



COOPER'S HAWK™
WINERY & RESTAURANTS

DECEMBER 2018 | VOLUME 13 | ISSUE 12

DECEMBER WINE OF THE MONTH

barbera barbera

*The legendary American actress Mae West said, "I'll try anything once, twice if I like it, three times to make sure." This month, we've got a wine you'll definitely try twice: **Barbera Barbera**, a twice-as-good homage to two manifestations of one delicious grape.*

Dual Citizenship

Barbera Barbera is a harmonious blend of two Barbera grapes. One Barbera hailing from old-world Italy and the other Barbera from new-world California, a synchronizing bridge between two continents.

Most wine blends are an integration of multiple varieties, each selected for distinct contributions to the finished bottle. Cooper's Hawk winemaker Rob Warren had the opportunity to source Barbera from Italian vineyards as well as from California growers to craft a wine with a charming, complex expression.

Barbera is thought to have originated in Piedmont in northwest Italy, one of the world's most-admired growing regions. Italian Barbera is prized for its high acidity, juiciness, and low tannins—it is exceptionally food friendly and a major player in Italian wine history. For many years, it was the most-planted variety in the country (it's second now only to Sangiovese).

New-world winemakers realized that the long growing season in California would encourage Barbera's rich fruit and round spice components. American terroir and winemaking techniques bring out a ripe, fruit-forward profile, and plantings of Barbera are gaining popularity in vineyards all over California's North Coast.

Taste Three Times to Make Sure

Wine Club Members know that Cooper's Hawk offers a single-sourced Barbera. Fans of this wine will notice that *Barbera Barbera* has slightly softer tannins and darker fruit on the palate. Sample them side-by-side for a fun comparison.

If you like Rhône blends such as GSM2 or Cooper's Hawk Lux Pinot Noir, give this wine a try (three times). *Barbera Barbera* is tremendous with food and really shines with Cooper's Hawk Filet Mignon with Sherry-Glazed Mushrooms on the side. Italy and California are both in this bottle, a Cooper's Hawk original with intercontinental layers of flavor and style.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

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



barbera barbera

TASTING NOTES

ROB WARREN

Winemaker



Nose

Aromas of black cherry, raisins, ripe strawberry, cassis, anise, vanilla, and butterscotch

Taste

On the palate, flavors of cherry, blackberry, and baking spices are backed by moderate tannins and balanced acidity

Pairing

This wine pairs well with steak and mushrooms

Appellation

California & Italy

Blend

75% - *Barbera (California)*

25% - *Barbera (Italy)*

Winemaker's Notes

The Barbera grape likely originated in the Piedmont region of Italy, where the Italian portion of this wine was made.

This grape has played a major role in Italian wine history, and currently is the second most widely planted red variety in Italy. Italian Barbera wines tend to have relatively high acidity, making them great and versatile with food. U.S.-grown Barbera wines tend to be a little more ripe and fruity than those grown in Italy, due to a combination of growing climate and winemaking techniques. This *Barbera Barbera* blend is a perfect marriage of both styles. Enough acidity to make it a great food wine, and just the right amount of ripe fruit characteristics to keep it balanced.

barbera barbera

TASTING NOTES

EMILY WINES

Master Sommelier



Beginner

Our Barbera Barbera is a beautiful Old World/New World blend of a classic Italian varietal that is known for juicy fruit flavors and a subtle, earthy undertone. The tangy acidity matches the almost sweet flavors of the ripe fruit. Now that the weather is cool, bring out the Crock Pot and enjoy this wine with your hearty, winter stews!

Intermediate

The Old World, which is all of Europe, produces wines that typically are more earthy, lower in alcohol and higher in acidity. There, winegrowers are focused on varietals that are indigenous to the area they are grown in. Alternatively, in the New World, we often plant varietals that are famous in the Old World rather than local species. The wines tend to be fruitier, richer and often are aged in newer oak. By blending the two, we celebrate the best of both worlds.

