



COOPER'S HAWK™
WINERY & RESTAURANTS

JUNE 2020 | VOLUME 15 | ISSUE 6



JUNE WINE OF THE MONTH

resilience

RED

Some of life's most resounding achievements arise from what we consider to be hard times. But transformation can come from these moments, when we stick together. Resilience is an emblem of the vibrant future that stirs in our collective spirit: strength, community, potential, and grace.

COOPER'S HAWK, FACES BEHIND THE GLASS

When you enjoy a Cooper's Hawk wine, there are actually many faces behind the glass.

We work with growers around the country and around the world to source the very best grapes from the most skilled farmers. These people are at the mercy and hand of Mother Nature, their partner for the good and bad times, through countless obstacles each growing season.

Meanwhile, our team members around the country are there to make, serve, and pair exceptional wine and food. As the landscape of life shifts, so does their role and vision. And, of course, let's not forget our guests and Members, each of you with your own story, putting one foot in front of the other as you care for the priorities in your life.

Resilience is the capacity to adjust to shifting circumstances and, eventually, to recover from them. We've all been asked to summon this trait to endure the unknown, especially

these days, and we draw inspiration from each other. *Resilience* is a homage to everyone in our community, a shine of support in the face of significant challenges.

THE MEANING OF THIS BLEND

This American red blend includes grapes from many of the farms, growers, and vineyards that we have a relationship with. This is intentional, a source pattern that includes the work of many hands around the country, people that we rely on for their craft. Orchestrated to reflect a shared achievement, *Resilience* is a wine made in the shadow of uncertainty and yet, a demonstration of beauty that is meant to be shared.

Resilience is well balanced and rich, with dark fruit flavors and is beautifully full-bodied. A long fruity finish with refreshing acidity makes this wine the perfect companion for beef dishes, such as Cooper's Hawk Filet Mignon, or a steak on the grill at home.

*Man never made
any material
as **resilient** as
the human spirit.*

— BERNARD WILLIAMS

Your Wine of the Month is now available for curbside pickup!

Call your local Cooper's Hawk to arrange.



VIEW VIDEO

resilience

RED

tasting notes



ROB WARREN

Winemaker

NOSE

This wine is deep red in color and full-bodied, with aromas of black cherry, cassis, blueberry, raspberry, cocoa, and baking spices.

TASTE

On the palate, well-balanced tannins support rich, ripe fruit, cinnamon, vanilla, and butterscotch flavors. A long fruity finish is supported with refreshing acidity.

PAIRING

This wine is the perfect companion for most beef dishes.

APPELLATION

American

WINEMAKER'S NOTES

The name Resilience says it all: the capacity to adjust quickly to changing circumstances. Our growing partners are subject to challenges and difficulties every day, at the mercy of Mother Nature. No two growing seasons are alike, yet they persist, and manage to overcome obstacles such as floods, droughts, wildfires, disease pressures, extreme temperature swings, and countless others. This wine is a tribute to the resilience of our partners around the world, who continue to work with and push through the toughest challenges, vintage after vintage.



EMILY WINES

Master Sommelier

BEGINNER

Resilience Red is a big bold blend representing our grape growers from around the country. Dark blackberry, black cherry, and cassis are layered with stewed plum, leather, and tobacco. The wine has a chewy mouthfeel and a long, earthy finish. Drink this with burgers or steaks as you break out your grill this season!

INTERMEDIATE

When a crisis like COVID-19 hits the world, everyone is affected. People will continue to drink wine, but grape growers, along with all other farmers, are just as concerned about what will happen to their livelihood. We take our relationship with our growers very seriously, and Resilience Red is a reflection of the love we feel for this community of farmers. This is the largest blend we ever created, with components from nearly every grower of red grapes we work with.

ADVANCED

Making a blend with so many complex elements can be tricky for a winemaker. By knowing the "voice" of what the desired result is, we can proceed with the components. Letting Cabernet Sauvignon be the largest voice gives this wine the structure and power to carry the other notes. Every component is used like seasoning; some add spice, others red, blue, or black fruit notes. Some are great for boosting the color and others for acidity or tannin, which contribute to the overall mouthfeel. Together these blend components, like our community, come together to make something beautiful.

WINE CLUB
MEMBERSHIP
HAS ITS
BENEFITS.

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

WHAT WE'RE TASTING AT HOME

CabZin
Camille Brave
Super Tuscan
Resilience Red

Click here to join Master Sommelier

Emily Wines

as she walks us through this month's
At Home Wine Flight

**ORDER YOUR
BOTTLES HERE**

SNEAK PEEK

July's WINE OF THE MONTH

LIBERTÉ

A FRANCO-AMERICAN
RED BLEND



BOISSET
Collection

Sourced from vineyards in both America and France, this bottle honors the lasting friendship between our two nations. Personified by the collaboration between Cooper's Hawk and French native Jean-Charles Boisset, this release is a dual-culture celebration. Liberté is a toast to the passion we share for wine.





