



COOPER'S HAWK™
WINERY & RESTAURANTS

NOVEMBER 2020 | VOLUME 15 | ISSUE 11



We've got you covered this
THANKSGIVING

THANKSGIVING *Dine In*

ADULTS • \$28.99 | KIDS (12 & UNDER) • \$12.99

Butternut Squash Soup

with Spiced Pumpkin Seeds and Sour Cream

Slow-Roasted Turkey

with Pan Gravy, Traditional Stuffing, Mary's Potatoes, Roasted & Glazed Green Beans & Carrots, and Cranberry Sauce

Eli's Pumpkin Praline Cheesecake

with Vanilla Whipped Cream and Caramel Sauce

Kids get a Chocolate Truffle for Dessert & a Kid's Beverage

LET COOPER'S HAWK *Cater Your Dinner*

HEAT AND SERVE MEAL - SERVES 6 • \$169.99

Butternut Squash Soup

with Spiced Pumpkin Seeds and Sour Cream

House Salad *with choice of dressing*

Slow-Roasted Turkey

with Pan Gravy, Traditional Stuffing, Mary's Potatoes, Roasted & Glazed Green Beans & Carrots, and Cranberry Sauce

Eli's Pumpkin Praline Cheesecake

with Vanilla Whipped Cream and Caramel Sauce

ORDER FROM
OCTOBER 22 TO
NOVEMBER 19

NOVEMBER WINE OF THE MONTH

GRATEFUL

WHITE BLEND

From our home to yours, here's to being Grateful.

A WINE WITH FEELING

A feeling of gratitude is like a graceful line of joy, peace, and warmth that runs through all that 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. We've crafted Grateful to celebrate this feeling and share it with our Wine Club Members and guests across the country.

When you open a bottle of this wine, you welcome Cooper's Hawk to your home. Each time you pour a glass for your special moments and shared tables, we are truly thankful. This wine is for you, a toast from our family to yours, as we honor food, friends, community and the wine that brings us together.

We are also thankful for our grower partners around the world. We work with skilled sources to find the perfect grapes for each release. For Grateful, we look to the west coast of the United States, namely Washington and California.

FRIENDLY WITH FOOD

This white blend features two beautifully aromatic varieties: Riesling and Gewürztraminer. The Ancient Lakes AVA (American Viticultural Area) in Washington's Columbia Valley is home to the Riesling. This region's fresh and cool climate region provides the warm days and chilly nights that perfect the ripeness and aromatics of Riesling. The San Bernabe AVA, a tiny slice of California's Central Coast, offers rich, sandy soil (that allows for excellent drainage), and a long growing season in which Gewürztraminer thrives.

This blend has excellent balance and aromatics that truly sing, with citrus and white florals on the nose and a slightly sweet, yet highly refreshing, finish. It's no coincidence that Grateful is released in time for Thanksgiving, a holiday filled with warm feelings and the essence of appreciation. This wine has the versatility to pair with the classics of the big feast, yet it's perfect for a world of cuisines, especially Asian foods.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of November. Prices will increase to \$20.99 per bottle on December 1. Pre-charged November pickup bottle prices will not change.

GRATEFUL

TASTING NOTES

ROB WARREN

WINEMAKER



NOSE

Aromas of lychee, rose petal, lemon, lime, orange zest, and white flowers

TASTE

The palate is rich with citrus, ginger, and orange candy with a long, slightly sweet but refreshing finish

PAIRING

This wine pairs well with Thanksgiving dinner and Asian cuisine

APPELLATION

American

BLEND

55%

Riesling

45%

Gewürztraminer

WINEMAKER'S NOTES

The Riesling component of this wine was grown in the Ancient Lakes AVA of Washington State. This is one of the cooler areas of the Columbia Valley and is best suited to aromatic whites such as Riesling. The Gewürztraminer component was grown in the San Bernabe AVA in California, a very small section of the Central Coast region. This area is perfect for ripening Gewürztraminer. The two varietals come together and contribute equally, producing a highly aromatic, well balanced, delicious wine.

