



AUGUST WINE OF THE MONTH

# TORRONTÉS

A RARE WINE FROM ARGENTINA

*Cooper's Hawk CEO and Founder Tim McEnery has always been intrigued by Torrontés from Argentina. It's clear to see why: this singular wine has a lot going for it.*

## A RICH HISTORY

While for many American wine consumers this is a "new" variety to drink, Torrontés (toh-ROHN-tehs) has a long history in South America. Torrontés is a natural cross between sweet Muscat of Alexandria and the Mission grape — it delivers floral and citrus aromatics that can hint at sweetness, but, on the palate, it is quite dry and crisp.

The story of Torrontés actually starts in Spain, where it gained favor in several spots throughout Galicia. But over generations, Torrontés was eclipsed by other varieties, namely Albariño, which flourished in cultivation and social favor. Meanwhile, Torrontés made a foothold in South America, where it was cultivated successfully for centuries. Winemakers with vineyards around the Andes mountain range had discovered what a natural fit their climate was for Torrontés, revealing richness and crispness in equal measure when cared for properly in the vineyard and cellar.



## A WINE FOR TODAY

Nowadays, Torrontés is the landmark white wine of Argentina and is gaining attention around the globe for its refreshing and food-friendly composition, that holy grail balance of acid, body, and aromatics.

While Torrontés can be arranged in a blend, it truly shines as a single varietal wine. If you like Sauvignon Blanc, Pinot Grigio, or dry Riesling, Torrontés just might make your summer for crisp enjoyment.

In our first ever release of this variety, Cooper's Hawk Torrontés is made classically, with grapes cultivated at the foot of the Andes mountain range in Argentina's world-class Mendoza region. In this region, mild weather and a long, generous growing season allow for ideal grape maturation. Try a glass with Cooper's Hawk Asian Pork Belly Tostadas or Crispy Asian Pork, two dishes packed with a world of textures and flavors, which Torrontés can handle like a champ. Pair Torrontés with soft cheeses for an interplay of texture and acidity, to balance all that delicious creaminess.





# TORRONTÉS

TASTING NOTES

## ROB WARREN

WINEMAKER



### NOSE

Aromas of lime candy, peach, apple blossom, and blood orange

### TASTE

Refreshing palate with a hint of sweetness, and well-balanced acidity

### PAIRING

Cooper's Hawk Asian Pork Belly Tostadas, Crispy Asian Pork, and soft cheeses

### APPELLATION

*Mendoza,  
Argentina*

### BLEND

*100% Torrontés*

### WINEMAKER'S NOTES

I've always been intrigued by the Torrontés grape; its unique aromas and flavors are pleasant and refreshing. Torrontés originated in Argentina and is a cross between the Mission grape and Muscat of Alexandria. It tends to be intensely aromatic with well-balanced acidity and can be a very versatile food wine. The grapes used to make this wine were grown in the Mendoza Valley of Argentina, where conditions allowed them to ripen to perfection.



# TORRONTÉS

TASTING NOTES

## EMILY WINES

MASTER SOMMELIER



### BEGINNER

Torrontés is a uniquely Argentinian grape varietal that is difficult to compare to any other wine. It has the freshness of Sauvignon Blanc, the perfume of Moscato, and the complexity of Viognier. Enjoy it on its own or with fatty fish, like salmon and mackerel. The exotic perfume also makes it a gorgeous match with aromatic spices found in Indian, North African, and Thai food!

### INTERMEDIATE

Terpenes are flavor compounds found all throughout nature. In wine they represent floral, sweet, pine, and herb type aromas and Torrontés is an example of a wine that is high in terpenes. Torrontés, Gewürztraminer, and Muscat are all white varietals that are typically high in these compounds.

### ADVANCED

Torrontés is the result of a spontaneous cross between two different varietals. The Mission grape, also known as Pais, was a workhorse varietal brought to the Americas by the Spanish. It gained the "mission" moniker due to it being heavily planted around the Catholic missions throughout, and at one point represented over 90% of what was planted in California. Today it is nearly extinct. By crossing this grape with Muscat of Alexandria (Moscato), a uniquely Argentinian varietal was created.

The intriguingly aromatic nature is the legacy of Muscat and while it grows well all over the country, the best examples of it are found at extreme altitudes.

### 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 \$22.99 per bottle on September 1. Pre-charged August pickup bottle prices will not change.



