



MAY WINE OF THE MONTH

VINHO VERDE

A PORTUGUESE FAVORITE

There are certain wines that become Wine Club Member favorites at first sip and Vinho Verde is a classic example. Let's take a look at why this particular wine is wonderfully satisfying.

THAT RAZZLE DAZZLE

While Vinho Verde is technically not bubbly, it delivers a hint of pleasing effervescence. This spritzly texture is a byproduct of fermentation and the tickle of fizz is charming with the bright aromatics and zippy acidity of the blend.

Haven't tried Vinho Verde? For folks that love quenching rosé or versatile Sauvignon Blanc, this Portuguese white wine is an ideal on-its-own sipper or team player at the lunch or dinner table. With unrivaled freshness and relatively low alcohol, Vinho Verde is irresistible in the summer months as a freshly-released partner to garden-rich meals and seafood — the original Portuguese pairing in a country with a vast coastline.

THE HEART OF THE MATTER

Wine grape cultivation arrived in Portugal with the Romans, and it's a widespread economic activity as well as a function of the home garden for many local families. The country's largest wine-growing region is Vinho Verde, where tradition blends 25 local grape varieties, the central player being Alvarinho (Albariño in Spain).

The fruit was historically grown on pergola-style trellises — in recent years, linear trellis systems have become more common but there are small-holdings that maintain the pergolas, which are a captivating part of the landscape. Trellises are essential to allow the Atlantic breeze to zap away moisture and expose the berries to sun. While the cool and rainy Vinho Verde environment maintains acidity, the trellises encourage ripening to develop the fruit flavors and aromatics.

Vinho Verde is produced to drink young, which illuminates the citrus nose and white fruit palate. We think it would be exemplary with Cooper's Hawk Thai Lettuce Wraps or Chopped Mediterranean Salad with Shrimp — cooling combinations packed with flavor.



Inside: A LOOK AT OUR NEW MENU

We've added 10 new dishes and 3 wines to our menu. Check out our sneak peek inside!

VINHO VERDE

TASTING NOTES



**ROB
WARREN**

WINEMAKER

NOSE

Aromas of lemon, lime, apple, pear, and white flowers

TASTE

Apple and pear continue on the slightly spritzzy, very refreshing palate

PAIRING

Grilled vegetables and seafood

APPELLATION

Portugal



WINEMAKER'S NOTES

Vinho Verde is a traditional Portuguese white wine that is one of my all-time favorites. There are a number of different grape varieties that are used, the most popular of which is Alvarinho. The grapes are harvested early, and the wine is bottled with slight effervescence and meant to drink young. Bright acidity and pretty aromatics make this a great food 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 \$22.99 per bottle on June 1. Pre-charged May pickup bottle prices will not change.

VINHO VERDE

TASTING NOTES



**EMILY
WINES**

MASTER SOMMELIER

BEGINNER

Fresh and spritzzy, this is the perfect springtime wine! Wines with fresh acidity and green flavors are ideal with first of the season produce. The flavors of white peach, lemon, lime, and apple blossom pair well with salads of tender greens and fresh grilled fish.

INTERMEDIATE

Albariño is a grape that is very popular in Northern Spain. Right across the border in Portugal, this varietal is known as Alvarinho and it is the favorite grape used in Vinho Verde. The varietal is known for having flavors of peaches and oranges, and you can sometimes get a hint of salinity, or "sea spray" in the wine due to the vineyards' proximity to the ocean.

ADVANCED

Vinho Verde translates as "green wine" in Portuguese. It is called green, not because of its color, but because it is young. This wine is always bottled quickly after fermentation and drank right away. You will notice a slight spritzzy to it when it is first opened. That is the final bubbles of fermentation trapped in the bottle! This combined with the zippy acidity make this wine the ultimate refreshing drink.

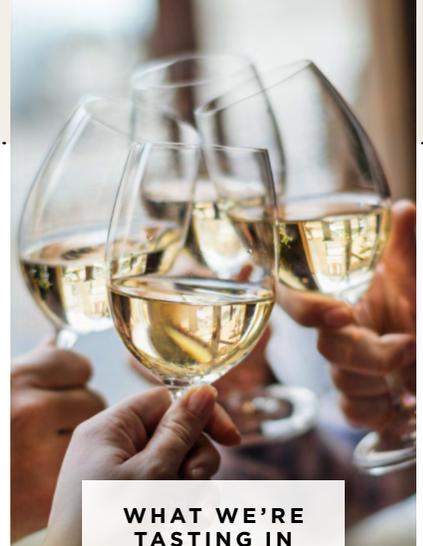
MAY PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

ACRYLIC STEMWARE



With the wide variety of these sassy and sophisticated glasses in our collection, there are designs to suit any taste and please every palate.



