



NOVEMBER WINE OF THE MONTH

GRATEFUL

RED & WHITE BLENDS

For the first time ever, Wine Club Members can choose from Grateful Red or Grateful White, two expressions of our appreciation for you!

**GRATEFUL,
TWO WAYS**

Nothing builds gratitude like abundance, so this month we've rolled out two unique Wine of the Month releases: Grateful Red and Grateful White.

With crafted Thanksgiving gatherings in mind, both of these wines are made for meal pairing and sharing with friends. These versatile blends offer aromatics and flavors that seamlessly suit a range of holiday foods, from herb-roasted turkey and savory dressing to caramelized root veggies.

Choose the bottle you like, or get both as a two- or three-bottle Wine Club Member!

**AN AMERICAN
BLEND**

Grateful White is a blend of two aromatic varieties. The Riesling component — and some of the Gewürztraminer — is from Ancient Lakes AVA in Washington State's Columbia Valley. The remaining Gewürztraminer was grown in San Bernabe AVA in California's Cen-

tral Coast. We love the blend for its enchanting floral and citrus aromatics and a long finish that delivers a pop of sweetness and satisfying refreshment.

In our quest for the ideal red wine for the Thanksgiving table, we looked to Lodi, one of California's most historic and prolific growing regions. (Lodi supports more than 100 grape varieties.) Here we composed the distinctive blend issued in *Grateful Red*, which is like nothing we've ever crafted before. Pinot Noir, Grenache, Mourvedre, Alicante Bouschet, and a touch of Merlot produce a bright, vibrant and versatile wine with a range of cherry, berry, and spice notes.

**GRATEFUL
FOR YOU**

The team at Cooper's Hawk created these two wines to show our appreciation for you, our community of Wine Club Members. Thank you for savoring your meals and sharing everyday and special moments with us. We are truly Grateful (in Red and White) for you.



GRATEFUL

TASTING NOTES

WHITE BLEND



GRATEFUL

TASTING NOTES

RED BLEND



ROB WARREN - Winemaker

NOSE

Lychee, lime, rose petal, and lemon zest

TASTE

Palate is rich with citrus, ginger, and orange candy with a long, and slightly sweet but refreshing finish

PAIRING

Thanksgiving dinner and Asian cuisine

APPELLATION

American

BLEND

55% — *Riesling*
45% — *Gewürztraminer*

NOSE

Cherry, cranberry, raspberry, strawberry, vanilla, and baking spices

TASTE

Vibrant palate with well-rounded tannins

PAIRING

Thanksgiving dinner, Cooper's Hawk Sweet Corn & Tomato Risotto, or pizza

APPELLATION

American

BLEND

36.8% — *Pinot Noir*
32.9% — *Grenache*
19.8% — *Mourvèdre*
8% — *Alicante Bouschet*
2.5% — *Merlot*



EMILY WINES - Master Sommelier

This November we created two wines to pair with Thanksgiving dinner! Thanksgiving dinner is one of the most complex combinations of flavors, which is why we felt that one wine alone couldn't possibly do it justice.

BEGINNER

Grateful White is aromatic, fresh and fruity with flavors of green apple, melon, honey, and tropical fruit.

INTERMEDIATE

Grateful White is a light, fruity white, perfect with Waldorf salad and sweet potatoes and tastes great while you are cooking.

ADVANCED

Riesling and Gewürztraminer offer similar bright acidity and lush fruity flavors in Grateful White. The Gewürztraminer in particular offers floral notes that play off the honey and green apple flavors of Riesling.

BEGINNER

Grateful Red was made to emulate the flavors of cranberry sauce: bright red fruits, baking spice, orange peel, and vanilla.

INTERMEDIATE

Grateful Red is lighter bodied than the white, to not overwhelm the turkey, and it bursts with juicy cranberry flavors that play off the richer flavors of stuffing, gravy, and the big bird itself.

