



JUNE WINE OF THE MONTH

ZONDA

VINO DE LOS ANDES

Cultivated in the international path of one of the world's most iconic winds, Zonda is named after the natural forces at play in the vineyards of Argentina and Chile. A blend of Cabernet Sauvignon and Malbec from two different countries produces one powerful wine.

THE WITCHES WIND

Argentina and Chile are two of South America's prime wine-producing regions, both with unique *terroirs*, methods, and history. Still, they share some commonalities besides a mutual border, and one of them is the Zonda wind, a natural phenomenon resulting from humid air rising off the Pacific.

We've named this wine after this legendary wind, which blows downward along the slopes of the Andes mountains and is an essential factor of the *terroir* in world-class wine-growing regions in both Argentina and Chile. During the winter months, Zonda encourages snow in the high altitudes of the Andes, which melts in the warmer months to enhance vineyards with much-needed moisture. During the growing season, it cools the berries at night, enhancing acidity without compromising complexity.

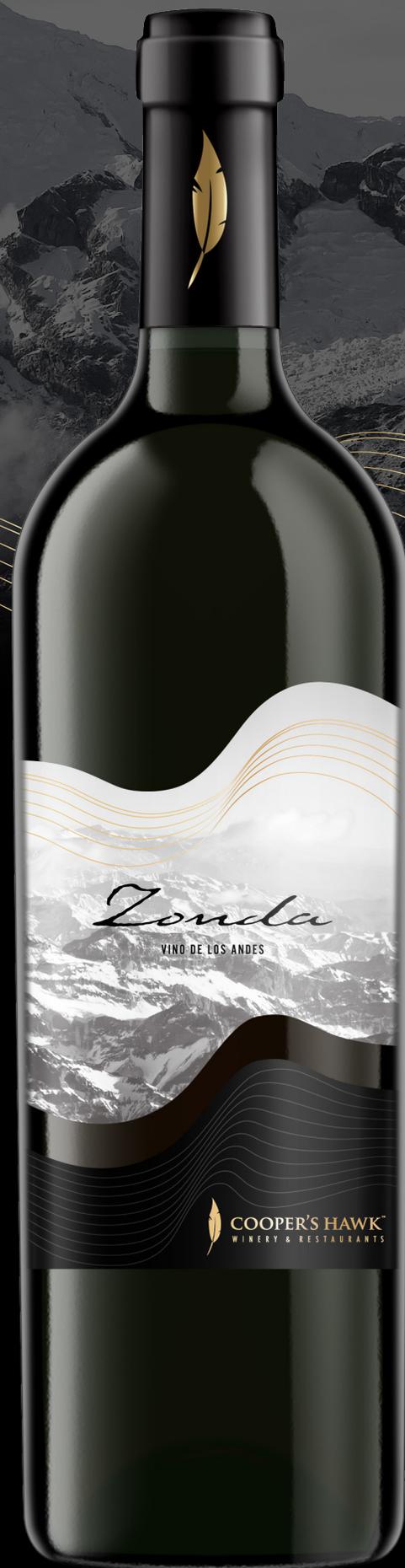
With the nickname "the witches wind," it can blow nonstop for hours, echoing a sound similar to a human whistle.

DELICIOUSNESS IN COMMON

It's uncommon to find a blend of grapes from different regions, let alone different countries, but we see this bottle as a customized snapshot of South America — crafted particularly for our Wine Club Members. At Cooper's Hawk, we've released an Argentine Malbec and Chilean Cabernet Sauvignon — both incredibly delicious and highly successful. Like the wind that links these fascinating countries, this red wine also brings them together, connecting them in unseen yet sensual and tangible ways.

Zonda is a rich, full-bodied red blend with the depth and power to match this monumental force of nature. Dark fruit, pepper, and vanilla aromatics hint at ripe, dark fruit flavors, balanced tannins, and on-point acidity. Cooper's Hawk Churrasco Grilled Steak and aged cheddar cheeses.

Cheers to two different countries, two different wine varieties, one incredible blend.



Zonda

TASTING NOTES

ROB WARREN

WINEMAKER



NOSE

Aromas of cherry, black pepper, blueberry, pomegranate, black currant, vanilla, chocolate, and olive

TASTE

The palate is rich and well-balanced with loads of ripe, dark fruit flavors leading to an exceptional finish with healthy tannins and well-balanced acidity

PAIRING

Cooper's Hawk Churrasco Grilled Steak and aged cheddar cheeses

APPELLATION

Chile
CABERNET SAUVIGNON

Argentina
MALBEC



BLEND

CABERNET SAUVIGNON 57.8%
MALBEC 42.2%

WINEMAKER'S NOTES

Grape-growing regions around the world are very proud of what they do, and rightly so. Most, however, would not consider blending grapes from different regions because it would detract from their sense of *terroir* and the uniqueness of their wines. At Cooper's Hawk, we have produced both a Chilean Cabernet Sauvignon and an Argentine Malbec for our Wine Club members. Both were delicious and wildly successful, so we decided to do something special and produce a blend of the two. Two different countries and two different wine varieties lead to one incredible blend.

