







# COOPER'S HAWK WINE CLUB

SEPTEMBER 2023 | VOLUME 18 | ISSUE 9    

SEPTEMBER WINE CLUB EXCLUSIVE

# duet

*A Masterful Blend:  
Malbec & Merlot in Unexpected Harmony*

*Duet offers two different grape varieties — Malbec and Merlot — to come together to create a graceful profile. The combination is captivating and a bit mysterious, delivering balanced character from skillful winemaking and masterful blending.*

## BEGINNER

Duet showcases two unique grapes, Merlot and Malbec, in a blend that highlights the best flavors of each. The wine is dark and lush with flavors of blueberry, blackberry, cherry, plum, and sweet baking spices. Soft tannins and mouthwatering acidity lead to a long, fruit-laden finish.

## INTERMEDIATE

Both grapes are commonly added to blends with other grapes, and while these two are adjacent in their flavor profiles, each has unique characteristics that change a blend. Malbec is prized for its berry-loaded flavors and violet color, while Merlot is loved for its round, juicy fruit notes and leafy, herbal tones. Duet blends 50% of each grape to showcase the best of what each has to offer.

TASTING NOTES BY

## EMILY WINES

*Master Sommelier*



## ADVANCED

Merlot is a direct relative of Cabernet Sauvignon — an uncle of sorts, if you will. It was first written about in Bordeaux in the 1700s. Malbec is often referred to as a Bordeaux varietal; however, while it is grown in that region, it has no relation to the other Bordeaux grapes. This grape originated in the Basque region of France, where it is more commonly known by the name Côt. Today, it is grown around the world but has found great fame in Argentina.

*One incredible wine.  
Three distinct, collectible labels.*



Wine Club Members are invited to purchase additional bottles for \$22.99 during the month of September. Prices will increase to \$27.99 per bottle on October 1. Pre-charged September pickup bottle prices will not change.



October  
WINE OF THE MONTH

SNEAK PEEK

## CELEBRATE BIG WITH OUR ANNIVERSARY MAGNUM

October marks 18 years of Cooper's Hawk and we're celebrating with a special MAGNUM (double-sized bottle) to express our appreciation.

AVAILABLE  
SEPTEMBER 26, 2023



## 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).\*



ON SALE  
NOW

### *Pas de Deux* *(A Dance of Two)*

SEPTEMBER | \$69

Experience an opulent rendezvous of flavors at Pas de Deux, an exclusive wine-pairing dinner. Immerse yourself in a three-course culinary delight where each dish gracefully dances with two meticulously selected wines, showcasing the art of perfect harmony between food and wine profiles.



ON SALE  
SEPTEMBER 1

### *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!



ON SALE  
OCTOBER 1

### *Savor the Season:* *An Autumn-Inspired Celebration*

NOVEMBER • \$69

We love autumn: the orange and red leaves, the crispness of the air, and how it makes us feel — a little more grateful than usual, maybe — and we love to share that feeling with others. So join us and Savor the Season, celebrating the warmth of autumn with seasonal dishes, fall flavors, and lots of gratitude.

\*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).

# FRIENDS OF COOPER'S HAWK PRESENTS



## A 3-Course Wine Pairing Dinner & Fireside Chat with the McBride Sisters

Two Sisters, One Unbelievable Story that Led  
to a Wine Brand Making History

WEDNESDAY, OCTOBER 11, 2023

6:30 – 9:30 PM

COOPER'S HAWK WINERY & RESTAURANTS

Arlington Heights

798 W. Algonquin RD., Arlington Heights, IL 60005

### Their Journey:

Embark a unique and uplifting evening as the McBride Sisters, Robin and Andréa, reveal their exceptional story. Unaware of each other until adulthood and raised continents apart, experience their remarkable bond that united them in fate and birthed McBride Sisters Wine Company.

### Taste of Transformation:

Indulge in a 3-course culinary adventure with wine pairings that mirror their diverse upbringing. Plus, enjoy an exclusive cocktail hour and meet-and-greet with Andréa and Robin.

### Fireside Insights:

Guided by Cooper's Hawk Founder Tim McEnery, explore and learn from Robin and Andréa's perspective. From two separate worlds to owning the largest Black-owned wine company in the U.S., discover 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.



### MIXOLOGY 101

*Cocktails to Make at Home*

## BLUEBERRY MAPLE

*SOUP*

### INGREDIENTS

2 ounces rye whiskey or bourbon

1 ounce fresh lemon juice

2 to 4 teaspoons maple syrup, to taste

1/4 cup of Blueberry Wine

### DIRECTIONS

Combine the whiskey/bourbon, lemon juice, and maple syrup with ice in a shaker (or a mason jar with a lid), and shake hard!

Strain the sour mixture over a big ice cube in a cocktail glass.

Slowly pour the wine over the back of a spoon held just above the drink's surface, creating a nice, layered effect.



WINE CLUB MEMBERS  
RECEIVE

10% OFF

Halloween Wine Party  
COLLECTION



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



# POUR IT FORWARD.



INVITE YOUR FRIENDS TO THE WINE CLUB AND YOU'LL RECEIVE OUR MOST EXCEPTIONAL BOTTLE YET.

## UNLOCK THE NEXT LEVEL OF EXCELLENCE

Society V is a small batch, ultra-premium blend that pays homage to the esteemed founding of the Wine Club in 2005. Highly coveted and expertly crafted, each sip is a true expression of luxury and unparalleled excellence. In Society V, you hold a privilege that is truly extraordinary—let us indulge you in a selection specifically curated for those with a boundless thirst for discovery.

ENDS  
AUGUST 31

*Visit the Referral Portal using the link from the Pour it Forward Emails. You may access multiple times and refer as many friends as you would like.*

## INTRODUCING OUR NEW ONLINE STORE

We have all your favorites to help you find the perfect item or gift:

- 1 Find the full assortment of Cooper's Hawk Wines
- 2 Gift Sets, Gift Cards, Wine Tools, Glasses, and Seasonal Retail Collections
- 3 Grapevine Decanters - bring a little of Cooper's Hawk into your home!

Visit [shop.coopershawkwinery.com/](http://shop.coopershawkwinery.com/) today!





WHAT WE'RE  
TASTING AT



VARIETY TASTING

DUO #1

Bubbly Rosé

Rosé | *A Collaboration with  
Katie Lee Biegel*

Pinot Gris

Cooper's Hawk Lux  
Chardonnay

DUO #2

Duet

Cab Zin

Malbec

Cooper's Hawk Scarletto

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



NEW SEASONAL CHEF RECOMMENDATIONS

*Available until October 31*

*Cooper's Hawk is your place to enjoy amazing food and wine from around the world.*

*Our seasonal Chef Recommendation program provides access to carefully curated dishes by our Culinary Team, showcasing delicious new flavors while also offering specialty pairings with our Wine Club Exclusive Wines.*

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**

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

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