ADVANCED

Knowing a lighter, juicier style of wine was desired in Grateful Red, Pinot Noir is the primary grape. Grenache offers more richness but similar body, while Mourvèdre brings in wild herbs and savory, earthy flavors. Alicante Bouschet adds intense color and fruit flavors, and Merlot rounds out the blend with dark chocolate and plum, making for a complex and seriously delicious wine.





We've got you covered this THANKSGIVING

Dine In

ADULTS • \$28.99 | KIDS (12 & UNDER) • \$12.99

Butternut Squash Soup

with Spiced Pumpkin Seeds and Sour Cream

Slow-Roasted Turkey *with*

Pan Gravy, Traditional Stuffing, Mary's Potatoes,
Roasted Green Beans & Carrots,
and Cranberry Sauce

Eli's Pumpkin Praline Cheesecake

with Vanilla Whipped Cream and Vanilla Sauce

Kids get a Chocolate Truffle for Dessert & a Kid's Beverage

CRANBERRY SANGRIA

Cranberry Wine, Fresh-Squeezed Citrus, Spiced Cranberry Syrup

\$9 glass | \$25.99 pitcher

Take Home

HEAT AND SERVE MEAL - SERVES 6 • \$174.99

Pre-order by **NOVEMBER 19**. limited quantities only.

Pretzel Bread & Butter

Butternut Squash Soup

with Spiced Pumpkin Seeds

Slow-Roasted Turkey

with

Pan Gravy, Traditional Stuffing,
Mary's Potatoes,
Roasted Green Beans & Carrots,
and Cranberry Sauce

Eli's Pumpkin Praline Cheesecake

with Vanilla Whipped Cream and Vanilla Sauce



*Whether you plan on enjoying at home or in our dining room,
Grateful will be a great pairing option.*





SEASONAL CHEF RECOMMENDATIONS

AVAILABLE UNTIL NOVEMBER 30

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 at carryout.chwinery.com for carryout.

Don't forget to add your Wine of the Month to your carryout order!

APPETIZER

THREE CHEESE & ITALIAN SAUSAGE ARANCINI

Marinara, Giardiniera Confetti, Pesto, Parmesan

RECOMMENDED WINE PAIRING

November Wine of the Month

Grateful White Wine Blend

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LUNCH

SARTORI PARMESAN CHICKEN

Tomato Braised Kale, Crispy Fingerlings,
White Wine Tomato Broth

RECOMMENDED WINE PAIRING

November Wine of the Month

Grateful Red Wine Blend

DINNER

ROASTED SQUASH RAVIOLI WITH LOBSTER, SHRIMP & SCALLOPS

Butternut Squash, Tomato, Tarragon,
Parmesan, Lobster Sauce

RECOMMENDED WINE PAIRING

BIN 76 | Viognier

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DESSERT

BLACKBERRY APPLE COBBLER PIE

White Chocolate & Marcona Almond Crumble,
Vanilla Bean Ice Cream, Balsamic Berries

RECOMMENDED WINE PAIRING

BIN 35 | Almond Sparkling



WHAT WE'RE TASTING IN NOVEMBER*

Sauvignon Blanc

Viognier

Grateful White Wine Blend

WINE CLUB EXCLUSIVE

Grateful Red Wine Blend

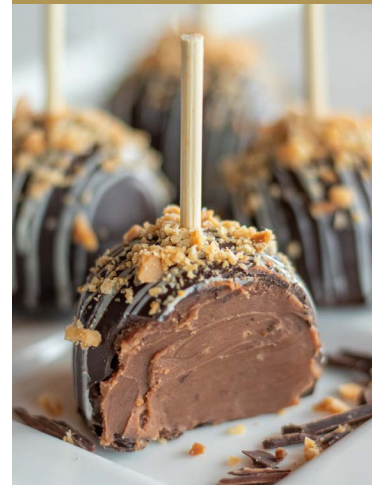
WINE CLUB EXCLUSIVE

Barbera

Petite Sirah

Cranberry

Winter White



SEASONAL TRUFFLE

Chocolate Caramel Apple

*Where locations are open for dining.

