



COOPER'S HAWK™  
WINERY & RESTAURANTS

SEPTEMBER 2021 | VOLUME 16 | ISSUE 9



# PRIMZIN

A PRIMITIVO / ZINFANDEL BLEND

Two couZins come together,  
combining the sun-soaked richness of Italy and California  
in our newest release, PrimZin.

## A FAMILY TREE

PrimZin packs a tale of family intrigue and historical relevance. Primitivo and Zinfandel are clones of the same grape variety, playfully referred to as couZins. They were thought to be the same variety until researchers discovered they had a similar origin, which was linked to generations of adaptations brought on by the migration of Europeans to the New World.

Like an ancestral connection discovered just in time for the big family reunion, this genetic connection boasts varietal similarities, as well as the evo-

lution and style of growing up in different countries. For this bottle we've sourced Primitivo from its native home in Italy, and Zinfandel from its historical cradle in California.

## THE NEXT GENERATION

Both Primitivo and Zinfandel enjoy a sun-soaked environment in their native regions. A long growing season allows the grapes to reach full maturity, producing juicy, fruity profiles that are succulent for the end of summer, with just enough structure and texture to lead right into fall.

If you love a classic California Zinfandel — full of dark fruit flavors and rich spice — this release is double the enjoyment. PrimZin is your upcoming adventure, the next generation in red wine exploration. It's rare to find a bottle that blends grapes from two countries, and this intercontinental family fingerprint offers a golden opportunity.

The Primitivo side of the family emphasizes zesty and brambly berry flavors, offering serious layers of full-bodied satisfaction that play off of the ripe and peppery notes of the Zinfandel.

For more information about the history of Primitivo and Zinfandel, see this month's Wines of Wine article on page 7 of the newsletter.

SEPTEMBER  
WINE OF THE  
MONTH



# PRIMZIN

## TASTING NOTES



### ROB WARREN

*Winemaker*



### EMILY WINES

*Master Sommelier*

#### NOSE

Blackberry, blueberry, plum, raspberry jam, cocoa, vanilla, and baking spices

#### TASTE

Rich, full-bodied palate loaded with dark and red fruit flavors

#### PAIRING

Cooper's Hawk The Leonard Burger or Red Wine Braised Short Ribs

#### APPELLATION

*Primitivo — Italy*  
*Zinfandel — California*

#### WINEMAKER'S NOTES

Primitivo and Zinfandel are the same—sort of. Genetically, they are identical, but one is grown in Italy and the other in the U.S. Primitivo has been grown in Italy since the 18th century, while Zinfandel has been grown in the U.S. since the 19th century.

PrimZin blends the two for a wine that highlights all the best characteristics of these couZins.

#### BEGINNER

PrimZin is a blend of Primitivo and Zinfandel that is loaded with the jammy, rich flavors of baked plum, blackberry pie, and blueberry jam, and matched with the sweet spice of clove, cinnamon, and vanilla.

While the wine is ripe and jammy, it is relatively dry and pairs perfectly with rich tomato sauce-based dishes.

#### INTERMEDIATE

The Zinfandel in this blend comes from warm, inland vineyards in California. Zinfandel has long thrived in this state thanks to the long growing season and dry summers. Unlike Pinot Noir, this grape loves the heat!

#### ADVANCED

Similarly dry to California, the Apulia region of Italy is home to the Primitivo grape. This grape has thrived here for centuries alongside with olives and fig trees.

Until the 21st century, it was uncommon to find wines from Apulia in the United States.

#### WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for **\$21.99** during the month of September. Prices will increase to **\$24.99** per bottle on October 1. Pre-charged September pickup bottle prices will not change.



## WHAT WE'RE TASTING IN SEPTEMBER\*

Unoaked Chardonnay

Gewürztraminer

Rosé

Merlot

Cooper's Hawk Red

PrimZin

*Wine Club Exclusive*

Camille Proud

Sparkling Moscato



#### SEASONAL TRUFFLE

### Sweet Summer Strawberry Truffle

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

\*At locations where permitted.