Advanced

Barbera is at home in the Italian region of Piedmont, where it is a favorite in every trattoria. The Piedmont region is famous for the heavy fog, called *la nebbia*, that rolls in over the vineyards. Likewise, our Barbera comes from the Lodi region of California, which also is prone to an extreme fog called Tule Fog. The fog poses challenges to visibility in both of these regions, but it also cools the vineyards overnight, giving a longer growing season. The humidity moderates the temperature in the spring as well, which helps prevent frost damage found in other regions.



DECEMBER CHEF RECOMMENDATIONS

LUNCH



THAI SHRIMP & SCALLOPS

Blistered Green Beans, Shiitake Mushrooms, Sweet Grape Tomatoes, Thai Lemongrass Sauce, Ginger Rice

“With the popularity of the barramundi, we decided to do a shrimp and scallop version for lunch. We start by searing the scallops and shrimp and simmer them in our Thai Lemongrass sauce of mild red curry, coconut milk, shiitake mushrooms, herbs, and freshly squeezed lime. Served over blistered green beans, ginger rice, and sweet grape tomatoes.”

— NOTES FROM CHEF MATT McMILLIN

LOBSTER-CRUSTED FILET MEDALLIONS

Crimini Mushrooms, Mary’s Potatoes, Grilled Broccoli, Burnt Lemon

“Two of our filet medallions topped with a rich crust filled with chunks of lobster. Served with our Mary’s Potatoes, grilled broccoli, and burnt lemon meant to squeeze over the whole dish!”

— NOTES FROM CHEF MATT McMILLIN



DINNER

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



Horseradish & Parmesan Crusts, Roasted Root Vegetables, Mary’s Potatoes

“The best of both worlds. Two of our 3-oz medallions topped with horseradish and Parmesan crusts and a lobster tail topped with garlic butter, herbs, and Parmesan. Served with roasted root vegetables, Mary’s potatoes, and steak jus.”

— NOTES FROM CHEF MATT McMILLIN



WHAT WE'RE TASTING IN
DECEMBER

Prosecco

Viognier

Gewürztraminer

Moscato

Barbera Barbera

Zinfandel

Cabernet Sauvignon

Vin Chocolat Noir



December's
TRUFFLE OF THE MONTH

White and Dark Chocolate Ginger

Ginger-infused cream is mixed with white chocolate and enrobed in a dark chocolate shell. We top this unique truffle off with candied ginger.

DECEMBER RECIPE OF THE MONTH

Roasted Porchetta

For the holiday season, I wanted to pair our Barbera Barbera with a perfect meal to share with family and friends. Barbera Barbera has light acidity and medium tannins with bright notes of berries. It is an excellent pairing with the richness of pork and the natural tannins of the root vegetables.

Get ready to have a party and enjoy this classic with some loved ones!

Chef Matt McQuillen

INGREDIENTS

3 Tbsp fennel seeds
2 Tbsp coarse kosher salt
2 tsp black peppercorns
1 tsp dried crushed red pepper
1 (5½- to 6-pound) boneless pork shoulder (Boston butt), excess fat trimmed with thin layer left intact
6 large garlic cloves, minced
1 Tbsp stone ground mustard
2 Tbsp extra-virgin olive oil plus additional for brushing
1.5 cups low-salt chicken broth