EMILY WINES

MASTER SOMMELIER



BEGINNER

Our November Wine of the Month, Grateful, is redolent of late-summer fruit. Lush and exotic, you'll find flavors of overripe pear, golden apple, lychee, and roses. A hint of sweetness is balanced by the bright, fresh nature of the winemaking for a satisfying sip. This is the perfect wine for aromatic Asian foods, like Thai or Indian curry.

INTERMEDIATE

Thanksgiving dinner might be one of the most challenging to pair with a single wine. A white with soft, ripe fruity flavors is always a hit though. The sweetness isn't overwhelmed by the fruity dishes, and the wine is rich enough to stand up to salty turkey and gravy. This is a style of wine produced by Cooper's Hawk every November to enhance your Thanksgiving meal.

ADVANCED

Traditionally, Riesling and Gewürztraminer are grown in cool regions like Germany, Austria, the far north of Italy, and eastern France. This American blend comes from two different states that both have colder microclimates suitable to these Germanic grapes. San Bernabe in California and Ancient Lakes in Washington are both regions with cool coastal influence, giving the wines lush fruit and bright acidity.

GRATEFUL

WHITE BLEND

COOPER'S HAWK
WINE & RESTAURANTS



NOVEMBER CHEF RECOMMENDATIONS

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



LUNCH

SALMON PICCATA

*Garlic Green Beans,
Mary's Potatoes,
Lemon Butter Caper Sauce*

“As our chicken piccata has become a long-standing fan favorite, we apply the same principles of this amazing sauce with salmon. Our salmon is seared then simmered with our piccata sauce, finished with a fresh squeeze of lemon and a touch of butter, and served over garlic green beans and Mary's potatoes.”

— NOTES FROM CHEF MATT McMILLIN

DINNER

PAN- SEARED CHILEAN SEA BASS

*Creamy Polenta, Roasted
Broccolini, Tomato Olive Relish,
Arugula Salad, Lemon Butter*

“Chilean Sea Bass is flaky and moist with great flavor and sits on a bed of cheesy polenta and roasted broccolini. The arugula salad lightens the dish with a touch of extra virgin olive oil and lemon. Sweet grape tomato relish and just a hint of lemon butter sauce finish this tempting dish.”

— NOTES FROM CHEF MATT McMILLIN



*Where locations are open for dining.



WHAT WE'RE
TASTING IN
NOVEMBER

Sparkling Moscato

Pinot Gris

Viognier

Grateful

A White Wine Blend

Pinot Noir

Barbera

Petite Sirah

Cranberry



NOVEMBER'S TRUFFLE
OF THE MONTH

**Chocolate Caramel
Apple**

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

NOVEMBER RECIPE
OF THE MONTH



COCONUT CURRY SHRIMP
LETTUCE WRAPS

This month we decided to do a blend of Riesling and Gewürztraminer, two classic varietals that not only pair amazingly with each other but also with food. The sweet citrus notes of the Riesling and dry, crisp nuances provided by the Gewürztraminer make this a perfect pairing with something rich but that also has sweet and spice notes. That's why we love drinking this wine with gently sautéed shrimp finished with a little Thai curry, coconut milk, and fresh herbs nestled in some crisp lettuce cups.

