JULY WINE OF THE MONTH

LIBERTÉ

A FRANCO-AMERICAN RED BLEND

Sourced from vineyards in both the United States and France, this bottle honors the lasting connection of our two nations. Personified by the friendship between Cooper's Hawk founder Tim McEnery and French native Jean-Charles Boisset, this release is a dual-culture celebration.

COOPER'S HAWK™
WINERY & RESTAURANTS

BOISSET *Collection*

A LASTING CONNECTION

Liberté is the most recent union between Cooper's Hawk and the Boisset family. If the name Boisset sounds familiar, it's because Wine Club Members have enjoyed several releases in partnership with Jean-Charles Boisset, such as *Collaboration, Collaboration Deux,* and *Collaboration Trois.*

The Boisset origins are in Burgundy, but the family has acquired properties around France and across the Atlantic, identifying some of the best vineyard *terroirs* in the world. This time we explore a new aspect of the Boisset family legacy, with the same bold personality and quest for quality, but blending grapes from California with grapes from Boisset vineyards in France's Rhône Valley.

Intended as a synergy of *terroir*, this bottle includes several iconic red varieties, and is composed around Cabernet Sauvignon from California, and the French component is led by Syrah.

A WINE WITHOUT BORDERS

Liberté means freedom in French, and the word is combined with the themes of *égalité* and *fraternité* to amount to the motto of the nation: liberty, equality, fraternity. We've chosen to mirror this theme of freedom, and the privilege we have as winemakers to bring people together in celebration of the best of two wine-producing nations. It's rare that a wine contains the fruit of both France and California, and we're fueled by the conversations and shared moments that this bottle will inspire.

Liberté offers powerful structure and complexity with dark red fruit aromas and kitchen spice. The palate is all about balance and can be enjoyed now or over the next three years. It's the perfect match for Cooper's Hawk Braised Short Rib Risotto, Filet Mignon, or a rich beef dish prepared in your kitchen.

Tim McEnery & Jean-Charles Boisset

Your Wine of the Month is now available for curbside pickup!
Call your local Cooper's Hawk to arrange.

VIEW VIDEO

LIBERTÉ

TASTING NOTES

ROB WARREN
WINEMAKER

NOSE
This wine has a deep red color, with a purple tint. Aromas of cherry, raspberry, chocolate, anise, white pepper, vanilla, and clove indicate the depth of aromatic complexity of this blend.

TASTE
The palate is viscous with well-balanced yet firm tannins. Enjoy this wine now, and over the next three years.

PAIRING
This wine pairs well with Cooper's Hawk Braised Short Rib Risotto or Filet Mignon.

WINEMAKER'S NOTES
This wine was produced as a collaboration between Cooper's Hawk and the Boisset family in France. If the name Boisset sounds familiar, it's because we have collaborated with Jean-Charles Boisset on a number of Wine Club wines over the last few years. Same outrageous personality, but this time we worked with his family's wineries in France.

EMILY WINES
MASTER SOMMELIER

BEGINNER
A passion for wine shared by both France and America inspires this Old World-New World blend. With grapes coming from both sides of the Atlantic, the wine is complex and nuanced. It has flavors of blackberry and raspberry jam intermingled with cocoa and cloves. Tangy acidity is matched with a long, flavorful finish.

INTERMEDIATE
Wines from the Old World, which encompasses Europe, tend to have higher acidity and an overall earthy impression to them while New World wines are typically fruitier, richer, and higher in alcohol. By blending both expressions of wine, we have created a complex balance of all these components.

ADVANCED
Bold and dark, Cabernet Sauvignon from the Unites States serves as the framework for this blend. This, along with other dark grapes like Petit Verdot, Malbec, Merlot, and Zinfandel comprise 78% of the blend. The French grapes all come from the warm Rhône Valley, which is known for producing rich, spicy wines. A combination of Syrah, Grenade, and Marselan complete the blend at 22%.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.
Wine Club Members are invited to purchase additional bottles for $19.99 during the month of July. Prices will increase to $26.99 per bottle on August 1. Pre-charged July pickup bottle prices will not change.

August's WINE OF THE MONTH

TROCKEN RIESLING
A COLLABORATION WITH DR. LOOSEN

SNEAK PEEK

"A great wine begins in your head."

— ERNST LOOSEN

An elevated style, popular with the world's best sommeliers, Trocken Riesling is nothing like your mother's Riesling. Dry, complex, and aromatic, Trocken German Riesling is considered to be some of the world's most exquisite wine, a release you won't want to miss even if you've passed up Riesling over the years. This is the wine that will expand your tasting horizons!

SEARED RIB EYE

WITH WILD MUSHROOMS AND LIBERTÉ

When I tasted this collaboration, Liberté, with Jean-Charles Boisset, I thought about sitting by my smoking grill, gathered with friends sharing a plate of some great cheeses, olives, and a loaf of crusty sourdough from a local bakery with some great soft butter! And after that, a great steak dinner!! I love grilling outside, but there is something special about using a cast iron skillet to sear a steak and making a sauce right in the same pan!! You will just love this.

-Chef Matt McMillin

INGREDIENTS (SERVES 2)

Two 12-14 oz rib eye steaks (splurge and buy a dry aged or prime steak from a great butcher)

Kosher salt

Freshly cracked black pepper

3 Tbsp vegetable oil

1 ½ cups quartered crimini, porcini, and shiitake mushrooms (½ cup each; porcini can be purchased dry and reconstituted as well)

2 Tbsp butter, unsalted

1 shallot, small dice

¾ cup Cooper's Hawk Liberté

½ cup chicken stock, freshly made if possible

2 tsp fresh thyme, chopped

DIRECTIONS

First, salt and pepper steaks liberally on both sides. Heat the cast iron skillet, then add vegetable oil and cook steaks about 3 minutes per side, making sure to keep heat high enough to brown each side well but not too high to create too much smoke and burn the pan or the steaks.

