



COOPER'S HAWK™  
WINERY & RESTAURANTS

APRIL 2021 | VOLUME 16 | ISSUE 4



APRIL WINE OF THE MONTH

# BELOW THE BELT

A WINE FROM BELOW THE EQUATOR

*The Southern Hemisphere is filled with exquisite and diverse growing regions, each one producing unique wines. Below the Belt features fruit sourced from four icons: Australia, Chile, Argentina, and South Africa.*

## A NEW WORLD EXPLORATION

An exploration of New World wines always includes vineyards situated below the equator, and in this bottle we've blended grapes sourced from some of the world's finest spots throughout the Southern Hemisphere, a totally unexpected convention of culture and taste. Each of these countries is a top 10 wine producer, and we thought that blending elements from these areas would create a uniquely delicious wine.

Many winemakers from Europe and the U.S. train in the Southern Hemisphere. While this is primarily because the growing season presents itself at a different time of year, there is also a great deal of winemaking wisdom and tradition originating below the equator. Winemaking heritage in these countries dates back hundreds of years, with fascinating origins that would excite any history lover.

It is infrequent that a winemaker will have the opportunity to blend grapes from different regions, and even more significant when

a bottle includes a selection of plots from different countries and continents. When crafting Below the Belt, Cooper's Hawk winemaker Rob Warren was able to tease out a flavor and aromatic profile unlike anything else we've ever produced.

## EXCITING PAIRING POSSIBILITIES

Below the Belt has endless versatility on the table. Within each of these countries exists a world of culinary depth, so we love the idea of playing with pairings based on region as well as flavor profile. From roasted leg of lamb inspired by Australia, to Chilean-style empanadas, to Argentine asado, to a South African sausage called boerewors, there are miles of authentic dishes to explore.

Expect a rich and full-bodied wine, packed with dark fruit flavors as well as deep spice. Go with a plate of Cooper's Hawk Bourbon Lacquered BBQ Pork Chops or Red Wine Braised Short Ribs for a classic pairing duo.





# MOETHE BELT

## TASTING NOTES

**ROB WARREN**  
WINEMAKER

**EMILY WINES**  
MASTER SOMMELIER

### NOSE

Black cherry, anise, plum, chocolate, vanilla, and baking spice

### TASTE

Rich, full-bodied palate loaded with dark fruit flavors

### PAIRING

Cooper's Hawk Bourbon Lacquered BBQ Pork Chops or Red Wine Braised Short Ribs

### BEGINNER

Below the Belt is a blend that celebrates most of the great wine growing countries in the Southern Hemisphere. The blend of Cabernet, Shiraz/Syrah, and Malbec is big, deeply flavored, and rich. Bold black cherry, plum, and chocolate are matched with sweet baking spices for a well-rounded wine that will pair perfectly with any hearty food.



### INTERMEDIATE

The Southern Hemisphere has more water mass and fewer land masses than the north, which makes for a warmer climate. Also, because the seasons are reversed, grapes are harvested in March and April. This earlier harvest on the calendar means that the wines are always six months ahead of their northern counterparts in terms of maturity.



### ADVANCED

The countries in the Southern Hemisphere are all known for producing distinctive varietals that are a part of their winemaking identity. While all of these grapes are French in origin, today, these new homes for the grapes have become the benchmark for style. Malbec, for example, is grown in Southwest France, but in Argentina, it is truly a star.

### BLEND

40%..... Cabernet Sauvignon  
40%..... Shiraz/Syrah  
20%..... Malbec

### WINEMAKER'S NOTES

All wines are fun to make, but this one was especially exciting. It combines wines from some of my favorite Southern Hemisphere wine-producing countries. The result is a wine unlike any other, with depth of flavors and aromas unmatched by wine produced in any single country.