INSTRUCTIONS

1. Stir fennel seeds in small skillet over medium-high heat until slightly darker in color and fragrant, 4 to 5 minutes. Transfer seeds to spice mill and cool. Add kosher salt, peppercorns, and dried crushed red pepper. Grind to medium-fine consistency (not powder).
2. Place pork in 13 x 9 x 2-inch glass baking dish. Rub garlic and mustard all over pork, then coat with spice mixture. Loosely cover pork with waxed paper. Refrigerate overnight.
3. Preheat oven to 450°F. Brush large rimmed baking sheet with oil. Place roast, fat side up and coating intact, in center of sheet. Drizzle evenly with 2 tablespoons oil. Roast pork 30 minutes. Reduce oven temperature to 300°F. Roast pork until very tender and thermometer inserted into center of pork registers 190°F, about 3 hours, 15 minutes longer. Transfer pork to cutting board; reserve baking sheet. Let pork rest 15 to 30 minutes.
4. Meanwhile, pour all pan juices into 2-cup measuring cup. Spoon off fat that rises to top. Place reserved baking sheet across 2 burners. Pour broth onto baking sheet and bring to boil over medium-high heat, scraping up any browned bits. Boil until broth is reduced to ¾ cup, about 4 minutes. Add degreased pan juices and whisk to blend. Pour pan sauce into small bowl (sauce will be thin).
5. Thinly slice roast. Serve with sauce.



CULINARY CREATIONS

CAMPANELLE SHRIMP RUSTICA

Nothing says Italy quite like this dish! A beautiful Italian name that rolls off the tongue, campanelle reflects the bell shape of this pasta and translates to “little bells” in Italian. You almost can hear the chimes that mark the passing of time in villages all over *bella Italia*.

HOW IT MADE *the Cooper's Hawk Menu*

Cooper's Hawk guests love our chef's take on Italian dishes, some of the most satisfying on the menu. We've got gnocchi, spaghetti, rigatoni. We create the best chicken piccata and caprese flatbread. We make Italian wines such as Super Tuscan and our bartenders even serve Negroni, an Italian cocktail.

But Cooper's Hawk isn't an Italian restaurant—we do it our own way. This dish, with its charming name and layers of flavor, is the ideal canvas for an Italian meal in true Cooper's Hawk style: high-quality ingredients and an irresistible flavor that brings everyone to the table.

HOW IT'S MADE *in the Cooper's Hawk Kitchens*

Our recipe starts with shrimp sautéed in a butter base into which we throw just a dash of red chili flakes to lend a mild heat. Next we caramelize onions for a touch of sweetness alongside crumbled Italian sausage, rich with herbs and robust flavor.

Here's the kicker—we reduce together two classic sauces to add a truly original expression to this dish: our slow-simmered garlic cream sauce and our sweet San Marzano tomato sauce. If there's one sure token of Italian cuisine, it's the heaven that results from garlic and tomato coming together!

The shape of the pasta isn't just about its likeness—the structure is designed to hold sauce, making each bite complete with all the taste of this dish. The shrimp, sausage and pasta are folded together in the sauce, but Campanelle Shrimp Rustica isn't complete without a generous dollop of garlic butter and the freshening element of a handful of spinach.

We top it off with—what else?—freshly grated Parmesan cheese. The unexpected touch is the addition of sweet, oven-roasted grape tomatoes, literally bursting with gorgeous flavor. Pair with Cooper's Hawk Zinfandel or December Wine of the Month Barbera Barbera and imagine that dinner is served with a view of Italian vineyards. *Buon appetito!*

FIRST WINE CLUB TRIP OF 2019

ARGENTINA Adventure



WITH EMILY WINES • APRIL 3-13, 2019

Join Master Sommelier Emily Wines on an exclusive trip, tailor-made for our Cooper's Hawk Wine Club Members. Experience charming outdoor cafés, exciting neighborhoods, stunning architecture, and the exotic tango.

We will tour and taste at some historic vineyards as well as those that are on the cutting edge of winemaking. Throughout this adventure, we'll be enjoying the best of Argentina's cuisine and will even participate in a cooking class that teaches different methods for creating tasty empanadas. We hope you will be able to join us on this thrilling adventure!



Visit chwinery.com/Argentina to view the full itinerary.



Holiday Cocktails

When I first started testing Cooper's Hawk wines for holiday cocktails, I discovered that I had a lot more that were cranberry-based than anything else. There is something about the sweet and sour and bitter flavors of the Cranberry Wine that blend incredibly well with everything! Don't feel too tied to any one recipe, as this is an opportunity to really show off for your holiday party. Here are some basic things to consider.

