



# COOPER'S HAWK WINE CLUB

NOVEMBER 2022 | VOLUME 17 | ISSUE 11

NOVEMBER  
WINES OF THE  
MONTH

## GRATEFUL

RED & WHITE BLENDS

*At Cooper's Hawk, we are truly Grateful for our community of Wine Club Members. To show our appreciation, we have brought back two Wine Club favorites just for you! Thank you for sharing both every day and special moments with us. We hope you enjoy these deliciously food-friendly wines this holiday season.*



TASTING NOTES BY

**EMILY WINES**

*Master Sommelier*

### BEGINNER

This November we brought back two favorites to pair with Thanksgiving dinner! 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 fruit, baking spice, orange peel, and vanilla. Between the two, we have you covered for the big night.

### INTERMEDIATE

Thanksgiving dinner features complex combinations of flavors, which is why we felt 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're cooking. The red is lighter-bodied to not overwhelm the turkey, and it bursts with juicy cranberry flavors that play off the richer tastes of stuffing, gravy, and the big bird itself.

### ADVANCED

Riesling forms the backbone of the blend for Grateful White, with bright acidity and lush fruit flavors. Malvasia adds aromatics and acidity, while Pinot Blanc, Gewürztraminer, and Moscato round out the texture and aromas. Pinot Noir is the primary grape in Grateful Red, which achieves that lighter, juicier style of wine. Grenache offers more richness, while Barbera brings in wild herbs and savory, earthy flavors. Malbec adds intense color and fruit flavors, and Merlot rounds out the blend with dark chocolate and plum, making for a complex and seriously delicious wine.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of November. Prices will increase to \$25.99 per bottle of Grateful Red and \$22.99 per bottle of Grateful White on December 1. Pre-charged November pickup bottle prices will not change.



COOPER'S HAWK



COOPER'S HAWK  
WINERY & RESTAURANTS

ESQUIRE  
BY COOPER'S HAWK

PICCOLO BUGO





MIXOLOGY 101

*Cocktails to Make at Home*

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## CRANBERRY ALMOND BRUNCH PUNCH

*Cranberry Almond Brunch Punch combines Cranberry Wine, Almond Sparkling Wine and orange juice. You'll never want a mimosa again!*

### INGREDIENTS

1 spoonful of marmalade  
2 oz Cranberry Wine  
½ oz simple syrup  
Orange slices  
Almond Sparkling Wine

### DIRECTIONS

Melt marmalade with simple syrup in the bottom of a wine glass by stirring the two together. Add cranberry wine, orange slices, and ice. Top with almond sparkling wine.

Cranberry Wine is incredibly versatile. For those who want something a little sweeter, serve it in a glass just like red wine. The tangy acidity is a fantastic match with Thanksgiving dinner. For a lighter version, this is wonderful in a spritz, with some seltzer water, or make it more festive by combining Cranberry Wine with Prosecco! Garnish it with a little rosemary sprig speared into a cranberry.

## UPCOMING WINE CLUB DINNERS

Visit [chwinery.com/events](http://chwinery.com/events) for your location's date(s).



TICKETS  
ON SALE  
NOW  
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## Friendsgiving

NOVEMBER • \$69

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Friendsgiving is an opportunity to enjoy the best parts of Thanksgiving.

Join us for fantastic food, games, and celebrating with your chosen (Cooper's Hawk!) family to mark the start of the holiday season. Our culinary team puts a creative twist on classic Thanksgiving dishes, which are designed to be paired with Cooper's Hawk wines and great friends.



TICKETS  
ON SALE  
NOV. 1  
.....

## Black Tie Masquerade

DECEMBER • \$100

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Celebrate the end of 2022 and welcome 2023 in style!

Transform yourself for an evening of glamour, donning feathered eye masks and formal attire. Your ticket will unlock an evening that includes a multicourse, wine-paired dinner and merriment.

