



COOPER'S HAWK™
WINERY & RESTAURANTS

AUGUST 2021 | VOLUME 16 | ISSUE 8



GRÜ-V

GRÜNER VELTLINER

It's said that vineyards only grow in beautiful places, which is one reason wine regions are a top choice for summer escapes and cozy fall getaways. Grü-V, from verdant Austria, is proof that wine can lead us down fascinating paths.

DISCOVER THE WORLD IN A GLASS

Even without a plane ticket in your hand, this bottle is a passport to Austria. Following your palate, you'll discover world class wine that embodies the heritage of its origins. Grü-V is the fun way to experience the Grüner Veltliner grape. It's exceptionally delightful to drink, with zippy citrus and tender green notes. It's light, bright, and refreshing as they come.

But Grüner Veltliner holds a powerful cultural significance beyond its tableside charms. Most of the world's Grüner Veltliner comes from Austria, where it is celebrated as an icon in the country's most prominent wine growing regions.

As the most important indigenous grape in Austria, Grüner Veltliner beckons endlessly. From high end city restaurants to the rustic *buschenschank* taverns that pepper rural wine regions, a glass of Grüner Veltliner is always at the ready.

CULTURALLY RICH

This is the first Austrian wine produced by Cooper's Hawk, which brings the excitement of this European gem to our Wine Club Members. Austria's wine industry consists largely of small,

family-owned wine estates and farms, with an almost reverential dedication to sustainability and quality — it's largely considered one of the "greenest" wine producing countries in the world.

We're inspired by the balance of traditional knowledge and quality-first innovation that is representative of today's generation of Austrian wine growers. Experience the Austrian quality of life, one that recognizes the beauty of nature while tapping into finer cultural influences. This active yet elevated tone inspires Grü-V, making it equally suitable for the picnic basket or the well-set table.

Grüner Veltliner continues to gain appeal among wine drinkers in the U.S., with a consistent rise in exports from Austria to America happening each year. The Grüner Veltliner grape is spiritually and fundamentally Austrian, and this release is embedded in tradition yet translated to a modern profile: versatile, balanced, bright, and charming.

Sipping Grüner Veltliner with everything from fresh seafood to casual fried food is an experience no one wants to miss. This is the perfect wine for the end of summer, when everyone wants to chill out and relax with something tasty and fresh.

AUGUST
WINE OF THE
MONTH



GRÜ-V

TASTING NOTES



ROB WARREN

Winemaker

NOSE

Lemon, lime, white pepper,
and green apple

TASTE

Medium body with well-balanced acidity
leads to a long citrus and apple finish

PAIRING

Cooper's Hawk Asian Ahi Tuna Sashimi

APPELLATION

Austria



WINEMAKER'S NOTES

Although Austria may not be the first European country that comes to mind when thinking about wine, it has a very long history (4,000+ years) of growing grapes and making wines. Grüner Veltliner is the most widely planted wine grape in Austria and typically produces a dry, aromatic white wine, as is the case with Grü-V.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of August. Prices will increase to \$21.99 per bottle on September 1. Pre-charged August pickup bottle prices will not change.



EMILY WINES

Master Sommelier

BEGINNER

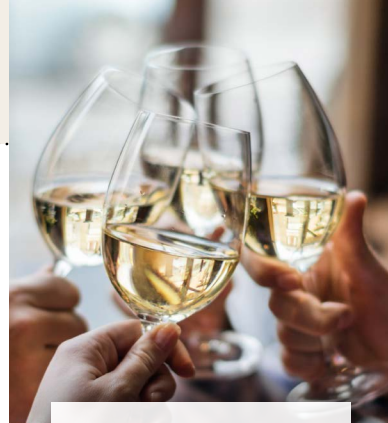
Grü-V is a dry, fresh, clean Austrian white wine perfect for summertime. It has flavors of green fruits and herbs matched with bright, citrusy acidity. This zippy wine pairs perfectly with summer salads, light seafood, and balmy nights.

