



COOPER'S HAWK  
WINE CLUB

OCTOBER 2023 | VOLUME 18 | ISSUE 10



# Celebrating 18 Years

2x  
THE WINE

Dear  
Friends,



We're grateful to have you as valued Members of our Cooper's Hawk Wine Club! Your support has been instrumental in shaping the community created over the last 18 years, making Cooper's Hawk more than just a place - it's YOUR place.

It's YOUR place to come together with friends, family, and coworkers, to celebrate everyday life and big moments.

It's YOUR place to discover amazing food and wine from around the world in your hometown reserved exclusively for you.

It's YOUR place to escape the day-to-day and find joy.

It's YOUR place to feel at home as part of a great community.

Your loyalty and enthusiasm have made Cooper's Hawk what it is today, and we are thrilled to toast to you this October with a premium, Magnum bottle of wine crafted as our way to say Thank You. We are continuously grateful to you for being part of this remarkable community, and we look forward to sharing many more unforgettable moments together!

*Tim McEnery*

**Tim McEnery**  
FOUNDER & CEO



## OCTOBER WINE CLUB EXCLUSIVE



# 18 Years

## 2X THE WINE



TASTING NOTES BY

## Emily Wines

*Master Sommelier*

### BLEND

- 57% Cabernet Sauvignon
- 13% Tannat
- 13% GSM Blend
- 9% Petite Sirah
- 4% Merlot
- 2% Zinfandel
- 2% Malbec

### APPELLATION

California,  
France, Chile

### BEGINNER

Our 18th Anniversary Red Blend is driven by the dark black fruit flavors of black plum, blackberry, and blueberry. It is rounded out with sweet spice notes of star anise and cinnamon, and it has a long, toasty finish of cedar and caramel. Bright acidity keeps it refreshing, while the long rich finish makes it memorable. Pair it with roast beef or prime rib.

### INTERMEDIATE

Our Anniversary wine is bottled in magnum this year to give the wine greater aging potential. Because of the bottle's shape and size, less surface area is exposed to oxygen, which means that the wine will advance, or oxidize, more slowly. The wine is already juicy and soft, but over time, it will develop more complexity and nuanced flavors.

### ADVANCED

We sourced some very unique wines from around the world for this special magnum. One more unique grape in the blend is Tannat. This grape hails from South West France but is now one of the most prominent grapes in Uruguay! There is a very small amount of it grown in California. It is inky and dark with raspberry aromas and the ability to age well. As famed winemaker Randall Graham once said, "What's Tannat like?"

*Wine Club Members are invited to purchase additional bottles for \$49.99 during the month of October. Prices will increase to \$59.99 per bottle on November 1. Pre-charged October pickup bottle prices will not change.*



### OCTOBER DUET TASTING



### VARIETY TASTING

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Prosecco

Sauvignon Blanc

#### DUO #1

Unoaked Chardonnay

Cooper's Hawk Lux  
Chardonnay

Pinot Noir

#### DUO #2

Cabernet Sauvignon

18<sup>th</sup> Anniversary  
Red Blend

Nightjar

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#### 2- and 3- Bottle Members:

Enjoy your complimentary tastings in the Tasting Room or use it in the Dining Room as Tasting In A Glass!

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

*There is no better time to UPGRADE to a 2 or 3-Bottle Membership! Upgrade in the restaurant or call our Member and Guest services team by October 23, to enjoy multiple bottles of Magnums.*





## NEW SEASONAL CHEF RECOMMENDATIONS

*Only available through October 31 – make your reservation today to try these seasonal dishes!*

*Our Chef Recommendations are limited-time dishes, not available on the Cooper's Hawk menu. These carefully curated dishes by our Culinary team showcase delicious seasonal flavors and pair fantastically with our exclusive Wine of the Month.*

### APPETIZER

#### FOUR CHEESE ARANCINI

*Italico, Mozzarella, Parmesan & Fontina Cheeses, Roasted Butternut Squash, Calabrian Lemon Aioli, Pumpkin Seed Pesto*

WINE PAIRING  
**Prosecco**

### DINNER

#### GRILLED PRIME FLATIRON STEAK

*Roasted Broccolini, Smoked Paprika-Buttered Golden Yukons, Sweet Onion Sherry Jus*

WINE PAIRING  
**September Wine Club Exclusive | Duet**

### LUNCH

#### THREE-FINGER RICOTTA CAVATELLI WITH SHRIMP

*Pancetta, Italian Sausage, Tomato-Vodka Sauce, Stracciatella, Oven-Dried Tomatoes, Pesto Oil, Parmesan Crisps*