Acid and sugar are important components in any drink. They reduce the perception of each other while, in combination, they make a drink more intense. Cranberry wine has both acid and sugar, but if you are adding in sweet flavors, consider adding more acid in the form of lemon juice. If you are using a lot of citrus peel, you might want to sweeten

Don't feel too tied to any one recipe, as this is an opportunity to really show off for your holiday party.

— EMILY WINES

the drink up with simple syrup or even jam for a twist. I love marmalade with Cranberry wine!

Adding more alcohol certainly will spice up your drink and your party! Brown spirits, like bourbon or rum, are fantastic in holiday drinks. They add a lot of spice flavors. If you aren't a fan of those, consider adding spices in other forms. Liquors are intense and will require more dilution, with either juices or soda. If you prefer lower-proof libations, skip the spirits and blend only wines with the addition of soda or juice.

More flavors aren't always better. Make sure the components complement one another and don't become muddy. You want that great cranberry flavor to stand out after all!

For parties, presentation is important. Punch bowl or pitcher drinks are great. Just bear in mind that if ice is included, the drinks could water down fast if they are standing around for too long.

Go nuts with garnishes and glassware! This is where you can have a lot of fun. For the holidays, I love using rosemary sprigs stabbing a cranberry, studding a twist of orange peel with cloves and incorporating cinnamon sticks and star anise in drinks. Here are a couple of cocktails I'll be serving for the holidays.



• MIXOLOGY 101 •

CRANBERRY APPLE SANGRIA

- 2 oz Apple Cider
 - 2 oz Winter Red
 - 2 oz Cranberry Wine
 - ½ oz Cognac
 - 1 spoonful of orange marmalade
- Combine Cognac and marmalade in a large wine glass and stir till dissolved. Add remaining ingredients and garnish with a large apple slice.

CHRISTMAS PUNCH

- 1.5 oz Spiced Rum
 - 1 oz Cranberry wine
 - ½ oz simple syrup
 - 1 small spoonful of cranberry sauce
 - Dash of grated nutmeg
- Combine cranberry sauce and simple syrup to make the sauce runnier. Add remaining ingredients and stir with ice. Garnish with a wide strip of orange peel studded with cloves.

MEMBERS RECEIVE 10% OFF

DECEMBER PRODUCTS OF THE MONTH

SWIG DRINKWARE & ACCESSORIES

Hot new tumblers that keep drinks seriously cold.

Unique drinkware perfect for when you're on the go. Featuring 12-oz stemless glasses, 18-oz mugs, and 22-oz tumblers.



SNEAK PEEK

JANUARY'S WINE OF THE MONTH

A TASTE OF 25 YEARS

With this inspired release, Cooper's Hawk honors past and present nominees and presenters of the SAG Awards, celebrating 25 years as a community of recognition and talent. As the official wine partner of the SAG Awards, we raise a glass to all who honor their calling and share it with the world.



Friends of Cooper's Hawk Event featuring

RICHARD BLAIS

COOPER'S HAWK I-DRIVE • 8005 International Drive, Orlando, FL 32819
JANUARY 15, 2019 • 6:30-9:30 PM • \$100 PER PERSON

Cooper's Hawk is honored to announce Richard Blais – chef, restaurateur, James Beard-nominated cookbook author, and television personality – as our next Friends of Cooper's Hawk guest!

TICKETS ON SALE
NOVEMBER 19

Perhaps most recognizable as a recurring judge on Bravo's *Top Chef* and a winner of *Top Chef All-Stars*, Blais currently owns and operates Trail Blais, a forward-thinking culinary company that has consulted on, designed, and operated multiple popular eateries. He is the author of *Try This at Home: Recipes from My Head to Your Plate*, and his second cookbook, *So Good*, was released in May 2017 from Houghton Mifflin Harcourt. In addition, Blais recently launched a podcast entitled *Starving for Attention*, which provides an entertaining, behind-the-scenes look into the food industry. Join us for a night of culinary fun, excellent food and wine pairings and a special meet and greet with Richard Blais.

