



COOPER'S HAWK WINE CLUB

OCTOBER 2024 • VOLUME 19 • ISSUE 10

DEAR FRIENDS,

An anniversary like this one deserves a wine that's as impressive as the friends we're sharing it with. Aereus, our October Wine of the Month is our celebration of 19 unbelievable years together. Since we began this journey in 2005, we've been devoted to creating entirely original experiences that make life feel a little fuller in every sense of the word.

This year was certainly no different. It's always incredibly satisfying for us to expand the ways you can deepen your food and wine journeys. To give you more range, this year we successfully introduced our Seasonal Curations program, a flavorful rotation of specialty wines with Members in mind. We created a new brunch experience, Brunch & Bubbles. Wine 'O Clock Happy Hour made its debut, right alongside another successful run of our Thank You Program—designed to show our gratitude the best way we know how, with wine!

However you celebrate, whatever you're celebrating, thank you for trusting us to come through with some extra magic to make it meaningful. Let's raise a glass to all the milestones, familiar faces, and unexpected pairings that continue to open us up to all life has to offer. Whether you're a new Member or you've been with us since day one, it means everything that you keep making our place, your place. We hope you're as excited as we are for 19 more years of good times and first-class company.

With Gratitude,

TIM MCENERY
Founder & CEO

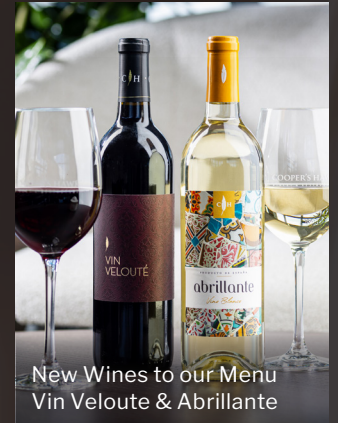
Tim McEnery



Brunch & Bubbles



Seasonal Curation
Spiced Pear



New Wines to our Menu
Vin Velouté & Abrillante



Shaved Prime Sliders



Happy Hour
Sangria Flights



Seasonal Curation
Mango Dragonfruit
Spritzzy Sangria

@CHWINERY



Starting next month, we will be updating our newsletter format. This transition will ultimately deliver you an improved experience and easier access to all things Cooper's Hawk.

OCTOBER
WINE CLUB
EXCLUSIVE



CELEBRATING 19 YEARS OF COOPER'S HAWK

No Ordinary Anniversary. No Ordinary Blend.

AEREUS *(air-ee-uhs)*



TASTING NOTES BY
EMILY WINES *Master Sommelier*

BEGINNER This robust red blend bursts with flavors of black cherry, blueberry, black pepper, cedar, and baking spices. It pairs beautifully with hearty braised and roasted meat dishes.

INTERMEDIATE Aereus, Latin for "derived from bronze," is an immaculate backdrop for our 19th anniversary—the Bronze Anniversary. Just as bronze is forged from the combination of copper and tin—each remarkable on its own but stronger together—this wine is a blend of 54% Washington State and 46% California grapes, uniting the best characteristics of both regions.

ADVANCED This meticulously crafted blend consists of 41% Cabernet Sauvignon and 13% Malbec from the hot, dry Columbia Valley in Washington, and 40% Petite Syrah, 4% Zinfandel, and 2% Merlot from the similarly warm Lodi region in California. These grapes, known for their deep color, robust structure, and dark spice tones, come together to create a wine that is both dark and powerful.

Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of October. Prices will increase to \$28.99 per bottle of Aereus on November 1. Pre-charged October pickup bottle prices will not change.

WHAT WE'RE TASTING AT



COOPER'S HAWK
WINERY & RESTAURANTS

VARIETY — *tasting* —

PROSECCO

SAUVIGNON BLANC

DUET #1

UNOAKED CHARDONNAY

COOPER'S HAWK LUX
CHARDONNAY

DUET #2

BARBERA

SUPER TUSCAN

AEREUS

• Wine Club Exclusive •

SPICED PEAR

BENEFIT REMINDER

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

Brunch & Bubbles

EVERY SATURDAY & SUNDAY UNTIL 2 PM*



From Smoked Brisket Hash to Crème Brûlée French Toast, we have something to get everyone's weekend started.

- \$5 Mimosas and Sangrias, as well as all-new cocktails and mocktails!
- 9 chef-inspired dishes starting at \$13.99.
- Kids brunch options and robust selection of sides.



Crème Brûlée French Toast



Smoked Brisket Hash



Salted Caramel Doughnuts



Smoked Salmon Toast

Make a Reservation

VISIT CHWINERY.COM TO MAKE YOUR RESERVATION TODAY

**Opening times vary by location*

JOIN US FOR Camille *Brilliant* Wine Launch

Tickets
on Sale
—
NOW

NOVEMBER 12 AT 6 P.M. EST • \$150

COOPER'S HAWK WINERY & RESTAURANT - ROCKVILLE
1403 RESEARCH BLVD, ROCKVILLE, MD 20850

We invite our Members to welcome Master Sommelier Emily Wines as she unveils *Camille Brilliant*, her sixth successive wine in the Camille series and a remarkable standout as the only non-red wine thus far. Sourced from the heart of the Côte des Bar subregion in Champagne, France, *Brilliant* is a celebration of life in all its rich stages and the beauty that comes with age. Wine Club Members are invited to enjoy *Camille Brilliant* alongside a smart selection of Cooper's Hawk wines. We'll indulge in a delicate array of passed appetizers and culinary delights while mingling with the Camille series mastermind herself, Emily Wines. Hosted by Cooper's Hawk Founder Tim McEnery, the event is an upscale celebration of the latest Camille installment that you won't want to miss.



