



COOPER'S HAWK™
WINERY & RESTAURANTS

JULY 2021 | VOLUME 16 | ISSUE 7



JULY
WINE OF THE
MONTH

CALROSSO

CALIFORNIA GROWN. ITALIAN INSPIRED.

The Italian way of life revolves around the table, where food, wine and laughter elevate simple moments into time-honored occasions. CALrosso is crafted in this spirit, a blend of Italian-style varieties from some of our favorite California vineyards. Named in reminiscence of its West Coast origin as well as its European influence, this exclusive release is steeped in tasteful, intercontinental style.

A TASTE OF TWO COUNTRIES

Italian red blends from international grapes are iconic now, but many of the most recognizable bottles started from renegade roots. Producers eager to push aside regulations and create blends from both Italian and global varieties created a new class of wines still popular today. Italian red blends are some of the most respected, age-worthy, and collectible bottles available, and they've earned a place on the finest tables. Like these wines, CALrosso is a wine bound by spirit instead of borders.

California wine country has deep Italian roots that still influence the culture today. Many of the wineries and vineyards of California were founded by Italian settlers who brought traditions and skills from their homeland to the agricultural progress of the Golden State. With a similar Mediterranean climate, grapevines carried from the Old World found new footing in the New World, and European settlers benefited from the excellent growing environment.

LIVE LA BELLA VITA

This release is reminiscent of the generous profile of food-friendly Italian red wines. The main component of CALrosso is Barbera, one of the most widely planted grapes in Italy and one of the most popular single-variety wines on the Cooper's Hawk list. Prized for its deep ruby color and balanced tannins and acidity, this grape was brought to the United States by Italian settlers in the 19th and 20th centuries.

Crafted to express the wine country style common to the Italian countryside and California's scenic wine regions, this bottle is perfect for leisurely dinners, long conversations, and making memories with family and friends. This release is full-bodied with rich dark berry and oak spice notes. It's perfect for beef dishes, including Cooper's Hawk House-Made Meatballs and The Leonard Burger. Get an extra bottle for grilled and smoked summer meats at your next cookout or BBQ.



CALROSSO
TASTING NOTES



ROB WARREN
Winemaker



EMILY WINES
Master Sommelier

NOSE

Cherry, blackberry,
plum, and vanilla

TASTE

Rich and viscous, well-balanced palate
with moderate tannins

PAIRING

Cooper's Hawk House-Made
Meatballs, The Leonard Burger,
and most other beef dishes

APPELLATION

American

BLEND

50% — *Barbera*
25% — *Cabernet Sauvignon*
12% — *Merlot*
7% — *Malbec*
3% — *Syrah*
3% — *Cab Franc*

WINEMAKER'S NOTES

This blend was produced as a nod
to Italian red blends but made with grapes
grown in California. The main component
is Barbera, which is one of the most widely
planted grapes in Italy and one of our most
popular red wines at Cooper's Hawk.

**WINE CLUB
MEMBERSHIP
HAS ITS
BENEFITS.**

Wine Club Members are invited to purchase additional bottles
for **\$19.99** during the month of July. Prices will increase to
\$23.99 per bottle on August 1. Pre-charged July pickup bottle
prices will not change.

BEGINNER

Meant to mimic the classic wines found
on every Italian dinner table, CALRosso
is savory and complex. Fruit flavors
of plum and blackberry are matched
with leather, cocoa, and brown spices.
The wine has bright acidity and a silky
texture that balances the full body.



INTERMEDIATE

Barbera, a traditional Italian grape
variety, makes up half of this blend.
It is rich and lush and easy drinking.
Cabernet Sauvignon gives the wine
power and weight; Merlot adds soft
cocoa and blackberry flavors. Malbec
and Syrah add dark color and rich,
spicy fruit, while the Cabernet Franc
completes the flavor profile with green
herbs and a silky texture.



ADVANCED

All Barbera, at its best, is deeply
colored, fresh, and relatively soft
with bright cherry fruit flavors.
The name Barbera is derived from
Vinum Berberis, a medieval fermented
drink made from barberry with an
intense red color and a tart fruity taste,
a bit like Barbera wine.



