



PNW

DECEMBER
WINE OF THE
MONTH

TASTE THE BEST OF THE PACIFIC NORTHWEST

An iconic red blend from Washington's Columbia Valley

FROM GREEN TO GOLD

On its western side, Washington state boasts fresh and salt waters and verdant rainforests; to the east lie vast golden deserts and rich agricultural lands. These landscapes are fractured by the Cascade Range and the Ring of Fire, a stunning series of volcanic arcs recognizable as unique to this spot in the world.

The award-winning Columbia Valley wine region lies in arid Eastern Washington, an environment that's referred to as a *rain shadow*. Here the land is parched and golden, a rocky zone demonstrating a lack of fertility that is actually ideal for growing concentrated, flavorful grapes. Western Washington is entirely different. This part of the state experiences a rainy season lasting nine months, contributing to a lush green landscape and generous snow caps on the Cascades range. Though this isn't wine country, the snow caps and high reach of the mountains contribute to the elemental mix of moisture, soil, climate, and cultivation that make the Columbia Valley one of the most sought after wine regions in North America.

BLENDED THE BEST

The blend for PNW is influenced by a familiar style made famous in Bordeaux — a blend of several iconic varieties devoted to a structured and rich profile that's respected all over the world. Outside of its French homeland (in New World regions such as Washington's Columbia Valley) this blending craftsmanship is referred to as *Meritage*, identifying the inclusion of varieties like Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec.

Washington state is known as Cabernet country, and the famous grape leads the blend of PNW. While highly awarded and regarded as a charmer by critics and sommeliers, this region is just sliding onto the radar of wine drinkers around the world, with no sign of slowing down. Red wine lovers count this as one of the can't miss regions for exploring releases with smooth, yet present tannins balanced with lengthy acidity and food pairing potential.

Around here, we pull out PNW to go with red meat and beef dishes, as well as hard cheeses and charcuterie. This wine offers a traditional profile with the exciting vibe of the gorgeous Columbia Valley.



PNW

TASTING NOTES



ROB WARREN

Winemaker



EMILY WINES

Master Sommelier

NOSE

This wine has a rich brick red color, with a slightly garnet-colored rim. Aromas of blackberry, blueberry, vanilla, clove, and chocolate give a hint of what's to come on the palate.

TASTE

A rich palate with smooth, yet full tannins, and well-balanced acidity leads to a viscous and chocolaty finish.

PAIRING

This wine pairs well with our Cooper's Hawk Trio of Medallions, the Leonard Burger, and aged cheddar.

APPELLATION

Washington

BLEND

40% *Cabernet Sauvignon*
 39% *Merlot*
 11% *Petit Verdot*
 5% *Malbec*

WINEMAKER'S NOTES

This blend is a "Meritage" blend, meaning it is made using traditional Bordeaux grapes. The grapes used to make this wine were grown in the Columbia Valley region of Washington.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$21.99 during the month of December. Prices will increase to \$26.99 per bottle on January 1. Pre-charged December pickup bottle prices will not change.

BEGINNER

PNW stands for the Pacific Northwest and the wine is opulent and dark with jammy blueberry and blackberry flavors. A lush floral note of dark violets, sweet tobacco and cigar box round it out. Pair this wine with winter stews, crumbly, aged cheeses, dark chocolate and roaring fires.



INTERMEDIATE

PNW is a meritage, meaning that it is a blend of traditional Bordeaux grapes. Cabernet Sauvignon, Merlot, Malbec and Petit Verdot are all included in the blend. Washington State is on the same latitude as Bordeaux, making it a natural home for these varietals.



ADVANCED

Western Washington state is cool and rainy while the eastern side is warm and dry. The Columbia Valley has been home to quality wines for decades. Bordeaux style reds and Syrah are the best here and are balanced with bright fresh acidity and very ripe, luscious fruit due to the long, dry growing season.