SNEAK PEEK
NOVEMBER
WINE CLUB
EXCLUSIVES

Padma Pinot Noir & Padma Sauvignon Blanc



As a lover of food and wine, my own table often features a patchwork of cuisine from every corner of my travels. These bottles are meant to be passed between loved ones in any country and precedes exceptional conversation in any language.

These wines support Padma's philanthropic initiative the Shanti Bhavan Children's Project. For more information, visit chwinery.com/PadmaWines.

PADMA LAKSHMI

Taste the Nation host,
Emmy-nominated writer
and producer, and New York
Times bestselling author



Black Magic Sangria

- Blackberries, raspberries, black grapes
- 1 cup vodka
- 1 bottle Vin Velouté
- ½ cup pomegranate juice
- ½ cup Chambord
- 1 cup apple cider
- Coca-Cola

Combine the first four ingredients in a pitcher and refrigerate for at least 30 minutes or up to 4 hours. Fill glasses with ice and fill 3/4 full with Sangria. Top each with Coca-Cola and enjoy!

OCTOBER REASONS to VISIT

SEPTEMBER 24

PICK UP YOUR EXCLUSIVE WINE

Aereus is now available.

OCTOBER 16

BOSS'S DAY

Enjoy the holiday weekend with a reservation for patio dining at your local Cooper's Hawk.

OCTOBER 19

SWEETEST DAY

Treat your Grandparent's to their favorite meal and celebrate them.

OCTOBER 30

CAMILLE WINE RELEASES

Save the Date! Two limited release Camille wines are coming to you!

OCTOBER 31

Prepare for your spooktacular get togethers with your favorite wines and our exclusive retail collection.

Available All
Month Long

BRUNCH

Start your weekend right! Make your reservation Saturday or Sunday before 2 pm to enjoy our exclusive, new brunch menu!

SEASONAL CHEF RECOMMENDATIONS

Make your reservation to enjoy our newest items.

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 deliciously crafted multicourse menus that complement our award-winning wines. Sip by sip, you'll see why these themed events are so popular, no matter the month or menu.



Bewitched on Bourbon Street

OCTOBER • \$79 • ON SALE NOW

Bourbon Street's infamous lore meets the best of Creole and Cajun cuisine this October. Wine Club Members should expect a deviously decorated spread and menu features like gumbo and a spellbinding jambalaya you'll chalk up to sorcery. We'll pair dinner with our celebratory anniversary wine, Aereus, before closing out the evening with a New Orleans classic for dessert: a Beignet that's so satisfying it's sinister.

Ode to Autumn

NOVEMBER • \$79 • ON SALE OCTOBER 1

This November, we invite Wine Club Members to step inside a fall fairy tale. Our menu features Super Tuscan-braised short ribs, snow crab capellini, and apple cobbler à la mode. All the while, we'll be pouring Members our Padma Pinot Noir and Padma Sauvignon Blanc, a collaboration alongside *Taste the Nation's* Padma Lakshmi.



Bubbles & Beginnings

DECEMBER • \$100 • ON SALE NOVEMBER 1

To turn the page on 2024 would be premature without an annual toast to a year steeped in everyday reasons to celebrate. We've readied an upscale menu redolent of New Year's Eve opulence. So dress sharp, come hungry, and let's countdown to countless more nights out with our favorite people at Cooper's Hawk.

Visit 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+.

NOW BOOKING

Holiday Private Events

Make Cooper's Hawk your place for events and celebrations of every variety. From anniversaries, to bridal and baby showers, to corporate events of all sizes, let us bring your vision to life.

YOUR PRIVATE EVENT PERKS

- Onsite Event Managers to plan every detail
- Diverse menu prepared in scratch kitchen
- Unique wine and food pairings
- Selection of seasonal centerpieces
- Earn 1 Wine Club point per dollar spent



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

OCTOBER PRODUCT OF THE MONTH

Slant Jewel Glassware Collection

New Jewel Tones



Holiday Gifts That Work As Hard As Your Team

With the holiday season approaching, we're here to simplify all your corporate gifting needs. Whether it's thanking loyal clients, celebrating hardworking employees, or strengthening any professional partnerships, make gifting easy, uplifting, and all in one place with Cooper's Hawk.

- Premium Gift Boxes for Any Budget
- Personalized Notes/Cards
- Multi-Address Shipping
- Personalized Customer Service
- Corporate Discounts

To take advantage of discounts on orders of \$500 or more, call Member & Guest Services at (708) 215-5674.



YOUR PLACE TO TRY EXCLUSIVE Seasonal Chef Recommendations

MEMBERS
EARN POINTS

Don't miss your chance to enjoy these uniquely delicious items, available through October.

Our seasonal Chef Recommendation program provides 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

Shanghai Braised Short Ribs

Soy Chili Glaze, Roasted Broccolini, Shiitake Mushrooms, Wasabi Mashed Potatoes

WINE PAIRING

Cab Zin

TRUFFLE OF THE MONTH

Chocolate Caramel Apple

Caramel, sautéed apples, dark chocolate, and peanut butter are mixed and enrobed in a dark chocolate shell. We then top this truffle off with cashews.



APPETIZER

Lobster & Deviled Egg Toast

Green Goddess, Pickled Shallots, Mustard Seed Caviar, Togarashi

WINE PAIRING

Cooper's Hawk Lux Sparkling

LUNCH

Crispy Shrimp Tacos & Tomatillo Bisque

Cabbage Slaw, Pickled Vegetables, Pumpkin-Seed Salsa Verde

WINE PAIRING

Sauvignon Blanc



DESSERT

Pineapple Upside-Down Mochi Cake

Macadamia Nut Crumble, Coconut Cream, Pineapple Caramel, Tillamook® Vanilla Bean Ice Cream

WINE PAIRING

Cooper's Hawk Lux Ice Wine