape Peninsula down to the Cape of Good Hope. We'll enjoy the sprawling Stellenbosch and Franschhoek winelands before game drives at Kapama Private Game Reserve, where we'll search for the "Big Five." In Zimbabwe, we'll hike along the stunning Victoria Falls, enjoy a sunset cruise on the Zambezi River, and visit an elephant orphanage.

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





DISCOVER ITALY'S AMALFI COAST

AUGUST 14 - 23, 2023

This tour invites you to sample regional wines and delicious local cuisine and see iconic sites and charming towns. Between the cities of Rome and Salerno, you'll explore the villages of Sorrento, Positano, and Amalfi. Cruise to the beautiful island of Capri and discover the history of fascinating Pompeii.

Visit **chwinery.com/Amalfi** to reserve your spot today!





PORTUGAL, A PASSION FOR WINE

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.

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

MOTHER'S DAY

AT COOPER'S HAWK WINERY & RESTAURANTS

Gift ideas to help celebrate the moms and mother figures in your life.





GIFT MEMBERSHIPS

Share your love of Cooper's Hawk with a Gift Wine Club Membership.



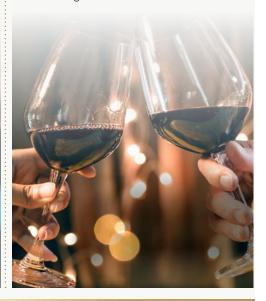
GIFT CARDS

The ultimate gift for those who want to experience the best of Cooper's Hawk!



WINE TASTING

Treat Mom to a wine tasting in our Tasting Room.



A SNEAK PEEK AT SUMMER

ISOLA ISOLA





FIRECRACKER

INGREDIENTS

- · 1 bottle of our May Wine Club Exclusive Rosé A Collaboration with Katie Lee Biegel
- · 4 oz. Lillet Rosé
- · 10 strawberries, hulled and sliced
- · 2 limes, sliced in thin wheels
- · 2 jalapeños, seeded and sliced in rings
- ·1275ml bottle Fentimans Rose Lemonade (or other sparkling pink lemon soda)

DIRECTIONS

This sangria is sweet and refreshing—and comes with a kick. Combine the first five ingredients in a pitcher.* When you are ready to serve, simply add ice and Rose Lemonade. This is the most thrilling way to stay refreshed this summer!

*Note tha<mark>t the long</mark>er the jalapeños are in the sangria, the spicier it will be, so add

them later if you aren't serving right away.





WHAT WE'RE TASTING AT



VARIETY TASTING

Bubbly Rosé Sauvignon Blanc

DUET #1

Rosé | A Collaboration with Katie Lee Biegel

Rosé

Old Vine Zin

DUET #2

Cabernet Sauvignon Cooper's Hawk Lux Cabernet Sauvignon

Rhubarb

We offer multiple tastings each month



SEASONAL TRUFFLE

Black Forest



MAY CHEF RECOMMENDATIONS

Mother's Day is right around the corner!

Plan your celebration 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

AHITUNA CRUDO

Shaved Fennel, Lemon Conserva Aioli, Tomato-Caper Oil

WINE PAIRING

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

LUNG

CASARECCE CAPRI

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

WINE PAIRING Cooper's Hawk Lux Chardonnay

DINNER

FILET MEDALLIONS & SPINACH MASCARPONE RAVIOLI

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

RECOMMENDED WINE PAIRING

Super Tuscan

DESSERT

BANOFFEE PIE

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

WINE PAIRING

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