WHAT WE'RE TASTING IN DECEMBER*

Bubbly Rosé

Unoaked Chardonnay

Lux Chardonnay

Camille Fierce

Vin de Deux

PNW

Lux Cabernet Sauvignon

Winter Red



SEASONAL TRUFFLE

Candy Cane

Filled with dark chocolate ganache and topped with chopped peppermint candy.

*At locations where permitted.

SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL
DECEMBER 31

Every other month, we offer new, special menu items crafted with seasonal ingredients by our Culinary Team.

Make a reservation at chwinery.com/reservations to dine in OR order on carryout.chwinery.com for carryout, curbside pickup, or delivery.*

Don't forget to add your Wine of the Month to your carryout order!



APPETIZER

CANDIED BACON & ARTISAN CHEESE PLATE

RECOMMENDED WINE FLIGHT

Wines that pair with all the flavors on the Cheese Plate

Pinot Gris, Gewürztraminer, Cooper's Hawk Lux Pinot Noir, Super Tuscan

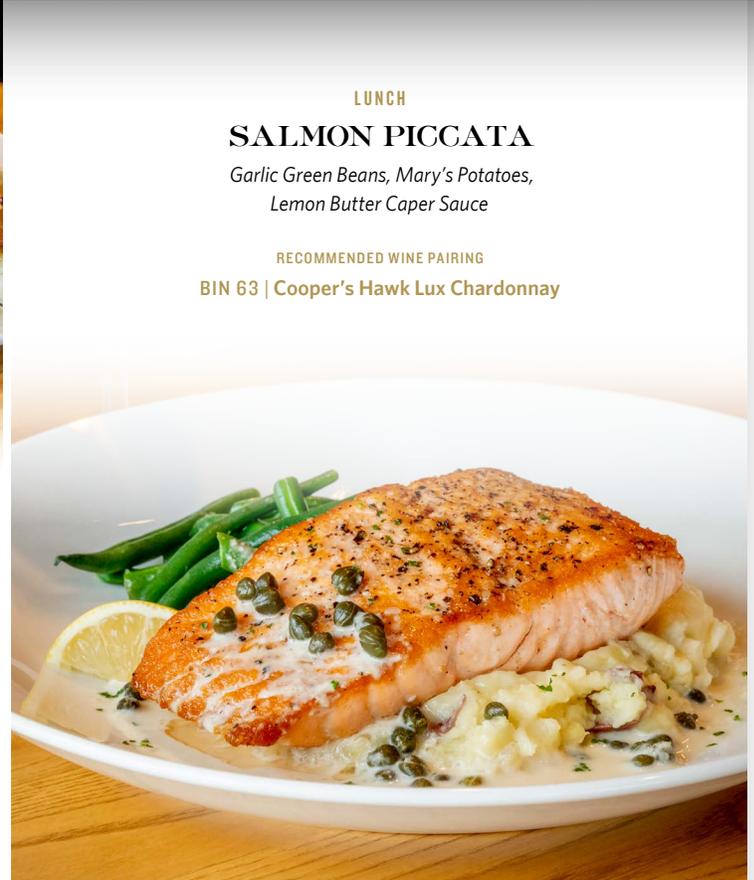
1 flight - \$18.99 per person
2 flights - \$17.99 per person