Zonda

TASTING NOTES

EMILY WINES

MASTER SOMMELIER



BEGINNER

Zonda is our wine that celebrates the Andes Mountains. Bold, dark Cabernet Sauvignon from Chile and juicy, rich Malbec from Argentina combine to make a mouth watering wine loaded with pomegranate, blueberry, chocolate, and black pepper flavors.

The wine has great complexity on its own but the bright acidity and soft tannins make it an ultimate food wine.

INTERMEDIATE

There is nothing better than eating local cuisine in wine country. In Chile and Argentina, red meat reigns supreme. Grass-fed beef is slow roasted over hot coals and served with an herbal Chimichurri sauce. This sauce is loads with parsley, garlic, and red wine vinegar which contrasts with the rich, smoky flavors of beef. It also complements a wine like Zonda! Foods and wines that are created in the same region have a natural affinity for one another, and this is one of the best examples of a great regional pairing.

ADVANCED

Bordeaux varietals found an early fan base in Chile and Argentina and were among the first fine wines made in these countries. Chile is known for producing Bordeaux-style wines with incredible elegance and savory herbal tones. The cool Pacific ocean breezes wash over the vineyards, losing all their perception in the Andes Mountains. On the back side of the mountains, in a rain shadow, lies Argentina. The altitude of the Mendoza valley lends itself to producing Malbecs with incredible intensity, power, and saturated flavor. The Zonda wind that whips over these mountains regulates the climate to create world-class wines on both sides of the border.

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 \$25.99 per bottle on July 1. Pre-charged June pickup bottle prices will not change.

MEMBERS GET ADVENTURE *with Wine Club Trips*

SAN FRANCISCO

EMILY'S HOMETOWN TOUR

OCTOBER 24 - 27, 2019

Master Sommelier Emily Wines visits some of her favorite places in her hometown!

Join her for backyard tour of urban wine bars, wineries and distilleries, and all the iconic sights and fun of San Francisco.



Visit chwinery.com/SanFrancisco for full itinerary.



Wine and Dine Dad *this*

FATHER'S DAY!

Reserve a table at Cooper's Hawk and raise a glass to dad.

chwinery.com/reservations



COMING SOON

Our 'Thank You' Gift to You

As a 'Thank You' gift this July, we are giving our Wine Club Members an additional bottle of wine (and two additional bottles for 2-bottle Members) to enjoy in our restaurants! It's all part of your monthly Wine Club Benefits and as a thank you for all of your support.

These bottles will be added to your Membership account on June 25, to enjoy when dining in our restaurants!



Members Get It.

VALUE PRICING ON RETAIL WINE

Wine Wednesdays, family and friend get togethers, whenever you are needing that friends glass of wine — we've got you covered. As part of your Membership Benefits, you receive discounts on retail wine.

10% OFF

1-5 wine bottles purchased

15% OFF

6-11 wine bottles purchased

20% OFF

12+ wine bottles purchased

And you still earn points with your purchase!



CULINARY CREATIONS



SWEET & CRUNCHY SHRIMP

Have you tried our Sweet & Crunchy Shrimp, one of the newest appetizers to grace the Cooper's Hawk menu?

The ingredient list for the dish is packed with Asian flavors and textures, offering both exotic and familiar temptations. We start with hand-battered shrimp coated with crispy panko bread crumbs and sesame seed and fried to a golden brown. For a fresh contrast, we pop the shrimp on a bed of Asian cabbage slaw with pineapple and crispy puffed rice which is tossed with fresh herbs and sesame ginger dressing.

Everything comes together at the table, served with Bibb lettuce leaves and a crisp wedge of lime — wrap it up and enjoy with a generous dip of cashew dipping sauce and Gochujang aioli. Gochujang (red chili paste) is savory and sweet with a touch of spice; this is a fermented condiment made from chili powder, glutinous rice, meju (fermented soybean) powder, yeotgireum (barley-malt), and salt. Talk about bursting with flavor, especially when paired with Cooper's Hawk Rosé.

