



A double-sized bottle
crafted to celebrate
16 years of the
Wine Club Community

DEAR WINE CLUB
MEMBERS,



As you may know, October is a very special month to us. Not only does it mark another year of Cooper's Hawk, but it marks another year of Community. Over the years, our Wine Club Community has continued to grow and evolve, and I could not be happier with where we are 16 years later!

Thank you to all who have been on this journey with us. Whether you have been with us since day one or have just joined, we are so grateful for each and every one of you! We cannot thank you enough for your continued support.

To honor all our Members, we have created a 16th Anniversary Magnum as our October Wine Club Exclusive. This luscious red blend was crafted with celebration in mind. Loaded with dark fruit and spice flavors, it is perfect as we continue into the fall season. We hope you enjoy this wine as much as we enjoyed the process of creating this specialty blend just for you!

We have been able to do some amazing things together this year. We have transitioned back into in-person events, both with our monthly Wine Club Dinners and our Friend's of Cooper's Hawk Event with Richard Blais. Wine Club Trips have also resumed, with adventures to Greece, Sicily, and France. It has been so nice being able to connect in person again!

Other ways we have connected with our Members this year is through new wines and culinary experiences. We have created a new Chef Recommendation program where we feature a special appetizer, lunch entrée, dinner entrée, and dessert every other month. We have also added Cooper's Hawk Premium Wine-Based Seltzers, Bubbly Sangrias and Bubbly Rosé to our wine list, while also looking forward to bringing our next Camille wine — Camille Fierce — to you next month!

We added a new tier to our Wine Club Membership. Members now can receive three bottles each month. We have been so excited to launch this new benefit and have been blown away by the response.

As we continue to grow and bring new, exciting opportunities and experiences to our Members, we want you to know that we are so thankful for you. We cannot wait to share what the next year has in store for our Community. Be sure to be on the lookout for information coming your way soon!

Tim McEnery

TIM MCENERY
FOUNDER & CEO

With our heartfelt gratitude,
cheers to you!



XV

16th ANNIVERSARY BLEND

TASTING NOTES



ROB WARREN

Winemaker



EMILY WINES

Master Sommelier

NOSE

Black cherry, raspberry, plum, vanilla, and baking spice

TASTE

Well-rounded and smooth tannins lead to a finish that is long and loaded with dark fruit and spice flavors

PAIRING

Cooper's Hawk Trio of Medallions, The Prime sandwich, and most rich beef dishes

APPELLATION

American

BLEND

48.3% ... *Cabernet Sauvignon*

22% ... *Syrah*

13.7% ... *Malbec*

12% ... *Barbera*

4% ... *Merlot*

BEGINNER

Our 16th Anniversary Blend is driven by the dark black fruit flavors of black plum, blackberry, and blueberry. It is rounded out with sweet spice notes of star anise and cinnamon, and it has a long, toasty finish of cedar and caramel. Bright acidity keeps it refreshing, while the long rich finish makes it memorable. Pair it with roast beef or prime rib.

INTERMEDIATE

The primary grape in this blend, Cabernet Sauvignon, adds a dark, structured backbone to the blend, while dark, spicy grapes like Syrah, Malbec, Barbera, and Merlot round out the profile to create a delicious, juicy wine.

ADVANCED

Our Anniversary wine is bottled in magnum this year to give the wine greater aging potential. Because of the bottle's shape and size, less surface area is exposed to oxygen, which means that the wine will advance, or oxidize, more slowly. The wine is already juicy and soft, but over time, it will develop more complexity and nuanced flavors.

**WINE CLUB
MEMBERSHIP
HAS ITS
BENEFITS.**

Wine Club Members are invited to purchase additional bottles for \$49.99 during the month of October. Prices will increase to \$59.99 per bottle on November 1. Pre-charged October pickup bottle prices will not change.



**WHAT WE'RE
TASTING IN
OCTOBER***

Pinot Gris

Cooper's Hawk White

Riesling

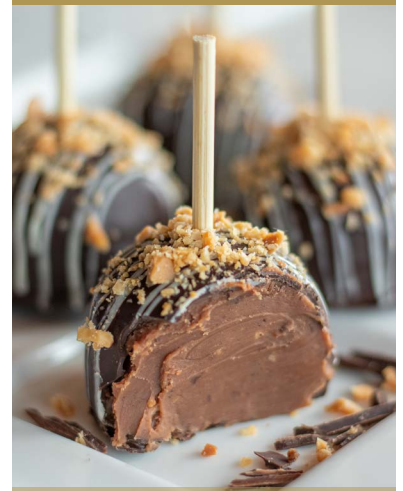
Pinot Noir

Cooper's Hawk Red

16th Anniversary Magnum
RED BLEND

Shiraz

Raspberry Sparkling



SEASONAL TRUFFLE

**Chocolate
Caramel Apple**

*At locations where permitted.