WHAT WE'RE
TASTING IN

MAY

Sparkling Rosé

Vinho Verde

Sauvignon Blanc

Riesling

Cooper's Hawk Lux

Pinot Noir

Barbera

Cab Zin

Cooper's Hawk Lux

Ice Wine

MAY RECIPE OF THE MONTH

Tips for enjoying your favorite Cooper's Hawk Gourmet Foods!

Pear Salad

with Cooper's Hawk Pear
Gorgonzola Riesling Dressing

INGREDIENTS

- 4 cups baby arugula, washed
- 2 ripe pears, preferably Bosc, peeled and cut into large dice
- ¾ cup crumbled Gorgonzola cheese
- 1 bottle Cooper's Hawk Gourmet Foods Pear Gorgonzola Riesling dressing
- 3 Tbsp chopped candied pecans

INSTRUCTIONS

1. Divide arugula between four plates and top with diced pears.
2. Evenly distribute Gorgonzola cheese crumbles between four salads. Drizzle dressing over each salad. Garnish each plate with candied pecans and serve.



MAY'S
TRUFFLE OF THE MONTH

Toasted French Hazelnut

Dark chocolate infused with Nutella and toasted hazelnuts is enrobed in dark chocolate and topped with more toasted hazelnuts.

A LOOK AT OUR NEW MENU

INTRODUCING DELICIOUS NEW DISHES



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We are so excited to bring you our new spring menu rollout! We have been diligently working on this for months and hope you got to taste some of the dishes already as we started rolling them out as specials last month. One highlight is that we added two new risotto dishes — Roasted Chicken Risotto and a Sweet Corn and Tomato Risotto (this one can be made vegan upon request). We've also added a specific risotto section to our menu.

One of my personal favorite new additions is the Chopped Deviled Egg Salad. It's our spin on traditional deviled eggs. We chop the eggs, add our house made giardiniera, herbs, and Calabrian chili aioli, and garnish with a host of goodies including roasted red peppers, sweet roasted tomatoes, avocado, and candied bacon. Last but not least, we serve it with cheesy parmesan toast. You will love this! There are also a few new shrimp dishes, a new burger, and we even gave a facelift to a few of your old menu favorites.

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New additions to the menu include:

Crispy Asian Pork

Parmesan-Crusted Shrimp Scampi

Chopped Deviled Eggs & Toast

Crispy Maui Shrimp

Sweet & Crunchy Shrimp

Potato-Crusted Scallops

Roadhouse Burger

Sweet Corn & Tomato Risotto

Roasted Chicken Risotto

Dee's Asian Ahi Tuna Salad

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We are looking forward to seeing you in the restaurants soon to try out all of our new flavors!

Cheers,

-Chef Matt DePrillin

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SWEET & CRUNCHY SHRIMP

Lettuce Leaves for Wrapping, Asian Cabbage Slaw with Pineapple, Gochujang Aioli, Cashew Dip, Lime



CHOPPED DEVILED EGGS & TOAST

Pickled Vegetables, Candied Bacon, Roasted Red Pepper, Avocado, Sweet Roasted Grape Tomatoes, Calabrian Chili Aioli



POTATO-CRUSTED SCALLOPS

Brussels Sprouts Salad, Candied Applewood Bacon, Grainy Dijon Mustard Butter, Shaved Parmesan



A LOOK AT OUR NEW MENU

MEET OUR NEW WINES

We are thrilled to introduce you to three new wines we are adding to our profile! From old favorites to new bold blends, there is something for everyone. Keep an eye out the next couple of months for some extra additions as well!



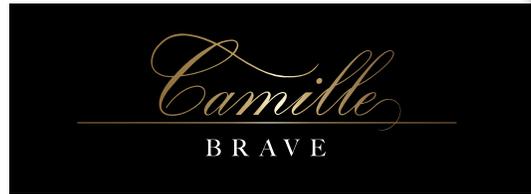
CAB ZIN

A new label for one of our favorite wines!

Our Cabernet Sauvignon and Zinfandel blend gives off aromas of ripe dark berries and spices lead to an equally complex palate. The moderate tannins and acidity make this a versatile food wine.

PAIRING

Grilled steak and barbecue



I was beyond excited to be tasked with creating a wine for Cooper's Hawk. While there are many sommeliers who go into winemaking, this is my first foray into this side of the wine business. I knew that this needed to be a luxurious wine, and as I considered styles, I immediately threw out Cabernet Sauvignon as a base. While I love Cabernet, I have always found it to make rather masculine styles of wines and since this is my blend, I wanted something feminine. Feminine doesn't mean delicate or pretty in my book. It is powerful, luscious, curvy, and sexy! I wanted to make a pin-up girl of a wine! Along with all of that luscious fruit, I wanted an undercurrent of spices, so I looked at varietals that are inherently spicy. Zinfandel and Syrah both have notes of black pepper and clove, so that was the focus of the blend. The wine has gorgeous red berry flavors that are very ripe without tasting raisiny or stewed. There is also a hint of violet and blueberry from the Syrah as well as all that exotic spice. A touch of Mourvèdre and Carignan are in the blend, which add a wild, herbal note that balances the sweet fruit. Long aging in new American oak barrels finishes the wine with silky vanilla and caramel notes.