**WHAT WE'RE
TASTING IN**

JULY*

Sauvignon Blanc

Cooper's Hawk White

Viognier

Pinot Noir

Cooper's Hawk Red

CALRosso
WINE CLUB EXCLUSIVE

Camille Proud

Red Sangria



SEASONAL TRUFFLE

**Sweet Summer
Strawberry**

White chocolate infused
with strawberry puree
and vanilla. Coated in white
chocolate and topped with
granulated strawberries.

*At locations where permitted.

SEASONAL CHEF RECOMMENDATIONS

NEW IN JULY & AUGUST

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

AHI TUNA TACOS

RECOMMENDED WINE PAIRING

BIN 78

Sauvignon Blanc

"There are so many ingredients and flavors that are shared between Latin and Asian cultures it makes so much sense to create dishes that meld the two cultures together.

Crisp corn tortillas are filled with a slaw dressed with cilantro lime vinaigrette, blackened tuna, avocado, and cilantro.

Wasabi cream and a spicy pico with flavors of sriracha and sesame oil are on the side for you to add as much or as little as you want."

—CHEF MATT McMILLIN

LUNCH

UPTOWN HEIRLOOM TOMATO BLT

RECOMMENDED WINE PAIRING

BIN 71

Pinot Gris

"Our summer favorite is back!

We start with thick and buttery toasted brioche and layer the inside with the candied bacon everyone has come to love. Then we add crisp romaine tossed with lemon vinaigrette, ripe heirloom tomatoes, and roasted poblano-tomatillo jam! A perfect balance of sweet and savory."

—CHEF MATT McMILLIN



DINNER

GRILLED ASIAN PRIME SKIRT STEAK

RECOMMENDED WINE PAIRING

July Wine of the Month
CALrosso

“Our prime skirt steak eats like butter and lends itself well to being grilled with a mild marinade of ginger, garlic, and red curry paste. This summer dish has plenty of flavors with our crispy fingerlings and finished off with a salad of heirloom tomatoes, cucumbers, red onion, and Asian Chimichurri. This dish shares some similar flavors of our number one selling appetizer, the crispy brussels sprouts!”

—CHEF MATT McMILLIN



DESSERT

COOPER'S HAWK BERRY CRISP

RECOMMENDED WINE PAIRING

BIN 63
Cooper's Hawk Lux Ice Wine

“Freshly baked oatmeal cookie is crumbled and layered with a plentiful amount of strawberries, blackberries, and raspberries, topped with vanilla ice cream and drizzled with warm berry sauce and a dusting of powdered sugar.”

—CHEF MATT McMILLIN

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, to toast to our shared love for good food, good wine, and good company. And now we can once again enjoy all of that in person with brand-new events every month featuring chef-inspired menus and, of course, lots of great wine.

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



A Night in Capri

TUESDAY, JULY 20 • \$69

Buonasera! Join us for an event that captures the essence of your favorite Italian coastal island: A night in Capri. Enjoy an evening complete with a three-course menu, inspired by the Italian seaside destination. Purely romantic, carefree, and colorful, this event is sure to transport you to the picturesque island on the Amalfi Coast.

TICKETS
ON SALE
NOW

ALMOST SOLD OUT

Aloha Kauwela

WEDNESDAY, AUGUST 18 • \$69

Say *aloha kauwela* (Hawaiian for goodbye, summer) with a relaxing evening, evocative of the luxurious island life. Put on your Hawaiian shirts and join us for a modern take on a Hawaiian tiki party. Enjoy tropical cocktails and a three-course menu inspired by the islands.

TICKETS
ON SALE
JULY 1



Oktoberfest

TUESDAY, SEPTEMBER 21 • \$69

Prost! September kicks off the celebrations for the largest beer festival in the world, *Oktoberfest*, in Germany – and you're invited! Celebrate Cooper's Hawk style - lederhosen, dirndl, and other German attire encouraged for an evening filled with varieties of Oktoberfest beer (and wine!), cuisine, and fun!

TICKETS
ON SALE
AUGUST 1





REDISCOVER OUR TASTING ROOM

We're excited to announce that you will no longer need a reservation for our tastings. Stop by our Napa-style Tasting Room anytime, and start taking notes as you're tasting notes.

Each curated tasting features eight of our finest wines, plus invaluable insights to guide you on your wine journey and to help you discover wines you'll truly love.

So, walk right in, and join like-minded wine lovers from your community.

Your palette will thank you!

