



COOPER'S HAWK™
WINERY & RESTAURANTS

SEPTEMBER 2019 | VOLUME 14 | ISSUE 9



SEPTEMBER WINE OF THE MONTH

Red Wine

COLUMBIA VALLEY

A Partnership with Ste. Michelle Wine Estates

**Cooper's Hawk hits the historic West Coast with this release
crafted in partnership with a Washington State wine icon.**

Wine is not made in a single moment and it often requires the work of many hands, minds, and hearts to produce a truly well-tended bottle. We are excited to have partnered with Ste. Michelle Wine Estates, one of Washington State's legendary leaders for this exclusive blend of Cabernet Sauvignon, Syrah, and Merlot.

For many American wine consumers, Ste. Michelle Wine Estates is the dominant name in Washington wine — for Wine Club Members this bottle represents a new aspect of this icon, wrapped in the Cooper's Hawk dedication to food-friendliness and elegance.

How did we come to this unique collaboration? One of the first things Cooper's Hawk Wine Club Members notice is that we love building community. That always means quality experiences and flavors for our guests — and one of the best ways we know to deliver constant new delights is through partnerships with artisans and makers that share our spirit.

Taste a bit of history in the glass — the folks that founded Ste. Michelle Wine Estates were true pioneers of the Washington wine industry when they established the state's first winery. Now there are nearly 1,000 wineries in Washington, producing around 70 grape varieties and a new winery opens every 30 days, but most don't (yet) have the rich history of Ste. Michelle Wine Estates!

The team at Ste. Michelle Wine Estates pours over

50 years of winemaking experience into this release, balanced with Cooper's Hawk's signature style for a one-of-a-kind collaborative red wine. In this bottle, Wine Club Members get an immersion into the Ste. Michelle Wine Estates philosophy, which elevates Washington wine with exquisite varietal expression and superb quality.

Full-bodied with well-rounded tannins and a long dark fruit and spice finish, partner this wine with Cooper's Hawk Red Wine Braised Short Ribs or Bleu Cheese & Crispy Onion Burger, or almost anything hot off the grill.



COLUMBIA VALLEY

*A Partnership with
Ste. Michelle Wine Estates*

TASTING NOTES

ROB WARREN

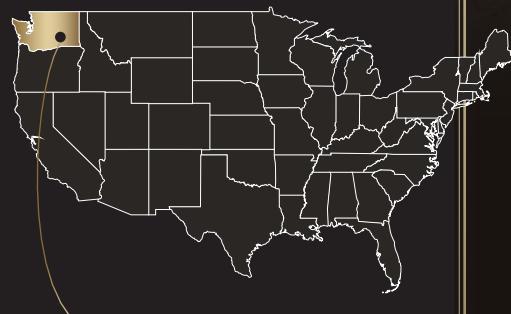
WINEMAKER



NOSE — Loaded with aromas of blackberry, black licorice, cherry, chocolate, plum, vanilla, and baking spices

TASTE — Full-bodied and viscous, with well-rounded tannins and a long dark fruit and spice finish

PAIRING — Cooper's Hawk Red Wine Braised Short Ribs, Bleu Cheese & Crispy Onion Burger, or almost anything from the BBQ



APPELLATION

Washington

BLEND

79%	<i>Cabernet Sauvignon</i>
14%	<i>Syrah</i>
7%	<i>Merlot</i>
.....	

WINEMAKER'S NOTES

Ste. Michelle Wine Estates is an icon in the North American wine industry. The folks that founded Ste. Michelle Wine Estates truly were pioneers of the Washington wine industry, establishing the state's first winery in 1954. At Cooper's Hawk, we were privileged to work with the Winemaking Team at Ste. Michelle Wine Estates to produce this outstanding blend of Cabernet Sauvignon, Syrah, and Merlot for our Wine Club Members.

