



FEBRUARY WINE OF THE MONTH

# CAspañã

a spanish-style red  
FROM CALIFORNIA

## the name holds the key

Cooper's Hawk guests know that they are welcome to flavor options from around the world, international bottles as well as releases from California, Washington, and other parts of North America. Drawing on global inspiration, CAspañã is a California wine that's luminous with deep Spanish influence, and this ancestry is woven into the name and tasted in the glass. The label reads as a portmanteau, a joining of the two identifying places at the heart of this bottle, Spain and California, both of which contribute to the style of this unique release.



traditional varieties in that iconic region, some winegrowers there have stepped away from custom and are blending classic varieties with those more associated with Bordeaux. These include Cabernet Sauvignon, Merlot, and Malbec, as you'll discover in this bottle. It's a creative concept similar to Italy's Super Tuscans, but with a Spanish heartbeat.

## california quality

We've taken the world-sweeping inspiration a step further, embracing fruit from some of our most dedicated growing partners in Lodi, California. Over 100 grape varieties are cultivated in Lodi, and these growers are committed to interesting and diverse production—the ideal source for the unparalleled quality found in CAspañã.

## spanish heritage

To create this bottle, our winemaker turned to a modern style of winemaking that is taking shape in Spain's iconic Ribera del Duero region. Following this method, CAspañã is based on Tempranillo, a grape with undeniable Spanish origins. While Tempranillo is one of the most

This rich red blend delivers profound food-friendliness. Loaded with dark red fruit and a fine balance of tannins and acidity, CAspañã is perfect for Cooper's Hawk Filet Mignon or The Prime sandwich.







# CAspañña

TASTING NOTES

**ROB WARREN**  
winemaker



## nose

Aromas of black currant, cherry, plum, blueberry, black pepper, and vanilla

## taste

Loads of red and dark fruit flavors are supported by moderate tannins and well-balanced acidity

## pairing

Cooper's Hawk Filet Mignon or The Prime

## BLEND

47%	.....	Tempranillo
28%	.....	Cabernet Sauvignon
18%	.....	Merlot
7%	.....	Malbec

## APPELLATION *American*

## winemaker's notes

The Tempranillo grape originated in Spain, where it tends to be the backbone of most red blends from the region. Many other red grapes are grown in the region like Grenache, Mazuelo, and Graciano. Some winegrowers, however, are breaking tradition by planting more traditional French varieties such as Cabernet Sauvignon, Merlot, and other Bordeaux reds. They are blending these varietals with Tempranillo to produce outstanding and unique reds. This wine is a nod to the Spanish winemakers who have broken the mold. All components of this wine were grown in Lodi, California, by our dedicated growing partners whose attention to detail and knowledge of the land result in unparalleled quality.



# CAspañña

TASTING NOTES

**EMILY WINES**  
master sommelier



## beginner

Pronounced "ka-spawn-ya," the name of this wine is a combination of España, the Spanish name for Spain, and CA, where the grapes are grown. The wine is a juicy blend of Tempranillo, Cabernet Sauvignon, Merlot, and Malbec and is loaded with juicy dark fruit, smoky fruit leather, and sweet baking spices. The rich texture and silky finish make it a perfect pairing with hearty meat dishes.

## intermediate

Tempranillo is a varietal planted all over Spain that has a long history of being grown in California. Early Spanish settlers first brought the grape, but it has only gained broader popularity in recent years. Tempranillo has a fine, dusty texture in its tannins and doesn't typically have a lot of acid. It has loads of red fruit and a savory sweetness like sun-dried tomato. Stylistically, it falls in between Cabernet Sauvignon and Sangiovese.

## advanced

This wine is specifically inspired by the region of Ribera del Duero, which is famous for blending in Bordeaux varietals with the indigenous Tempranillo grape. While most regions historically adhere to local varieties, Bordeaux varietals were planted here in the late 1800s and thanks to the famous Vega Sicilia estate, the wines of this region are among the greatest in the world. We are thrilled to pay tribute to these super blends!

## WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of February. Prices will increase to \$24.99 per bottle on March 1. Pre-charged February pickup bottle prices will not change.