Put the steaks on a platter to rest but keep the oil. Sear mushrooms about 1 minute and add 2 Tbsp butter then chopped shallots, and cook for 2 minutes. Add Cooper's Hawk Liberté and reduce until almost dry then add chicken stock and fresh thyme. Bring to simmer and add 1 Tbsp butter. When butter is melted, adjust seasoning with kosher salt and black pepper.

Pour this sauce over the steaks and serve. I love this with some great sautéed garlic spinach and a baked potato!! Enjoy.

CLICK HERE FOR CHEF MATT'S DEMO OF THIS RECIPE!

CAN'T WAIT TO SEE YOU!

Our dining rooms & patios are open.

We are excited to serve you again in our restaurants!

See details at
chwinery.com/welcome-back.
Reservations are required.

MIXOLOGY 101
Cocktails to Make at Home

EAGLES AND HAWKS

When summertime is in full swing look no further than this refreshing red, white & blue themed cocktail pitcher. Perfect for a backyard barbeque or lazy days on the porch.

SINGLE SERVING

INGREDIENTS

1½ oz Cooper's Hawk Cranberry Wine

1½ oz Cooper's Hawk Gewürztraminer

1½ oz Cooper's Hawk Blueberry Wine

1 Tbsp strawberry preserves

5 blueberries

2 tsp pomegranate arils

DIRECTIONS

Build in a shaker with ice.
Shake, pour unstrained into a highball glass, and serve.

PITCHER

INGREDIENTS

½ btl Cooper's Hawk Cranberry Wine

½ btl Cooper's Hawk Gewürztraminer

½ btl Cooper's Hawk Blueberry Wine

8 Tbsp strawberry preserves

1 pint blueberries

4 oz pomegranate arils

DIRECTIONS

Build in pitcher and whisk briskly to dissolve jam.

WATCH EMILY'S DEMO
OF THIS COCKTAIL NOW!

JULY 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

COWBOY BURGER

"Our Angus beef glazed with our Maple BBQ Glaze, applewood bacon, aged Cheddar, crispy onions, lettuce, and tomato. Served with a side of horseradish cream to dip in!"

— NOTES FROM CHEF MATT McMILLIN

DINNER

GRILLED PRIME SKIRT STEAK

"Our prime skirt steak eats like butter and lends itself well to being grilled with a mild marinade of ginger, garlic, and red curry paste. This spring dish has plenty of textures and flavors with our grilled asparagus and crispy fingerlings and finished off with a salad of cucumbers, sweet grape tomatoes, red onion and Asian chimichurri. This dish shares some similar flavors with our number one selling appetizer, the crispy Brussels sprouts!"

— NOTES FROM CHEF MATT McMILLIN

*Where locations are open for dining.

WHAT WE'RE TASTING

Blanc de Blanc

Sauvignon Blanc

Unoaked Chardonnay

Viognier

Malbec

Barbera

Liberté

Super Tuscan

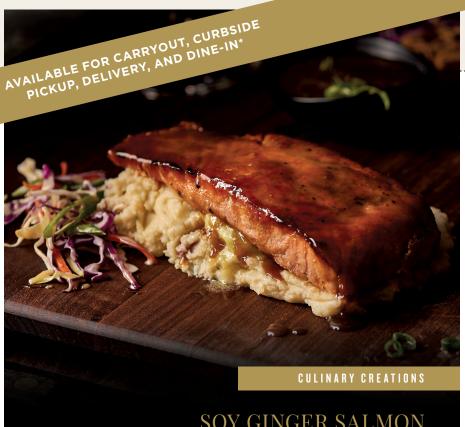### IN CASE YOU MISSED IT...

Previous Wines of the Month

Horse Heaven Hills Red Blend

Sauvignon Blanc – Chile

Resilience Red

SOY GINGER SALMON

When I think about the fan favorites of Cooper's Hawk, our Soy Ginger Salmon is top on the list. Our top-selling seafood dish, we start by searing Norwegian Salmon and slowly glazing with a mixture of brown sugar, soy, butter, and Dijon mustard: the perfect blend of sweet and savory. Served with our crunchy Asian Slaw and wasabi-buttered Mary's potatoes. This dish has been on the menu for as long as I can remember and as this dish has evolved, it has never gone too far from its original roots. Be sure not to miss this dish on your next visit back to Cooper's Hawk!

-Chef Matt McMillin

ORDER CARRYOUT HERE   **MAKE RESERVATIONS HERE**

* Where locations are open for dining.

IN CASE YOU MISSED IT...

Connect with your favorite folks of Cooper's Hawk while live-streaming on Facebook and Instagram! Be sure to follow us on social media for the most updated news, exclusive contests, and more live events to enjoy!

Sommelier Smackdown Rematch
with Emily Wines and Jordyn Sotelo (5/30)

For more at-home tips and tricks from our chef and master sommelier, follow us on social media.

@CHWINERY 🄵 🄣 🄸

Friends of Cooper's Hawk featuring

Jean-Charles Boisset

Join the first ever

VIRTUAL

Friends of Cooper's Hawk event

THURSDAY, JUNE 25 • 6:00 PM CT

Our friend Jean-Charles Boisset is back, and we have a special collaboration in store for Wine Club Members! Join Tim McEnery & Jean-Charles Boisset in a Zoom event to discuss our collaborative wine, Liberté!

Members have the option to purchase our amazing charcuterie package from the restaurant to pair with the wine and taste alongside Tim and Jean-Charles.

Visit *chwinery.com/jcb-invite* for more details.