



COOPER'S HAWK WINE CLUB

NOVEMBER 2023 | VOLUME 18 | ISSUE 11



NOVEMBER WINE CLUB EXCLUSIVE

GRATEFUL RED & WHITE BLENDS

The Table is Set for the Perfect Pairings

Introducing two new blends: Grateful Red and White are our tribute to love, gratitude, and celebrating life's simple pleasure. They're crafted to harmonize with the flavors of the season.

BEGINNER

We've created two wines to pair with Thanksgiving dinner this November! Grateful White is aromatic, fresh, and fruity with flavors of green apple, melon, honey, and tropical fruit. Grateful Red was made to emulate the flavors of cranberry sauce: bright red fruits, baking spice, orange peel, and vanilla. Between the two, we've got you covered for the big night.

INTERMEDIATE

Thanksgiving dinner is one of the most complex combination of flavors, which is why we felt that one wine alone couldn't possibly do it justice. A light, fruity white is perfect with Waldorf Salad and sweet potatoes, and it tastes great while you are cooking. The red is lighter bodied, to not overwhelm the turkey, and it bursts with juicy cranberry flavors that play off the richer flavors of stuffing, gravy, and the big bird itself.

TASTING NOTES BY EMILY WINES

Master Sommelier



ADVANCED

The Grateful White blend focuses on aromatics and freshness, with 37% Gewürztraminer and 29% Malvasia from California, 27% Riesling from Washington, and 7% Muscat from Italy.

In the red, we wanted to make a richer style than in previous years, so 34% Grenache and 34% Tempranillo bring bold, rich red fruit notes, while 10% Barbera brings in wild herbs and savory, earthy flavors. 10% Pinot Noir adds softness and elegance, and 3% Zinfandel adds more jammy richness, making for a complex and seriously delicious wine. All the grapes are from California.



Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of November. Prices will increase to \$26.99 per bottle of Grateful Red or \$23.99 for Grateful White on December 1. Pre-charged November pickup bottle prices will not change.





Happy THANKSGIVING

..... FROM OUR TABLE TO YOURS

Enjoy Thanksgiving without the stress

DINE IN

Adults: \$34.99 per person

Kids: \$14.99 per person

MENU

FIRST COURSE

Butternut Squash Soup with Spiced Pumpkin Seeds
and Sour Cream Garnish

MAIN COURSE

Slow-Roasted Turkey with Pan Gravy, Traditional Stuffing,
Mary's Potatoes, Roasted and Glazed Green Beans &
Carrots, and Cranberry Sauce

DESSERT

Pumpkin Praline Cheesecake with Vanilla Whipped Cream
and Caramel Sauce

A Collaboration with Eli's Cheesecake of Chicago

Kids Menu includes a smaller portion of the Adult Entrée, a
beverage, and a chocolate truffle in lieu of cheesecake

.....
Make your reservation today!

TAKE HOME

HEAT-AND-SERVE MEAL - SERVES 6 • \$199.99

Pre-order by NOVEMBER 17.

Limited quantities only.

MENU

Pretzel Bread & Butter

Butternut Squash Soup with Spiced Pumpkin Seeds

Slow-Roasted Turkey with Pan Gravy, Traditional Stuffing,
Mary's Potatoes, Roasted Green Beans & Carrots, and
Cranberry Sauce

Eli's Pumpkin Praline Cheesecake with Vanilla Whipped
Cream and Vanilla Sauce

.....
*Members can use code WC10 at checkout
to receive 10% off their order*!*

**Rewards are not applicable*

*Whether you plan on enjoying at home or in our dining room,
Grateful will be a perfect pairing option.*

Members earn points while dining in or pre-ordering the Thanksgiving take-home kit.



*Excludes Cooper's Hawk Winery
& Restaurants Algonquin or
Wesley Chapel locations.

FRIENDS OF COOPER'S HAWK PRESENTS

JOIN US FOR CAMILLE FESTIVE WINE LAUNCH

Experience the magic of the season with Master Sommelier Emily Wines as she unveils her fifth masterpiece, Camille Festive, an exclusive, premium red wine from Sonoma County. This enchanting evening is a tribute to the joy of gathering around a table, illuminated by connection and lasting memories. Wine Club Members are invited to savor Camille Festive alongside a selection of Cooper's Hawk wines while indulging in a delectable array of passed appetizers and culinary delights from elegant food stations, along with an exciting chance to mingle with Emily Wines. Hosted by Cooper's Hawk Founder Tim McEnery, the event is an upscale celebration of festiveness you won't want to miss.



WEDNESDAY,
NOVEMBER 15, 2023

The Clayton House
3719 N 75th St.,
Scottsdale, AZ 85251

Reserve your spot now for
this exclusive celebration of
Camille Festive, where the
spirit of the holidays comes
alive in every sip.