*Not available at Esquire by Cooper's Hawk and Piccolo Buco by Cooper's Hawk. Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit [chwinery.com/events](http://chwinery.com/events).*

## CREATING COMMUNITY

Welcome to Cooper's Hawk  
Winery & Restaurants in

# GURNEE, IL

OPENING NOVEMBER 7

7799 W. GRAND AVE., GURNEE, IL 60031  
224-335-7900

# CLIVE, IA

OPENING NOVEMBER 28

12801 UNIVERSITY AVE., CLIVE, IA 50325  
515-513-3330

Make your reservation today at [chwinery.com](http://chwinery.com)



## SNEAK PEEK

December's  
WINE OF THE MONTH

# AUSSIE GSM

*In Australia, they say  
"a stranger is just a mate  
you haven't yet met."*

This welcoming attitude inspired Aussie GSM, a blend of Grenache, Shiraz, and Malbec crafted in a bold and juicy style that really packs a punch. Share the love by popping open a bottle of this big, boisterous red from Down Under that's bound to create new bonds.

## GET MORE FROM YOUR MEMBERSHIP



Cooper's Hawk  
Wine Club

# MOBILE APP

### Features include:

- Track your bottles, points, tastings, rewards and more
- Tasting notes and videos at your fingertips
- Make and manage reservations and carryout orders
- Access the latest events, trips, and exclusive offers
- Virtual Member Card
- Pay-in-App
- And more!

Download today by searching "Cooper's Hawk"  
in your phone's app store.

Download on the  
App Store

GET IT ON  
Google Play





NOVEMBER  
PRODUCT OF THE MONTH

WINE CLUB MEMBERS  
RECEIVE 10% OFF

# ALPINE COLLECTION

Etched bottles not  
included in discount.



## THANKS- GIVING

ETCHED  
BOTTLES

*Now  
Available*

at your local  
Cooper's Hawk  
Winery & Restaurants.\*

\*Not available at Piccolo Buco  
or Esquire by Cooper's Hawk.



## SHARE THE LOVE

*with the perfect gift this holiday season!*

Earn points on gift card purchases. Purchase  
in our tasting room. Order online by December 12.

SELECTION INCLUDES:

Blueberry Açaí Bubbly Sangria  
Cooper's Hawk Red | Barbera  
Pinot Gris | Barrel Reserve  
Cabernet Sauvignon | Merlot  
Cooper's Hawk White | Cab Zin  
Vin Chocolat Almond  
Super Tuscan | Blanc de Blanc

RETAIL  
PRICE **\$129.99**

EXCLUSIVE  
MEMBER  
PRICING **\$109.99**

# 12 NIGHTS *of* CHRISTMAS

A WINE-THEMED ADVENT CALENDAR  
FOR ALL THE WINE LOVERS ON YOUR LIST

*Available in restaurants November 1\**



\*Includes all Cooper's Hawk locations, Piccolo Buco by Cooper's Hawk & Esquire by Cooper's Hawk.. Limited quantities while supplies last.





# *We've got you covered this* **THANKSGIVING**

*Let our chefs do the work while you make the memories.*

Enjoy an in-restaurant or take-home meal from your local Cooper's Hawk.\*

## *Dine In*

ADULTS • \$33.99 | KIDS (12 & UNDER) • \$14.99

### FIRST COURSE

#### Butternut Squash Soup

*Topped with Spiced Pumpkin Seeds and Sour Cream*

### MAIN COURSE

#### Slow-Roasted Turkey

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

### DESSERT

#### Pumpkin Praline Cheesecake

*A Collaboration with Eli's Cheesecake of Chicago*

**Make your reservation  
for Thanksgiving Day today!**

## *Take Home*

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

Pre-order by **NOVEMBER 18**. Limited quantities only.

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

### 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*

PRE-ORDER AT  
[CHWINERY.COM/THANKSGIVING](http://CHWINERY.COM/THANKSGIVING)

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

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



\*Excludes Cooper's Hawk Winery  
& Restaurants Gurnee



# Camille

## AUDACIOUS

SOUTH AUSTRALIA | 2020

AVAILABLE  
NOVEMBER 1

Strong women who challenge stereotypes inspired this fourth wine in our *Camille* Series from Master Sommelier Emily Wines.