## FEBRUARY CHEF RECOMMENDATIONS

LUNCH

COOPER'S HAWK

### BRAISED SHORT RIB & THREE-CHEESE MAC

*Aged White Cheddar, Fontina, and MontAmoré® Cheese, Caramelized Onion, Slow-Roasted Grape Tomatoes, Toasted Herb Crumbs*

“This mac & cheese was so popular last year, we definitely wanted to bring this one back. I think we were waiting for the right cheeses to be born! It’s all about the cheeses and how they all come together. Fontina is rich and creamy, and the aged white cheddar lends a depth of flavor that lets the MontAmoré® shine through. A cheese from Sartori, MontAmoré® is a cow’s-milk cheese that is a cross between sharp cheddar and Parmesan. We fold in caramelized onion and slow-braised short rib, and top with sweet roasted grape tomatoes and toasted herb bread crumbs.”

— NOTES FROM CHEF MATT McMILLIN



DINNER

### SMOKED CHILI-ROASTED SALMON

*Grilled Broccolini, Crispy Fingerlings, Piquillo Pepper Chimichurri, Lemon Butter*

“This dish was handcrafted with our Wine of the Month in mind! We sear our rich Norwegian Salmon and finish with a compound butter glaze of smoked paprika, ancho chili, coriander seed, and lemon. It is served with crispy fingerling potatoes tossed with lemon, herbs, and parmesan cheese; grilled broccolini; and then finished with two sauces: our lemon butter and a blend of chunky piquillo peppers and Spanish chimichurri infused with a hint of smoked paprika.”

— NOTES FROM CHEF MATT McMILLIN

## VALENTINE'S DAY WITH COOPER'S HAWK

*We've got your date night covered.*

### TWIN PARMESAN-CRUSTED LOBSTER TAILS

*Roasted Root Vegetables, Mary's Potatoes*



### SURF & TURF — FILET MEDALLIONS & PARMESAN-CRUSTED LOBSTER TAIL

*Horseradish and Parmesan Crusts, Roasted Root Vegetables, Mary's Potatoes*

MENU AVAILABLE  
FEB. 13-15



## FEBRUARY RECIPE OF THE MONTH

# Grilled Lamb Chops with Romesco Sauce

*For the February Wine of the Month, we are highlighting the Tempranillo grape, originated in Spain and typically the backbone of most blends from the region. Like many Spanish winemakers, we are breaking the tradition for this blend and using some traditional French varietals to create this outstanding Wine of the Month. To complement the well-balanced acidity and aromas of dark fruit, we are pairing this Wine of the Month with Grilled Lamb Chops served with the quintessential Spanish condiment, Romesco Sauce.*

*—Chef Brett McPullin*

### INGREDIENTS

#### LAMB

4 ea. 8-oz lamb chops  
2 Tbsp olive oil  
2 ea. smashed garlic cloves  
1 Tbsp kosher salt  
¼ tsp fresh cracked pepper  
1 Tbsp Sherry vinegar  
1 tsp smoked paprika  
1 tsp Dijon mustard

#### ROMESCO SAUCE

8 oz roasted red peppers  
4 oz fresh tomatoes (any varietal works...just pick the best!)

1 Tbsp Italian parsley, roughly chopped  
1 tsp smoked paprika  
1 tsp kosher salt  
¼ tsp fresh cracked pepper  
2 Tbsp Sherry vinegar  
½ cup extra virgin olive oil, Spanish if you can find it!

2 oz crusty French baguette, lightly toasted  
1 Tbsp garlic, roughly chopped  
½ cup almonds, lightly toasted (I love Marcona almonds)  
½ tsp chili flakes from dried Aleppo peppers

### DIRECTIONS

Begin by marinating the lamb. Place olive oil, garlic, salt, pepper, vinegar, paprika, and mustard in a glass dish or bowl and mix well. Place lamb chops in marinade, making sure some of the marinade is on all the lamb. Place in fridge for 4 hours or even the day before. Lamb really absorbs this marinade well!