*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 for good food, good wine, and good company. At every one of our locations, our Wine Club Members are invited to our Monthly Wine Club Dinners.

These extraordinary, multiple-course meals are always themed around a wine, season, recipe, or cultural experience. Paired with Cooper's Hawk wines, each exclusive course is crafted by our chefs specifically for this Members-only event.

Visit chwinery.com/events for more information and to reserve your tickets.



Friendsgiving

WEDNESDAY, NOVEMBER 17 • \$69

TICKETS
ON SALE
NOW
.....

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.

New Cheers Eve

TUESDAY, DECEMBER 28 • \$100

Raise a glass to 2021! Dress your best as we pop the bubbly to celebrate New Year's Eve. A multicourse dinner with perfectly paired Cooper's Hawk wines is a fabulous way to end the year.

TICKETS
ON SALE
NOVEMBER 1
.....



An Evening in the Forest

TUESDAY, JANUARY 18, 2022 • \$69

TICKETS
ON SALE
DECEMBER 1
.....

Imagine walking into the woods and finding a candlelit table laid with linens just for you. Soak in your surroundings and enjoy a sumptuous three-course wine-paired meal inspired by the earthy flavors of truffles and wild mushrooms, and enhanced with colorful, edible flowers. That's what awaits at Cooper's Hawk this January.



Camille

FIERCE

CENTRAL COAST | 2019

Fierce is the third wine in our Camille Series from Master Sommelier Emily Wines.

The blend was inspired by the fierce women of Latin America, from Maria Lorena Ramirez, the 25-year-old ultramarathon winner who runs in her skirt and sandals, to Valentina Ramirez Avitia, the famous "Adelita" of the Mexican Revolution, to the Cholita Climbers of Bolivia who summit mountains in their traditional dress. This land lauds women who are fearless and intense, and challenge the status quo with unstoppable energy.

Fierce celebrates women worldwide who are bold enough to fight for their convictions. No apologies or excuses. All action.

This wine breaks boundaries and inspires change. Now is the time to be **Fierce**.

Emily Wines
EMILY WINES

BLEND

Pinot Noir | Zinfandel | Valdiguié | Syrah | Grenache

FLAVOR PROFILE

While blending Pinot Noir is unconventional, the grapes shine through, making a wine that boasts juicy, jammy flavors of sweet-baked cherry and red plum and generous red fruits with a tart undertone. Sweet cedar, spice and cola nut melds with rose in a long perfumed finish.

PAIRING

Roasted Chicken or Pork

AVAILABLE
NOVEMBER 1



MIXOLOGY 101

Cocktails to Make at Home

THANKSGIVING SANGRIA

INGREDIENTS

- 1 bottle Winter Red
- 1 bottle Cranberry Wine
- 1 cup Grand Marnier
- 2 oranges, cut into wheels
- 1 cup pomegranate seeds or Craisins
- Ginger beer
- Optional garnish: cranberry and rosemary

DIRECTIONS

Combine both wines, fruit, and Grand Marnier in a pitcher. This can be made up to a day in advance. When ready to serve, add ice and top with ginger beer. Garnish with a sprig of rosemary speared into a cranberry.

5 ways

TO UP YOUR
WINE-GIFTING GAME

Elevate your wine gift with creative add-ons, guaranteed to feel personal and memorable!

If you are bringing a host gift or wine to a holiday party, consider either a classic crowd-pleaser or something that specifically pairs with the meal. Our November Wines of the Month, Grateful White and Red, are perfect for a Thanksgiving dinner pairing but also send a thoughtful message of gratitude when given any time. A big red, like Cabernet Sauvignon or Camille Proud, are great for steak or other red meats. Alternate wines for turkey dinner are Camille Fierce or Lux Pinot Noir, where those juicy, red fruit flavors complement nicely. A bottle of bubbles is also a great dinner gift — no one says no to Prosecco to kick off the party!

