



APRIL WINE OF THE MONTH

# HORSE HEAVEN HILLS

RED BLEND

## ALL IN THE NAME

It is said that vineyards love to grow in beautiful places, and that's an accurate view of the Horse Heaven Hills appellation in Washington State, the origin story of the April 2020 Wine of the Month.

When Cowboy James Kinney discovered that his horses loved to devour the native grasses on the hillsides carved along the Columbia River, he called the spot *Horse Heaven*. The name stuck, and so did the reputation for irresistible flavor. This appellation produces some of the finest bottles of wine made in North America, and is widely known for outstanding Cabernet Sauvignon.

It's one of the most picturesque regions in Washington State, and also the most awarded, with multiple 100-point wines to its name

and a reputation for innovative winemaking that rolls out superb red blends. The grapes for this release thrive on natural benches carved into these sandy hillsides, cultivated with the region's non-negotiable high standard of quality.

It's also quite windy in Horse Heaven Hills, which is excellent for wine grape growing because it keeps moisture off the berries, which prevents disease. This helps reduce the need for chemical treatments and offers a pure expression of *terroir*.

Full-bodied with balanced tannins, the dark fruit aromatics and notes of vanilla and baking spices make this wine an ideal couple with Cooper's Hawk Ginger Soy Glazed Center-Cut NY Strip or The Prime sandwich. Open this one now or let it age well for two or three more years.

## EXPERIENCING HORSE HEAVEN

*(with a special perspective)*

13-year-old Ellie McEnery, Tim's daughter, has a profound love for horses (if her name sounds familiar, the Cooper's Hawk menu holds a hint: her favorite dish, Ellie's Chicken Piccata!). When we started designing the label, we knew we had to enlist the expert! Special thanks to Ellie for her help selecting a label that honors her beloved animal, as well as the region for this wine.



# HORSE HEAVEN HILLS

## TASTING NOTES



## ROB WARREN

WINEMAKER

### NOSE

Loaded with aromas of blackberry, black cherry, plum, vanilla, and baking spices

### TASTE

Full-bodied with well-rounded tannins and a long dark fruit finish

### PAIRING

Cooper's Hawk Ginger  
Soy Glazed Center-Cut NY Strip,  
or The Prime sandwich



### APPELLATION

Washington  
Horse Heaven Hills AVA

### BLEND

73% ..... Cabernet Sauvignon  
27% ..... Merlot

### WINEMAKER'S NOTES

Washington State holds some of the most scenic and unique grape-growing regions in the world. One of these growing regions is Horse Heaven Hills. This region is capable of producing outstanding reds, as is the case with this red blend.

# HORSE HEAVEN HILLS

## TASTING NOTES



## EMILY WINES

MASTER SOMMELIER

### BEGINNER

Horse Heaven Hills is a classic Bordeaux blend of 73% Cabernet Sauvignon and 27% Merlot. Bold, dark fruit flavors are matched with rich cocoa, forest floor, vanilla, and spice notes. Firm but silky tannins and tangy acidity lead to a long, savory finish.

### INTERMEDIATE

The region of Horse Heaven Hills is one of the newest designated wine appellations in Washington State. It lies in Western Washington, protected by the Cascade Mountains. These mountains create a rain shadow effect, leaving the entire Columbia Valley warm and dry.

### ADVANCED

Some of Washington State's biggest cult wines come from the Horse Heaven Hills AVA and this is in part due to the climate. Bordering the Columbia River, the westerly winds reduce the risk of rot and fungal disease. This wind is one of the distinguishing factors of the AVA which was first planted with grapes in 1972.

### WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

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

2020 LIMITED RELEASE

OUR WINEMAKER'S

# BARREL RESERVE



Expertly selected barrels.  
Rich, elegant, Bordeaux-style red.  
The ultimate blend of artistry and quality.

750ML  
**25.99**  
MAGNUM  
**54.99**

EXCLUSIVELY FOR  
WINE CLUB MEMBERS

UNTIL MARCH 31ST

APRIL PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**



## WINE & CHEESE

ENTERTAINING ACCESSORIES

# Raise a Glass

ETCHED  
**MOTHER'S DAY**  
BOTTLES

*Perfect gifts  
for the Moms  
in your life.*

Available at your  
local Cooper's Hawk  
beginning April 1.





MIXOLOGY 101

## MAPLE MASON

### INGREDIENTS

2 oz Cooper's Hawk Rhubarb Wine  
 2 oz Hibiscus-infused apple juice\*  
 1 oz maple syrup  
 4-5 blackberries  
 4-5 orange slices  
 1-2 oz sparkling water

### DIRECTIONS

Build in a 12-oz mason or ball jar. Add ice, top with sparkling water, and stir briefly.

**\*HIBISCUS-INFUSED APPLE JUICE:** Bring 1 cup of good-quality apple juice to a bar simmer on the stove. Remove from heat, add two Hibiscus tea bags and let infuse approximately 15 minutes. Strain, chill, and reserve.

Rhubarb is the springtime flavor. The Hibiscus infusion adds a soft, floral, note and the maple rounds everything out. Just a touch of sparkling water brightens up the cocktail. We like to serve this in a mason jar for easy entertaining: you can mix everything ahead of time (except for the ice and sparkling water), screw a cap on the jar, and when your guests arrive just open the jars, add ice and a splash of soda water.