INTERMEDIATE

Grü-V is our "groovy" shorthand for Grüner Veltliner, which is pronounced "GROO-ner velt-LEEN-ah." Grüner is German for "green," which is clearly reflected in wine's grassy, green flavors. Veltliner simply means "from Veltlin," which is an area in the lower Alps that today is known as Italy's Valtellina region.

ADVANCED

Grüner Veltliner is Austria's most important grape, although it is fairly exotic to America. This wine is nearly always dry and difficult to compare to any other Cooper's Hawk wines. Sauvignon Blanc has similar green, grassy flavors, but Grüner Veltliner is more peppery, like arugula or fresh radish. Riesling is also similar, especially when dry, but it is more floral.



WHAT WE'RE TASTING IN AUGUST*

Bubbly Rosé

Grü-V

Wine Club Exclusive

Chardonnay

Moscato

Cooper's Hawk Lux

Pinot Noir

Malbec

Cabernet Sauvignon

Rhubarb



SEASONAL TRUFFLE

Sweet Summer Strawberry Truffle

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

*At locations where permitted.



SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL AUGUST 31

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

Blackened and Seared Rare, Citrus Slaw, Avocado, Cilantro, Spicy Pico de Gallo, Wasabi Cream

RECOMMENDED WINE PAIRING

BIN 78 | Sauvignon Blanc

LUNCH

UPTOWN HEIRLOOM TOMATO BLT

Candied Applewood Bacon, Romaine, Roasted Poblano-Tomatillo Jam, Arugula, Toasted Brioche, Seasoned Fries

RECOMMENDED WINE PAIRING

August Wine of the Month | Grü-V

DINNER

GRILLED ASIAN PRIME SKIRT STEAK

Crispy Fingerlings, Heirloom Tomato & Cucumber Salad, Asian Chimichurri

RECOMMENDED WINE PAIRING

July Wine of the Month | CAL Rosso

DESSERT

COOPER'S HAWK BERRY CRISP

Fresh Summer Berries, Oatmeal Cookie Crumble, Vanilla Bean Ice Cream, Warm Berry Sauce

RECOMMENDED WINE PAIRING

BIN 63 | Cooper's Hawk Lux Ice Wine

*Where locations are open for dining.

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 for more information and to reserve your tickets.



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
NOW

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



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 soiree in celebration of Halloween filled with spooky elixirs, a darkly delicious three-course menu, and Cooper's Hawk wine. Black attire encouraged.

TICKETS
ON SALE
SEPTEMBER 1

photo: Park Hyatt Aviara



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 the 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!

\$100
PER TICKET

Mae District

19 E. 21st St.,
Chicago, IL 60616

WEDNESDAY,
SEPTEMBER 29
6:30 - 9:30 PM

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

Visit us at chwinery.com/battleoftheblais to learn how you can become one of the three contestants. 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!

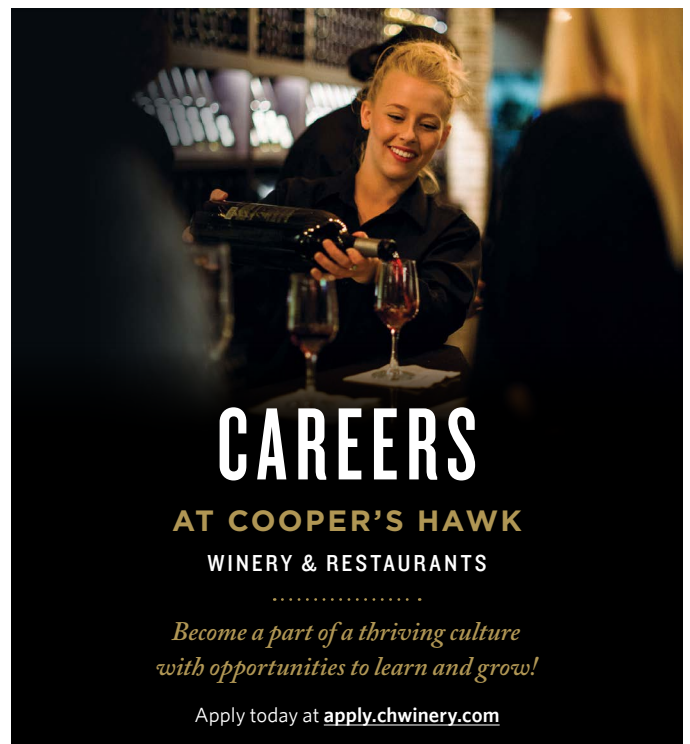


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for a chance to win
the ultimate
Wine Country
experience for two!*



Follow us [@chwinery](https://www.instagram.com/chwinery) on Instagram for exclusive content, our newest releases, and limited-time giveaways.