Wine is a great focus for a gift basket. Creating your own allows you to make it more personal and thoughtful. Include unique glassware, cocktail napkins, wine charms or other accessories with the bottle. Experiences continue to be popular, and making your wine gift into an “event” will be memorable and appreciated. Here are a couple of ideas.

Cheese and Wine: Pair one or two bottles of wine with a selection of shelf-stable cheeses, crackers, nuts, fruit, and other goodies to make into a cheese board.

Wine and Chocolate: Vin Chocolate, Nightjar, Raspberry Wine, and juicy reds like Old Vine Zinfandel are great with chocolate. Fill your basket with an assortment of both for a sweet treat!

Food and Wine: With each bottle of wine, include a recipe card—possibly of one of your family favorites—and some of the ingredients needed to complete the meal. Maybe it is the right rub for steak or that secret pasta sauce from a specialty store.

Sangria or Spritz Kit: Combine the bottle of sparkling wine or sangria with all the ingredients for a great cocktail! A bottle of Prosecco with a bottle of Aperol and some fun glasses means Aperol Spritzes—an Italian classic—for the future.

New Year's Eve Party Kit: Include sparkling wine, some luxury snacks like truffle popcorn, and accessories for the big night.

However you gift your wine, your recipients will be delighted. With a little creativity on your part, you can make it even more memorable.

Members Get Retail Wine Discounts

Get ready for the holidays with special Member pricing on retail wine purchases, and earn points!

10% OFF
1-5 wine
bottle
purchases

20% OFF
12+ wine
bottle
purchases

15% OFF
6-11 wine
bottle
purchases

wines
ON WINE
WITH MASTER SOMMELIER EMILY WINES



COOPER'S HAWK WINERY & RESTAURANT

3-BOTTLE MEMBERSHIP

With the holidays approaching, there is always room for more wine!

Consider upgrading your Membership today and start enjoying the added Lux Upgrade benefit!

NOVEMBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

CHEERS COLLECTION

12 NIGHTS of GIVING!

@CHWINERY

Follow @chwinery on Instagram for the official launch of 12 Nights of Giving on October 28! We'll be giving away 12 nights worth of holiday gifts, including our wine advent calendar, 12 Nights of Christmas, a Grapevine Decanter and more!

You'll have to follow to enter for every unveiling and for your chance to win.

Facebook fans, stay tuned for a few giveaways, but follow us on Instagram to enter all 12 giveaways.

SELECTION INCLUDES:

Blueberry Açai Bubbly Sangria
Cooper's Hawk Red | Barbera | Pinot Gris
Barrel Reserve | Cabernet Sauvignon
Merlot | Cooper's Hawk White | Cab Zin
Vin Chocolat Almond | Super Tuscan
Blanc de Blanc

12 NIGHTS *of* CHRISTMAS

**A WINE-THEMED ADVENT CALENDAR
FOR ALL THE WINE LOVERS ON YOUR LIST**

Available November 1 at your local Cooper's Hawk!



\$99.99
PLUS EARN POINTS
NON-MEMBER PRICE \$119.99

**@CHWINERY
INSTAGRAM
EXCLUSIVE NEWS**

GUESS WHAT'S BACK AGAIN?

A seasonal cocktail you know and love is coming back to Cooper's Hawk in November!

Follow us on Instagram for updates on our newest specials, like this seasonal cocktail that is sure to delight.

@CHWINERY

CREATING COMMUNITY

Introducing our newest location...

AVON, IN

OPENING NOVEMBER 15

8696 E. US Hwy. 36, Avon, IN 46123

Visit chwinery.com to make your reservation today.

We cannot wait to welcome you into our newest location!



SHARE
YOUR LOVE OF

COOPER'S HAWK

Earn points on gift card purchases.

Purchase in our tasting room.
Order online by December 17.