## APRIL RECIPE OF THE MONTH

### Glazed Wild Mushrooms

For our April Wine of the Month we are using a blend from one of the most scenic grape-growing regions in the world, Horse Heaven Hills in Washington State. This blend is full-bodied with well-rounded tannins and a long dark fruit finish. It's hard to think of the Pacific Northwest without thinking of mushrooms, and this wine is a perfect pairing not only to drink but to cook with as well. Once you perfect this mushroom dish, it can be a match made in "Heaven" with local wild king salmon from Pike Place Fish Market!

*—Chef Matt McPallen*

### INGREDIENTS

8 oz assorted wild mushrooms (shitake, maitake, cremini, oyster and chanterelles are the best, but use whatever you like and can find at your local market)  
 1 Tbsp extra virgin olive oil  
 2 Tbsp butter, unsalted  
 2 Tbsp shallots, minced  
 1 tsp garlic, minced  
 ¼ cup Horse Heaven Hills Wine of the Month  
 ¼ cup beef stock  
 Kosher salt, to taste  
 Cracked black pepper, to taste  
 1 Tbsp chives, minced

### DIRECTIONS

Begin by preparing the mushrooms. Using a small knife, cut the mushrooms into roughly 1-inch pieces. Since they will shrink as they cook, it's nice to start off with larger pieces.

In a medium sauté pan over medium-high heat, add your olive oil and 1 Tbsp butter. Once the pan is hot, add mushrooms and mix gently to coat the mushrooms in the oil and butter. At this point try not to overmix them, allowing for some caramelization. Once nicely caramelized, add your shallots and garlic and cook until fragrant and garlic just begins to brown.

Deglaze with the wine and reduce until slightly syrupy and most of the liquid is evaporated. Proceed to add the beef stock and again reduce until there is very little liquid in the pan. Depending on how much salt the stock has, adjust the seasoning. When cooking mushrooms, it's always better to season at the end or else all the liquid is pulled out of the mushrooms in the beginning and they wind up boiling and caramelization becomes very difficult.

Remove the pan from the heat and stir in the remaining 1 Tbsp butter and chives. Serve a spoonful or two over a piece of salmon or steak and enjoy with your heavenly glass of Horse Heaven Hills Wine of the Month.



Sneak Peek

Camille

PROUD

Coming soon to your local Cooper's Hawk is the next wine in Emily Wines' Camille Series, Camille Proud!

*"For me, Camille really is a tribute to strong women. I am Proud to live in a time where those with steadfast conviction, pride, and the motivation to live authentically with courage have a voice."*

Emily Wines   
EMILY WINES

**NOSE**

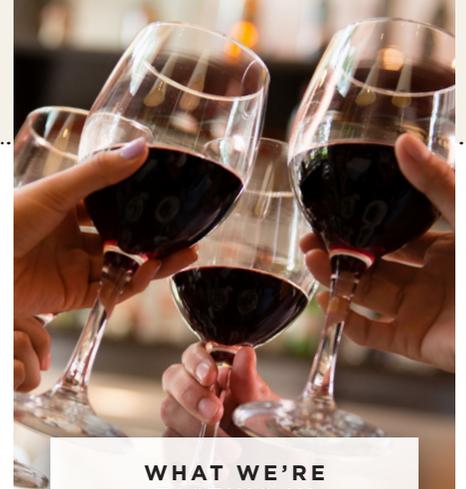
*Loaded with blueberry, blackberry, and violet flavors along with complex spice, leather, and green herbs*

**TASTE**

*It finishes with intense caramel, vanilla, and coconut flavors*

**PAIRING**

*Ribeye steak or braised short ribs*



WHAT WE'RE TASTING IN

APRIL

Sparkling Almond

Sauvignon Blanc

Chardonnay

Moscato

Old Vine Zin

Horse Heaven Hills  
RED BLEND

Cooper's Hawk Lux  
Cabernet Sauvignon

Shiraz



APRIL'S  
TRUFFLE OF THE MONTH

Tiramisu

Espresso-infused cream mixed with white chocolate, mascarpone, and ladyfingers. Enrobed in a dark chocolate shell, this delicious truffle is topped with white chocolate and cocoa powder.

WINE CLUB TRIP

# 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. We hope you can join us!



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

May's WINE OF THE MONTH

# SAUVIGNON BLANC

## chile

Vino Chileno del Los Valles

We've crossed into the Southern Hemisphere to source Sauvignon Blanc from two of Chile's exceptional growing valleys: Valle de Casablanca and Valle Central. The essence of crisp, bright citrus notes emerge from the Sauvignon Blanc cultivated in the cooler coastal region of Valle de Casablanca. This is enhanced by the ripe tropical and herbaceous flavors of the same varietal grown in the warm, flat plains of Valle Central. Two valleys, one wine, endless flavor.



SAUVIGNON BLANC  
chile  
Vino Chileno del Los Valles

UPCOMING WINE CLUB DINNERS



### Camille Proud: First Taste & Pairing

TUESDAY, APRIL 21 • TICKETS WILL BE REFUNDED

Help us celebrate the release of Master Sommelier Emily Wines' 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.



### Pasta e Vino Italian Night

TUESDAY, MAY 19 • 7-10 PM • \$65 PER PERSON

We are inspired by all cultures and love coming up with new ways for our Members to experience them with us. That is why we were so excited to explore some fine Italian delicacies with a Cooper's Hawk twist. Our culinary team has prepared a savory menu to pair with our wines that we hope you will enjoy.



### Uptown Southern Charm

TUESDAY, JUNE 16 • 7-10 PM • \$65 PER PERSON

Join us for a new, special event honoring the food of the Southern states! We have created a delicious menu that will pair perfectly with an exciting upcoming Wine of the Month. We cannot wait to introduce you to this unique menu and amazing wine. Stay tuned for more information coming your way soon!

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).