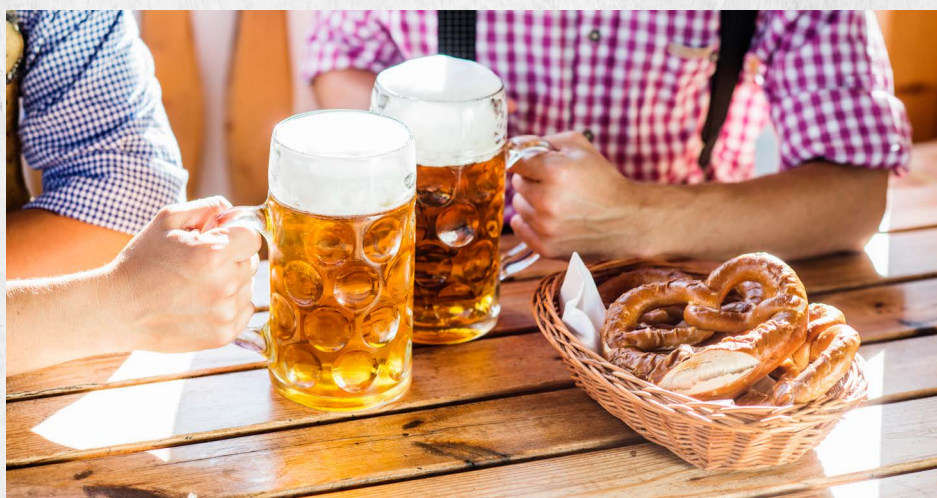


# MONTHLY WINE CLUB DINNERS

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 of good food, good wine, and good company. Join us each month for brand-new events featuring chef-inspired menus and, of course, lots of great wine.

Visit [chwinery.com/events](http://chwinery.com/events) for more information and to reserve your tickets.



## Oktoberfest

TUESDAY, SEPTEMBER 21 • \$69

Prost! September kicks off the celebrations for Germany's Oktoberfest, the world's largest beer festival — and you're invited! Celebrate Cooper's Hawk style: We encourage lederhosen, dirndls, and other German attire for an evening filled with varieties of Oktoberfest beer (and wine!), cuisine, and fun!

TICKETS  
ON SALE  
NOW

## Bewitching Soiree

TUESDAY, OCTOBER 19 • \$69

Finally, a Halloween dinner made for grown-ups. It's time for the adults to have some fun! Join us for a bewitching Halloween soiree filled with spooky elixirs, a darkly delicious three-course menu, and Cooper's Hawk wine. Black attire encouraged.



TICKETS  
ON SALE  
SEPTEMBER 1



## Friendsgiving

WEDNESDAY, NOVEMBER 17 • \$69

Friendsgiving is an occasion for close friends to get together and mark the start of the holiday season. Chef Matt McMillin will be creating inventive renditions of classic Thanksgiving dishes, designed to be paired with Cooper's Hawk wines and great friends.

TICKETS  
ON SALE  
OCTOBER 1





*Camille*

PROUD

2 0 1 8

As we source grapes for Camille wines, we've been creating two vintages for limited release. The first wine we released was from 2017, and the 2018 release—now in restaurants—was bottled this summer.

Compared to the 2017, the 2018 is a much lower percentage of Merlot. The fruit comes from nearly identical vineyards, but there is an enhanced level of opulence to the 2018 vintage. The 2017 will taste softer in comparison to the 2018 because of the additional year of aging, but the 2018 will achieve a similar level of silky smoothness over the next year. The more powerful fruit will continue to shine through!