**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.

### WHAT WE'RE TASTING IN

## APRIL\*

Raspberry Sparkling  
Unoaked Chardonnay  
Cooper's Hawk White  
Moscato  
Pinot Noir  
Old Vine Zin  
Below the Belt  
Cooper's Hawk Lux  
Cabernet Sauvignon



### SEASONAL TRUFFLE

## Piña Colada

White chocolate infused with cream of coconut, Malibu, and crushed pineapple. Coated in chocolate and topped with toasted coconut.

\*At locations where permitted.





# SCREEN ACTORS GUILD AWARDS®

## *An At-Home Watch Box*

This year, the SAG Awards® will be on Sunday, April 4. To bring the awards experience into your home, we have created an At-Home Watch Box for our Wine Club Members to enjoy.

Sip on the delicious Artist's Red Blend while indulging in special snacks like Cooper's Hawk Wine Chips, Garrett's S'mores Popcorn, and more! You will also have access to exclusive recipes created by Cooper's Hawk Executive Chef and the Official Chef of the 27th Annual SAG Awards®, Matt McMillin.

A portion of sales from each Watch Box will be donated to the SAG-AFTRA Foundation. The Foundation provides a vital safety net to SAG-AFTRA members and their families in need while sustaining educational programming for SAG-AFTRA artists and enriching the public with its children's literacy program, Storyline Online.

Reserve your *At-Home Watch Box* by Monday, March 29.

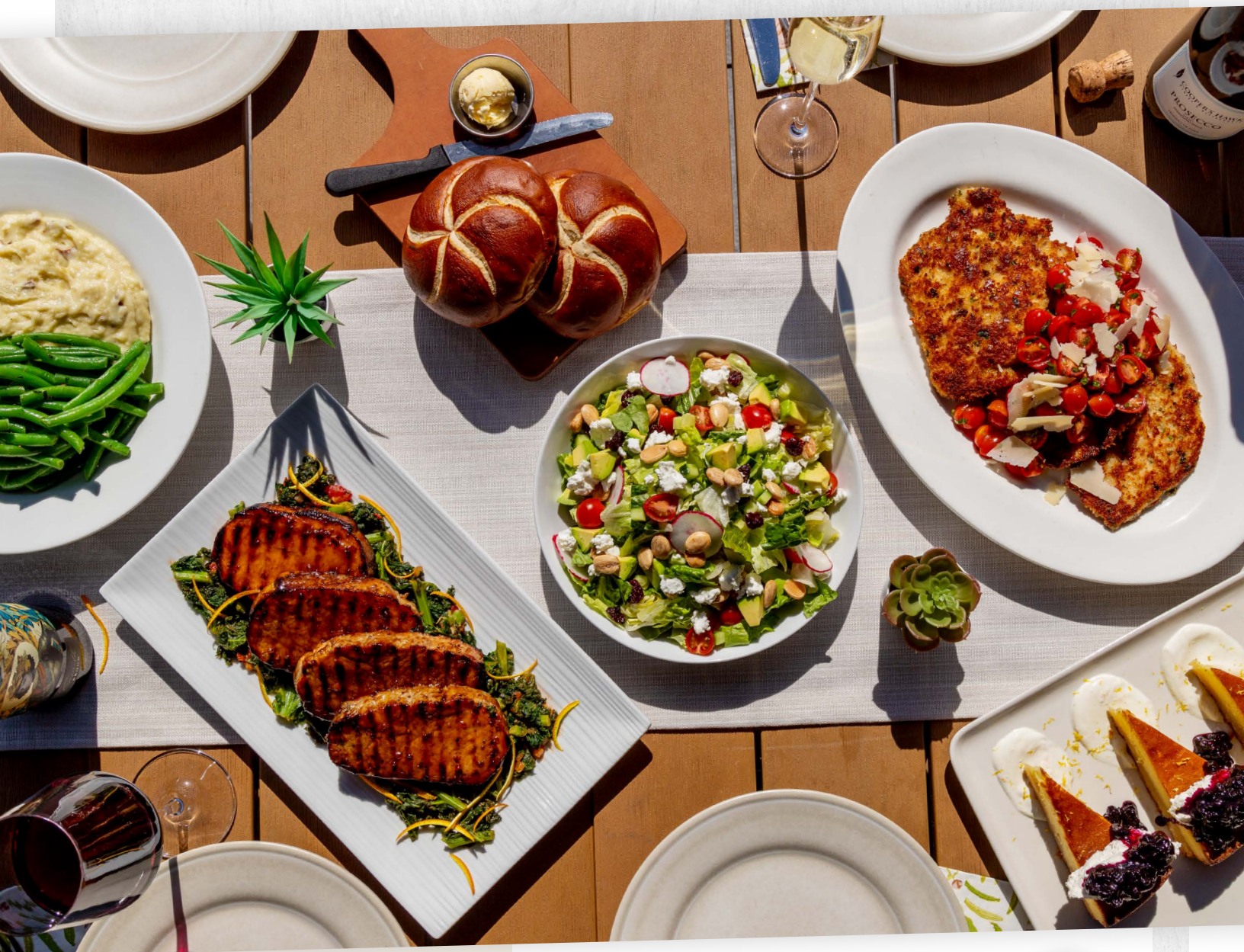
Visit [chwinery.com/SAG](http://chwinery.com/SAG) for more information. Follow us on @chwinery & @sagawards.