CREATING COMMUNITY

Introducing our newest location...

SARASOTA, FL

OPENING JUNE 28, 2021

3130 Fruitville Commons Blvd., Sarasota, FL 34240



NEW

Americana

ETCHED BOTTLES



*Now
Available*

online and
at your local
Cooper's Hawk.

A Bordeaux-style red blend
in an exclusive etched bottle,
inspired by summer celebrations.

JULY PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

SUMMER LIVING COLLECTION



SNEAK PEEK

August's
WINE OF THE MONTH

GRÜ-V

GRÜNER VELTLINER

Austria's winegrowing regions are a fun synergy of tradition and innovation, and it's here that we meet Grüner Veltliner. Bringing a splash of European culture to Wine Club Members, Grü-V is a white wine grape with zippy acidity and can't-go-wrong versatility. Grown with all the care that old vineyards deserve, with the bright vibe of a modern touch, this wine delivers a delicious sip for fans of the classics as well as drinkers on the cutting edge.



MIXOLOGY 101

Cocktails to Make at Home

PINK FIRECRACKER SANGRIA

1 bottle Rosé

4 oz. Lillet Rosé

10 strawberries, hulled and sliced

2 limes, sliced in thin wheels

2 jalapeños seeded and sliced in rings

1 275ml bottle Femtimans Rose Lemonade
(or other sparkling pink lemon soda)

This sangria is sweet, refreshing, and comes with a kick. Combine the first five ingredients in a pitcher.* When you are ready to serve, simply add ice and Rose Lemonade. This is the most thrilling way to stay refreshed this summer!

*Note that the longer the jalapeños are in the sangria, the spicier it will be, so add them later if you aren't serving right away.

TRAVEL WITH US THIS FALL!

Cooper's Hawk Curated Wine Club Trips

Plan ahead for your fall trips! We are so excited to be able to safely travel with our Members again. We hope you can join us this year, and stay tuned for more trip opportunities coming your way soon!

Visit chwinery.com/trips to view full itineraries and reserve your trip.



THE WINES AND WONDERS OF

SEPTEMBER
10 - 22, 2021

GREECE

Explore Greece, a land of legends and myths, on this once-in-a-lifetime, tailor-made journey hosted by Cooper's Hawk Chef Matt McMillin. Join us as we dive into a culture alive with ancient history, passionate music, captivating arts and intoxicating wines and cuisine. Wander through charming villages, seaside towns, renowned cities and evocative temples. Meander through olive groves, vineyards, and museums and step into the stadium where Olympians first competed. Dine at charming restaurants and embrace the flavors of Greek wine and foods that are delicious, distinct and diverse. Marvel at the endless shades of blue in the ocean and skies and the magnificence of dazzling sunsets. There is limited space so sign up now for this exceptional wine club tour and experience the splendor of Greece!



SICILY

ITALY'S ISLAND GEM

OCTOBER
18 - 28, 2021

Sicily is an island with a personality all its own. Just when you think Italy can't get any better, you find yourself engrossed in an unexpected paradise. Sicily is one of Europe's most fascinating islands with an unparalleled heritage. The deep-rooted marks left by the Phoenicians, Greeks, Romans, Arabs, Normans, and Spanish and Italian civilizations have created a cultural paradise that is full of flavor to be found in the region's celebrated wines, renowned cuisine, diverse architecture, and masterpieces of art.

Join Cooper's Hawk Master Sommelier Emily Wines as she hosts this tour custom built to serve you up panoramic views from waterfront villages to mountaintop vineyards - from quaint villages to impressive archaeological sites. Enriched with wine and food experiences, you'll find this Cooper's Hawk Wine Club tour a treasure trove of memorable immersion. We'll top it off with a night in Rome at the end of the tour!





Live la Bella Vita!

There is something magical about the Italian lifestyle. It is celebrated in films, books, and art, but it can be difficult to put your finger on what exactly it is. If you want to live the Italian life outside of Italy, you need to ground yourself in the basic things that make Italians both complex and simple. The things that allow them to appreciate the seemingly mundane and take great joy from the simple things.

Love where you live...

Like the United States, Italy is divided up into several regions, but these regions have centuries long histories that set them apart. Within these regions, there is great pride for the distinct food, history, and culture of one's town. Look at your own community and embrace the elements that make it unique.