COLUMBIA VALLEY

*A Partnership with
Ste. Michelle Wine Estates*

TASTING NOTES

EMILY WINES

MASTER SOMMELIER



BEGINNER

This collaboration with the amazing Ste. Michelle Wine Estates in Washington State is a luscious blend of Cabernet, Syrah, and Merlot. The wine is loaded with black cherry, blackberry, plum, and exotic spices. Velvety tannins add texture, and the wine finishes with flavors of peppercorn and vanilla.

INTERMEDIATE

All of the varietals in this blend represent the top red grapes of the state. Cabernet Sauvignon, being the primary voice, gives the wine structure and power. Syrah brings in dark color, warm herbs, and black pepper flavors while Merlot rounds the blend out with plump fruit, cocoa, and tobacco leaf flavors. The result is delicious harmony!

ADVANCED

While many people associate Washington State with rain and evergreen trees, this is only true for the western side of the state. The Cascade Mountains create a rain shadow, which in turn leaves the eastern side warm and dry. The Columbia Valley has several microclimates, but all of it is known for producing world-class wine!

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of September. Prices will increase to \$25.99 per bottle on October 1. Pre-charged September pickup bottle prices will not change.



SEPTEMBER CHEF RECOMMENDATIONS

LUNCH

GRILLED CHICKEN PITAS

Artisan Hummus, Vegetables, Lemon, Tomato Harissa, Herb Feta Cream, French Fries

"This is a great lunch option packed with great flavors and textures. Three small toasted pitas topped with a smear of artisan hummus and filled with olive oil and lemon-marinated grilled chicken, crisp vegetables, and topped with oven-roasted tomatoes, and house-made harissa; a fragrantly spiced roasted tomato pepper sauce. Served with a side of herb feta cream."

— NOTES FROM CHEF MATT McMILLIN



DINNER

SALMON PICCATA

Crispy Fingerling Potatoes, Garlic Spinach, Lemon Butter Caper Sauce

"As our chicken piccata has become a long-standing fan favorite, we apply the same principles of this amazing sauce with salmon. Our salmon is seared then simmered with our piccata sauce, finished with a fresh squeeze of lemon and a touch of butter, and served over sautéed garlic spinach and crispy fingerling potatoes."

— NOTES FROM CHEF MATT McMILLIN



CULINARY CREATIONS



ROADHOUSE BURGER

Our Roadhouse Burger is rooted in classic foundations of a great cheeseburger, high-quality ground beef, fresh bread, and craveable toppings!!! What sets this cheeseburger apart is the bourbon bacon jam, combination of cheeses, and caramelized onion dip. The bourbon bacon jam is a perfect partnership of sweet and savory. We start with applewood smoked bacon, caramelized Vidalia onions, a touch of maple syrup, and espresso. After this jam has reduced to a thick, spreadable consistency, we finish it with a splash of bourbon to really take it over the top. The cheese is a combination of two types of cheddar and MontAmoré, which is a cross between aged Parmesan and sharp white cheddar. Now if those flavor combinations weren't enough, we serve this burger with a side of caramelized onion dip sauce, which is Cooper's Hawk's take on French onion dip. All these flavor profiles individually are rooted in American classics but when brought together on this burger you're able to experience something truly unique.



MEMBERS GET IT

Did you know that Members can receive up to

20% OFF

wine from our Tasting Room?

Stock up for your next gathering
or for a rainy day and earn points towards dining rewards!

SEPTEMBER RECIPE OF THE MONTH

Grilled Bone-In Ribeye Steaks *with* Blue Cheese

Ste. Michelle Wine Estates has established itself as the pinnacle of Washington wines. Cooper's Hawk has had the opportunity to collaborate on this unbelievable blend of Cabernet Sauvignon, Syrah, and Merlot for our Wine Club Members. This blend has amazing aromas of stone fruit, chocolate, and baking spices, which is why it pairs so well with a simple grilled ribeye accented with some crumbled blue cheese and a drizzle of good aged balsamic vinegar. The well-rounded tannins and a long dark fruit and spice finish make a perfect match to this savory grilled ribeye.