We're celebrating the courage it takes to shed expectations and rise above assumptions. That energy is imbued in this powerful wine — a bottle that champions the beauty of being true to yourself.

An **AUDACIOUS** wine: Massive, inky, and profound, this blend of 75% Shiraz and 25% Cabernet Sauvignon from South Australia is full-throttle, audacious, and utterly hedonistic.

*Emily Wines*  
EMILY WINES

### BLEND

75% Shiraz | 25% Cabernet Sauvignon

### FLAVOR PROFILE

Audacious is the wine equivalent of turning every dial on your stereo to max! A full body, rich texture, and inky dark color meet hedonistic flavors of violet, blackberry liqueur, plum, black olive, smoke, and clove. The powerful flavors are matched with a velvety soft texture and a long spice-laden finish.

### PAIRING

Smoked or grilled anything!



WHAT WE'RE  
TASTING AT



COOPER'S HAWK™  
WINERY & RESTAURANTS

### VARIETY TASTING

Winter White

Sauvignon Blanc

#### DUET #1

Grateful White  
Grateful Red

Barbera

#### DUET #2

Rio de Ouro  
Tempranillo

Cranberry

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



### SEASONAL TRUFFLE

Candy Cane

\*Lineup varies by Cooper's Hawk brand locations.



# ESQUIRE

BY COOPER'S HAWK

## THANKSGIVING AT ESQUIRE

ADULTS  
\$49.99

KIDS  
\$16.99

### ROASTED BUTTERNUT SQUASH SOUP

Spice-Toasted Pepitas,  
Crème Fraiche

### SLOW-ROASTED LOCAL TURKEY

Door County Cherry and Truffle  
Brioche Stuffing, Roasted Broccolini  
and Heirloom Carrots, Mary's Potatoes,  
Pan Gravy, Cranberry Sauce

### PUMPKIN PRALINE CHEESECAKE

Vanilla Whipped Cream,  
Crème Anglaise

*A Collaboration with  
Eli's Cheesecake of Chicago*

## TYLER FLORENCE



*We're thrilled to welcome  
Tyler Florence to our  
Visiting Chef Series at  
Esquire by Cooper's Hawk!*

Visit us at Esquire by Cooper's  
Hawk to experience Chef Tyler  
Florence's exclusive menu,  
which features signature dishes  
from Miller & Lux like Caviar  
Doughnuts, M&L Waldorf Salad,  
Wild Pacific Halibut, and  
a 46 oz. Tomahawk Rib Eye.

Visit [esquirebych.com](http://esquirebych.com)  
to make your reservation to  
experience this incredible menu!









AVAILABLE  
 NOVEMBER 1

## Experience New Italian Wines

*with your Membership!*

These wines have been crafted in partnership between Cooper's Hawk and winemakers in Italy known for their centuries of passion, talent, and creativity. Searching for producers responsible for some of Europe's most respected wines has helped us bring you a Pinot Grigio and Chianti we are proud to serve exclusively at Piccolo Buco.

@piccolobuco  

### Chianti DOCG

Tuscany, Italy

Chianti is likely the most famous wine of Italy. It's made from mostly Sangiovese and comes from the region of Tuscany (Toscana). This wine is typically aged in large, old barrels, which soften the wine without adding any oak flavors. Look for earthy flavors of leather and dried leaves along with tangy red fruit like cherry, raspberry, and plum. Hints of star anise and herbs round out this wine's long, fresh finish.

### Pinot Grigio DOC

Veneto, Italy

The Pinot Grigio grape grows all over the northeastern side of Italy, where it produces bright, fresh wines that are extremely versatile when paired with food. In France, this grape is known as Pinot Gris, but, regardless of origin, it's pink in color. It is a mutation of Pinot Noir and Pinot Blanc that is marked by flavors of stone fruit, sweet citrus, and slight floral notes. Made in stainless steel, which allows the fresh fruit and mineral flavors to shine through, this wine comes from the Veneto region, near Verona and Venice.

**Members get More at Piccolo Buco:** Visit us at Piccolo Buco to dine with these wines by the glass or by the bottle, and swap your monthly bottles for these exclusive blends at no additional charge!