Goat Cheese:
Cocoa, Dried Cherry Compote,
Marcona Almonds

Stracciatella:
Extra Virgin Olive Oil, Basil,
Roasted Grape Tomatoes

French Feta:
Pistachio-Orange Honeycomb

Toasted
Polenta Bread



LUNCH

SALMON PICCATA

Garlic Green Beans, Mary's Potatoes,
Lemon Butter Caper Sauce

RECOMMENDED WINE PAIRING

BIN 63 | Cooper's Hawk Lux Chardonnay



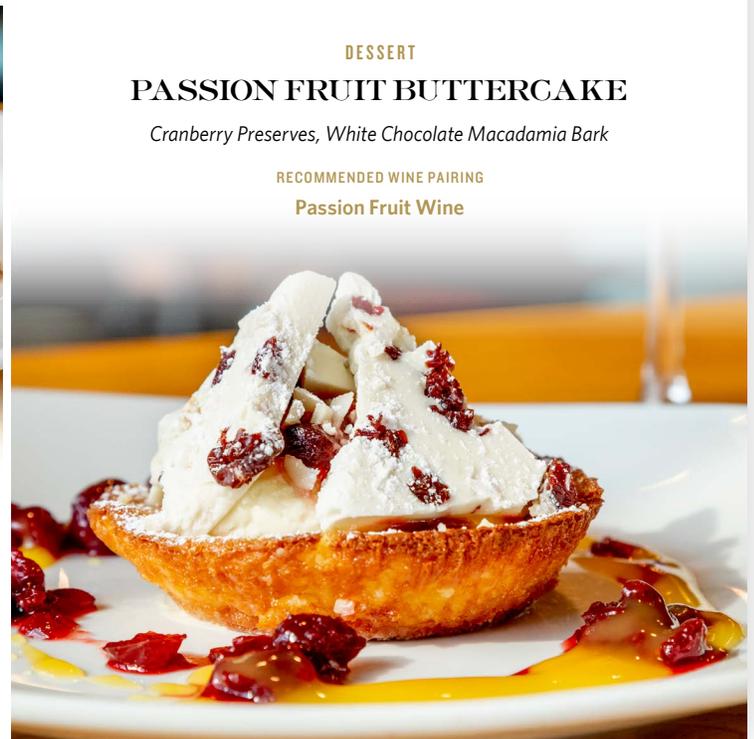
DINNER

FILET MEDALLIONS & LOBSTER GRATIN

Parsnip Creamed Spinach, Sweet Onion Jus

RECOMMENDED WINE PAIRING

December Wine of the Month | **PNW**



DESSERT

PASSION FRUIT BUTTERCAKE

Cranberry Preserves, White Chocolate Macadamia Bark

RECOMMENDED WINE PAIRING

Passion Fruit Wine

'TIS THE SEASON OF GIVING!

This Decanter could be yours!

We're celebrating the holidays with **12 Nights of Giving** - a series of giveaways exclusively on our Instagram.

Follow **@chwinery** on Instagram as we continue our 12 Nights of Giving through 12/15! We'll be giving away a Cooper's Hawk Grapevine Decanter, gift cards, and more.

Plus, follow us on **Facebook** for more giveaways!

Good luck and happy holidays!



@CHWINERY



MIXOLOGY 101

Cocktails to Make at Home

VIN FLAMBÉ

INGREDIENTS

- 1 bottle Petite Sirah
- 1 cup sugar
- 2 cinnamon sticks
- Orange peel, pulled in one long strip and studded with cloves
- ½ cup each: Cointreau and Brandy combined

DIRECTIONS

- Warm the first four ingredients in a sauce pan, but do not bring to a boil.
- Place orange peel on a long fork or hold with tongs; submerge in the wine mixture. Fill a large ladle with the liqueur mixture and ignite.
- Lifting the orange from the wine, slowly pour the flaming liquid over the peel. Drop the peel back into the wine when the ladle is empty.
- The heat of fire will pull oil out of the orange peel and smoke the cloves, adding to the incredible flavors of the finished mulled wine.
- Ladle the wine into mugs and enjoy!



MONTHLY WINE CLUB DINNERS

The tables are set. The kitchen is ready. Good times are waiting. *All we need is you.*

The Cooper's Hawk Wine Club was created to celebrate community and to toast to our shared love for good food, good wine, and good company. At every one of our locations, our Wine Club Members are invited to our Monthly Wine Club Dinners.

These extraordinary, multiple-course meals are always themed around a wine, season, recipe, or cultural experience. Paired with Cooper's Hawk wines, each exclusive course is crafted by our chefs specifically for this Members-only event.

Visit chwinery.com/events for more information and to reserve your tickets.



New Cheers Eve

TUESDAY, DECEMBER 28 • \$100

Raise a glass to 2021! Dress your best as we pop the bubbly to celebrate New Year's Eve.