Appreciate your family...

Italians are extremely family oriented and a table heaving with three or four generations it is a common sight in Italy. Don't forget to dote on your Nonna and your children alike!

Slow down and stop...

Rushing Italians view time as a flowing river. Once it flows past, you can never catch up to it. You can only sit on the banks of the river and appreciate what flows past right now—in this moment.

Take a long lunch...

Italians eat a light dinner later than Americans do. Lunch is typically the main occasion and it is leisurely. In Italy, shops close from noon to 3 or 4 pm so that the shopkeepers can have a "civilized" lunch!

Eat natural, fresh foods...

The slow food, or farm to table movement started in Italy. Eating local, fresh foods is ingrained in their culture and they have respect for eating what is in season from the immediate region. Try shopping more at farmers markets and less at supermarkets!

Cook from scratch...

The conviviality of a great meal starts in the kitchen and much joy can be shared around preparation. Italians are proud of family recipes and pass them down over generations. The best food is simple and fresh and made with love.

Drink wine with every meal...

Italians are not heavy drinkers in general, but they enjoy wine with most meals. Wines that are not overpowering and with bright acidity pair beautifully with food and aid in warming the conversation around the table. We were inspired by these classic Italian diner wines and thus created CALrosso as a Californian tribute to the style.
Buon appetito!



JULY RECIPE
OF THE MONTH



GRILLED LAMB CHOPS

WITH ROASTED MUSHROOM AND ARUGULA SALAD



For the July Wine of the Month we are using a blend of American grapes that are influenced by Italian varietals. This wine is meant to be easy to enjoy any time but especially paired with food. To compliment the well-balanced acidity and aromas of dark fruit we are pairing this Wine of the Month with marinated grilled lamb chops served with a simple mushroom and arugula salad.

-Chef Brett MacDillon

INGREDIENTS

SERVES
2-3

LAMB

- 6 each large lamb chops, domestic or Australian
- 2 Tbsp olive oil
- 2 garlic cloves, minced
- 1 Tbsp kosher salt
- ½ tsp fresh cracked pepper
- 1 Tbsp sherry vinegar
- 1 tsp fennel seed, coarsely ground
- 2 tsp Dijon mustard

ROASTED MUSHROOM AND ARUGULA SALAD

- 8 oz assorted wild mushrooms (shiitake, maitake, cremini, oyster and chanterelles are the best, but whatever you like and can find at your local market)
- 2 Tbsp extra virgin olive oil
- 1 ea. lemon zest
- 1 tsp kosher or sea salt
- ¼ tsp black pepper, freshly ground
- 3 cups baby arugula
- 2 Tbsp lemon juice, freshly squeezed
- 1 Tbsp extra virgin olive oil
- ½ cup parmesan reggiano, shaved very thin

GARNISH

- ½ tsp aged balsamic (10 year or older if possible)
- ½ cup cherry tomatoes, halved
- ½ tsp maldon or any nice finishing salt
- 2 oz feta cheese, crumbled (optional)

DIRECTIONS

Begin by marinating the lamb. Place olive oil, garlic, salt, pepper, vinegar, fennel seed, and mustard in a glass dish or bowl and mix well. Place lamb chops in marinade, making sure some of the marinade is on all the lamb. Place in fridge for 4 hours, or even the day before. Lamb really absorbs this marinade well!

About an hour before you plan on grilling the lamb chops, remove them from the fridge and place in a single layer on a sheet tray to allow them to temper. While the lamb is tempering, begin preparing your mushrooms by tossing them with olive oil, lemon zest, salt, and pepper and placing them in an even layer on a sheet tray. Place in a 425-degree preheated oven for 10-12 minutes until the mushrooms are cooked through and slightly charred. Remove from the oven and reserve at room temperature. Once your grill is hot, place your lamb chops on the medium-high side of the grill and cook about 4 minutes on each side for medium rare. Try not to move them around too much so they can develop a char. Remove from grill and let rest for at least 15 minutes before serving. While the lamb is resting, toss the roasted mushrooms with arugula, lemon juice, olive oil, and parmesan cheese, and place on a serving platter. Place your rested lamb chops alongside, garnish with cherry tomatoes, and drizzle the entire platter with the aged balsamic and a sprinkle of finishing salt and crumbled feta.