



COOPER'S HAWK™
WINERY & RESTAURANTS

OCTOBER 2020 | VOLUME 15 | ISSUE 10



DEAR WINE CLUB MEMBERS,

What a year it has been so far! Despite the challenges, we have had many successes this year due to your continued support. Thank you for being on this journey with us and know how grateful we are for each one of you.

October marks a special anniversary for the Cooper's Hawk family - 15 incredible years. What a milestone this is for all of us! We are completely blown away by your loyalty and commitment to Cooper's Hawk and are so excited to celebrate together.

For this anniversary, we wanted to do something special and create an exclusive magnum bottle of wine for our Members. XV is a premium red blend with a fantastic flavor profile fit for a celebration.

We hope you have enjoyed all we have been able to do together this year, like the opportunity to share some amazing wines. *Camille Proud* by Master Sommelier Emily Wines recently launched, and we couldn't be prouder to expand that collection. We have also been able to partner with some of our amazing friends - Dr. Ernst Loosen, Richard Blais, and Fabio Viviani - recently for virtual Friends of Cooper's Hawk events.

Though we miss being able to see you all, we hope you have been having fun tasting and cooking along with us!

As we continue to grow and bring new exciting opportunities and experiences to our Members, we can't thank you enough. We hope the remainder of the year is good to you and your loved ones; know we are thinking of you all.

Stay tuned for more incredible information coming your way soon!

With our heartfelt gratitude, cheers to you!

TIM MCENERY
FOUNDER & CEO

MAGNUM





OCTOBER WINE OF THE MONTH

XV

ANNIVERSARY MAGNUM

A NOD TO 15 YEARS

XV Anniversary celebrates the spirit of the Cooper's Hawk family, a collective 15 years in the making. A nod to these years is embedded in the name, a reminder of the past as we stand firmly in the present.

Our founder Tim McEnery conceptualized Cooper's Hawk after visiting a local winery in his home state of Illinois. He was so impressed with the experience, but had to leave the tasting for a dinner reservation. It occurred to him that a restaurant at the winery would be the perfect addition, enabling guests to enjoy a meal in the winery atmosphere he really admired.

The idea sparked something big, and Cooper's Hawk was born. But it couldn't have grown into what it is today without all of you, our Members and guests.

CELEBRATION!

We drink to the lasting friendships that have been born with every bottle and meal, and we've released XV Anniversary for the memories we've made and the ones that await in the future. Elevate the moment with this impressive, large-format bottle. Magnums tend to age longer than their standard-sized counterparts, so those of you with patience and strong will shouldn't be afraid to cellar this wine for as long as you can bear it!

XV Anniversary offers deep, mixed-berry aromatics and a full-bodied, perfectly balanced palate with a long, spicy finish. This profile is driven by a blend of red varieties from a number of our favorite growing regions in California, the work of the many growers that have also made 15 years possible. Match this wine with Cooper's Hawk Churrasco Grilled Steak, Filet Mignon, or The Leonard Burger.

Each year represents countless connections, and we are honored to be a part of every single one. Cheers to 15 years and many more!

XV — TASTING NOTES



ROB WARREN

WINEMAKER

NOSE

Aromas of blackberry, Bing cherry, raspberry, blueberry, strawberry, and vanilla

TASTE

Full-bodied palate with well-rounded and smooth tannins lead to a long finish loaded with dark fruit and spice

PAIRING

This wine pairs well with our Cooper's Hawk Churrasco Grilled Steak, Filet Mignon, or the Leonard Burger

BLEND

60%	<i>Barbera</i>
18%	<i>Cabernet Sauvignon</i>
9%	<i>Merlot</i>
5%	<i>Malbec</i>
4.5%	<i>Zinfandel</i>
3%	<i>Petite Sirah</i>
0.5%	<i>Syrah</i>

APPELLATION

American

WINEMAKER'S NOTES

This wine was produced in celebration of our 15th anniversary at Cooper's Hawk. The individual components of this blend come from a number of our favorite appellations in California. Magnum bottles tend to age longer than their 750mL counterparts, so for those of you with patience and strong will, don't be afraid to cellar this wine for as long as you can bear it.



EMILY WINES

MASTER SOMMELIER

BEGINNER

Our 15th Anniversary blend is driven by bright red fruit flavors of cherry cordial, plum, raspberry jam, and cranberry. It is rounded out with sweet spice notes of star anise and cinnamon and 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 chicken or pork.

