



COOPER'S HAWK™  
WINERY & RESTAURANTS

MAY 2021 | VOLUME 16 | ISSUE 5



### About the Artist – Robyn Blair Davidson

Robyn Blair Davidson is the artist and sugar aficionado behind viral candy lifestyle brand by robynblair.

By robynblair speaks to the push and pull of our emotions. Each piece of candy artwork teases temptation, with desire we can see, but cannot touch. The work confronts our need for immediate satisfaction, offering us a picturesque, sugar-free option instead.

Davidson's work fuses pop art with kitsch through her mediums of choice – candy, acrylic and text – eliciting our nostalgia and, of course, making us smile at the same time. Over time, Davidson's work has built on this sentiment, creating a diverse portfolio filled with uniquely colorful takes on this distinct feeling.

Davidson and her work have been featured in New York Magazine's The Strategist, Forbes, Architectural Digest, and more. She has collaborated with Harry Winston and Bergdorf Goodman and has designed custom work for Christie's Auction House.



MAY WINE OF THE MONTH

## SPRITZY ROSÉ

IN COLLABORATION  
WITH NEW YORK ARTIST

*by robynblair*

### Season of the spritz

Introducing our newest wine of the month, just in time for summer—Spritzzy Rosé! This colorful and cheerful bottle hints at the mini party inside all of us and delivers effervescent splashes of strawberry, lemon, grapefruit, and passion fruit aromatics. Its light and refreshing nature makes it the perfect pairing for warm weather and outdoor entertaining.

Rosé, the fastest growing wine category in the United States, is for everyone – especially dry wines like the Spritzzy Rosé. This is thanks to exceptional food-friendliness and freshness, a fit for nearly every situation in which you share a glass (or two) with friends!

Spritzzy Rosé is made with red-skinned grapes that have been harvested early for freshness. In the cellar they have had only slight skin contact to impart that beautiful light pink shade. The blend for Spritzzy Rosé is composed primarily of Syrah and Grenache grapes grown by our vineyard partners in Washington State. Some of the best rosés in North America come from the west coast and we are sure that fans of both red and white wines will love the way this blend comes together.

### As if you need a reason...

This month's release is all about celebrating life, a nod to endless summer fun set against a backdrop of bright colors. New York artist Robyn Blair Davidson created three vibrant labels that prompt celebration with or without a reason!

There is a bottle for good times, celebration, and "just because" so that there's always an excuse to share a glass with family and friends. Life is full of big and small moments, each perfectly complimented by a sip of Spritzzy Rosé! Enjoy your moment!





Tim McEnery  
& Robyn Blair  
Davidson

# SPRITZY ROSÉ

TASTING NOTES



**ROB WARREN**  
WINEMAKER

## Nose

Strawberry, lemon, grapefruit,  
and passion fruit

## Taste

Refreshing and youthful

## Pairing

Cooper's Hawk Roasted Vegetable  
& Goat Cheese Flatbread, pizza,  
and most soft cheese

**Appellation**  
*American*



## Winemaker's Notes

We wanted to create a refreshing wine to celebrate the start of summer. Our Spritzy Rosé is the perfect wine to enjoy on a hot, summer day. We refer to our Wine of the Month as "spritzy" because it has been made with some carbonation or bubbles. This adds to the refreshing characteristics and overall brightness of the wine.

**WINE CLUB  
MEMBERSHIP  
HAS ITS  
BENEFITS.**

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



**EMILY WINES**  
MASTER SOMMELIER

## Beginner

In case of good times ... our Spritzy Rosé is the perfect way to kick off warmer days! Juicy strawberry, guava, cherry, and pink lemons come together with a gentle spritz for a refreshing wine. Pair it with summery salads and fresh seafood.

## Intermediate

In case of celebration ... while rosé used to be a seasonal wine, only available in summer months, it is now so popular it can be found all year long. Rosé is made by letting the red grape skins sit in contact with the juice for a short time; after a couple of hours they are removed, leaving a pretty pink wine!