A multi-course dinner with perfectly paired Cooper's Hawk wines is a fabulous way to end the year.

TICKETS
ON SALE
NOW
.....

An Evening in the Forest

TUESDAY, JANUARY 18, 2022 • \$69

An enchanting start to 2022, this evening will transport you into the woods. A rustic, woodland-themed soiree will be enhanced by candlelit tables and a sumptuous three-course wine-paired dinner. Menu and decor will be inspired by the earthy flavors of truffles and wild mushrooms, and enhanced by colorful edible flowers. It will feel as though you're dining under a canopy of trees and stars!



TICKETS
ON SALE
DECEMBER 1
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Galentines Dinner

TUESDAY, FEBRUARY 15, 2022 • \$69

Elevate your Galentine's celebration this year, and gather your favorite guy, gal, or group (perhaps we should call it PAL-entine's dinner!) for a Wine Club event that's too good to miss. The festivities will feature a delectable three-course wine-paired dinner and IG-worthy photo props to showcase your love for your friends.

TICKETS
ON SALE
JANUARY 1
.....

TOP PICKS FOR GIFTS

GIVE THE GIFT OF WINE

PLUS, EARN POINTS ON RETAIL WINE GIFT PURCHASES THIS SEASON!



RETAIL WINE

Take advantage of retail wine discounts for Members

GIFT MEMBERSHIP

Share your love of Cooper's Hawk with a Gift Wine Club Membership



GIFT SETS

Take advantage of exclusive gift sets, only available for the holidays!



GIFT CARDS

The ultimate gift for those who want to experience the best of Cooper's Hawk!



MEMBERS GET RETAIL WINE DISCOUNTS

Get ready for the holidays with special Member pricing on retail wine purchases, and earn points!

10% OFF

1-5 wine bottle purchases

20% OFF

12+ wine bottle purchases

15% OFF

6-11 wine bottle purchases

DECEMBER PRODUCTS OF THE MONTH

WINE CLUB MEMBERS
RECEIVE 10% OFF
AND EARN POINTS!

GOOD TIDINGS

COLLECTION

- Tree Cheese Board with Knife
- Alpine Gold Wine Glass
- Alpine Silver Wine Glass
- Merry and Bright Stemless Wine Glass
- Cheers Wreath Stemless Wine Glass
- Merry Wine Stopper
- Tree Wine Stopper
- Bottle Stopper Snowflake
- Bottle Stopper Bell
- Joy Wine Bag
- Greenery Dish Towel



MEANINGFUL GIFTS

THAT GO **DEEPER**

A holiday selection of deep-etched and hand-painted wine bottles to make the holidays extra merry, and earn you points, too!



2022 HAS SOME REALLY **BIG** PERKS!

There's no better time to upgrade.



SNEAK PEEK

January's
WINE OF THE MONTH

Rio de Ouro

It's a seven-hour trip by boat from Porto to the heart of Portugal's Douro Valley. For generations, this waterway has provided transportation of wine barrels to the city, floating them steadily away from the remote and extraordinary terraces carved into the hillsides rising from the banks. Rio de Ouro - named for its origin along this 'river of gold' - can be opened and enjoyed in a moment, an escape that will save you the effort but promises the magic of the trip.



SNEAK PEEK

February's
WINE OF THE MONTH

CHILEAN cabernet sauvignon

M A G N U M

We discovered a vineyard that epitomizes the layered fruit flavor and herbal character unique to Chilean wines. We secured the opportunity to share its offerings with Wine Club Members, bottled in a magnum that amplifies the power and elegance of Chilean Cabernet Sauvignon.