SNEAK PEEK

December's
WINE OF THE MONTH

PNW

PACIFIC
NORTHWEST

*A Meritage Blend from
Columbia Valley, Washington*

To the east of the Cascade mountains, in the shadows of their impressive peaks, is Columbia Valley: Washington's wine-growing region. The land is as dry and golden as the other side of the mountains is wet and green. Award-winning wines, made from noble grapes, come from this rocky, arid soil.

Taste the best of the Pacific Northwest with PNW!

THANKSGIVING

ETCHED
BOTTLES



*Now
Available*
at your local
Cooper's Hawk.



VINO REVEAL

White Wine Edition

We're thrilled to enhance our VINO REVEAL Blind Tasting Kits, with a new offering of a white wine blind tasting experience!



This at-home experience includes a pre-recorded video led by **EMILY WINES**, an internationally certified Master Sommelier. She is one of only 15 professionals who have been awarded the Remi Krug Cup for passing all three sections (theory, service, and blind tasting) of the Master Sommelier Diploma.

Emily leads the blind tasting with knowledge and charisma, and invites viewers to a fun and engaging experience. By the end of the tasting, you and your guests will have learned about the history, region, and flavor profiles of each wine, as well as a challenge to guess each wine correctly.

Tasting Kit includes:

3 TISSUE-WRAPPED
wines

INSTRUCTIONS
to set up your tasting

BLANK TASTING GUIDE
to complete throughout
the tasting

VIDEO LINK
to experience your tasting
with Master Sommelier
Emily Wines



VINO REVEAL RED
and **WHITE WINE TASTING**
EXPERIENCE KITS are available now
at your local Cooper's Hawk.



SERVES
4

ROASTED WILD MUSHROOM GRATIN



This month's wine was produced in preparation for one of our favorite holidays, Thanksgiving. This is a holiday where loved ones get together to eat, drink and be "Grateful" for all that we have. The blend we came up with is nothing like we've ever crafted before at Cooper's Hawk; it shares some flavors and aromas with some standard Thanksgiving fare. Everyone has their classic staples, but this roasted wild mushroom side dish will be sure to add excitement to anyone's Thanksgiving table.

-Chef Brett DuBelle

INGREDIENTS

1 tbsp extra virgin olive oil
1 tbsp butter, unsalted
16 oz assorted wild mushrooms
(shiitake, maitake, cremini, oyster,
and chanterelles are the best,
but whatever you like and can
find at your local market)
2 tbsp shallots, minced
1 tsp garlic, minced

¼ cup Grateful Blend (Red or White)
¼ cup beef stock
¼ cup heavy cream
Kosher salt, to taste
Fresh cracked pepper, to taste
1 tbsp unsalted butter
¼ cup grated parmesan cheese
1 tbsp chives, minced

DIRECTIONS

Begin by preparing the mushrooms. Using a small knife, cut the mushrooms into roughly 1-inch pieces. Since they will shrink as they cook, it's nice to start off with larger pieces.

In a medium sauté pan over medium-high heat add your olive oil and butter. Once the pan is hot, add mushrooms and mix gently to coat in the oil and butter. At this point try not to overmix them, allowing for some caramelization. Once nicely caramelized, add your shallots and garlic, and cook until fragrant and garlic just begins to brown.

Deglaze with the wine and reduce until slightly syrupy and most of the liquid is evaporated. Proceed to add the beef stock and heavy cream, and again reduce until the cream and beef stock mix reduces to a thick and creamy consistency. Depending on how much salt the stock has, adjust the seasoning. (When cooking mushrooms, it's always better to season at the end, or else all the liquid is pulled out of the mushrooms in the beginning, and they wind up boiling and caramelization becomes very difficult.)

Remove the pan from the heat, and stir in the butter. Place everything in an oven-safe casserole dish, top with parmesan cheese, and bake at 375° for about 12 minutes until the cheese is slightly browned and sauce is bubbling. Top with minced chives and serve alongside your turkey and stuffing, and enjoy with a glass of our Grateful Wine of the Month.