## Advanced

In case of ... just because! Our regular, still Rosé is slightly darker and drier, but both wines are made from Grenache and Syrah from Washington State, grapes traditional to the south of France, where rosé wine is also traditional. Carbonation is the way to add spritz in a manner that is quick and allows the fresh, fruity flavors of the wine to shine the best.



**WHAT WE'RE  
TASTING IN**

**MAY\***

Spritzy Rosé

Sparkling Moscato

Gewürztraminer

Chardonnay

Merlot

Cab Zin

Cooper's Hawk Lux  
Meritage

White Sangria

**SEASONAL  
TRUFFLE**

## Orangesicle

White chocolate infused with vanilla and orange zest. Coated in white chocolate and topped with candied orange zest.

\*At locations where permitted.



# SEASONAL CHEF RECOMMENDATIONS

NEW IN MAY & JUNE

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

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

APPETIZER

## CARNE ASADA FLATBREAD

*Sliced Skirt Steak, Pesto,  
Mozzarella, Roasted Chili  
Sauce, Onion, Cilantro*

pairs with  
**Spritzzy Rosé**



LUNCH

## PRIME CARNE ASADA TACOS AND TORTILLA SOUP

*Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream,  
Avocado, Pico de Gallo, Tomatillo Salsa*

pairs with **BIN 95** | Old Vine Zin

DINNER

## BURRATA RAVIOLI WITH BRAISED SHORT RIB RAGU

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

pairs with **Camille Proud**



Continued by  
**Popular Demand!**



DESSERT

## LEMON BUTTERCAKE

*Limoncello Blueberry Jam, Citrus Cream*

pairs with **Blueberry Wine**

\*Where locations are open for dining.



# WE'VE GOT YOU COVERED!

Everything You Need For 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)  
by Friday, May 7.

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 BBQ Pork with Tomato-Braised Kale  
Dana's Parmesan-Crusted Chicken

DESSERT - Lemon Buttercake



# MASTER THE GRILL

## THIS FATHER'S DAY



In honor of all the Dads out there, Chef Matt McMillin and his team have put together an incredible grill kit for the family this year. Enjoy this delicious kit, that includes Chef's favorite seasoning blend, packaged just for you!

Reserve your kit by visiting  
[chwinery.com/fathersday](http://chwinery.com/fathersday)  
beginning Monday, May 17.