SEASONAL CHEF RECOMMENDATIONS

NEW IN OCTOBER & NOVEMBER

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

THREE CHEESE & ITALIAN SAUSAGE ARANCINI

RECOMMENDED WINE PAIRING

BIN 71
Pinot Gris

"A spin on an Italian classic! We slowly simmer our carnaroli risotto rice and fold in Italian sausage, caramelized onions, San Marzano tomatoes, and three cheeses to create a flavorful mixture. We roll this mixture into breadcrumbs and gently fry to a crispy golden brown, serve over marinara, and finish with our house-made chopped giardiniera, pesto oil, and a sprinkle of Parmesan!"

— CHEF MATT McMILLIN



LUNCH

SARTORI PARMESAN CHICKEN

RECOMMENDED WINE PAIRING

BIN 85
Pinot Noir

"For this Lunch Chef Recommendation, we highlight one of our vendor partners, Sartori from Wisconsin. They make our aged Parmesan that we use for this dish. We gently pound chicken breast and dip in seasoned flour, egg, and grated Parmesan—no bread crumbs. We then slowly sauté the coated chicken in butter until the cheese melts and slightly caramelizes and reaches the perfect place of sweet, salty, and gentle crunch. It's served over tomato-braised kale, crispy fingerling potatoes, and a simple white wine San Marzano tomato broth, then finished with a drizzle of pesto oil."

— CHEF MATT McMILLIN



DINNER

ROASTED SQUASH
RAVIOLI
WITH
LOBSTER, SHRIMP
& SCALLOPS

RECOMMENDED WINE PAIRING

BIN 76
Viognier

“This dish is all about the sauce!
We sauté shrimp, scallops, and chunks of lobster,
and deglaze with white wine, lobster stock,
and cream, then simmer it slowly with the ravioli.
We finish with chopped tomato, tarragon,
and Parmesan cheese. I think this is one of the
best pasta dishes we have ever created!”

— CHEF MATT McMILLIN



DESSERT

BLACKBERRY
APPLE
COBBLER PIE

RECOMMENDED WINE PAIRING

BIN 35
Sparkling Almond

“We have been working on this new dessert
for a while and cannot wait for everyone to try it!
We sauté Fuji apples in brown butter and spices,
fold in fresh blackberries, top with a white chocolate
almond crumble, and bake in a pie crust until the
oven is bursting with all those amazing aromas
of cinnamon and nutmeg. It is served warm with a
scoop of vanilla bean ice cream, a combination of
blackberry balsamic and vanilla sauces, and
a dusting of powdered sugar.”

— CHEF MATT McMILLIN



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, 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.



Bewitching Soiree

TUESDAY, OCTOBER 19 • \$69

TICKETS
ON SALE
NOW

Finally, a Halloween dinner for grown-ups. It's time for the adults to have some fun! Join us for a bewitching Halloween soiree filled with spooky elixirs, a darkly delicious three-course menu, and Cooper's Hawk wine. Black attire encouraged.

Friendsgiving

WEDNESDAY, NOVEMBER 17 • \$69

TICKETS
ON SALE
OCTOBER 1

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

TICKETS
ON SALE
NOVEMBER 1

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.



OCTOBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS
GET 10% OFF

COOPER'S HAWK

HALLOWEEN COLLECTION



MIXOLOGY 101

Cocktails to Make at Home

BOO-BERRY DAIQUIRI

INGREDIENTS

- 2 oz chilled Raspberry Wine
- 3 oz light rum
- 1 oz simple syrup
- 1 oz lime juice
- ½ cup frozen berries
- Canned lychees to garnish

DIRECTIONS

This is a delightful cocktail with a spooky twist. Blend all ingredients and pour into a martini glass.

Fill one lychee with frozen blueberries, and float on top for a boo-tastic finish!

When you are ready to serve, simply fill the jars with ice and top with Bubbly Sangria.



Harvest Time

Wine country is deep in harvest season right now, and it is the most thrilling time of year! As soon as grapevines begin to send out their first shoots in the spring, a clock starts to the time of harvest. Throughout the season, much work is done in the vineyard to ensure the grapes receive the perfect amount of sunshine, water, and nutrients. Winemakers use several factors to determine when the grapes will be picked.

The grape varietal is one of the primary factors. White grapes tend to ripen earlier and are the first to be picked. Then, it's time for the thinner-skinned reds, like Pinot Noir, followed by the thick-skinned grapes like Cabernet Sauvignon and Syrah. Thicker skins take longer to achieve ripeness, and because the skins are part of making red wine, that ripeness is critical. The term for this is "phenolic ripeness." When the phenolics are too high, the finished wine will be astringent, tannic, and bitter. Letting the skins (and also the seeds and stems) reach full phenolic ripeness results in velvety tannins and a silkier texture.