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).*

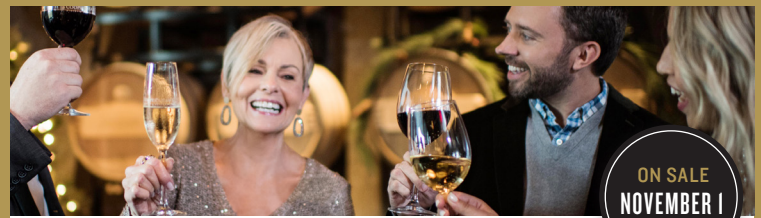


ON SALE
NOW

Savor the Season: An Autumn-Inspired Celebration

NOVEMBER • \$69

Dive into the vibrant hues of autumn as we invite you to Savor the Season and embrace a heartwarming atmosphere filled with gratitude. Indulge in chef-curated seasonal dishes, relishing the rich flavors of fall: Braised Short Rib and Barley Soup, Mushroom-Crusted Pork with Butternut Squash Risotto, and Maple Pecan Pie. Join us for an unforgettable autumn experience.



ON SALE
NOVEMBER 1

Countdown and Cabernet: A Toast to Bold Beginnings

DECEMBER • \$100

Indulge in an enchanting evening at our Countdown and Cabernet event. Begin the night on a high note with a bourbon-based cocktail, setting the tone for the bold predictions that lie ahead. Immerse yourself in a three-course dinner featuring bold and robust flavors that pair perfectly with our featured wines and our December Wine of the Month, Carne Rosso. Prepare to leave a lasting mark on 2024 by penning your aspirations and goals for the new year on our experiential cards.



ON SALE
DECEMBER 1

Gilded Winter Soirée

JANUARY • \$69

Embrace the season's splendor, wearing your favorite winter whites or the most radiant golden hues, setting the stage for a night of pure opulence and warmth. Filled with the gentle smells of winter, this will be a night where the season of light comes alive, full of golden radiance, comfort dishes, and wines that warm the soul.

*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.



WHAT WE'RE
TASTING AT

COOPER'S HAWK™
WINERY & RESTAURANTS

VARIETY TASTING

Blanc de Blanc

Pinot Gris

DUO #1

Grateful White

Grateful Red

DUO #2

Barbera

Super Tuscan

Winter White

Cranberry

2- and 3- Bottle Members:
Enjoy your complimentary
tastings in the Tasting Room or in
the Dining Room as Tasting
In A Glass!

*Lineup varies by Cooper's Hawk brand locations.



SNEAK PEEK

December's
WINE OF THE MONTH

CARNE
ROSSO

Carne Rosso is a luxurious Cabernet Sauvignon that pays homage to its Italian roots with a name that hints at its perfect pairing with hearty dishes. With notes of black currant, cedar, and vanilla, this full-bodied wine is the perfect complement to a rich, savory meal.

WINE CLUB EXCLUSIVE: NOVEMBER COLLECTION OF THE MONTH

WINTER ENTERTAINING
COLLECTION

SPECIAL HOLIDAY
DISCOUNT
WINE CLUB MEMBERS
RECEIVE
20% OFF
PLUS EARN POINTS



Indulge in our exquisite Winter Entertaining Collection, a timeless assortment of carefully curated items that blend classic elegance with the charm of winter. This collection is designed to infuse your home with a sense of nostalgia and warmth during the colder months while adding a touch of sophistication to any holiday festivity or cozy night at home.

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



**MEMBERS
EARN POINTS**

November & December Chef Recommendations

Available until December 31

*Two chef-curated dinners are featured in
November and December, so you can indulge in the spirit of the season.*

Celebrate the holidays by enjoying two of our most-requested Chef recommendations:



DINNER

Roasted Butternut Squash Ravioli with Maine Lobster and Shrimp,

Tomato, Tarragon, Lobster Sauce, Brown
Butter Balsamic Reduction, Parmesan

WINE PAIRING
Grateful White



DINNER

Special "Cooper's Hawk Surf & Turf" featuring Blue Crab-Stuffed Lobster Tail and Winter Truffle-Crusted Filet Medallions.

Filet Medallions with Winter Truffle Crust & Blue Crab-Stuffed
Lobster Tail, Roasted Broccolini, Mary's Potatoes, Lemon Beurre Blanc

WINE PAIRING
Cooper's Hawk Lux Meritage



APPETIZER

Wild Mushroom Flatbread

Pesto, Fontina, Mozzarella, Truffle Fonduta,
Basil, Grated Parmesan

Paired with Cooper's Hawk Lux Pinot Noir



LUNCH

Short Rib Grilled Cheese & Tomato Bisque

Aged Cheddar, American, Fontina, Caramelized
Onion Ranch Aioli, Seasoned Fries

Paired with Grateful Red



DESSERT

Caramel Macchiato Brownie

Pistachio Gelato, Kahlúa Crema, Chocolate
Biscotti Nut Crumble, Espresso Anglaise

Paired with Almond Sparkling

NOW AVAILABLE

Camille

FESTIVE

"The light you bring into this world is beautiful, irreplaceable, and needed."