CAREERS

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WINERY & RESTAURANTS

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with opportunities to learn and grow!*

Apply today at apply.chwinery.com

Tim McEnery & Robyn Blair with the
In Case of Good Times mini gelato truck



Hampton Summer Garden Party



To celebrate the launch of Spritzzy Rosé, Cooper's Hawk and I hosted a Summer Garden Party at the stunning Topping Rose House in Bridgehampton, NY. The event space was decorated beautifully with technicolor floral arrangements, all our favorite candies, and, of course, our candy-colored Spritzzy Rosé bottles!

Three interactive experiences represented each of our three wine labels. *In Case of Celebration* let guests take a photo in front of a beautifully crafted bottle wall with floral trim. *In Case of Just Because* was a DIY dessert shop filled with delicious desserts like chocolate-covered Rice Krispies treats, cake pops, cookies, and some of my favorite candy. This was accompanied by a flight of wines that paired perfectly with the featured candies and desserts. *In Case of Good Times* was a cool treat — a mini gelato truck with a selection of flavors including a custom-made Spritzzy Rosé Sorbet that was truly delicious.

Watching this idea come to life, from the grape growing and wine tasting to the label creation and the transformation of the whole experience to an in-person event, was so memorable and really brought out the artist in me. The best part of the event was sharing a summer toast with Tim alongside an amazing group of people who were all drinking Spritzzy Rosé!

by robynblair

To view by Robyn Blair's art visit byrobynblair.com or follow her on Instagram [@byrobynblair](https://www.instagram.com/byrobynblair).

Visit your local Cooper's Hawk to purchase or enjoy Spritzzy Rosé before the end of summer. *Limited quantities available.*



AUGUST PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

COOPER'S HAWK LOGO COLLECTION



MIXOLOGY 101

Cocktails to Make at Home

SPARKLING MAI TAI

INGREDIENTS

4 oz spiced rum
4 oz dark rum
4 oz lime juice
2 oz pineapple juice
2 oz triple sec
Almond Sparkling wine

DIRECTIONS

Shake first five ingredients with ice to combine, then divide mixture and ice into two glasses. Top with Cooper's Hawk Almond Sparkling wine. Add more ice as desired. Gently stir. Garnish with a pineapple wedge and cherry.

SNEAK PEEK

September's WINE OF THE MONTH

PRIMZIN

A PRIMITIVO / ZINFANDEL BLEND

Two bold, fruit-forward styles come together in this intercontinental showstopper. We've imported Primitivo from our partners in Italy, and found some of the best Zinfandel from our friends in California. It's a rare opportunity to reunite these cousin grapes, which we've called Prim Zin to honor how they relate the Old World and the New World in one bottle.





Austria

A Wine Destination



Although wine travel is still niche in Austria, the country is rapidly growing as a world-class wine destination. Vienna is one of the world's greatest capital cities, and, uniquely, there are vineyards within the city limits. The *heurigen*, or wine taverns, are an Austrian phenomenon that are lively and bursting with great wine and local cuisine. The tradition began with a law that allowed the local wine growers to serve food with their wine. No visit to Austria is complete without a meal of *weinerschnitzel*, fresh green asparagus, and potatoes, followed by a little *apfelstrudel*.

Burgenland, to the east, is the key red wine region of Austria. Grapes like Blaufrankish and Zweigelt make bright, soft, earthy reds. The region shares a border with Hungary, and some cultural and culinary items are shared. In particular, a famous wine is made in the region of Rust, near the vast Lake Neusiedl, that is extremely sweet and has been highly prized for centuries. It is similar to the famous Hungarian Tokaji wine. The rolling hills and open cellars make for the ideal place to bike from winery to winery.

