



COOPER'S HAWK WINE CLUB

SEPTEMBER 2024 • VOLUME 19 • ISSUE 9

SEPTEMBER WINE CLUB EXCLUSIVE

GARNACHA

Experience a Sip of the Spanish Sun

This is the perfect wine to end the summer. Harness the warmth of Spain's eternal sunshine in every sip with Garnacha. Known outside the region as the Grenache grape, this wine unfurls like the kaleidoscopic soul of the Spanish people, a tapestry of lush red berries, subtle spices, and Mediterranean herbs.

And, as the Spanish would, take your time. Let every sip bathe you in the rolling vineyards, rich history, and weightless spirit of Spain.



TASTING NOTES BY

EMILY WINES

Master Sommelier

BEGINNER

Garnacha is a rich and earthy wine from Spain, known for its vibrant and complex flavor profile. It is loaded with flavors of dried cherries, cranberries, ripe plums, dried herbs, and coffee. Garnacha pairs well with a wide range of dishes, especially those with richer flavors and a liberal use of herbs, such as herb-crusted pork chops.

INTERMEDIATE

Garnacha, known as the Grenache grape outside Spain is one of the most widely planted red grape varieties in the world, ranking in the top 10. It ripens late, requiring hot and dry conditions like those found in Spain, where the grape is believed to have originated. While Garnacha grows extensively across Spain and Southern France, it is also cultivated in large quantities in Australia, with moderate plantings in California and Washington State.

ADVANCED

Garnacha is a thin-skinned grape, which contributes minimal tannin to the final wine; it's often referred to as "the Pinot Noir of the South." However, it compensates for this with high alcohol content, often exceeding 14% ABV, due to the hot climates it thrives in. The grape flourishes in hot, windy, and arid conditions that help control vine vigor. Naturally high in acidity, Garnacha offers a well-balanced wine, with its acidity complementing the richness of its fruit flavors.

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



@CHWINERY

September REASONS to VISIT

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.

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+.

AUGUST 27

PICK UP YOUR EXCLUSIVE WINE

Garnacha is now available.

SEPTEMBER 2

LABOR DAY

Soak up every delicious drop of your holiday weekend dining on a breezy patio at your local Cooper's Hawk.

SEPTEMBER 3

SPICED PEAR RELEASE

Our newest seasonal curation is now available, just in time for fall.

SEPTEMBER 8

GRANDPARENTS DAY

Show the beloved grandparents in your life how much they matter with a toast and their favorite meal.

SEPTEMBER 17

NEW WINE RELEASES

Member favorites are here to stay! Abrillante and Vin Velouté are now on our menu for everyone to enjoy.

A BOTTLE-SHAPED "THANK YOU"

Make your reservation to enjoy your dine-in bottle(s) as a thank you from us by September 2*

ALL MONTH LONG

SEPTEMBER EXCLUSIVE TASTING LINEUP

2- and 3-Bottle Members can use their complimentary tasting for two.

SEASONAL CHEF RECOMMENDATIONS

Make your reservation to enjoy our newest items.

*Members who join between 8/1 to 8/21 will have until 9/15 to use 'Thank You' bottles



Under the Spanish Sky

SEPTEMBER • \$79 • ON SALE NOW

Small plates meet soaring flavors this month. Wine Club Members are invited to tour tapas staples like goat cheese croquettes and bacon-wrapped dates ahead of a showstopping seafood paella. We'll begin with a choose-your-own Sangria greeting, followed by a glass of Garnacha, our Wine of the Month and a window to Spain's vibrancy.

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 Red and Padma White Wines of the Month, a collaboration alongside *Taste the Nation's* Padma Lakshmi.



SNEAK PEEK October WINE CLUB EXCLUSIVE

A E R E U S

A CELEBRATION OF 19 YEARS

Aereus, Latin for "derived from bronze," is an immaculate backdrop for our 19th anniversary — the Bronze Anniversary. It's a symbol of progress and the bright days ahead we're bound to share. We created this high-caliber blend with the body and finesse to keep pace with the occasion. And the occasion is you, our treasured Members. Enjoy this bottle as a toast to 19 years of heartfelt gratitude and countless friendships forged.

