



# COOPER'S HAWK WINE CLUB

MAY 2024 | VOLUME 19 | ISSUE 5



MAY WINE CLUB EXCLUSIVE

## MAKE SUMMER MAGNIFIQUE

# CÔTES *du* RHÔNE B L A N C

*Discover the traditional flavors of Côtes du Rhône in this bright and fresh white blend. With hint of peaches and honeysuckle, and a touch of minerality, this wine reflects the sunlit vineyards and serene ambience of the region. It's a captivating journey through the beauty and grace of Southern France.*



TASTING NOTES BY

## EMILY WINES

*Master Sommelier*

### BEGINNER

We launch our celebration of all things French with this classic French white wine. This dry wine is soft and creamy, with flavors of Meyer lemon, yellow apple, white peach, beeswax, and white flowers. It is ideal when paired with traditional French brasserie foods like Salade Lyonnaise and Dover Sole Meunière.

### INTERMEDIATE

The wines of the Côtes du Rhône are always blends (by law!), and this one is 65% Viognier, 20% Clairette, and 15% Grenache Blanc. Hailing from this warm, sunny region, these wines are like liquid sunshine with a soft, citrusy vibe that's just dreamy. And get this — versatility is their middle name. Perfect for fancy restaurant dinners or casual sipping, you'll find them hanging out at every wine bar and restaurant in Paris, just waiting for you to give them a swirl.

### ADVANCED

Nestled amidst the picturesque landscapes known as "the hills of the Rhône," Côtes du Rhône embodies an expansive viticultural domain, aptly named after the majestic Rhône River gracefully coursing through its terrain. Originating in the Alps and meandering toward the Mediterranean Sea, this venerable river nurtures some of the most esteemed wine-producing realms in the southern expanse of France. Situated in proximity to the sea, the region basks in abundant sunshine, bestowing a radiant ambience upon its vineyards.

Nevertheless, during specific seasons, a brisk and formidable wind — christened the Mistral — sweeps through the region, enhancing the value of the cherished sunlight.

*Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of May. Prices will increase to \$24.99 per bottle of Côtes du Rhône Blanc on June 1. Pre-charged May pickup bottle prices will not change.*



# REASONS to VISIT

APRIL 23

## PICK UP YOUR EXCLUSIVE WINES

Côtes du Rhône Blanc and Honeysuckle Melon Spritz are now available.

APRIL 24

## NEW COCKTAILS AT COOPER'S HAWK

Make your reservation today to enjoy!

MAY 5

## CINCO DE MAYO

Visit us for a delicious margarita and inspired dishes like Drunken Shrimp, Tortilla Soup, or Roasted Vegetable Enchiladas.

MAY 12

## MOTHER'S DAY

Make your reservation to celebrate the moms and mother figures in your life.

MAY 25

## INTERNATIONAL WINE DAY

Celebrate this day with your favorite varietals and try our international wines if you haven't yet — Super Tuscan, Shiraz, and Tempranillo.

MAY 27

## MEMORIAL DAY

Pick up your favorite barbecue wines for the holiday weekend.

## MAY 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.

## SNEAK PEEK

June

WINE CLUB EXCLUSIVE

## CÔTES du RHÔNE ROUGE

This juicy wine with flavors of ripe red cherry and black plum is complemented by notes of black pepper, lavender, and sage. It works well with French bistro classics like lamb sausage, but it is equally at home with herb-grilled chicken from your backyard barbecue.



Make Summer Magnifique

### 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 meticulously crafted multicourse menus, which are fine-tuned to complement our award-winning wines. Sip by sip, you'll see why these themed events are so hotly attended, no matter the month or menu.

Visit [chwinery.com/Events](http://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+.



## An Evening in Provence

MAY • \$79 • ON SALE NOW

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.

## Parisian Soirée

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 succulent evening offerings this July. We're inviting Wine Club Members to reserve their seats at Swine & Vine, where the silky aromatics of Pinot grapes will serve as an idyllic appendage to a dynamic slate of pork courses. Members can expect this piquant summertime pairing to prompt squeals of utter delight.

Now Available

# HONEYSUCKLE MELON *spritz*\*

"We've taken the honeydew melon's pale green color and flavor and turned it into a lightly fizzy dance for your taste buds. But the real star here is the honeysuckle — a flower with a taste that's basically honey in bloom. So, imagine a sip that's like strolling through a blooming garden on a warm day."