-Chef Brett McDowell

INGREDIENTS

2 (1 ½-inch thick) bone-in ribeye steaks, about 1 ¼ pounds each (Splurge on prime if you have a great local butcher!)	2 oz creamy blue cheese, such as Cowgirl Creamery Glacier Blue
2 tsp coarse kosher salt	1 Tbsp unsalted butter, melted
Fresh ground black pepper, as needed	2 tsp finely chopped chives
Extra virgin olive oil, as needed	¼ tsp finishing flaky sea salt, such as Maldon
	High-quality aged balsamic vinegar, drizzle

DIRECTIONS

1. Open your bottle of wine and let it breathe.
2. Season steaks liberally with salt and fresh ground pepper for at least 30 minutes and up to 2 hours before you plan to cook them. Cover loosely with plastic wrap and let stand at room temperature.
3. Prepare your grill. If using a charcoal grill, mound coals to one side, creating one area of indirect heat and one area of high heat. If using a gas grill, turn on only a few of the burners and leave the rest on low for indirect heat.
4. Using a paper towel, remove any moisture that has formed on the steaks by lightly blotting them. Brush steaks lightly with oil. Place on the hottest part of the grill. Cook, covered, until they develop a golden-brown crust, 2 to 3 minutes per side. Move steaks to indirect heat and crumble cheese over the top; cover and continue cooking 2 to 5 minutes longer, depending on desired doneness. (Pull the meat at 125°F for medium rare.)
5. Transfer steaks to a cutting board, lightly cover with aluminum foil and let rest for 10 minutes. While steaks rest, stir together butter, chives, and finishing salt. (This is a great time to take a sip of that wine, by the way...) Pour butter mixture and a drizzle of aged balsamic vinegar over each steak before serving.
6. Close your eyes, have a bite of that steak, and see how amazingly this wine pairs with it! Enjoy!

SEPTEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS **GET 10% OFF**

MENAGERIE

POURERS & ACCESSORIES



IT'S NEVER TOO EARLY TO

BOOK YOUR EVENT!



Contact your local Cooper's Hawk today for more information on private events.



MIXOLOGY 101

BLUEBERRY CHOCOLATE MANHATTAN

INGREDIENTS

1½ oz rye	2 dashes chocolate bitters
1 oz Blueberry Wine	½ oz simple syrup
2 dashes Angostura	lemon twist

DIRECTIONS

Add all ingredients into a shaker.
Shake and pour into a martini glass.

CREATING COMMUNITY

Introducing our newest location...

DOWNERS GROVE, IL

1801 BUTTERFIELD RD.
DOWNERS GROVE, IL 60515

OPENING SEPTEMBER 23, 2019





Sparkling Red Wines

While today we associate sparkling wines as being white or rosé, there are several great examples of sparkling red wines. Lambrusco, from Northern Italy, had great success in the late 20th century thanks to the Riunite winery. The wines were simple, sweet, pale red and came along with lots of catchy jingles and splashy ads. The flip side of that success is the assumption by most consumers that these wines are passé. Lambrusco has made a comeback though, and today it's the new darling of sommeliers.

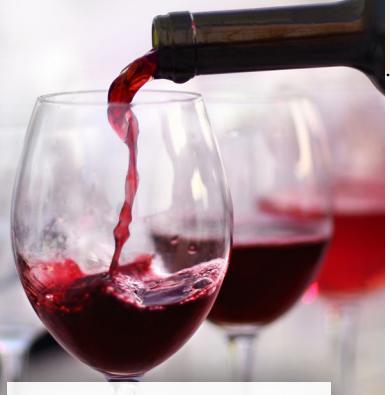
This is because of the diversity and quality of wines being produced here. The wines can range anywhere from pale pink to deepest red, from slightly sparkling to heavily sparkling, and from bone dry to lusciously sweet. Regardless of style, they are best when drank young and fresh. Overall, they tend to have more sour fruit flavors (in a good way!) than other sparkling reds. If you are looking for a higher-quality one, look for the ones designated with the villages they come from, such as Grasparossa, Sorbara, or Reggiano.