**\$34.99**

**TUNE IN  
TO THE SAG  
AWARDS® ON  
SUNDAY, APRIL 4  
AT 9 P.M. (ET) /  
6 P.M. (PT) ON TBS  
AND TNT.**



# HAPPY MOTHER'S DAY!



*To help celebrate,  
we have curated a family  
meal that will make the day  
even more special.*

Reserve your kit by visiting  
[chwinery.com/mothersday](http://chwinery.com/mothersday)  
beginning Monday, April 12.

This heat-and-serve kit serving four includes...

**\$159.99**

#### STARTERS

Pretzel Bread & Butter  
House Salad

#### SIDES

Mary's Potatoes  
Garlic Green Beans

#### ENTRÉE

Parmesan-Crusted Filet Medallions

#### & CHOICE OF:

Pistachio-Crusted Grouper  
Bourbon Lacquered BBQ Pork Chops  
Dana's Parmesan-Crusted Chicken

**DESSERT** - Lemon Buttercake





## SEASONAL CHEF RECOMMENDATIONS

MARCH & APRIL 2021

Order on [carryout.chwinery.com](https://carryout.chwinery.com) for carryout,  
curbside pickup, or delivery OR make a reservation  
at [chwinery.com/reservations](https://chwinery.com/reservations) to dine-in.\*

### APPETIZER

#### ASIAN PORK BELLY TOSTADAS

BIN 94 | Cab Zin

Scallions, Sesame Seeds, Cilantro,  
Radish, Sweet Chili BBQ Sauce

### LUNCH

#### SONOMA CHICKEN SANDWICH

BIN 79 | Chardonnay

Toasted Sourdough, Caramelized Sweet Onion,  
Fig Jam, Fontina, Candied Walnut,  
Applewood Bacon, French Bistro Salad

### DINNER

#### BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGU

Wine of the Month | **Below the Belt**

Crimini Mushrooms, Oven-Roasted Tomatoes,  
Stracciatella, Lemon Herb Breadcrumbs,  
Extra Virgin Olive Oil, Parmesan Cheese

### DESSERT

#### GINGER SPICED CARROT CAKE

BIN 35 | Almond Sparkling

Fresh Strawberries, Vanilla Sauce





Uco Valley, Tupungato,  
Mendoza, Argentina

## Benchmark red wines found BELOW THE BELT

*The Southern Hemisphere is all considered the New World, as nearly all grapes planted are from Europe as is the winemaking inspiration. Different immigrant groups championed styles and varieties they were most familiar with, but over time, each country identified the ones that showed best in their unique climate. Bordeaux has had the farthest reach, in terms of influence, and you find those grapes planted in every single wine region. The Bordeaux story takes an interesting turn in South America, however.*