### STARTERS

Pretzel Bread & Butter

Classic Tomato  
Bruschetta

Burrata, Basil, Extra Virgin  
Olive Oil, Balsamic Glaze

### DESSERT

Lemon Pound Cake  
Crème Légère, Summer Berries

### ENTRÉE & SIDES

Four 8-oz Filets  
Chef Matt's Special Seasoning Pack

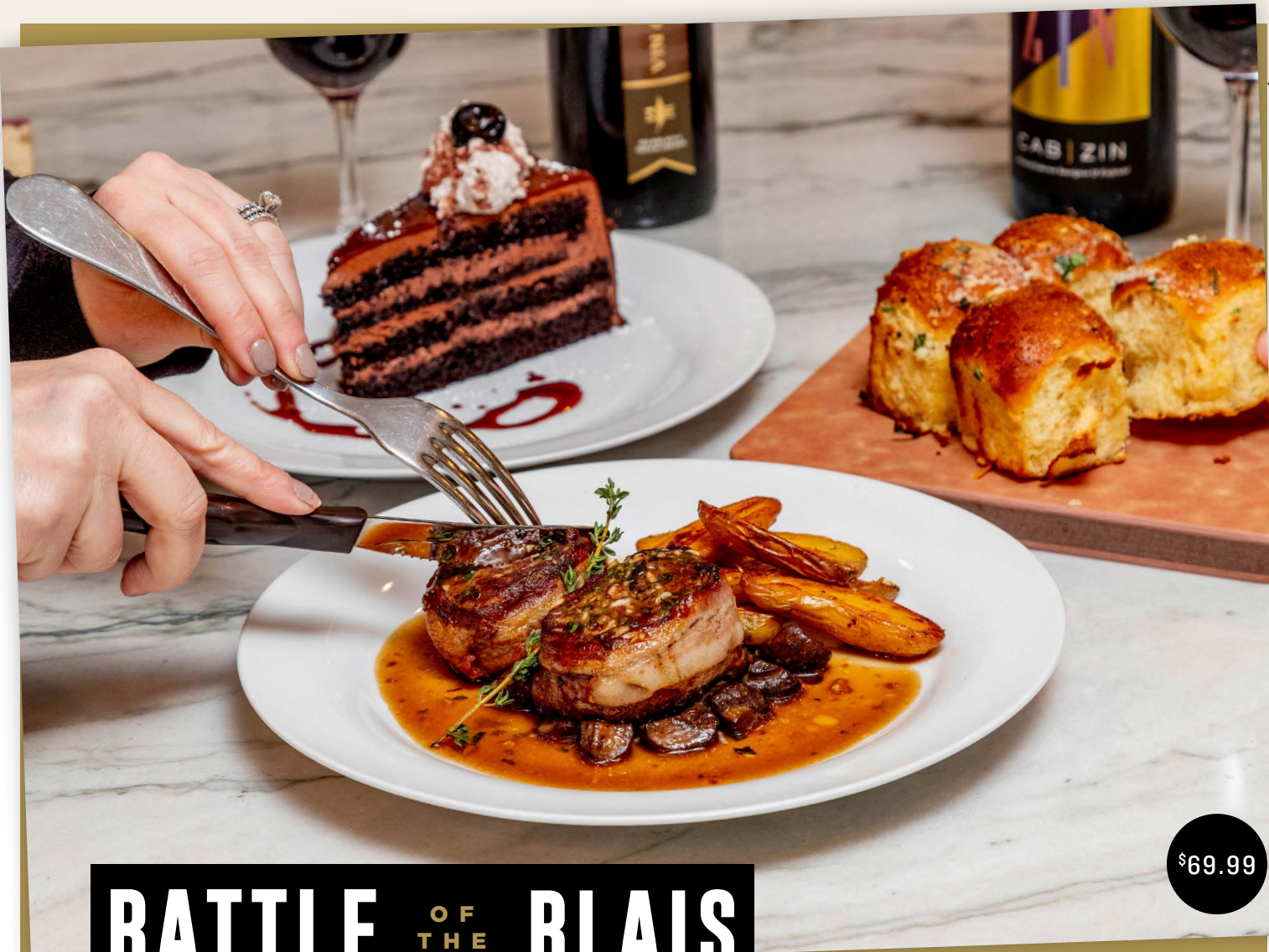
Four Baked Potatoes  
with Toppings  
Whipped Butter, Sour Cream,  
Aged Cheddar, Applewood Smoked  
Bacon, Scallion

Asparagus

SERVES  
4

\$199.99





\$69.99

# BATTLE OF THE BLAIS

A VIRTUAL COOKING COMPETITION WITH

## Richard Blais

*Join us on May 25 for a virtual cooking competition like no other!*

Top Chef winner Richard Blais will be hosting our first-ever Wine Club cooking competition – and you could be one of the lucky contestants.

Whether or not you want to participate in the event, you can still enjoy a delicious meal curated by Richard and Cooper's Hawk's very own top chef, Matt McMillin.

This "heat & serve" meal kit for 2 includes:

**Cheesy Pull-Apart Bread**  
**Applewood Bacon Wrapped**  
**Filet Medallions**

Roasted Fingerlings,  
Sherry-Glazed Mushrooms

**Amareno Cherry Chocolate**  
**Layer Cake**

Luxardo Whipped Cream

Follow us on [Instagram](#) & [Facebook](#) to learn how you can become one of the three contestants. And don't worry – even if you're not chosen, there's still lots of fun to be had as you enjoy this special meal while cheering your fellow Wine Club Members.