Friends of Cooper's Hawk featuring

Jean-Charles Boisset

Join the first ever

VIRTUAL

Friends of Cooper's Hawk event

to launch the release
of our July Wine of the Month, Liberté

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 soon-to-be revealed virtual space to discuss our collaborative wine, Liberté! Details regarding tickets coming soon!



AVAILABLE FOR CARRYOUT,
CURBSIDE & DELIVERY!

CULINARY CREATIONS

CRISPY BRUSSELS SPROUTS

When we set out to create a crispy Brussels sprouts dish, it's easy to default to every version we see on classic Italian menus with Extra Virgin Olive Oil, shaved Parmesan, fresh squeezed lemon, pine nuts, etc. We wanted to create something truly unique, original, and specific to the way we cook at Cooper's Hawk so we decided to add a Southeast Asian spin on it, and it was a huge hit. We place the sprouts in the fryer with fresh herbs just long enough to crisp the outer leaves and create a soft tender steamed inside. They are tossed with a mixture of freshly squeezed lime juice and fish sauce, then dressed over the top with sriracha aioli, sweet cashew dip and fresh cilantro, mint, and toasted cashews. It's the layers of bold flavors and contrasting textures that make this special. The fresh lime is meant to be squeezed over the whole top to brighten everything up!

ORDER CARRYOUT HERE

JUNE PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF in june**

SANGRIA

SUMMER SIPPING
COLLECTION





JUNE CHEF RECOMMENDATIONS

Available all day. Order on carryout.chwinery.com for carryout, curbside pickup or delivery.

CILANTRO LIME CHICKEN SALAD

*Jicama, Sweet Corn, Black Beans,
Aged Cheddar, Grape Tomatoes,
Avocado, Crispy Tortillas, Cilantro-Lime
Vinaigrette, Chipotle Ranch*



“One of our guest favorites! This is a salad with an explosion of flavors and textures. The salad features jicama, a Latin tuber of the bean family. Typically eaten raw, it soaks up dressing well and is great with the cilantro-lime vinaigrette. Tossed with black beans, cheddar, grape tomatoes, crisp tortillas, and chicken and topped with avocado and chipotle ranch.”

— NOTES FROM CHEF MATT McMILLIN

HORSE- RADISH CRUSTED SALMON

*Crispy Smashed Fingerlings,
Brussels Sprouts Slaw,
Tarragon Dill Tartar Sauce*



“This is a simple spin on a Cooper’s Hawk favorite. We sear our Norwegian salmon and top it with a horseradish crust and serve it with crispy fingerling potatoes tossed with garlic, herbs, and Parmesan cheese, Brussels sprouts slaw, and a house-made tarragon dill tartar sauce.”

— NOTES FROM CHEF MATT McMILLIN

JUNE RECIPE OF THE MONTH



GRILLED ASPARAGUS

WITH FETA, SWEET GRAPE TOMATOES, AND LEMON

This is a simple salad that I love to make beginning in the spring all the way through the summer and will add or subtract ingredients as the earth yields new ingredients for us to enjoy. This is such a versatile salad, pairing with just about anything, and I can't think of a better wine to enjoy this with than Resilience Red. Asparagus takes three years to actually start producing the stalks to eat. Being a perennial vegetable, every spring it makes its way through the tough earth, showing what a resilient vegetable it is. Enjoy!

Chef Matt McMillin

INGREDIENTS (SERVES 4-6)

2 pounds thick asparagus (about 24 spears), ends trimmed and washed well	1/4 tsp kosher salt	3 oz feta cheese, crumbled (about 3/4 cup)
1/8-in-thick sliced red onion	8-10 fresh grinds black pepper	My favorite is Valbreso brand French Feta
3 Tbsp extra virgin olive oil, divided	1/8 tsp granulated garlic	1/2 cup sweet grape tomatoes, cut in half
	1/8 tsp ancho chili powder	5-6 mint leaves, rough chopped
	Zest of 1 lemon (microplaned)	
	Juice of half a lemon	

DIRECTIONS

- Place the asparagus spears on a foil-lined baking sheet for easy cleanup. Toss the asparagus with 2 tablespoons of the oil, kosher salt, pepper, garlic, and ancho. Oil and season the red onion on both sides the same way. Season the tomato halves with about 1/4 tsp of the kosher salt, gently stir, then head to the grill.
- Place the red onion and asparagus spears on the grill, making sure they are perpendicular to grates so they don't fall through. Cover and cook the red onion and asparagus for 2 to 3 minutes, until nicely browned on one side and still crisp — do not overcook. Flip the red onion over, then roll asparagus to other side and cook another minute, then remove the asparagus from the grill and place back on the foil-lined baking dish. Cook red onion another minute to get some color on the other side, then remove with the asparagus. Let the red onion and asparagus cool to room temperature.
- Transfer the asparagus to a nice platter and break the red onion apart and lay over the top. Microplane the lemon zest over the top of the asparagus and drizzle the remaining olive oil and squeeze the lemon over the top. Sprinkle the feta, tomatoes, and mint over the top. Enjoy and make sure to drink to your Resilience!