### SOUTH AMERICA

Chilean wine history started in the 16th century when Spanish conquistadors brought vines to the region. In the mid-19th century, the classic Bordeaux varieties, such as Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and others were added. One challenge they had, however, was that much of the Merlot struggled to ripen. Upon further research, it was discovered that what they thought was Merlot was actually Carménère, a closely related grape that is nearly extinct in France. Once this grape's particularities were appre-

ciated, the country began producing world class wines from it, and today Chile is the country with the largest percentage of Carménère planted.

Argentina, similarly, planted Bordeaux varieties. While Malbec is one of the classic grapes in Bordeaux blends, there is very little of it planted in Bordeaux today. A heavy frost in 1956 destroyed nearly all of the Malbec vines in the region and most were not replanted. In Argentina, Malbec is very unique. The high altitude of most of the vines, in the foothills of the Andes Mountains, gives the grapes incredible intensity, power, and color. Malbec may be grown in many parts of the world, but no one can compete with Argentina.

### AUSTRALIA

Australia, being a large country with extreme climate variations from region to region, produces a staggering range of wines. Everything from racy, dry Riesling to dense, rich Shiraz and the sweetest dessert wines are available. Most people associate the country with Shiraz, however. Shiraz, the Australian name for the Syrah grape, was brought to the country from the



Barossa Valley,  
Adelaide, Australia

Rhône Valley of France. It has found the greatest fame in the warm Barossa Valley, where the long growing season produces rich, succulent wines with silky tannins and a powerful intensity.

### SOUTH AFRICA

South Africa may have one of the most complex histories, with the Dutch first making wines here as a remedy for scurvy amongst sailors during the long voyages along the spice route. A sweet wine, called Vin de Constance, produced there was the favorite tipple of Napoleon, and by the early 20th century there was so much overproduction of wine that some producers were dumping unsalable wine into local rivers and streams. The industry received minimal international attention for decades due to both isolation and the protests against the country's system of apartheid. It wasn't until the 90s that the wine industry there experienced a renaissance. Today, a wide range of wines are produced. Even though Pinotage, a cross between Cinsault and Pinot Noir, was long the flagship wine of the country, Syrah, Cabernet, and Chardonnay are the most prized today.

South Africa





## SNEAK PEEK

May's WINE OF THE MONTH

# SPRITZY ROSÉ

AS IF YOU  
NEED A REASON...

IN COLLABORATION  
WITH NEW YORK ARTIST

Robyn Blair

Celebrate the best of times with this crisp,  
slightly effervescent wine that is perfect  
for all of your just because moments.



## CULINARY CREATIONS

### LIFE BALANCE GRILLED ATLANTIC SALMON

When we created the Life Balance portion of our menu, we set out to create dishes that were a lighter, mindful portion of food. We wanted these dishes to be light, but not in flavor! Our Life Balance Grilled Atlantic Salmon surely fits the bill. Grilled Atlantic Salmon sits on top of tender Yukon gold potatoes, simmered in our sweet San Marzano tomato sauce, all on a bed of freshly sautéed garlic spinach. Enjoy all of these fabulous flavors for under 600 calories!

*—Chef Matt McMillin*

[ORDER CARRYOUT HERE](#)

[MAKE RESERVATIONS HERE](#)





APRIL PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

# WINE AND CHEESE ENTERTAINING



Special  
Gifts for  
Mom

## MOTHER'S DAY ETCHED BOTTLES

Now available at  
your local Cooper's Hawk.