INTERMEDIATE

The primary grape in this blend, Barbera, comes from a single vineyard in the Lodi region of California. It is consistently one of the most delicious vineyard sources we use! Cabernet Sauvignon adds a dark, structured backbone to the blend while dark, spicy grapes like Malbec, Zinfandel, Petite Sirah, and Syrah round out the profile to create a flavorful, juicy wine.

ADVANCED

Our Anniversary wine is bottled in magnum this year in order to give the wine greater aging potential. Less surface exposed to oxygen, in the form of the bottle opening, means that the wine will advance, or oxidize, slower. The wine is already juicy and soft, but over time it will develop more complexity and nuanced flavors.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

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.

UPCOMING VIRTUAL EVENTS

Virtual Connections with Cooper's Hawk & Friends



CHEERS TO 15 YEARS

*A virtual event to
celebrate an incredible milestone*

**MONDAY, OCTOBER 5
AT 6 PM CST**

Raise a glass with us as we cheers to our 15th Anniversary and to you, for your tremendous loyalty and support. Join Tim and the Cooper's Hawk Family, on our anniversary, as we walk through all of the amazing times we have shared through the years; and get ready for some fun surprises!

Invite your friends - this special event is open to everyone that has shared a memorable moment with us.

We cannot wait to celebrate with you!

Visit chwinery.com/cheersto15 for more information.



MONDAY, OCTOBER 12 AT 6:30 PM CST

Welcome back to one of our favorite friends and partners, Chef Fabio Viviani, for an exclusive virtual event! If you have not previously attended an event with Fabio, you may recognize him from Bravo's *Top Chef* and *Top Chef All-Stars*, or perhaps you've picked up one of his best-selling cookbooks.

Our team and Chef Fabio have prepared an amazing heat-and-serve meal for Members. Enjoy Cheesy Pull-Apart Bread, Truffle Gnocchi, and Tiramisu all in the comfort of your home while Fabio walks you through the meal and answers your cooking questions along the way!

Reserve your meal kit by calling your local Cooper's Hawk today. Meal kits come with two servings for \$54.99. We hope you can join us!

Visit chwinery.com/Fabio for more information.

OCTOBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

HALLOWEEN COLLECTION

- Stemless Wine Glasses
- Serving Tray
- Hand Towels



SNEAK PEEK

November's **WINE OF THE MONTH**

GRATEFUL WHITE BLEND

A feeling of gratitude is a line of joy, peace, and warmth that runs through all we do. It guides us to see the beauty in small things, and to appreciate the relationships and opportunities that are presented in our lives. When you open a bottle, you welcome Cooper's Hawk into your home, for special moments around shared tables, and for this we are truly thankful. From our homes to yours, here's to being GRATEFUL.





OCTOBER CHEF RECOMMENDATIONS

Order on carryout.chwinery.com for carryout, curbside pickup, or delivery OR make a reservation at chwinery.com/reservations to dine-in.*

WHAT WE'RE TASTING IN OCTOBER

Prosecco

Sauvignon Blanc

Chardonnay

Riesling

Malbec

Cooper's Hawk Red

XV

Anniversary Magnum

Raspberry

LUNCH



PRIME CARNE ASADA TACOS & TORTILLA SOUP

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

"These tacos are packed with flavor and freshness. We marinate our prime skirt steak in chimichurri, grill it and top it with lime-pickled vegetables, avocado, ancho cream, radish, and pico de gallo. They are great with a squeeze of lime. Served with our tomatillo salsa and a cup of tortilla soup."

— NOTES FROM CHEF MATT McMILLIN

DINNER



ROASTED SQUASH RAVIOLI WITH LOBSTER, SHRIMP & SCALLOPS

Butternut Squash, Tomato, Tarragon, Parmesan, Lobster Sauce

"This dish is all about the sauce! We sauté shrimp, scallops, and chunks of lobster and deglaze with white wine, lobster stock, and cream, then simmer slowly with the ravioli. We finish with chopped tomato, tarragon, and Parmesan cheese. I think this is one of the best pasta dishes we have EVER created!"

— NOTES FROM CHEF MATT McMILLIN

*Where locations are open for dining.



OCTOBER'S TRUFFLE OF THE MONTH

Tiramisu

Espresso-infused cream mixed with white chocolate, mascarpone, and ladyfingers. Enrobed in a dark chocolate shell, this delicious truffle is topped with white chocolate and cocoa powder.