While the lamb is marinating, begin your Romesco Sauce. Preheat your broiler and line a baking sheet with foil. Place the tomatoes on the sheet and roast on the highest rack until the tomatoes are charred and beginning to fall apart. If you're using any kind of large tomatoes, make sure to turn over and roast the other side as well. This should take 2-4 minutes per side. Once roasted, transfer to a bowl and let chill. Once cool, peel and remove seeds as best as possible... no big deal if a few are left behind.

Next place roasted red peppers, tomatoes, toasted bread, and garlic in a food processor and pulse until all the ingredients are fully chopped. Scrape down the sides and then proceed to add the almonds, red pepper flakes, parsley, paprika, salt, pepper, and Sherry vinegar and begin to process again. While the machine is running, drizzle the olive oil in a steady stream. Stop and scrape the sides if necessary and continue to blend until smooth. If it is too thick, add a little more olive oil. Taste for seasoning and then place in a covered container in the refrigerator until you're ready for serving. This can be made the day before as well. Just make sure before serving, you let it temper for about an hour before using...the flavors just seem to pop more when it's not ice cold.

About an hour before you plan on grilling the lamb chops, remove them from the refrigerator and place in a single layer on a sheet tray to allow them to temper. Once your grill is hot, place your lamb chops on the medium high side of the grill and cook about 4 minutes on each side for medium rare. Try not to move them around too much so they can develop a char. Remove from grill and let rest for at least 15 minutes before serving. Drizzle with a little olive oil and Sherry vinegar if you'd like and, of course, a big dollop of Romesco Sauce!

WHAT WE'RE  
TASTING IN

FEBRUARY

Sparkling Rosé

Pinot Gris

Viognier

Gewürztraminer

Pinot Noir

Cooper's Hawk Red

CAspaña

Vin Chocolat Noir



FEBRUARY'S  
TRUFFLE OF THE MONTH

## White and Dark Chocolate Chai

Heavy cream is infused with tea and ginger and then mixed with spices and white chocolate. We then coat this truffle in a dark chocolate and top with a candied orange peel.





# Malolactic Fermentation, *Explained*

Guests come to us a lot with wine questions. This month I'd like to address one that I get a lot, which is about the buttery flavor you frequently associate with Chardonnay. This is a complex answer, but in the simplest terms, it is from malolactic fermentation. Nearly all red wines and some white wines go through this second fermentation, which takes place after alcoholic fermentation.

## YOU ASKED:

*"What gives Chardonnay its buttery flavor?"*

That first fermentation converts sugar into alcohol with the help of yeast. This second fermentation is more complex, as it involves bacteria rather than yeast. The goal of this fermentation is to convert malic acid into lactic acid. Malic acid has a more tart profile, like a very green apple. Malic acid is used to make sour candy so darn tart! In malolactic fermentation, a special strain of bacteria is introduced that eats malic acid. It converts it into lactic acid, which is a softer, rounder textured acid. It is still quite sour,

but it is the kind of acid found in fermented dairy, like yoghurt and sour cream. This conversion results in a softer, creamier wine. Not all winemakers want to use this process as they may desire retaining that sharper acid. A great example of this is New Zealand Sauvignon Blanc, which is famous for its piercing green, citrus flavors.

This still doesn't explain the buttery flavor. During this fermentation, as the acid is reducing and softening, a byproduct called diacetyl is produced. Diacetyl is actually what is used to create butter flavor in popcorn. It has an extremely distinctive buttery aroma. Winemakers can avoid this flavor by letting the wine rest with the yeast that was involved in the primary fermentation, which is called lees. Leaving wine with the lees further softens wine, adds richness, and allows the yeast to also consume the diacetyl. So not all Chardonnay is buttery, but now you know when you taste one where this flavor comes from. While red wines go through the same process, the intensity of flavors often masks the buttery character.



Do you have a burning question about wine you'd like answered? Let me know! Send your questions to [social@chwinery.com](mailto:social@chwinery.com) and we might just answer in our next newsletter.