FRIENDS OF COOPER'S HAWK

Wine Release Party *with*

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

Padma Lakshmi

OCTOBER 29 AT 6 P.M. CST | \$150

**WILDMAN BT
3020 W CARROLL AVE.
CHICAGO, IL 60612**

SOLD OUT

*Join the
Waitlist*

We invite our Members to welcome Emmy-nominated writer, producer, and food expert Padma Lakshmi for an exclusive wine release party this fall. Padma will join us for a first toast to our shared vision in bringing November's pair of Wines of the Month to life — Padma White and Padma Red — alongside a delicious multi-course dinner. Alongside our very own Chef Matt McMillin and Master Sommelier Emily Wines, the "Taste the Nation" host and New York Times bestselling author will share her wisdom on all things food, wine, and passion for threading communities and world cultures together, table by table.

Visit chwinery.com/Padma for more information.

**SNEAK PEEK OF OUR
NOVEMBER WINE CLUB EXCLUSIVE
IN PARTNERSHIP WITH PADMA LAKSHMI**

Join Us For

Camille *Brilliant* WINE LAUNCH

Tickets
on Sale

SEPTEMBER 12

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.

INTRODUCING OUR NEWEST SEASONAL CURATION

Enter an Autumn Daydream Spiced Pear

“As the crisp air of autumn transitions into the chill of winter, there’s nothing quite like finding the perfect drink to complement the season’s festive spirit. Inspired by the cozy warmth of our beloved Winter White, Spiced Pear takes it up a notch with delightful added flavors that are sure to make it a favorite for any occasion.”

— EMILY WINES

Available
Beginning

SEPTEMBER 3



Cocktails to Make *at Home*

Spiced Pear *Sour*

INGREDIENTS

2 oz Bourbon	1 egg white (optional)
1 oz lemon juice	2 oz Cooper's Hawk Spiced Pear
.5 oz simple syrup	

DIRECTIONS

Add all ingredients into a shaker with ice and shake hard until well-chilled. Strain into a rocks glass over fresh ice. Slowly pour 2 oz of Spiced Pear over the back of a bar spoon so that the wine floats on top of the drink.



Spiced Pear *Hot Toddy*

INGREDIENTS

2 oz Spiced Rum
4 cups of Cooper's Hawk Spiced Pear

DIRECTIONS

Combine Spiced Rum and Spiced Pear in a saucepan. Warm it without boiling and pour into two mugs. Top with whipped cream dusted with cinnamon and lemon zest.



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.



COOPER'S HAWK

WINE CLUB TRIPS

NORMANDY BEACHES, D-DAY
POINTS OF INTEREST & THE
BEAUTIFUL LOIRE VALLEY

OCTOBER 2-11

Come for the magic and wonder of Paris but stay for the charm of the French countryside and historic seaside. Join Cooper's Hawk hosts Tom Koenigsberg — Chief Strategy Officer for Cooper's Hawk — and his wife, Kris Koenigsberg, Cooper's Hawk Brand Ambassador and resident Francophile, as we travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, and châteaux and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique Wine Club tour will provide a moving journey through World War II history, iconic sites, fairy tale vistas, and experiences you'll never forget.



Visit chwinery.com/Wine-Club/Wine-Trips for details on this Wine Club trip.

SEPTEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS SAVE
10% Off
Happy Hallo Wine
Collection



WHAT WE'RE
TASTING AT



VARIETY TASTING*

Bubbly Rosé

Cooper's Hawk White

DUET #1

Pinot Gris

Pinot Noir

Malbec

DUET #2

Côtes du Rhône Rouge

Garnacha

Cooper's Hawk
Lux Ice Wine

BENEFIT REMINDER

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

WINE RELEASE SNEAK PEEK

Coming Soon

Wine Club Favorites are making their way to our menu – permanently!

AVAILABLE BEGINNING
SEPTEMBER 17.



*We offer multiple tastings each month across all our locations. Lineup varies by Cooper's Hawk brand locations.



**MEMBERS
EARN POINTS**

YOUR PLACE TO TRY EXCLUSIVE

Seasonal Chef Recommendations

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

CabZin



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