— Emily Wines



DUE TO POPULAR DEMAND

*Mango  
Dragonfruit  
Spritz  
Sangria*

will be back later this summer!



\*Exclusively for Wine Club Members to purchase or swap with. Available while supplies last.

## Friends of Cooper's Hawk

featuring

FOOD NETWORK CHEF AND JAMES BEARD AWARD WINNER

# Rocco DiSpirito

Tickets on Sale

NOW

WEDNESDAY, JUNE 5, 2024

TRUSS EVENT VENUE 2061 W 25TH ST  
CLEVELAND, OH 44113

We are thrilled to welcome Italian-American celebrity chef and television personality **Rocco DiSpirito** to host our next edition of Friends of Cooper's Hawk. Rocco is the author of 14 cookbooks, two of which have appeared on The New York Times Best Sellers list. He is also the proud recipient of a James Beard Award.

DiSpirito joins us in Cleveland on the heels of his newly released cookbook, **Everyday Delicious**. The evening will include a delicious multicourse dinner created by Chef Rocco, wine pairings, a cooking demo, and a photo meet-and-greet.

Guests will bring some of Rocco's favorite recipes home with their very own signed copy of **Everyday Delicious**.

## POUR IT FORWARD

*Share the Wine, Share the Rewards*

### REFER A FRIEND

to join the  
Wine Club  
and receive our  
most exclusive  
wine ever.

COMING SOON



### *NEW Cocktails at Cooper's Hawk*

Starting April 24, visit us to enjoy one of our delicious new cocktails created by Master Sommelier, Emily Wines and Executive Chef, Matt McMillin.



- Espresso  
Classico Martini
- Elderflower Spritz
- Tajin Spiced Paloma
- Strawberry Mule
- PBJ Old Fashioned

Visit [chwinery.com](http://chwinery.com) to make your reservation.



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.*



## 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.



## 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](http://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*

## Orange Blossom Mimosa

### INGREDIENTS

1 orange, sliced into thin half-wheels

Orange juice

Prosecco

### DIRECTIONS

Gently layer orange slices into a silicone ice cube mold to form roses. Top with orange juice and freeze at least 24 hours.

Place one cube in the bottom of a coup or wide wine glass and top with prosecco for a fabulous Mother's Day Mimosa!



## Make Summer Magnifique

MAY PRODUCT OF THE MONTH

WINE CLUB MEMBERS  
RECEIVE **10% OFF\***

## Summer in Paris Collection



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



# Mother's Day *Her Way* AT COOPER'S HAWK

Whether it's a decadent meal alongside equally wonderful conversation, a festive gift card, or a Mother's Day memento from our retail collection, dedicate the day to the moms and devoted mother figures who make every difference in our lives.

Visit [chwinery.com](http://chwinery.com) to reserve a table for your Mother's Day celebrations.



WHAT WE'RE TASTING AT



## VARIETY TASTING\*

Bubbly Rosé

Pinot Gris

### DUET #1

Côtes du Rhône Blanc

Rosé

### DUET #2

Pinot Noir

Cooper's Hawk Lux  
Pinot Noir

Cooper's Hawk Lux  
Cabernet Sauvignon

Cooper's Hawk Lux Ice Wine

## BENEFIT REMINDER

2- and 3-bottle Members, don't miss out on your monthly complimentary tasting for two.



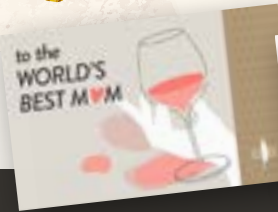
## EMBOSSED BOTTLES

*The Gift of Wine*

Enjoy our new, one-of-a-kind, limited-time bottles with special sentiments to the mom in your life.

Last Minute Gifts for

# MOM



## Gift Cards & Gift Memberships

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

E-gift cards are now available at [chwinery.com](http://chwinery.com).

\*We offer multiple tastings each month across all our locations. Lineup varies by Cooper's Hawk brand locations.

\*Available at your local Cooper's Hawk while supplies last.



MEMBERS  
EARN POINTS

INTRODUCING OUR NEW

# Seasonal Chef Recommendations

Available through June 24

*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

May Wine Club Exclusive Côtes du Rhône Blanc



## LUNCH

### Mediterranean Roasted 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*