*Emily Wins*  
EMILY WINES



## CAMILLE PROUD

### TASTING NOTES



### NOSE

Loaded with blueberry, blackberry, and violet flavors along with complex spice, leather, and green herbs

### TASTE

It finishes with intense caramel, vanilla, and coconut flavors

### PAIRING

Rib-eye steak or braised short ribs



## MIXOLOGY 101

### Cocktails to Make at Home

# SIDELINE SANGRIA

*The perfect, portable cocktail for a crowd!*

### INGREDIENTS

1 bottle Cooper's Hawk White Sangria

1 cup Malibu Rum

1 small can pineapple juice

½ cup orange juice

Fresh pineapple, oranges, strawberries, and kiwi, sliced

1 bottle blood orange, pineapple bubbly sangria

### DIRECTIONS

Fill six 16-ounce Mason jars with sliced fruit.

Combine white sangria, rum, and juices in a pitcher, and split evenly between the jars. (These can be made up to a day in advance.)

When you are ready to serve, simply fill the jars with ice and top with bubbly sangria.



## SNEAK PEEK

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*October's*  
WINE OF THE MONTH



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### 16<sup>TH</sup> ANNIVERSARY MAGNUM

This anniversary magnum is a toast to  
Wine Club Members and the moments we've shared together.  
Enjoy a rich red blend crafted to celebrate 16 years  
of Wine Club Community. Cheers!



## INTRODUCING

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COOPER'S HAWK WINERY & RESTAURANT

# 3-BOTTLE MEMBERSHIP

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Be on the lookout for more information  
regarding our newest Membership tier  
and how you can upgrade.



ALMOST SOLD OUT



## BATTLE OF THE BLAIS

A COOKING COMPETITION WITH

### Richard Blais

*Join us on September 29  
for a 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 three lucky contestants.

This exciting Friends of Cooper's Hawk event will feature a delicious four-course menu curated by Chef Blais for guests to enjoy while watching our contestants battle for the top cooking spot. We hope you can join us!

Visit [chwinery.com/richardblais](http://chwinery.com/richardblais) to get your tickets.

#### LAST CALL FOR CONTESTANTS

*Are you ready to throw down in a culinary battle  
against fellow Wine Club Members?*

Visit us at [chwinery.com/battleoftheblais](http://chwinery.com/battleoftheblais) to learn how you can become one of the three contestants competing in our first ever cooking competition with judge Richard Blais. Not only will you get bragging rights by winning but you also have the chance to win the grand prize valued at \$600.

And don't worry — even if you're not selected to compete, you'll still be part of the action cheering on fellow Wine Club Members while meeting and chatting with Chef Blais in person!

**\$100**  
PER TICKET

**Mae District • 19 E. 21st St., Chicago, IL 60616**

**WEDNESDAY, SEPT. 29, 6:30 - 9:30 P.M.**

SEPTEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

COOPER'S HAWK

# CANDLE COLLECTION







# The Mystery of Two CouZins

**Z**infandel is one of the greatest grape mystery stories in the world. Although this varietal accounts for more than 10% of the vineyards in California today, its origin is murky. Most European varietals made their way to the U.S. in the 18th century, but none bore this name; researchers' best guess is that this is a variation of the name of a very different grape, likely "Zierfandler" from Austria.

This hearty varietal thrived in California's warm climate, and by the end of the 19th century, it was the most widely planted grape in the state. After Prohibition other grapes came into vogue, but over time, this grape was rediscovered. Zinfandel rose slowly in popularity, first as a rich red wine, then as a fruity pink one, quite by mistake. In 1975, a little winery called Sutter Home had been experimenting with making rosé wine from Zinfandel by removing the grape skins shortly after pressing the grapes. They experienced a stuck fermentation, meaning that the yeast died off before all the sugar in the wine was converted into alcohol. At the same time, a sweet-er pink wine from Portugal called Mateus was all the rage, so this new version of Zinfandel was brought to market as White Zinfandel. It was wildly successful and still accounts for the majority of the Zinfandel sales by volume.

