SEPTEMBER 2023 | VOLUME 18 | ISSUE 9









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.

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.





PICCOLO BUCO



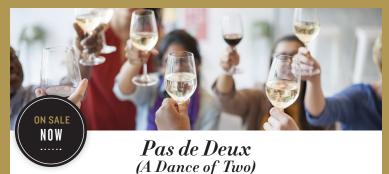


MONTHLY WINE CLUB DINNERS

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 for your location's date(s).



SEPTEMBER | \$69

Experience an opulent rendezvous of flavors at Pas de Deux, an exclusive winepairing 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.



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!



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.

FRIENDS OF COOPER'S HAWK



WEDNESDAY, OCTOBER II, 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 to reserve your seat today!

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







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.

AUGUST 3

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/ today!





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 tasting 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

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

GARAMEL APPLE BREAD PUDDING

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

WINE PAIRING

Almond Sparkling