This virtual cooking competition is going to be fun. It's going to be intense. But, most of all, it's going to be delicious.

*Order your meal kit by May 23*







A VIRTUAL

## *Blind Tasting Experience*



\$79.99

This at-home experience includes a pre-recorded video led by **EMILY WINES**, an internationally certified Master Sommelier. She is one of only 15 professionals who have been awarded the Remi Krug Cup for passing all three sections (theory, service, and blind tasting) of the Master Sommelier Diploma.

Emily leads the blind tasting with knowledge and charisma, and invites viewers to a fun and engaging experience. By the end of the tasting, you and your guests will have learned about the history, region, and flavor profiles of each wine as well as a challenge to guess each wine correctly!

### *Tasting Kit includes:*

**3 TISSUE-WRAPPED** red wines

**INSTRUCTIONS** to set up your tasting

**BLANK TASTING GUIDE**

to complete throughout the tasting

**VIDEO LINK** to experience your tasting with Master Sommelier, Emily Wines

NOW AVAILABLE FOR PURCHASE AT YOUR LOCAL COOPER'S HAWK AND ONLINE!



# WINE CLUB TRIPS ARE BACK!

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!



## SICILY

ITALY'S ISLAND GEM

TWO DATE  
OPTIONS!

SEPTEMBER 25 - OCTOBER 5  
or OCTOBER 18 - 28, 2021

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.

For more information and to reserve your trip visit [chwinery.com/Sicily](http://chwinery.com/Sicily)

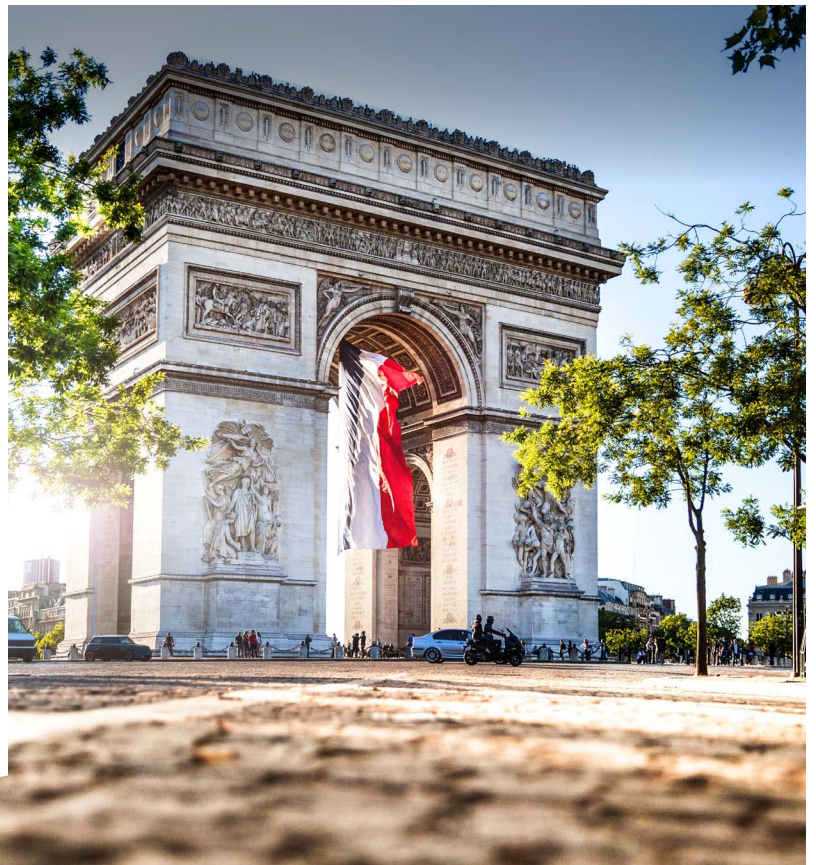
## HISTORIC France

OCTOBER 7 - 17, 2021

*Paris, Normandy, and the Loire Valley*

Come for the magic and wonder of Paris, the City of Lights, but stay for the charm of the countryside and historic seaside. Join Cooper's Hawk Chief Marketing Officer Tom Koenigsberg and travel through some of the most historic, fascinating, and beautiful areas of France. Explore battlefields and beaches, cities and medieval towns, gardens and vineyards, châteaux and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique Wine Club tour offers you a moving journey through WWII history, famous iconic sights, fairytale vistas, and experiences you'll never forget. There is limited space, so hurry to sign up for this amazing tour!