Now my powerful and feminine wine needed a name. I am inspired by bravery in all forms — whether it be great acts of heroic significance or the personal conquering of fear. My middle name is Camille, and often in my life I think of Camille as my (better) alter ego. When I need an extra boost of bravery or confidence, I draw on my inner Camille. The woman on the label isn't anyone in particular — she could be your neighbor, someone you meet in the tasting room, or your own alter ego. Around her head are symbolic plants: the laurel wreath represents glory, the gladiolus symbolize strength of character, and the hollyhocks stand for ambition.

All of these attributes contribute to the large and small acts of bravery that inspire me and my wine.

Emily Wins
EMILY WINES 

OLD VINE ZIN

The return of this Wine Club Favorite earns a permanent spot on our menu!

This wine, crafted from grapes off of vines that are at least a hundred years old, delivers aromas of ripe red berries, vanilla, and baking spices. Full yet silky-smooth tannins, and moderate acidity support flavors of berry cobbler and white pepper. This is a wine that only comes along once in a hundred years.



PAIRING

Grilled steak and sharp cheddar

TASTING NOTES & FLAVOR PROFILE



RED PLUM RASPBERRY VIOLET BLACK PEPPER VANILLA

Spicy up front. Red fruit driven, luscious and bright. A sweet oak profile that is integrated and balanced.

BLEND

Zinfandel • Syrah
Mourvèdre • Carignan

PAIRING

Savory-sweet grilled or glazed meats





TICKETS
ON SALE
NOW

Friends of Cooper's Hawk presents

Jean-Charles Boisset

and our collaboration with DeLoach Vineyards



VICTORIA IN THE PARK

1700 Elmhurst Rd., Mount Prospect, IL 60056

TUESDAY, JUNE 11 • 6:30-9:30 PM

\$100 PER PERSON

Our friend Jean-Charles Boisset is back, and we have a special collaboration in store for Wine Club Members!

We are partnering to bring you a wine from Jean-Charles's DeLoach Vineyards in Santa Rosa, CA. Join us for an exclusive preview event on Tuesday, June 11, as we debut our July Collaboration* Wine. Attendees at this event will be the first to try Collaboration Pinot Noir.

You won't want to miss this exciting event!

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at chwinery.com/Boisset.



Friends of Cooper's Hawk presents

RICHARD BLAIS

COOPER'S HAWK TOWN & COUNTRY

1146 Town and Country Crossing Dr., Town and Country, MO 63017

TUESDAY, JUNE 25 • 6:30-9:30 PM • \$100 PER PERSON

Richard Blais is returning for a third Friends of Cooper's Hawk event! We are honored to partner again to bring our Members a fun and energetic "stand-up cooking" experience!

TICKETS
ON SALE
NOW

Perhaps most recognizable as a recurring judge on Bravo's *Top Chef* and a winner of *Top Chef All-Stars*, Blais currently owns and operates Trail Blais, a forward-thinking culinary company that has consulted on, designed, and operated multiple popular eateries. He is the author of *Try This at Home: Recipes from My Head to Your Plate*, and his second cookbook, *So Good*, was released in May 2017. In addition, Blais recently launched a podcast entitled *Starving for Attention*, which provides an entertaining, behind-the-scenes look into the food industry.

Join us for a night of culinary fun, excellent food and wine pairings, and a special meet-and-greet with Richard Blais.

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at chwinery.com/Richard.

UPCOMING WINE CLUB DINNERS



Cooper's Hawk Lux Dinner Experience

TUESDAY, MAY 28 • 7-10 PM
\$70 PER PERSON

This special event will feature our Cooper's Hawk Lux wines and the foods you can pair them with like a delicious Crab-Crusted Filet and much more. Our Cooper's Hawk Lux wines are made with grapes from standout vineyards, and we cannot wait to host this event dedicated to these amazing wines.



Farm to Table: A Tribute to Food & Wine

TUESDAY, JUNE 18 • 7-10 PM
\$65 PER PERSON

Bringing our Guests quality foods and wines is very important to us, and it all starts with the amazing relationships we have with farmers. We're so excited to host an event showcasing our partnerships in the fresh dishes we created to stun your senses!



The Hampton Social

TUESDAY, JULY 23 • 7-10 PM
\$65 PER PERSON

The Hamptons are coming to you! Join us for an exclusive event inspired by summer nights in this east coast town. Our team has created a fascinating menu featuring flavorful coastal eats and delicious wines to pair with them. You won't want to miss this chic affair!