Also found in Italy is Brachetto d'Acqui. This wine is made in the Piedmont region and is always lusciously sweet, like strawberry jam and rose petals. It is impossible to not love these wines! This is the style of wine emulated by our new Scarlletto. It too has a bright ruby color and flavors of crushed berries. Vin de Bugey Cerdon, from the Savoie region of France, just to the north, is slightly drier and has a pleasant earthy flavor to it along with the fruity flavors. The sweetness of these wines is directly related to the lower alcohol, as the sweetness is a result of unfinished fermentation. Australia is the only place that commonly makes dry, fully sparkling red wines. Sparkling Shiraz is unusual in that the combination of alcohol, tannin, and effervescence is bracing. While not many are imported, it is a style that is worth trying.

"While today we associate sparkling wines as being white or rosé, there are several great examples of sparkling red wines."

— EMILY WINES

The wonderful thing about wine is that it is ever-changing. Unique wines are constantly emerging from off the beaten track, and winemakers continue to experiment with styles.



WHAT WE'RE TASTING IN

SEPTEMBER

Sparkling Rosé

Pinot Gris

Sauvignon Blanc

Red Wine | Columbia Valley

In Partnership with
Ste. Michelle Wine Estates

Malbec

Old Vine Zin

Shiraz

Sweet Red



SEPTEMBER'S TRUFFLE OF THE MONTH

Dark Chocolate Espresso

Espresso-infused cream is mixed with dark chocolate and then enrobed in more dark chocolate and garnished with a chocolate-covered coffee bean.

Friends of Cooper's Hawk presents

Amanda Freitag

WEST PALM BEACH LAKE PAVILION
101 S. Flagler Dr., West Palm Beach, FL 33401
TUESDAY, OCTOBER 22 • \$125 PER PERSON

"The Chef Next Door," Amanda Freitag will be joining us for our next Friends of Cooper's Hawk Event!

You may know her as a judge on *Chopped*, for battling Bobby Flay on *Iron Chef America*, or for competing for the title of America's Next Iron Chef, but Amanda has carved an incredible way for herself in the culinary industry and we are so excited to have her at our event. Wine Club Members will have the chance to meet with Amanda and will go home with her cookbook, *The Chef Next Door: A Pro Chef's Recipes for Fun, Fearless Home Cooking*. We hope you can join us!

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at [chwinery.com/Amanda](#).

TICKETS ON SALE NOW

SNEAK PEEK

October's WINE OF THE MONTH

LVE by John Legend

Collaboration with **Cooper's Hawk**

AMERICAN RED WINE

"Similar to music and food, the perfect wine can inspire magical moments of true love. I'm sharing my passion for world-class wines with Cooper's Hawk Wine Club Members in this collaborative LVE release. This wine is the perfect harmony of passion, eloquence, and tradition."

— JOHN LEGEND

UPCOMING WINE CLUB DINNERS

Celebrating Our Anniversary

OUR COLLABORATION WINE WITH LVE BY JOHN LEGEND

TUESDAY, SEPTEMBER 17 • 7-10 PM • \$70 PER PERSON

Be one of the first to try our 2019 Anniversary wine that we created with LVE by John Legend! Our Culinary team has created an excellent menu featuring a Crab Cake & Marinated Asparagus Salad and Filet Mignon to celebrate the launch of this incredible wine and collaboration.

"Similar to music and food, the perfect wine can inspire magical moments of true love. I'm sharing my passion for world-class wines with Cooper's Hawk Wine Club Members in this collaborative LVE release."

— JOHN LEGEND

OUR FOUNDER

Tim McEnergy's Favorite Recipes

TUESDAY, OCTOBER 15 • 7-10 PM • \$65 PER PERSON

In honor of 14 years of Cooper's Hawk, we are taking CEO and Founder Tim McEnergy's storied dishes and bringing them to you for this exclusive event! Tim has a true passion for the food and wine world. We cannot wait to take you on an amazing culinary journey with him.

TICKETS ON SALE SEPTEMBER 1

Friendsgiving

TUESDAY, NOVEMBER 19 • 7-10 PM • \$65 PER PERSON

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

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