JUNE RECIPE OF THE MONTH

Grilled Prime Skirt Steak *with Chimichurri*

Zonda is an amazing blend of both a Chilean Cabernet Sauvignon and an Argentinian Malbec, which gives this wine all the full-flavor richness of dark fruits and black pepper but also a balance of just enough tannins and acidity. Such a well-balanced wine is the perfect pairing for food. To complement such a unique palate of flavors, I wanted to pair this with a classic South American dish of grilled prime skirt steak with chimichurri. Simple but delicious, this combination of food and wine is a match made for a perfect meal!

—Chef Brett Dr. Drilling

INGREDIENTS

CHIMICHURRI

1 cup cilantro, roughly chopped	1 Tbsp white wine vinegar
1 cup Italian parsley, roughly chopped	1 Tbsp lime juice, freshly squeezed
2 Tbsp shallots, roughly chopped	1 tsp kosher salt
2 tsp garlic, minced	¼ tsp sugar
1 jalapeño, de-seeded and chopped	¼ tsp freshly cracked black pepper
	¾ cup extra virgin olive oil, as needed

SKIRT STEAKS

2 prime skirt steaks (8 oz each)	2 tsp coarse kosher salt
2 tsp extra virgin olive oil	1 tsp freshly cracked black pepper
	1 tsp cracked fennel seed

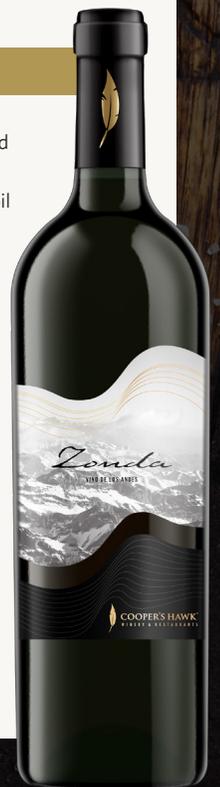
DIRECTIONS

To prepare the chimichurri, gather all ingredients listed and add to a food processor fitted with a metal blade. Pulse slightly to combine ingredients and slowly add oil until evenly mixed and mostly smooth. Cover and refrigerate to let flavors fully incorporate.

Prepare grill for cooking over direct heat with hot charcoal or over medium-high heat for a gas grill.

Pat steaks dry and rub with extra virgin olive oil. Sprinkle both sides with salt, freshly cracked pepper and cracked fennel seed. Grill steaks for 3-4 minutes per side for medium rare, only turning over once and moving around to avoid flare-ups if necessary. Transfer steaks to a cutting board and let stand, loosely covered with foil, 5 minutes. Thinly slice steaks diagonally to make sure you are cutting against the grain.

Drizzle with chimichurri and enjoy! Make sure to sip with your Zonda! AMAZING!!





WHAT WE'RE
TASTING IN

JUNE

Prosecco

Rosé

Cooper's Hawk Lux
Chardonnay

Pinot Noir

Old Vine Zin

Zonda

Cabernet Sauvignon

Passion Fruit



JUNE'S
TRUFFLE OF THE MONTH

Piña Colada

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



JUNE CHEF RECOMMENDATIONS

LUNCH

COWBOY BURGER

Aged Cheddar, Candied Applewood Bacon, Maple BBQ Glaze, Chipotle Mayo, Buttermilk Onion Ring, Horseradish Cream

"This is a killer burger in honor of dads for the whole month – 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



FILET MEDALLIONS *with* WILD MUSHROOM & TRUFFLE RAVIOLI

*Shaved Asparagus and Arugula Salad,
Grilled Lemon*

"A perfect hearty dish to celebrate summer grilling season. We season and grill two filet medallions, finish with a touch of garlic butter, then pair with savory and earthy wild mushroom truffle ravioli tossed in garlic cream. The dish is lightened with a summer salad of shaved asparagus and arugula, dressed with fresh lemon and extra virgin olive oil."

— NOTES FROM CHEF MATT McMILLIN

Sneak
Peek

July's WINE OF THE MONTH

COLLABORATION TROIS

PINOT NOIR



Some of our most treasured wines start as conversations, ideas born in vineyards, restaurants, or tasting rooms with people who inspire us. Collaboration* Trois represents the third red wine produced in partnership with John-Charles Boisset and Cooper's Hawk, this time harnessing the captivating DeLoach Vineyards in Sonoma's Russian River Valley. This world-class Pinot Noir is made exclusively for Cooper's Hawk Wine Club Members with the spirit of this lasting connection.



Celebrate Rosé!