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



MIXOLOGY 101

Cocktails to Make at Home

PASSIONATE SUMMER

A surprisingly friendly duo is passion fruit and chocolate; and here we are adding a touch of Elderflower Liqueur and mint to bring a light, summery, refreshing character to the pair.

ON THE ROCKS

INGREDIENTS

3 oz Cooper's Hawk Passion Fruit wine	3/4 oz lemon juice
1 oz Cooper's Hawk Chocolate wine	3/4 oz St-Germain
	5 mint leaves
	1 strawberry, sliced

DIRECTIONS

Build in rocks glass over ice, stir, and serve.

FROZEN

12 oz Cooper's Hawk Passion Fruit wine	3 oz lemon juice
4 oz Cooper's Hawk Chocolate wine	3 oz St-Germain
	Mint leaves
	Strawberries

DIRECTIONS

Add all liquid ingredients to the frozen cocktail maker and freeze overnight. Squeeze and serve! Alternatively, freeze in a large freezer ziplock bag. Garnish with strawberry slices and mint sprigs.

MAKES 4-5 COCKTAILS

**WATCH EMILY'S DEMO
OF THIS COCKTAIL NOW!**



Exploring Sangria

Sangria is one of the most popular drinks today, and it is enjoyed all over the world. Originating in Spain, the name literally means blood, likely because of the color, which is traditionally red. It is a punch of wine, chopped fruit, occasionally sugar or fruit juice and sometimes stronger spirits. Like pizza, the definition is loose and is open to many interpretations and variations based on where you live and the flavors you are featuring. That being said, there is some structure to consider.

First, consider your base wine. Ideally, avoid a wine that is too tannic or dry. Something with a nice amount of fruit will be better amplified by the fruit additions. Juicy reds like Zinfandel or Merlot are good. It doesn't need to be expensive, and frankly it shouldn't be! For white wine, fresh, fruity

wines like Pinot Gris and Riesling are great. Wines with lots of oak may be tricky as the flavors may not meld with the fruit, so proceed with caution if using Chardonnay. Rosé, fruit wine, and even sparkling wines all make delightful Sangria too.

“Like pizza, the definition is loose and is open to many interpretations and variations.”

— EMILY WINES

Next is your fruit. Consider the base you are using. Apples and oranges are very traditional but consider doing an all-berry version with red wine, or a white Sangria with peaches or melon. Smaller pieces of fruit will mean that you get more flavor from the fruits, but they can also make your Sangria cloudy. The longer you steep the fruit in the wine, the more flavor will be infused. This is also true about color, so if using berries in white wine know that it will tint the final drink considerably.

Herbs and spices are great in Sangria, especially as a garnish. Be judicious about how much you use and how long they steep as they can get quite strong. Cinnamon sticks and star anise are great spices to use, and rosemary, tarragon, basil, lavender and mint all taste great too.

When it is time to sweeten or strengthen your Sangria, you have lots of options! Add sugar for the fastest method of sweetening but consider fresh juice or liqueur. A sweeter spirit like Cointreau or St-Germain will add a lot of flavor and a little more body and alcohol. You can also go for stronger stuff, like vodka or even bourbon if you want a Sangria with a kick.

Finally, as you serve your Sangria, make sure you get a good mix of fruit in your glass and consider finishing it off with a spritz. This can be club soda, which will make it lighter, Sprite for a sweeter flavor, or ginger beer for some spice. Prosecco is also a great option that won't water down the wine.

The bottled Sangria that we have at Cooper's Hawk is a base of fresh white or red with the addition of tangerine, lemon, apple and passion fruit juices. To serve it at home, simply pour it over ice with some diced fruit and top with your favorite spritz.

Order your bottles to make this at home!

IN CASE YOU MISSED IT...

Connect with your favorite folks of Cooper's Hawk while live streaming on Facebook and Instagram! Here are some recaps to enjoy, in case you missed them. Be sure to follow us on social media for the most updated news, exclusive contests, and more live events to enjoy!

Memorial Day Weekend Live Grill Out

with Chef
Matt McMillin
(5/23)



Meet the Member Night

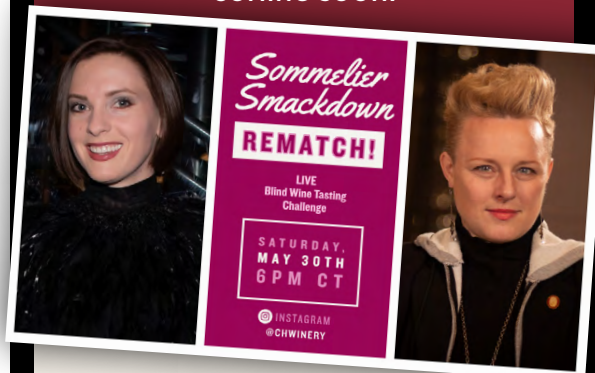
with Chef
Matt McMillin
(5/16)

Wines for Mom: Live Wine Tasting

with Master
Sommelier
Emily Wines
(5/7)



..... COMING SOON!



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