OCTOBER RECIPE
OF THE MONTH



SPICE-CRUSTED RACK OF PORK

with **ROASTED ROOT VEGETABLES**

As Cooper's Hawk celebrates its 15-year anniversary, we wanted to make a wine that was a blend of some of our favorite appellations. Barbera being the prominent wine in this blend, it only made sense to do a classic Tuscan style of a rack of pork. Just as you will be impressed as you taste this wine, when this pork rack hits the table you and your loved ones will be equally blown away. The deep stone fruit aroma paired with smooth tannins go perfectly with spices in the crust and natural sweet pork flavor.

-Chef Matt McMillin

INGREDIENTS

4-5 lb bone-in pork rib roast, Frenched
(have your butcher do this part)
1 Tbsp olive oil

SPICE CRUST

1 tsp garlic powder
¼ tsp red chili flakes
1 tsp black pepper, freshly ground
1 tsp fennel, coarsely cracked
1 tsp coriander seeds, coarsely cracked
1 tsp brown sugar
2 tsp kosher salt
1 lemon, microplaned

ROASTED ROOT VEGETABLES

2 Tbsp olive oil
1 tsp kosher salt
¼ tsp black pepper, freshly ground
1 red onion, peeled and quartered
1 celery root, peeled and 1-inch dice
2 carrots, peeled and 1-inch dice
1 rutabaga, peeled and 1-inch dice
1 fennel bulb, cored, cut in eighths
2 rosemary sprigs

DIRECTIONS

Begin by rubbing the entire rack of pork with the olive oil and place on a clean sheet tray. Gather all the ingredients for your spice crust and mix well. You really want some texture here. Having some inconsistent sizing in your spice crust will provide some fun textures once the pork is cooked.

Sprinkle the pork evenly with all the spice crust, making sure to get total coverage. Doing this over the sheet tray will ensure any crust that falls off you can then press the pork into it, so none goes to waste.

Once fully crusted, place in your fridge for a few hours or up to overnight. Once the time has elapsed, remove the rack from the fridge about 30 minutes before you plan on cooking. Take all the root vegetables and toss with the 2 Tbsp olive oil, salt, and pepper, and place in the bottom of a roasting pan. Place the rosemary sprigs mixed throughout and then place the spice crusted pork rack on top, fat side up. In a preheated 325° oven, place the roasting pan for about 1 hour and 15 minutes until internal temperature reaches 140°. Remove from oven and let rest for at least 20 minutes before slicing. Serve each chop with a serving of the root vegetables and a glass of our Anniversary Wine of the Month.

[CLICK HERE FOR CHEF MATT'S DEMO OF THIS RECIPE!](#)



MIXOLOGY 101

Cocktails to Make at Home



PUMPKIN SPICED SANGRIA

Pumpkin Spice is the aroma and flavor that signals fall. This gorgeous autumn cocktail might better be described as Apple Spice Sangria, but if you take the extra step of serving it from a pumpkin, you'll be right on trend! Simply empty a pumpkin and add a spout. Serve the fruit on the side. Cheers, witches!

INGREDIENTS

2 apples, diced
¼ cup spiced rum
Marinate
for at least
half an hour

1 bottle Winter Red
¼ cup spiced rum
1 cup ginger beer
Combine in a
pitcher (or pumpkin)

DIRECTIONS

Serve the sangria over ice with a spoonful of marinated apples and garnish with star anise and cinnamon sticks!

WATCH EMILY'S DEMO OF THIS COCKTAIL!

NEW
HALLOWEEN
ETCHED & METALIZED BOTTLES

Perfect for your spooky get togethers.

Now Available
at your local
Cooper's Hawk.



Your Guide to Wine Bottle Shapes & Sizes

The term Magnum is derived from the Latin *magnum*, meaning “great.” It is used for things that are large, impressive or grand, whether it be a magnum opus, a magnum of wine, or Magnum PI. In the world of wine, a bottle that is twice the standard size, or 1.5 liters, is always called a Magnum. A Double Magnum is 3 liters, or 4 bottles. There are so many different sizes and shapes to bottles and many have interesting histories. In the Alpine Jura region of France, the local wine, Vin Jaune, is put in a 620ml bottle called a Clavelin. This is to account for the amount of liquid that evaporates to make this sherry-style wine. Piccolo means “small” in Italian and is the name for what is called a split, pony, snipe, or quarter bottle in other countries.