WHAT GROWS TOGETHER

# Goes Together



There is an old adage around regional wine pairings that “what grows together, goes together.” Meaning that cuisine and wine that have developed side by side over centuries have a natural affinity for one another. This is especially true in regions where wine (or other beverages) are a regular part of the dinner table. There

is a reason sake is so good with sushi, right? There are several great examples of regional pairings you can experiment with at home.

When looking at pairings, naturally the exact cuisine and specific wine are ideal, but not critical. Both dishes and ingredients from a certain part of the world will likely work with varietals traditionally found in the same region.



While you might not think of pairing a fruity white wine with meat, in the Germanic part of Europe, that is exactly what you do! Here, you'll find cured meats, hams, and sausages served with tangy sauerkraut and mustard. High acid, fruity wines like Riesling are surprisingly good with these dishes. The salty meat contrasted with the sweeter wine is magic, kind of like how French fries are good with milkshakes and peanut butter is great with chocolate. The acidity in these cool-climate wines also acts as a palate cleanser to these fattier foods.

Italian wine is unique in that it is truly designed to accompany food. Many wines from this country are “just ok” on their own. As soon as they are matched with food though, magic happens. Wine is always present on the table in Italy, and it is rarely drunk without something to eat. There are several unique regional pairings to draw on here. In Florence, you are likely to eat Tuscan steak and drink it with Sangiovese. In the Amalfi Coast, a range of simply prepared seafood with fresh herbs and olive oil is standard; bright wines like Fiano and Falanghina are mind-blowingly delicious with them. In Argentina, the famed cuisine is based around the flavorful, grass-fed beef that is grilled and accompanied by tangy chimichurri sauce. There is no better pairing than the powerful Malbec found in the same place.

*Cuisine and wine that have developed side by side over centuries have a natural affinity for one another.*

— EMILY WINES

Regional cheeses are fantastic with their matching wines! One of my favorites comes from the Loire Valley of France where they make the freshest chèvre, or goat cheese. The cheese has a tangy, grassy flavor to it that is brilliantly matched by Sauvignon Blanc from the same region. Together they become virtual springtime in your mouth. You don't have to use only this cheese and wine for the experience. Sauvignon Blanc and fresh goat cheese is always a good match.

Have fun with your pairings and at the very least, let it be a good excuse to open a bottle of Barbera on your next pizza night!

MIXOLOGY 101

## PIÑA COLADA

INGREDIENTS

- 6 oz Passionfruit wine
- 3 oz simple syrup mix
- 3 oz coconut milk
- 1½ oz dark rum (pineapple preferred!)

DIRECTIONS

Add Passionfruit wine to ice cube trays and freeze. In a separate ice cube tray, combine coconut milk and simple syrup and freeze.

On the next day, add to blender with rum. Blend away and garnish with cool tiki umbrellas.



## AUGUST RECIPE OF THE MONTH

### Thai Curry Roasted Chicken *with* Cucumber Salad

*The Torrontés grape is intensely aromatic with well-balanced acidity and is a very versatile food wine. Aromas of lime candy, peach, apple blossom and blood orange lead to a refreshing palate with a hint of sweetness. These flavor profiles make it a perfect pairing with this slightly spicy roasted chicken and crisp refreshing cucumber salad.*

*—Chef Matt McMillin*

#### INGREDIENTS

1 Tbsp sugar	1 ea. seedless English cucumber, sliced 1/8-inch
1 tsp red wine vinegar	
1 1/2 Tbsp rice wine vinegar	1 1/2 Tbsp red Thai curry paste
1/4 tsp sesame oil	1 ea. lime zest
1 Tbsp water	1 grated garlic clove
1 tsp fish sauce	1 Tbsp mayonnaise
1 Tbsp chopped cilantro	1 ea. whole chicken (preferably Amish or free range)
1/4 cup shredded carrot	1 tsp kosher salt
1 tsp toasted white sesame seeds	1/4 tsp black pepper

#### DIRECTIONS

##### CUCUMBER SALAD

Combine sugar, red wine vinegar, rice wine vinegar, sesame oil, water, and fish sauce in a bowl and whisk until sugar is fully dissolved. Mix in cilantro, carrots, sesame seeds, and sliced cucumbers. Cover with plastic wrap and reserve in your fridge. This is best done an hour or two before you plan to eat to give the cucumbers a chance to fully marinate.