Sips From the Sunny Side of Washington

Growing the ideal grape takes the right elemental mix of rains, aridity, and rocky soil - welcome to Columbia Valley



The great Pacific Northwest is defined by unique geography and historic geological events. While many associate Washington with rain, and it is indeed called the Evergreen State, this is really only true about the western half of the state. The massive Olympic and Cascade mountain ranges catch all of the rain and create a rain shadow effect for the eastern side. To understand how dramatic this is, the Olympic Peninsula is a rainforest zone that receives around 140 inches of rain per year, while the eastern side is considered a desert, with only 6-8 inches annually. This creates the perfect climate for wine. The abundant access to water for irrigation without the humidity challenges found in wetter wine regions. Nearly all of the grapes are found in the super-zone wine region of Columbia Valley, however, within that valley are a diverse group of appellations. Varying amounts of heat accumulation and a range of soils determine which region is best for each grape.

The story of Washington State's geology is dramatic, with volcanic activity creating the area's basalt bedrock. The Pacific Northwest is home to one of the largest accumulations of basalt in the world, and this layer of rock can be thousands of feet thick, with a weight so heavy that some areas of the Columbia Valley are actually below sea level, creating a low desert environment. At the end of the last ice age, roughly 15,000 years ago,

a massive lake had formed over what is now western Montana. Glaciers that acted as a dam to this lake withdrew, creating a massive event, called the Missoula Flood. These floods are unimaginable in scale, with waves over 400 feet high, moving at 60 mph. As the flow of water slowed, soils dropped out, creating multiple layers of silt, sand, and gravel atop the basalt bedrock. After the floods ended, fierce winds took fine sand and silt, as well as volcanic ash, and deposited it in varying degrees of thickness throughout the valley. These soils, collectively, are called loess. Loess has a low water-holding capacity and is ideal for viticulture, which is why eastern Washington is so ideal for wine. The dramatic landscape tells the story of how the floods carved out this land and the elegant wines are a reflection of how the sweet spot of climate, geology, and geography can come together.

"The region's elegant wines are a reflection of how the sweet spot of climate, geology, and geography can come together."

— EMILY WINES



HERB-DIJON CRUSTED PRIME RIB



This month's wine is a "Meritage" blend, meaning it is using traditional Bordeaux style grapes. With a wine so bold and the holidays upon us we wanted to pair this with something equally special: Herb-Dijon Crusted Prime Rib. Prime rib can be a centerpiece on any table, and is surprisingly simple to prepare. Our Meritage blend has a rich palate with smooth yet full tannins and well-balanced acidity. This makes it a perfect partner for our prime rib that will surely be the center of your holiday celebrations.

-Chef Matt McDowell

INGREDIENTS

2 tsp kosher salt	2 tsp fresh thyme leaves, minced
2 tsp black pepper	4 garlic cloves, minced
2 tbsp extra virgin olive oil	½ cup Dijon mustard
1 tsp toasted cracked fennel seed	3-4 rib roast, between 6-8 lbs.
2 tsp fresh rosemary leaves, minced	Maldon salt (or any nice finishing salt)

DIRECTIONS

1. In a small food processor fitted with a steel blade, process the salt, pepper, olive oil, fennel seeds, rosemary, thyme, garlic, and Dijon mustard until a smooth paste has been achieved.
2. Using your hands or a spatula, evenly cover rib roast on all sides with paste and marinate for at least six hours, and even up to overnight in the refrigerator. Remove from refrigerator and place the prime rib in a roasting pan or rack lined sheet pan with the ribs pointing up on an angle and fat side up. Allow to stand for one hour at room temperature before cooking.
3. Preheat the oven to 450° F.
4. Roast the prime rib for 20 minutes at this higher temperature to achieve a nice crust. Then turn your oven all the way down to 250° and continue to cook for approximately 1 hour and 30 minutes until an internal temperature of 120° is achieved for medium rare. Remove from the oven and cover loosely with aluminum foil. Remember, the prime rib will continue to cook slightly as it rests from the residual heat. Allow to sit for 30-40 minutes. Allowing the prime rib to rest properly will help retain all its natural juices and achieve desired medium rare temperature.
5. Slice in one-half inch slices and in between individual ribs, place on platter, and lightly sprinkle with a good finishing salt.