WINE PAIRING  
**Cooper's Hawk Lux Pinot Noir**

### DESSERT

#### CARAMEL APPLE BREAD PUDDING

*King's Hawaiian Bread™, Bourbon Toffee Mousse, Amarena Cherries, Praline Crumble, Vanilla Ice Cream*

WINE PAIRING  
**Almond Sparkling**



# FRIENDS OF COOPER'S HAWK PRESENTS



## The McBride Sisters

A 3-course wine pairing dinner & fireside chat featuring two sisters with one unbelievable story, that led to Winemaking History.

**Previously sold out – we've moved locations and added more seats!**

Due to the overwhelming demand and incredible enthusiasm from our community, we are relocating to a new, spacious venue that promises to elevate your experience to new heights. This change allows us to accommodate more attendees, all just 12 miles away from the original Arlington Heights location.

**WEDNESDAY, OCTOBER 11, 2023**  
6:30 - 9:30 PM

**LOFT 21:**

1501 North Milwaukee Avenue Lincolnshire, IL 60069

Embark on an extraordinary evening with the McBride Sisters, Robin and Andréa, as they share their incredible journey from being raised continents apart and unaware of each other until adulthood to founding McBride Sisters Wine Company. Enjoy a 3-course culinary adventure with wine pairings reflecting their diverse backgrounds, alongside an exclusive cocktail hour and a chance to meet Andréa and Robin. Guided by Cooper's Hawk Founder Tim McEnery, gain insights into their inspiring story, from two different worlds to owning the largest Black-owned wine company in the U.S., exploring the essence of winemaking, entrepreneurship, and shared dreams.

### Reserve Your Spot:

Limited Availability. Visit [chwinery.com/McBride](http://chwinery.com/McBride) to reserve your seat today!

**Elevate your palate, expand your horizons, and leave inspired.**

## JOIN US FOR CAMILLE FESTIVE WINE LAUNCH

Experience the magic of the season with Master Sommelier Emily Wines as she unveils her 5th 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, and an exciting chance to mingle with Emily Wines. Hosted by Cooper's Hawk Founder Tim McEnery, the event is an upscale celebration of Festive that 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.*







## MIXOLOGY 101

*Cocktails to Make at Home*

# DIABLO SANGRIA

### INGREDIENTS

- 1 bottle White Sangria
- 1 cup Mango Puree or nectar
- 1 cup Ancho Reyes Chile Liqueur
- 1/4 cup lime juice
- 1 whole mango, diced into cubes
- Thin sliced chili pepper (if you dare!) or thin sliced baby red bell pepper

### DIRECTIONS

In a pitcher, combine all ingredients except peppers. Pour into a glass and garnish with chili "horns"



## MONTHLY WINE CLUB DINNERS

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

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

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



### *A Ghostly Gala*

OCTOBER • \$69

A gala to die for! Join us for a mysterious dinner where deep colors and bold flavors will celebrate the season's finest in luxury and elegance. Come dressed in your best costume or just your favorite black slacks and button-down shirt — we won't judge. The food will be spooky, delicious, and well-paired with wine — sure to make you scream with delight!



### *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.



### *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 3-course wine and dinner pairing featuring bold and robust flavors pairing perfectly with our December Wine of the Month, Carne Rosso. Allow your thoughts to flourish and make a lasting impact in the upcoming year, as you pen your aspirations on our experiential cards, ready to leave a lasting mark on 2024.

\*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](http://chwinery.com/Events).



# AMBER COLLECTION

WINE CLUB  
MEMBERS  
RECEIVE  
**10% OFF**



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

NOW AVAILABLE AT YOUR  
LOCAL COOPER'S HAWK

**\$39.99**



Let us  
do the work this  
Thanksgiving

#### COMING SOON

Make a reservation for Thanksgiving  
in-restaurant, or order your Take Home Kit  
and make Thanksgiving hosting easier this year!

#### SNEAK PEEK

November  
WINE OF THE MONTH

THE PERFECT PAIRING AWAITS  
**GRATEFUL**  
RED & WHITE BLENDS

Toast the flavors of the season with your choice of  
two new Grateful blends in November – crafted  
to complement the warmth, gratitude, and  
togetherness around your table.





# NOW BOOKING Holiday Private Events

Toast the warmth of 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 when  
you discover the perfect gift 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