TICKETS
ON SALE
May 1

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

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Members Get Adventure with Wine Club Trips



KENTUCKY Bourbon TRAIL

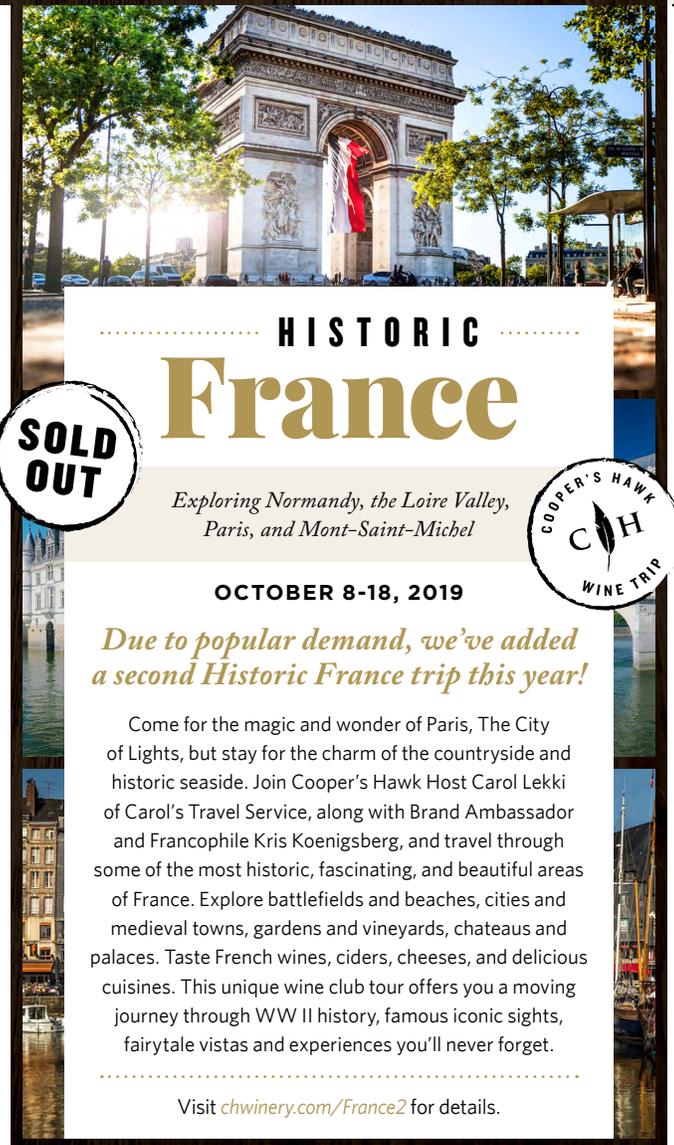
JUNE 20-23, 2019

BARRELS, BOTTLES... BOURBON

Bourbon is more than a drink - it's a lifestyle, and there is no better way to experience the Bourbon Trail than with Master Sommelier Emily Wines!

Emily is not only passionate about wine. On this trip, she will share her well-versed knowledge of some of her other favorite spirits. Whether you're new to bourbon or an expert, take the legendary Kentucky Bourbon Trail road trip with us, hit the high points, and sample the best while visiting other exciting places along the way.

Visit chwinery.com/Kentucky for full itinerary.



HISTORIC France

SOLD OUT

Exploring Normandy, the Loire Valley, Paris, and Mont-Saint-Michel

OCTOBER 8-18, 2019

Due to popular demand, we've added a second Historic France trip this year!

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 Host Carol Lekki of Carol's Travel Service, along with Brand Ambassador and Francophile Kris 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, chateaus and palaces. Taste French wines, ciders, cheeses, and delicious cuisines. This unique wine club tour offers you a moving journey through WW II history, famous iconic sights, fairytale vistas and experiences you'll never forget.

Visit chwinery.com/France2 for details.



June's WINE OF THE MONTH

Sneak Peek

ZONDA

VINO DE LOS ANDES

A Cabernet Sauvignon and Malbec Blend

One of the world's legendary winds, the Zonda blows downward along the slopes of the Andes mountains, an essential factor of the terroir in world-class winegrowing regions in Argentina and Chile. The grapes for Cooper's Hawk Zonda were cultivated in the path of this wind, which cools the berries at night, enhancing acidity without compromising complexity. Zonda is a rich, full-bodied red blend with the depth and power to match this monumental force of nature.

MIXOLOGY 101

SUMMER MELON SANGRIA

DIRECTIONS

In a pitcher combine:

- 10 oz Lillet Blanc
- 10 oz Cooper's Hawk White
- 5 oz pink lemonade
- Lots of melon balls and paper-thin lime slices

Fill to top with club soda.