— nonprofit *To Write Love On Her Arms*

INSPIRATION

The fifth wine in the Camille series, Festive celebrates the warmth and hospitality that is felt during the winter holidays. As the days grow shorter and the nights grow longer, we toast to the light that shines within us and illuminates the world around us. The wine is a tribute to the joy of gathering with loved ones around a table to connect and make lasting memories. St. Lucia's Day, celebrated on December 13 in Scandinavia, is a festival of lights symbolized by the saint, who wears a lighted wreath on her head. The festival marks the beginning of the Christmas season and is meant to bring hope and light during the darkest time of the year. Around our St. Lucia's head is a halo rimmed with white amaryllis (symbolizing pride, strength, and determination) and eucalyptus (symbolizing strength and protection). We hope your festive season is full of light and love!

WINE NOTES

Unlike previous Camille wines, this is made from a single varietal: Cabernet Sauvignon. Both familiar and comforting, its bold flavors and weight are like a warm, heavy blanket. Look for notes of black currant, black cherry, sage, cocoa, and baking spices. The grapes come from two different regions in Sonoma County: Alexander Valley in the north, and Sonoma Valley in the south. Both regions are known for hot, sunny days and cool nights where the fog rolls in to regulate the temperature. The wine was aged for nine months in French oak barrels, resulting in a balance of fresh acidity, silky tannins, rich fruit, and savory herbal notes that linger on the palate and lead to a long, spice-laden finish.



Love Camille wines as much as we do?

Give the gift of Camille to the Brave, Proud, Fierce, Audacious, Festive people in your life. Share the light of the season with those who inspire you, with gifts that celebrate the hero in us all.

Gift Set and Collector Art Prints



Camille Festive Candle



Camille Magnets — one of each bottle!



NOW BOOKING Holiday Private Events

Toast to the holidays in our private event spaces, designed to welcome guests with the warmth and elegance of the wine world. Indulge in chef-curated menus, impeccably paired wines, and a service that ensures every guest feels extraordinary. Whether you're planning an intimate gathering or a grand celebration, our dedicated Private Events team is here to craft an unparalleled experience tailored exclusively to you.

Contact your local Cooper's Hawk restaurant to reserve your unforgettable holiday celebration today.



*Celebrate your employees, clients, and vendors with
the perfect gifts for food and wine enthusiasts!*

Explore our selection of gifts online or contact Member Services
at (708) 215-5674 to explore large order options.

GIFT MEMBERSHIPS



GIFT SETS



GIFT CARDS





MIXOLOGY 101

Cocktails to Make at Home

SPICED CRANBERRY HOT TODDY

A Spiced Cranberry Hot Toddy is sweet and tart, gently spiced, and very delicious! This is like a cross between mulled wine and a classic toddy.

INGREDIENTS

- | | |
|--|---------------------------|
| 2 cups Cranberry wine | 1/2 tsp black peppercorns |
| 1/2 small orange, pierced several times through the rind | 1/2 tsp whole cloves |
| 2 cinnamon sticks | 2 pieces of star anise |
| 1 (1-inch) piece fresh ginger | 1/2 cup honey |
| | 3 oz bourbon |

DIRECTIONS

Add Cranberry wine, orange, and spices to a saucepan and simmer over medium heat for 5 minutes. (Do not boil.) Remove from heat and add the honey and bourbon. Pour into mugs and enjoy!



COOPER'S HAWK

WINE CLUB TRIPS

Ready to Explore in 2024!

We're unveiling our Wine Club Trips for the upcoming year, and we hope you'll join us on these thrilling adventures. To stay in the loop, be sure to visit our website. You'll find the most current information on all our trips, plus an exciting new feature that delivers fresh itineraries directly to your inbox!

NAPA, CALIFORNIA: WINE COUNTRY

**FRANCE (3 SEPARATE TRIPS):
SOUTH OF FRANCE, CHAMPAGNE & NORMANDY
ADRIATIC COAST: ITALY, SLOVENIA & CROATIA**

TUSCANY, ITALY: WINE COUNTRY

SOUTH AFRICA: SAFARI

SPAIN: NORTHERN SPAIN (PORTO)



GIVE THE GIFT OF WINE

MEMBERS GET RETAIL WINE DISCOUNTS
Get ready for the holidays with special Member pricing on retail wine purchases, and earn points!

10% OFF
1-5 wine
bottle purchases

15% OFF
6-11 wine
bottle purchases

20% OFF
12+ wine
bottle purchases



THEY'RE BACK
WE HEARD YOU

Two of your all-time favorites are back on the menu, and now in restaurants!



Sweet Chili Calamari



Banoffee Pie