Rosé may seem like it just burst onto the wine scene, but it has actually been around for centuries. While the ancients vinified their red grapes into pink wine to avoid astringent tannins, it wasn't till the 19th century, when tourists flocked to the Côte d'Azur in southern France, that rosé really took off. In that balmy seaside region, nothing was more in vogue than drinking ice cold rosé (the French word for pink) and it soon became a symbol of glamour, leisure, and summertime. The beloved rosé lost its glow with the birth of low-quality, fruity rosés, like Mateus and White Zinfandel. While White Zin is a success story of its own, it completely changed the American perception of what pink wines tasted like and

the assumption quickly grew that all rosé is sweet. Sweetness is simply a matter of winemaking decisions. By stopping fermentation early, sugar remains – and these can be absolutely delicious wines. That being said, sugar also hides lots of flaws, so this is one reason so many poor quality rosé wines have been sweet.

Unpretentious, fun and fresh, these wines have become a symbol of summer once again.

– EMILY WINES

The most common way to make rosé wine is with a method called saignée, or bleeding off. Nearly all red grapes have pale, golden-colored flesh. The color for the wine comes from soaking the skins in the juice. Color isn't the only thing that the skins provide, however; tannins and an intensity of flavors are also extracted during this maceration. It is a common practice for winemakers to "bleed off" a little wine during this soak, increasing the ratio of grape skins to wine and thus intensifying the flavors and color. The bled off wine is pink, giving the winemaker something refreshing to drink while the red wine is being finished. Through the later 20th century many wineries had a little rosé, but none marketed it as there was no market for it.

Luckily, there has continued to be a summertime fascination with the dry rosé wines of Provence, and in the early 2000s rosé popularity started to build. In August of 2014, panic struck when the Hamptons ran out of rosé. It was proof that Americans had fallen in love with rosé again. Soon a rush of rosés hit the market and celebrities were quick to get in on the action. Unpretentious, fun and fresh, these wines have become a symbol of summer once again.

Now that the love of rosé is here to stay, wine makers can really focus on making these wines to a specific style. The amount of skin contact determines a lot of the flavor and color in the ultimate wine. This is why there are so many different shades of rosé! From the palest pink to the most rich fuchsia, they are all delicious and unique.



JUNE PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

CORKCICLE

*Introducing
New Designs!*

We are bringing you new Corkcicle drinkware just in time for Father's Day! This unique collection ranges from colorful canteens to classy tumblers, whiskey glasses, and more.



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Friends of Cooper's Hawk presents

RICHARD BLAIS

COOPER'S HAWK TOWN & COUNTRY

1146 Town and Country Crossing Dr., Town and Country, MO 63017

TUESDAY, JUNE 25 • 6:30-9:30 PM

Richard Blais is returning for a third Friends of Cooper's Hawk event! We are honored to partner again to bring our Members a fun and energetic "stand-up cooking" experience!

Perhaps most recognizable as a recurring judge on Bravo's *Top Chef* and a winner of *Top Chef All-Stars*, Blais currently owns and operates Trail Blais, a forward-thinking culinary company that has consulted on, designed, and operated multiple popular eateries. He is the author of *Try This at Home: Recipes from My Head to Your Plate*, and his second cookbook, *So Good*, was released in May 2017. In addition, Blais recently launched a podcast entitled *Starving for Attention*, which provides an entertaining, behind-the-scenes look into the food industry.



UPCOMING WINE CLUB DINNERS



Farm to Table: A Tribute to Food & Wine

TUESDAY, JUNE 18 • 7-10 PM
\$65 PER PERSON

Bringing our Guests quality foods and wines is very important to us, and it all starts with the amazing relationships we have with farmers. We're so excited to host an event showcasing our partnerships in the fresh dishes we created to stun your senses!



A Night in the Hamptons

TUESDAY, JULY 23 • 7-10 PM
\$65 PER PERSON

The Hamptons are coming to you! Join us for an exclusive event inspired by summer nights in this East Coast town.

Our team has created a fascinating menu featuring flavorful coastal eats and delicious wines to pair with them. You won't want to miss this chic affair!



Prime & Wine

TUESDAY, AUGUST 20 • 7-10 PM
\$70 PER PERSON

Providing quality food and great experiences for our Guests is a must at Cooper's Hawk, and we are taking that to the next level with this new event. We want to bring you the best cuts of meats, wines, desserts - you name it. This menu is incredible, featuring cuts of meat from Allen Brothers among other delicious items. We hope to see you there!



Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit chwinery.com/events.

MIXOLOGY 101

ORCHARD SPRITZ

INGREDIENTS

- 2 oz Lillet
- 1½ oz apple juice
- ½ oz dry vermouth
- Dash angostura bitters
- Almond Sparkling wine

DIRECTIONS

- Build over ice in a tall glass and top with sparkling wine.
- Garnish with a Granny Smith apple fan.