##### ROASTED CHICKEN

1. Preheat oven to 450°F. Combine curry paste, lime zest, garlic, and mayonnaise in mixing bowl until well combined. Reserve for step 2.
2. Pat chicken dry with paper towels. Loosen skin by gently pushing fingers between skin and meat (do not detach skin). Rub curry paste mixture evenly all over outside of chicken and under skin of each breast. Combine kosher salt and black pepper; sprinkle over the entirety of chicken.
3. Place chicken breast side up in a roasting pan. Roast until well browned, 15 to 20 minutes. Lower temperature to 350°F and cover with aluminum foil; continue to roast until a thermometer inserted in the thickest part of a thigh (avoiding bone) registers 165°F, 30 to 35 minutes. Transfer to a cutting board and cover loosely with foil; let rest 15 to 20 minutes before carving. Cut chicken down the center, and then remove the back bone on each side. Cut the chicken into 8 pieces, separating the leg and thigh and the breast into two pieces on each side. Arrange on a platter and serve with cucumber salad.

## CULINARY CREATIONS

### CHOPPED DEVILED EGGS & TOAST

Cooper's Hawk founder and CEO Tim McEnery never forgets a plate, at least the ones he finds charming and delicious. A certain California appetizer made with deviled eggs, tasted on a vacation years ago, stuck with Tim enough to find its way into the Cooper's Hawk kitchens. As always, the inspiration grew into a dish with a twist, Cooper's Hawk style.

It's got all the ingredients of a classic deviled egg, chopped into a tasty salad jazzed up with Calabrian Chili Aioli and embellished with heaps of garnishes. We toss on sweet oven-roasted grape tomatoes, radishes, roasted red peppers, avocado, and (why not?) candied bacon. The flavor-packed blend is served on Bibb lettuce with a helping of Parmesan toast on the side.

Dare we say it's better than your auntie's best July 4th deviled egg plate? Absolutely, especially when paired with Cooper's Hawk Unoaked Chardonnay or Pinot Gris.

#### INSIDER ACCESS

# ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®

### *Members Receive Exclusive Pricing*

Just in time for grilling season, you are invited to experience specially crafted packages at preferred pricing not available anywhere else. From now until August 31, 2019, enjoy up to **49% off** retail value and receive up to **250 Wine Club points** with your order.

Learn more at [www.allenbrothers.chwinery.com](http://www.allenbrothers.chwinery.com).



# AUGUST CHEF RECOMMENDATIONS

## LUNCH



### UPTOWN HEIRLOOM TOMATO BLT

*Candied Applewood Bacon, Romaine, Green Tomato-Roasted Poblano Jam, Arugula, Toasted Brioche, Seasoned Fries*

“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, crisp romaine tossed with lemon vinaigrette, ripe heirloom tomatoes and green tomato & roasted poblano jam! Perfect balance of sweet and savory from the bacon and the jam.”

— NOTES FROM CHEF MATT McMILLIN

## DINNER

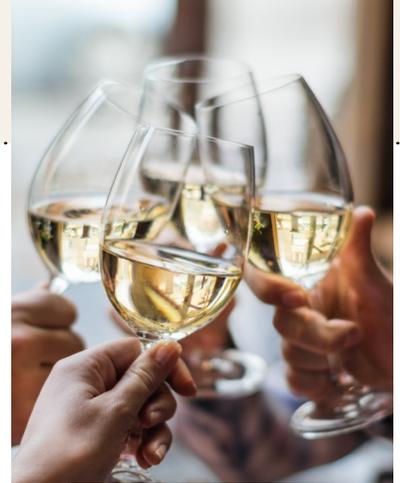


### ROASTED WILD ALASKAN HALIBUT

*Grilled Corn and Heirloom Tomato Salad, Arugula, Sweet Corn Sauce, Chimichurri Glaze*

“As summer begins to offer us amazing sweet corn, we extract all that rich flavor and add a touch of Chardonnay and cream to balance the sauce. Served with a light summer salad of grilled sweet corn, heirloom tomatoes, and arugula tossed with cilantro lime vinaigrette. This delicate and flaky halibut is roasted and glazed with our chimichurri. A perfect dish with our light and aromatic Torrontés Wine of the Month.”