*- Emily Wins* 



## MIXOLOGY 101

# STRAWBERRY RHUBARB CREAM

## INGREDIENTS

1.5 oz Vodka	Egg White
3 oz Rhubarb Wine	3 Strawberries
0.75 oz Cointreau	Basil
0.5 oz Lemon Juice	Bitters

## DIRECTIONS

Muddle strawberries and basil with vodka and add liquids and egg white.

Dry shake and strain into a martini glass.

Carefully drop bitters across the top and drag with a pick to make hearts.



# 2020 BARREL RESERVE

Our limited release of Barrel Reserve will be available for pre-sale starting at the end of February.

STAY TUNED FOR MORE DETAILS!





## Valentine's Day ETCHED BOTTLES

Available now at your local  
Cooper's Hawk.



CULINARY CREATIONS

## Banoffee Pie

This is a Cooper's Hawk staple dating back to our opening. The secret is in the hours-long process of cooking sweetened condensed milk until the sugars turn into luscious caramel. This gooey caramel toffee filling is layered over freshly sliced ripe bananas nestled in a toasted graham cracker crust. We finish the pie to order with a generous dollop of fresh vanilla bean whipped cream, caramel, chocolate sauce, and a dusting of cocoa powder!



SNEAK  
PEEK

March's WINE OF THE MONTH

## ORANGE MUSCAT

Hartwick Vineyard • Mokelumne River

Orange Muscat has an evocative name that hints at bright and refreshing citrus aromatics. This balanced, off-dry white wine originates from the Hartwick Vineyard in the Mokelumne River AVA, located in California's Lodi AVA, in the San Joaquin County growing region. It's a rare variety cultivated in small quantities, but the profile is endlessly satisfying and worth the meticulous sourcing.

## UPCOMING WINE CLUB DINNERS



### *All You Need Is Love & Wine*

TUESDAY, FEBRUARY 11 • 7-10 PM • \$70 PER PERSON

We've got an amazing night planned for you and your loved ones just in time for Valentine's Day! Join us with the loves of your life for a delicious multicourse meal and wonderful wines to pair.



### *Barrel Reserve Release Party*

TUESDAY, MARCH 17 • 7-10 PM • \$75 PER PERSON

Join us at our exclusive release party and have the opportunity to be the first to try our 2020 Barrel Reserve.

Also enjoy an exquisite 4-course meal while you experience our rich, rustic, Bordeaux-inspired blend.



### *Camille Proud: First Taste & Pairing*

TUESDAY, APRIL 21 • 7-10 PM • \$75 PER PERSON

Help us celebrate the release of Master Sommelier Emily Wines's Camille Proud! At this event, we will all enjoy wonderful food and honor the next wine in Emily's Camille series. We cannot wait to have you be the first to try her new masterpiece.

TICKETS  
ON SALE  
FEBRUARY 1

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).



Members Get Adventure with Wine Club Trips

# HISTORIC France

MAY 14 - 24, 2020

*Exploring Normandy, the Loire Valley,  
Paris, and Mont-Saint-Michel*

Come for the magic and wonder of Paris, but stay for the charm of the Loire Valley and the historic Normandy Coast.

Join Cooper's Hawk CMO Tom Koenigsberg and his wife, Brand Ambassador and resident Francophile, Kris Koenigsberg, and travel through some of the most beautiful areas of France. Taste French wines, cheeses, and delicious cuisines. This unique Wine Club tour offers you a moving journey through WWII history, famous iconic sights, fairy-tale vistas, and experiences you'll never forget.

Visit [chwinery.com/France](http://chwinery.com/France) for more information.



# WILLAMETTE VALLEY

WINE ESCAPE

JULY 16 - 19, 2020

Lush vineyards, handsome farms, fabulous wineries, and award-winning wines live in the Willamette Valley. It is one of the most influential wine-producing regions in all of Oregon.

Emily Wines will host this crafted tour that will take you to specially selected wineries and mouthwatering farm-to-table experiences. Meet the winemakers who are passionate about growing the best wine grapes and freshest foods.

Reserve your space today!



Visit [chwinery.com/Willamette](http://chwinery.com/Willamette) for more information.



FEBRUARY PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

# CANDLE COLLECTION

FEATURING

- Natural soy wax
- Premium fragrance oils
- 80 hour burn time