For more information and to reserve your trip visit  
[chwinery.com/France](http://chwinery.com/France)







## SNEAK PEEK

June's  
WINE OF THE MONTH

# VIN DE DEUX

*A collaboration with Jean-Charles Boisset*

**BOISSET**  
*Collection*

A love of people, great food, and excellent wine brought together Tim McEnery and Jean-Charles Boisset. This is the basis of their friendship and the inspirations behind the duo's collaborative wines, including the newest release, Vin de Deux. Meaning 'wine of two' in French, this exclusive bottle is born out of the spirit of camaraderie and the endless rewards that come from doing what you love, with the people you love.

COOPER'S HAWK PREMIUM

# WINE SELTZERS

Our refreshing wine based seltzers are made with natural fruit flavors, creating a crisp and refreshing drink! Our seltzers pair well with light summer salads but are also perfect on their own. We hope you enjoy the newest additions to our beverage line up!



*Meyer  
Lemon*  
*Pear*

NOW AVAILABLE AT YOUR LOCAL COOPER'S HAWK

MAY PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

# ROSÉ COLLECTION







# Spritzzy? Sparkling? Bubbly?

Have you ever tried Champagne or sparkling wine and wondered, "How do the bubbles get inside the bottle?" The search topic of Champagne effervescence peaks every New Years, so you're not alone! The answer is: There are several ways to achieve sparkling wine and a range of effervescence. Champagne is certainly the most famous of sparkling wines and Champagne, the region, is highly protective of its name. This method of wine making can be found all over the world. Méthod Champenoise requires two fermentations, the second being in the bottle, and extended aging after the second fermentation with the extra dose of yeast. This extra aging gives an incredibly complex, toasty, rich flavor to the wine. The wines are less fruity, and, because of the additional time and work required to produce them, more expensive.

*"There are several ways to achieve sparkling wine and a range of effervescence."*

— EMILY WINES

The Charmat method shortens the process by doing a single fermentation, under pressure in a tank, and bottling the wine directly. The carbonation is a direct result of the fermentation and creates a fresher style of wine that can be fruitier. These wines are less expensive than those done with the Champagne method. Carbonation is the third method, which, with modern technology has become refined enough to allow for minute variations in pressure and bubble size. Carbonation allows for quick production and control and offers the best value. It is also ideal for the freshest and fruitiest styles of wines.

Fully sparkling wines come across as fuller bodied as the bubbles, or mousse, fill the mouth. A fully sparkling wine contains five to six atmospheres of pressure in the bottle - nearly twice that found in a car tire! By containing less carbonation through fermentation or carbonation, a lightly sparkling wine can be made. These wines offer a "prickle" of bubbles that is refreshing but not as mouth-filling. There are some wines, like Vinho Verde, that have a hint of bubbles, or those like Spritzzy Rosé that are exactly half of what a fully sparkling wine would be. In Italy, these wines would be labeled as *spumante*; in France they are called *pétillant*. If you are someone who likes to crank your SodaStream up to its highest setting, you may question the joy of a lightly sparkling wine. Once you try it with food, however, you will see that the bubbles don't elbow to the front, allowing the flavors to be front and center.



MIXOLOGY 101

*Cocktails to Make at Home*

## BUBBLY SANGRIA SOUR

Citrus, sugar, and alcohol are the foundation to so many historic cocktails, and a sour is basically those three ingredients. From that base, there are multiple possibilities to build on! By floating our bubbly sangria on top of these sours, we create a surprising contrast of fresh and fruity vs. tart and rich. Add all ingredients to a glass with ice and stir before floating the bubbly sangria on the top.