“Although wine travel is still niche in Austria, the country is rapidly growing as a world-class wine destination.”

— EMILY WINES

The southernmost wine region, Styria, is also the smallest. Sharing a border with Slovenia, Styria features a warmer climate that produces riper wines. The region is characterized by rolling green hills, forests, and beautiful quaint villages. All these locations are filled with magical winery taverns known as *buschenschank*, which pair the best Styrian wine with local cuisine. The grapes grown are varied, but white wine accounts for about 75% of what is produced, and the Welschriesling grape is the most dominant.

Lower Austria is the largest winemaking region, and it borders Slovakia and the Czech Republic. Its location along the Danube River makes for some of the greatest river cruise experiences, and one hardly needs to leave the boat to taste great wine from the vineyards bordering the waterway.

Viticulture in the area extends back to the Bronze Age, and the wine region of Wachau is a UNESCO World Heritage Site. This region, along with the Kamptan and Kremstal, is famed for producing the greatest Grüner Veltliner and bone-dry Riesling. The Vienna Alps provide a wonderful environment for nature lovers and seekers of beauty.

Seeing Austria through the lens of wine allows you to see farmland, meet families, eat very local and traditional cuisine, and experience the region in a deeply authentic way. We hope to offer an Austrian Wine Club trip for Cooper's Hawk soon!





VIETNAMESE POTATO SALAD



August's Wine of the Month is a fresh take on the classic Austrian varietal, Grüner Veltliner. This is a varietal that's been growing in Austria for thousands of years and is still the most widely grown grape in the country. Grü-V has vibrant aromas of lemon, lime, white pepper, and green apple. The crisp acidity and predominantly citrus flavors make this wine a perfect pairing with a rich, slightly spicy Vietnamese-inspired Potato Salad.

-Chef Brett MacMillan

DIRECTIONS

SERVES
4

Place potatoes in a medium pot and cover with enough cold water to cover them by at least an inch. Add salt, bring to a boil, lower to simmer, and cook until potatoes are just cooked through — about 15 minutes depending on size of chunks. Check doneness by inserting a knife or skewer into the potatoes; it should come out easily. Be careful not to overcook — you don't want them falling apart, just cooked through. Once potatoes are at desired texture, drain well, and set aside in a large mixing bowl.

While the potatoes are cooking, sprinkle sliced cucumbers with salt and sugar and let rest. After about 15 minutes, they should start releasing their liquid.

In a separate mixing bowl, combine remaining ingredients and mix well. Once mixed, gently fold into the warm potatoes. Squeeze any remaining water from the cucumbers and discard liquid. Gently fold cucumbers into the potato salad, then refrigerate for about an hour to let the ingredients marinate.

Once your potato salad has marinated, remove from the refrigerator, mix well, and place on a platter — preferably about 30 minutes before serving. Garnish with mint, peanuts, and Thai chilis, and enjoy the potato salad by itself or with a protein of your choice. Most importantly, pour yourself a glass of Grü-V, our Wine of the Month.

INGREDIENTS

- | | |
|--------------------------------------------------|---------------------------------------------|
| 2 lbs small Yukon Gold potatoes, cut in half | 1 tbsp fish sauce |
| 2 tsp kosher salt | 1 tbsp basil, chopped |
| 1 ea English cucumber, sliced in thin half-moons | ½ cup ham, diced |
| ½ tsp kosher salt | ¼ cup red onion, diced |
| ½ tsp sugar | ¼ cup carrots, thinly julienned or shredded |
| ½ cup mayonnaise | ¼ cup hard-boiled eggs, chopped (3-4) |
| 1 tbsp sugar | |
| 2 tsp kosher salt | |
| ¼ tsp white pepper, ground | |
| 2 tsp whole grain mustard | |
| 1 tbsp lime juice | |
| 1 tbsp rice wine vinegar | |

GARNISH

- 5-6 torn mint leaves
- 2 tbsp peanuts, chopped
- 2 tsp Thai chilis, thinly sliced (use as much or as little as you like, depending on your spice preference)