— NOTES FROM CHEF MATT McMILLIN



WHAT WE'RE TASTING IN  
**AUGUST**

Blanc de Blanc

Torrontés

Rosé

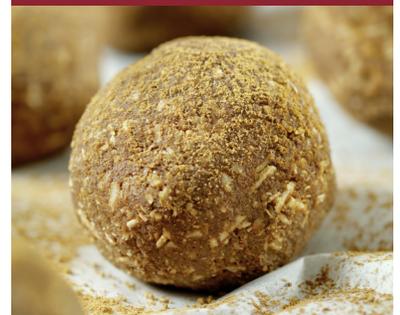
Chardonnay

Cooper's Hawk Red

Cabernet Sauvignon

Petite Sirah

White Sangria



AUGUST'S TRUFFLE OF THE MONTH

### Key Lime Pie

Lime zest, fresh lime juice, and graham cracker crumbs are infused with white chocolate, coated with extra white chocolate, and topped with graham cracker crumbs.



TICKETS ON SALE  
**AUGUST 1**

*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](http://chwinery.com/Amanda).*

## UPCOMING WINE CLUB DINNERS



### Prime & Wine

**TUESDAY, AUGUST 20 • 7-10 PM**  
**\$70 PER PERSON**

Providing quality food and great experiences for our Guests is a must at Cooper's Hawk, and we are taking that to the next level with this new event. We want to bring you the best cuts of meats, wines, desserts - you name it. This menu is incredible, featuring premium cuts of meat from Allen Brothers among other delicious items. We hope to see you there!



### Celebrating Our Anniversary

**SECRET COLLABORATION WINE**  
**TO BE ANNOUNCED**

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

Be one of the first to try our 2019 Anniversary wine that we created with a well-known artist (to be announced soon)! Stay tuned for our unveiling of this collaboration and details about our specially crafted menu for this event. Can you guess who this is from his quote? "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 collaboration."

Sneak Peek

### September's WINE OF THE MONTH

*A Partnership with Ste. Michelle Wine Estates*

## RED WINE | COLUMBIA VALLEY



Wine is not made in a single moment, and it often takes the work of many to produce a truly well-tended bottle. That's why we turned to Ste. Michelle Wine Estates, one of Washington State's legendary leaders

and our partner for this exclusive blend of Cabernet Sauvignon, Syrah, and Merlot. Their team pours more than five decades of collective viticulture and winemaking experience into this release, balanced with Cooper's Hawk's signature style for a one-of-a-kind collaborative red wine.



TICKETS ON SALE  
**AUGUST 1**

### OUR FOUNDER Tim McEnery'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 McEnery'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.

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

AUGUST PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

# INDIGO FALLS

*Quench your thirst with this new, unique drinkware line!*

Indigo Falls creates beautifully textured dimensional drinkware. Each piece features vibrant colors from the top to the bottom.



## A BOTTLE-SHAPED THANK YOU

*This summer, we're pouring out our gratitude!*

Wine Club Members can still enjoy their "Thank You" bottles in the dining room. See below for all the ways you can enjoy your reward!

**+1 DINE-IN BOTTLE**

*for 1-Bottle Members*



MONTHLY

THANK YOU

**+2 DINE-IN BOTTLES**

*for 2-Bottle Members*



MONTHLY

THANK YOU

*Members can choose one of four ways to enjoy their reward:*



**FAVORITE BOTTLE**

Choose your favorite from 26 different varietals.  
UP TO A \$30.99 VALUE



**COOPER'S HAWK LUX**

Trade 2 *Thank You* bottles for an award-winning Lux bottle.  
UP TO A \$47.99 VALUE

OR



**SANGRIA PITCHER**

Treat yourself to any of our six Sangria pitchers.

*Classic Red • White • Peach  
Raspberry • Passion Fruit • Limoncello*

A \$23.99 VALUE



**BARREL RESERVE CARAFE**

Indulge in a carafe of our premium Bordeaux-inspired blend.

A \$31.99 VALUE

Must have an active Wine Club account by July 31, 2019 to be eligible. Thank You bottles are available until September 2, 2019. Offer terms and conditions apply. See [chwinery.com/thank-you](http://chwinery.com/thank-you) for details.

INTRODUCING

## SCARLETTO

A Brachetto-style sparkling wine with aromas of cherry, raspberry, cranberry, and cinnamon, Scarletto will pair well with cheeses, spicy food, and chocolate and is coming to your local Cooper's Hawk as a permanent wine on our menu this month!



CREATING COMMUNITY

*Introducing our new locations...*

**FORT LAUDERDALE, FL**

OPENING AUGUST 12, 2019

**CENTERVILLE, OH**

OPENING AUGUST 26, 2019