Red Zinfandel, however, has continued to draw attention from around the world. Long after the origins of California Zinfandel were forgotten, writers were describing it as "a California original, grown nowhere else" and "California's own red grape." Because the grape is from the family of *Vitis Vinifera*, which is only found in Europe, that simply couldn't be true. Thus, the "Zinquest" began. The University of California, Davis is the heart of viticulture and ampelography, or the study of grape vines, in the U.S. In the

early 1970s, the school narrowed Zin's identity down to Primitivo from Apulia, in Southern Italy. The grapes shared remarkable similarities and, like Zinfandel, Primitivo is hugely popular where it is grown. Some Croatians, however, became convinced that their native grape, Plavic Mali, was the same as Zinfandel. One famous Croatian, Mike Grgich of Grgich Hills Winery in Napa, Calif., was one of those. With the support of UC Davis, Mike Grgich and others went to Croatia and began collecting samples of Plavic Mali, Primitivo, and other grapes to study. With DNA fingerprinting techniques, it was confirmed that Primitivo and Zinfandel were clones of the same variety—or cousins, rather than one and the same. The same fingerprinting determined that Plavic Mali was not Zinfandel but, rather, that one was the parent of the other. Hundreds

*"Although Zinfandel accounts for more than 10% of the vineyards in California today, its origin is murky."*

— EMILY WINES

of vines were sampled until a DNA match was found. A Croatian vineyard contained only nine Crljenak Kaštelanski vines mixed with thousands of other vines, but this hard-to-say varietal is the true genetic match to what we know as Zinfandel in the U.S.

While you are unlikely to ever grab a bottle of Crljenak Kaštelanski off the shelf, Zinfandel—and its friendly Italian cousin, Primitivo—are here to stay. Two sun-loving grapes that produce rich, robust wines that burst with flavor also hold a mystery that brought winemakers and scientists halfway around the world to trace their family tree. We are delighted to bring these couZins back together in one bottle for your pleasure!

Locorotondo, Apulia, Italy



Coastal Croatian vineyard





## PORK & VEAL MEATBALLS



*For the September Wine of the Month, we decided to blend two varietals, one classic to the U.S. and one distinctly grown in Italy. Primitivo is from Italy, and Zinfandel is classically grown in California. Marrying these couZins in one blend lends itself to an amazing experience, especially when paired with food. The moderate tannins and balanced acidity lead to a delicious pairing with my jumbo Pork and Veal Meatballs. The meatballs can be served with pasta or a salad, or enjoyed all by themselves—of course, with a glass of our Wine of the Month!*

*-Chef Brett McDowell*

### INGREDIENTS

#### MEATBALLS MIX

1 cup ciabatta breadcrumbs,  
freshly ground is best  
½ cup whole milk  
½ cup ricotta  
3 eggs  
½ cup parmesan cheese, grated  
1 tbsp garlic, minced  
1 tsp black pepper, freshly ground

¼ cup parsley, finely chopped  
1 tbsp kosher salt  
1 tbsp dry oregano  
2 tsp fennel seed, coarsely ground  
1 tsp red chili flakes  
1 lb ground pork shoulder  
1 lb ground veal shoulder  
¼ lb prosciutto, finely minced

#### GARNISH (OPTIONAL)

Pasta sauce, home-made  
or your favorite  
Parmesan cheese, grated  
Burrata or stracciatella  
Basil leaves, freshly torn

### DIRECTIONS

Begin by preheating the oven to 400 degrees and combining breadcrumbs, milk, ricotta, and eggs in a large mixing bowl. Using your hands, thoroughly combine breadcrumbs with all the wet ingredients until they are completely saturated, and all the eggs are evenly combined. Next, add all your seasonings, spices, and parmesan and evenly combine with your wet mixture. Finally, using your hands again, add in the meat, gradually combining with the other mixture until you get a relatively even consistency. Better to undermix a little than overmix.

Gently roll 2 ounces of mixture in your hands to form smooth balls and place on sheet tray, about 1 inch apart from one another. Cook for about 20 minutes. Meatballs should be cooked all the way through and be lightly caramelized. Add some of the meatballs to some pasta sauce and serve with your favorite Italian salad, or serve over some pasta with grated cheese, torn basil, and some burrata! What's most important is that you have a glass of our Wine of the Month and some loved ones with whom to share and enjoy the experience!