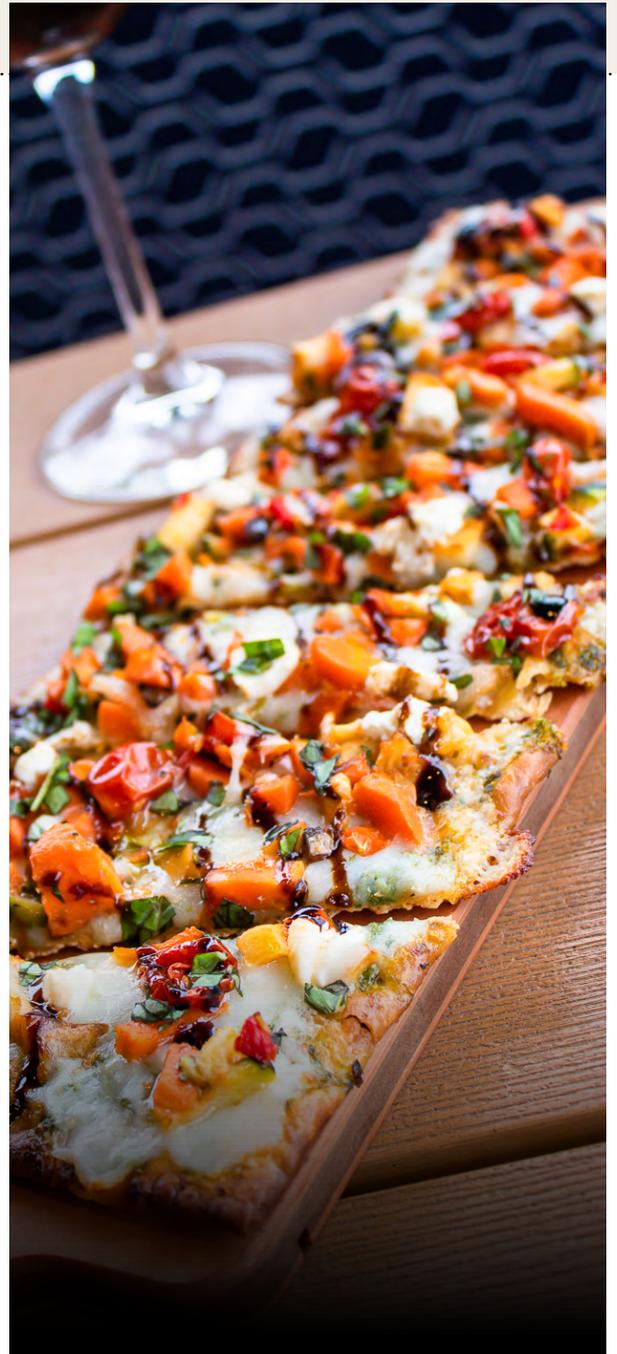


As you go to much larger sizes, biblical names are often invoked.

As you go to much larger sizes, biblical names are often invoked. Another name for a Double Magnum, or 4 bottles, is Jeroboam, named for a famous king. From there you have Rehoboam (6 bottles), Methuselah (8), Salmanazar (12), Balthazar (16), Nebuchadnezzar (20), Melchior (24), Solomon (26), Primat (36) and Melchizedek (40). These massive bottles are very rare as they are hugely impractical. On occasion you might see one hanging from a rope about to christen a ship, but those are often filled with fizzy lemonade - I hate to spoil it for you... A winery might only make them on request or for a special event.

The shapes of various bottles is largely determined by regional traditions. Bordeaux is always in a tall bottle with firm shoulders and a deep punt, while Burgundy and Rhône wines are in bottles with sloped shoulders and a more shallow punt. This tradition carries on to the varietals from those regions as they are grown in other areas of the world. Pinot Noir and Chardonnay, for example, are Burgundian varietals. Germanic wines are typically in a slim, flute bottle but some quirky one-offs are found here. In the Franken region you'll find a unique flask-shaped bottle known as a Bocksbeutel.

Regardless of shape or size, bottles of wine are meant to share, and a larger bottle will hopefully mean a larger party! Enjoy your magnum of our Anniversary Blend with us.



CULINARY CREATIONS

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD

Flatbreads have been a staple on the Cooper's Hawk menu for over 10 years. We start with soft lavash, a thin Middle Eastern unleavened bread, brush with pesto, an array of roasted vegetables, mozzarella and goat cheese, roasted sweet grape tomatoes, and bake in the oven until the flatbread is crisp and the cheese is bubbling and gooey, and finish with a drizzle of balsamic glaze!

-Chef Matt McMillin

ORDER CARRYOUT
HERE

MAKE RESERVATIONS
HERE