Maximum of four tickets per Wine Club Member.
Reserve your seat by calling (708) 215-5674
or buy your tickets online at chwinery.com/Richard.



UPCOMING WINE CLUB DINNERS



Pre-New Year's Eve

THURSDAY, DECEMBER 27 • 7-10 PM
\$100 PER PERSON

Join us as we give a final toast to 2018 and welcome 2019 Cooper's Hawk style! A multicourse dinner and the perfect Cooper's Hawk wines, selected by our winemaker, is a fabulous way to end the year. Cheers to a happy New Year!



A SAG Awards-Inspired Red Carpet Affair

TUESDAY, JANUARY 22, 2019 • 7-10 PM
\$65 PER PERSON

We are rolling out the red carpet for the stars—our Wine Club Members! Join us for a celebrity-inspired culinary experience, as we toast each other and honor the 25th Annual SAG Awards. Enjoy the release of our Artist's Red Blend, the same wine that will be featured on the tables at the SAG Awards the following week.

Friends of Cooper's Hawk Event featuring

FABIO VIVIANI

TICKETS ON SALE
NOW

COOPER'S HAWK ASHBURN
19870 Belmont Chase Dr., Ashburn, VA 20147
TUESDAY, FEBRUARY 5 • 6:30-9:30 PM
\$100 PER PERSON

Welcome back one of our favorite friends and partners, Chef Fabio Viviani! 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. No matter where you look, Chef Fabio has exploded onto the culinary scene. His cooking style is an unparalleled combination of enthusiasm, passion, charisma, and quality.

Join us Tuesday, February 5, in Ashburn, Virginia, for a lively evening, including an interactive cooking demonstration, multicourse dinner with wine pairings, and a special meet-and-greet.

Maximum of four tickets per Wine Club Member.
Reserve your seat by calling 708.215.5674
or buy your tickets online at chwinery.com/fabio.



Won't You Be My Valentine

TICKETS ON SALE
DECEMBER 1
AT 10 AM

TUESDAY, FEBRUARY 12, 2019 • 7-10 PM
\$70 PER PERSON

We've got an amazing date 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 multi-course meal and wonderful wines to pair.

Events are group seating. Wine Club guests must be 21+. Event tickets close 48 hours prior to event. For reservations, visit chwinery.com/events.

MAKE THEIR HOLIDAYS

Merry & Bright

CURATED GIFTS FOR EVERY WINE & FOOD ENTHUSIAST ON YOUR LIST

GRAPEVINE WINE DECANTER



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Available Now!

MEMBER *Signature*

To recognize you as a Wine Club Member in our restaurants, we've launched Member Signature, a new benefit designed to make you feel at home when you dine with us.

Get Recognized

Simply provide your Member card or photo ID, and we will take care of you!

Sign & Go

For charges below \$400, sign the Member Signature section on the bottom of your check, along with tip and total, and you are good to go! We'll charge the card already on file for your account.

You're in Control

Decide to use this for some or all dining visits. Or, if you prefer, you can disable this feature by updating your account preferences. Learn more at chwinery.com/signature.

WINE CELLARS & REFRIGERATORS

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Did you know that the ideal temperature range for wine storage is 53-57°F? Are you keeping your wines at the right humidity level and away from light and vibration? Take advantage of this member-only offer on a curated selection of wine refrigerators starting at \$324. Enjoy **10% OFF** the lowest price on the Wine Enthusiast website and earn up to **6,000 WINE CLUB POINTS** (\$425 in dining certificates).

Learn more at chwinery.com/WE.

Available this Holiday Season

VIN CHOCOLAT NOIR

WINEMAKER'S TASTING NOTES:

A delicious sweet red wine infused with chocolate flavors. Aromas of cherry and raspberry intertwine with chocolate, producing a delicious and intriguing combination. The palate is rich and sweet, with ripe red fruit flavors, and leads to a long chocolate and berry finish. Vin Chocolate Noir will pair well with chocolate-based desserts.