The other deciding factor in when to harvest grapes is the style of wine being made. To make sparkling wine, for example, a higher level of acidity is desired, so picking early is typical; often, these grapes are harvested at the end of August or early September. As grapes ripen, the acidity in the grapes starts to drop off, and the sugars increase. Those sugars will ultimately be converted into alcohol in the finished wine, so a grape that is picked early will always make a lower alcohol wine. Often, winemakers pick grapes at a certain minimum of Brix (measured in °Bx), a measurement of sugar. White grapes, for example, are generally harvested between 20-24 °Bx, which will yield a wine with an alcohol content

of 11-13.3%. Red grapes are picked later, typically around 22-26 °Bx, resulting in a higher alcohol wine. If a winemaker wants to make a more delicate, restrained style of wine, they will pick early; If they want a richer, full-bodied wine, they will wait until later in the season. This is tricky, however, because the later the grapes are harvested, the more the acid will have dropped off, and acidity is what keeps wines tasting fresh. A late harvest wine's grapes won't be picked until around November. At that point, the sugar con-

"Wine makers work with several factors to determine when the grapes will be picked."

— EMILY WINES

tent is quite high—so high, in fact, that it is impossible for all the sugars to ferment, and a sweet wine is the result.

Harvest often happens at night or in the early morning. Daytime temperatures change the sugar composition of grapes, so picking them when they are cool reduces the risk of wild fermentations starting in the harvesting bins or trucks that head to the winery after picking. The cooler nighttime temperatures are also kinder on the vineyard workers, especially those who harvest by hand! Hand harvesting allows for careful handling of the grapes and is the only way to harvest if the vineyards are situated on steep hillsides. Mechanical harvesters are ideal for speed and are critical when an autumn storm looms. Once grapes are harvested, they're brought to the winery for the next phases of their journey: sorting, crushing, destemming, and fermentation. The magical transformation from grapes to wine has begun!

CREATING COMMUNITY

Introducing our newest location...

CHANDLER, AZ

OPENING SEPTEMBER 27

*3325 W. Chandler Blvd.
Chandler, AZ 85226*



SNEAK PEEK

November's
WINE OF THE MONTH

GRATEFUL

RED BLEND & WHITE BLEND

*First-ever Wine Club Exclusive
that comes in both a red and white blend!*

FROM OUR HOME TO YOURS,
HERE'S TO BEING GRATEFUL.

With this bottle, we celebrate the joy of connection and peace. When you share a sip with loved ones, you welcome Cooper's Hawk into your home, and for this, we are truly thankful.

May this wine spread a sense of appreciation and meaning to all who toast, pour, taste, and enjoy it.



OCTOBER RECIPE
OF THE MONTH



WILD MUSHROOM-CRUSTED

FILET MIGNON



This month's wine was produced in celebration of our 16th anniversary at Cooper's Hawk! This is a red blend mainly consisting of Cabernet Sauvignon. It is a beautiful wine to pair with food, making it a perfect partner to this Wild Mushroom-Crusted Filet Mignon. A long dark finish with hints of spice complements the savory and earthy flavors of the mushrooms and filet. As always, be sure to enjoy this very special wine with some very special loved ones, and don't forget to have a second bottle ready — anniversaries are meant to be celebrated!

-Chef Brett MacMillin

INGREDIENTS

WILD MUSHROOM CRUST

1 tbsp extra virgin olive oil
1 tbsp butter, unsalted
6 oz assorted wild mushrooms
(shiitake, maitake, cremini, oyster and chanterelle are best, but use whatever you like and can find at your local market)
2 tbsp shallots, minced
1 tsp garlic, minced
½ tsp fresh thyme, chopped
1 tsp parsley, finely chopped

4 oz unsalted butter, room temperature
½ tsp kosher salt
1 oz ground Parmesan-Reggiano
½ cup panko breadcrumbs

FILET

4 six-oz filets, preferably center cut
2 tsp kosher salt
½ tsp freshly cracked pepper
2 tbsp vegetable or grapeseed oil

DIRECTIONS

- Begin by preparing the wild mushroom crust. 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 butter is melted, add the mushrooms, and mix gently to coat them in the oil and butter. Try not to overmix, allowing for some caramelization.
- Once the mushrooms are nicely caramelized, add your shallots, garlic, thyme, and parsley and cook until fragrant and the garlic just begins to brown.
- Remove the mushroom mix from the pan, and let chill completely. Once the mushrooms are chilled, place in a food processor with the remaining ingredients, and pulse until the mixture is consistent in texture but not a purée.
- Remove the crust from the food processor, divide into four parts, and make flat discs (about ¼" thick) about the size of the filets, and place in the refrigerator while you begin to prepare your steaks. This crust is best when it is chilled before using.
- Begin preparing the steaks by removing from refrigerator and letting sit at room temperature for at least half an hour. Pat dry with paper towels, and season on all sides with kosher salt and freshly cracked pepper.
- In a preheated cast-iron pan, add your oil, and place steaks in carefully. Try not to move the steaks around too much to help develop a deep crust. This will take three to four minutes per side.
- Once the steaks have a deep crust on both sides, remove from skillet and let rest on a sheet tray. The steaks will be medium-rare to rare at this point, depending on the thickness.
- Remove your crust from the refrigerator.
- Preheat your oven to broil. Once preheated, place steaks underneath until a nice golden-brown color is achieved.
- Let the steaks rest for four to five minutes, serve with your favorite sides, and enjoy!