MIXOLOGY 101

*Cocktails to Make at Home*

# MELONS & MOSCATOS

## INGREDIENTS

- 1 small cantaloupe, scooped into balls
- 1 small watermelon, scooped into balls
- 1 small honeydew melon, scooped into balls
- 1 bottle Moscato
- 1 bottle Sparkling Moscato
- 2 limes, juiced
- 2 Tbsp honey, warmed until liquid
- 2 limes, sliced in wheels

*Three different melons and two Moscatos  
come together to make this delectable, fresh sangria!*

Fill a clear pitcher or punch bowl with melon balls  
and add the bottle of Moscato, lime juice, and liquid  
honey. Refrigerate for at least 6 hours. Before serving,  
pour in the Sparkling Moscato and add lime wheels.  
Serve with a smile!

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



APRIL RECIPE  
OF THE MONTH



## ASIAN CHIMICHURRI GRILLED SHRIMP

*For our April Wine of the Month, we are using grapes from the Southern Hemisphere! When I spoke to our winemaker about the grape varieties and specifically where they were from, I immediately thought of a spin on chimichurri! When I traveled to Australia I was in awe at all of the beautiful seafood, and I can't think of a better way to blend these food cultures together than to use ingredients found in all of these regions! I will be firing up my wood and charcoal grill to usher in spring and create an amazing shrimp dish that will rival the best wood-fired restaurants all over the Southern Hemisphere!*

*Chef Matt McMillin*

### INGREDIENTS

#### SHRIMP MARINADE

2 lbs. jumbo shrimp, peeled but tail still on (I like using domestic shrimp U-12; approximately 12 per pound)  
2 Tbsp extra virgin olive oil  
1 tsp garlic, minced  
½ tsp kosher salt  
¼ tsp fresh cracked pepper  
¼ tsp ground fennel seed  
½ tsp smoked paprika  
2 Tbsp cilantro, chopped  
1 lemon, cut in half and reserved to cook later with shrimp

#### CHIMICHURRI

1½ cups fresh cilantro leaves and stems, chopped fine  
½ cup fresh basil leaves, packed then chopped fine  
½ cup fresh mint leaves, packed then chopped fine  
4 garlic cloves, peeled, chopped fine  
1 inch ginger, peeled and chopped fine  
3 green onions, chopped fine  
1 jalapeño, deveined, seeds separated, chopped fine  
¾ cup extra virgin olive oil  
3 Tbsp rice wine vinegar  
1 Tbsp fish sauce (may substitute soy sauce)  
1 tsp toasted sesame oil  
½ teaspoon kosher salt  
¼ teaspoon black pepper

### DIRECTIONS

Begin by marinating the shrimp. In a glass or other non-reactive bowl, add all ingredients for the marinade except the shrimp and lemon and combine well. Gently fold in the shrimp, being sure that all the marinade is evenly dispersed. I like using my hands for this part... best tools in the kitchen! Cover with plastic wrap and place in your refrigerator for at least 30 minutes or up to 2 hours before you plan on grilling.

While the shrimp are marinating, prepare your chimichurri. Really there are two ways to accomplish this. You can add all the ingredients into a food processor and blend until smooth, making sure to scrape down the sides of the bowl as you go. The other way is doing it all by hand and mixing well in a bowl. Mixing by hand yields a slightly chunkier finished product, which I like, but it takes a little longer. Choose the method you prefer.

Wrap the mixture in plastic and place in the refrigerator for at least 20 minutes while you prepare the grill. Once your grill is ready, at a medium-high heat, be sure to wipe the grates off with a lightly oiled clean rag so the shrimp doesn't stick. Remove the shrimp from your refrigerator and gently place on the cleaned area of the grill. Grill on each side for approximately 3 minutes. Grill the lemon pieces, cut side down for a few minutes.

Remove from the grill, place on a nice serving platter and drizzle with the chimichurri, cilantro leaves, and grilled lemon and some extra Asian chimichurri for dipping. Serve with some roasted potatoes or grilled veggies and a glass of your Below the Belt!