### BLOOD ORANGE PINEAPPLE SOUR

½ oz lemon juice  
1 oz orange juice  
½ oz simple syrup  
2 oz orange or lemon vodka  
Float with Blood Orange  
Pineapple Bubbly Sangria

### BLUEBERRY ACAI SOUR

1 oz lime juice  
1 oz simple syrup  
2 oz bourbon  
Float with Blueberry Acai  
Bubbly Sangria

## CONNECT WITH US!



Follow us @chwinery on Instagram for exclusive content, our newest releases, and limited time giveaways.

[Click here to follow.](#)





MAY RECIPE  
OF THE MONTH



# SEARED SEA SCALLOPS

ROASTED ASPARAGUS, SHIITAKE MUSHROOMS AND CARROTS  
WITH ARUGULA SALAD

*Rosé wines are typically made using traditional red wine grapes but harvesting early and pressing before much color has been extracted from the skins, resulting in a pink color. We decided to showcase our May Wine of the Month, Spritzzy Rosé, with seared sea scallops, roasted seasonal vegetables, and an arugula salad dressed lightly with fresh lemon juice and extra virgin olive oil. This pairing will make for a perfect spring night of dining with some loved ones.*

*-Chef Matt McMullen*

## INGREDIENTS

### ROASTED VEGETABLES

- 2 large carrots, halved lengthwise, cut into ½-inch-wide pieces
- ½ bunch large asparagus, cut into 2-inch pieces
- 4 oz shiitake mushrooms, stems removed, quartered
- 2 Tbsp extra virgin olive oil
- 1 tsp kosher or sea salt
- ¼ tsp fresh cracked white pepper
- ½ tsp cracked or coarsely ground fennel seed
- ½ tsp cracked or coarsely ground coriander seed

### ARUGULA SALAD

- 1 Tbsp freshly squeezed lemon juice
- 3 Tbsp extra virgin olive oil
- 2 tsp shallots, minced
- ½ tsp Dijon mustard
- 1 Tbsp tarragon, lightly chopped
- ¼ cup parmesan cheese, shaved
- 5 oz baby arugula

### SEARED SEA SCALLOPS

- 2 lbs U-10 sea scallops (U-10 means under 10 per pound)
- 1 tsp kosher or sea salt
- ¼ tsp fresh cracked white pepper
- Canola or peanut oil, as needed

## DIRECTIONS

### ROASTED VEGETABLES

Preheat oven to 425 degrees. Toss all the prepared vegetables in a mixing bowl with the oil, seasoning, and spices, making sure to coat evenly. Transfer to a sheet pan in an even layer and roast for 10-12 minutes until vegetables are just tender and slightly caramelized. Remove from oven and let rest at room temperature.

### ARUGULA SALAD

To make the vinaigrette, combine all the ingredients in a mixing bowl except the parmesan cheese and arugula; whisk until combined. Once the scallops are cooked, we'll combine with the parmesan, arugula, and room temperature roasted vegetables to finish plating.

### SEARED SEA SCALLOPS

Place scallops on top of a dry paper towel, place an additional paper towel on top, and gently press to make sure the scallops are as dry as possible. This will ensure we get great caramelization. Once fully dried, season both sides with salt and pepper. In a preheated sauté pan, pour enough oil to just coat the bottom of the pan. Place the scallops in the pan, spacing them out by an inch or so. Don't overcrowd the pan or they won't caramelize. Once the scallops are in the pan, cook for about one minute per side until they're well caramelized but not overcooked; medium is the goal. Remove them from the pan and set on a rack-lined sheet pan to rest since you'll probably have to do this in two or three batches.

### FINAL PLATING

Mix room temperature vegetables in a bowl with the vinaigrette and then gently fold in parmesan and arugula until well combined. Place salad on a serving platter and place seared scallops around the salad. Enjoy with a glass or two of Spritzzy Rosé!

SERVES  
4