-Chef Matt McMillin

INGREDIENTS

- 1 lb. raw shrimp, medium size (21/25), peeled and deveined
- 2 Tbsp peanut or vegetable oil
- 1 tsp ginger, minced
- 1 tsp garlic, minced
- ½ tsp fresh red chili, or a pinch of dried chili flakes
- 1 tsp red Thai curry paste
- ¼ cup coconut milk (I like Chaokoh brand)
- 1 tsp sugar
- ¼ tsp black pepper, freshly ground
- 1 Tbsp fish sauce (I like Three Crabs brand)
- 1 Tbsp lime juice, freshly squeezed
- 1 Tbsp basil, rough chop
- 1 Tbsp cilantro, rough chop
- 1 Tbsp mint, rough chop
- 1 ea. bibb lettuce head, cleaned and individual leaves removed from core

GARNISH

- 2 Tbsp roasted peanuts, chopped
- 2 Tbsp shredded coconut, lightly toasted
- 7-8 sprigs cilantro
- 2 ea. limes, cut into wedges

DIRECTIONS

Begin by setting a nonstick pan or wok over medium-high heat. Once the pan is hot, add the peanut or vegetable oil. When your oil is shimmering and slightly smoking, add the cleaned shrimp, minced ginger and garlic, and the chili. Sauté just until the shrimp begin to turn pink and the garlic and ginger are very fragrant and lightly toasted but not burnt. This will happen quickly, so it's important that you have your other ingredients ready. Immediately add the curry paste, coconut milk, sugar, black pepper, and fish sauce. Be sure to stir well, making sure the curry paste and sugar get dissolved evenly. Once the coconut milk reduces by half and becomes notably thicker, remove from heat and add fresh lime juice and herbs, folding in evenly. This whole process will only take a few minutes, so be careful you don't overcook your shrimp!

Place the coconut shrimp mixture in a large serving bowl, then sprinkle with peanuts and toasted coconut. On a separate plate, place your cleaned bibb lettuce leaves, cilantro sprigs, and lime wedges. Serve this at your next dinner party with some glasses of our Grateful Wine of the Month, and you and your guests are sure to be impressed!

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



MIXOLOGY 101

Cocktails to Make at Home

CHOCOLATE PASSION

Chocolate and passion fruit are still amazing flavor partners! In the summertime we let the passion fruit take the lead, and here we let the chocolate wine take charge. Just enough chocolate syrup and Kahlúa are added to give the cocktail depth and a wintry, comforting texture.

INGREDIENTS

- 2 oz Chocolate Wine
- 1½ oz Passionfruit Wine
- ½ oz Kahlúa
- ½ oz chocolate syrup

DIRECTIONS

Build in a rocks glass, stirring to dissolve the chocolate syrup. Add ice, stir, and garnish with mandarin slices.

WATCH EMILY'S DEMO OF THIS COCKTAIL!



OCTOBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

THANKFUL

ENTERTAINING COLLECTION

NEW
THANKS-GIVING

ETCHED BOTTLES

Now Available
at your local
Cooper's Hawk.



SNEAK PEEK

December's
WINE OF THE MONTH

DUODECIM

'du'o.de.kim'

Making wine is a long game, a practice of patience and diligence. Throughout each month of 2020, our winemaking team has set aside one special component (or lot) to be included in Duodecim, the December Wine of the Month. The name means 12 in Latin, a blend of 12 brilliant lots for one exceptional red wine.



12 NIGHTS OF CHRISTMAS

Celebrate the season of surprises with Cooper's Hawk and our signature 12 Nights of Christmas advent-inspired gift box.

Every evening, as a new bottle is unveiled, we raise a glass and toast family and friends anew.

Available at your local Cooper's Hawk starting November 1



CULINARY CREATIONS



COOPER'S HAWK CHICKEN GIARDINIERA

When we decided to do our Life Balance menu, our goal was to create craveable and mindful dishes, never skimping on flavor! We start by searing chicken breasts with herbs and spices in a rich broth of giardiniera, sweet oven-roasted tomatoes, mushrooms, spinach, and a touch of goat cheese. We serve this over a bed of capellini pasta. You definitely don't feel like this is a dish low in calories or flavor!

Chef Matt McMillin

ORDER CARRYOUT HERE

MAKE RESERVATIONS HERE

FOLLOW US...

on our social pages to see behind the scenes content, special insiders tips from Chef Matt and Emily Wines, exciting giveaways, and so much more!



@CHWINERY