



2016

Holiday Recipe Book & Pairing Guide

by Cooper Wine & Spirits



Recipe Book & Pairing Guide



WINE & SPIRITS

"What contemptable
scoundrel stole the cork from
my lunch?"

- W.C. Fields

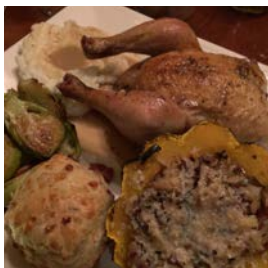
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Why We Made This Book

Both Kevin and I were lucky enough to grow up among amazing cooks in our family kitchens. Sharing unique flavors and creative dishes made with quality ingredients was impressed upon us at an early age. That passion for friends and family, food, wine, and spirits inspired us to put together this book for you to use and enjoy.

This recipe book is complete with pairing suggestions to promote and enhance each dish; bringing out unique flavor profiles. The information is meant to be used in a couple of different manners.

First - Pick and choose individual recipes and their companion beverages to support some of your own special ideas.

Or - Deliver an entire, knock-out meal by creating dishes and beverages from each category for your next entertaining event.

We hope that some of these favorites will inspire you to work your magic and spread the joy that only cooking and sharing can bring to others.

We appreciate each of our wonderful customers who have become our wonderful friends...Thank you for continually supporting us in our dream!

Sharon and Kevin Brady
Owners, *Cooper Wine and Spirits*

FOR INFORMATION, OR TO PURCHASE ITEMS IN THIS BOOK

LOCATED IN GLENWOOD SPRINGS

732 Cooper Avenue
Glenwood Springs, CO 81601

PRIVATE TASTINGS & EVENTS Whether it's one of our free public tastings or if you want to schedule a private tasting – Cooper Wine and Spirits has what you need! Give Kevin a call at (970) 945-1470 to discuss scheduling a private tasting or come by Friday and Saturday from 5-7 to try our “tasting of the week!”

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YELLOW JACKET COCKTAIL



Cocktail & Appetizer Hour

Na zdravi! Proost! Santé! Cin Cin! Kanpai! Or simply, Cheers!

The cocktail “hour” sets the mood and inspires guests to mingle and get a little loose. It is fun to have a couple of rather simple cocktail recipes on hand...something exciting and different. Keep in mind the ingredients of the appetizers you will serve, and offer beer and wine options as well. For our appetizer pairings in this book, we chose cocktails that would complement both appetizers.

Most importantly..whatever event you are hosting, make as many of the items ahead as possible and ENJOY YOUR OWN PARTY!

In This Section

- 4 Yellow Jacket Cocktail
- 6 Manchego Stuffed Bacon Dates
- 8 Peach Bellini
- 10 Smoked Salmon Pancakes



YELLOW JACKET COCKTAIL



Yellow Jacket

INGREDIENTS:

- 1 1/2 oz mezcal
- 1/2 oz Cointreau
- 1/2 oz lime Juice
- 1/2 oz jalapeño honey

JALAPENO HONEY INGREDIENTS

- 1 cup honey
- 2 small jalapenos, sliced vertically and seeded

INSTRUCTIONS:

- 1. Fill cocktail shaker halfway with ice.
- 2. Add all ingredients into shaker and shake until ingredients are thoroughly mixed together.

JALAPENO HONEY INSTRUCTIONS

- 1. Add honey and jalapenos to small non-stick saucepan.
- 2. Simmer slowly on very, very low heat stirring often. DO NOT BOIL..do not let honey crystallize
- 3. Cook until jalapenos shrivel, cool.



We made a recipe video of Sharon making this cocktail which you can see on our Facebook page!

[facebook.com/cooperwineandspirits](https://www.facebook.com/cooperwineandspirits)

Manchego Stuffed Bacon Dates

INSTRUCTIONS:

1. Preheat the oven to 400 degrees F.
 2. If date has a pit, gently use a small fork and remove. Make an incision on one side of each date and insert a block of Manchego. Squeeze the date shut in your hand to secure.
 3. Wrap each date with a bacon strip and secure with a toothpick. Place all the dates on a jelly roll pan lined with a silicone mat or parchment paper.
 4. Roast the dates in the oven until the bacon on top is starting to crisp, 5 to 6 minutes. Turn the dates over and cook the other side until the bacon crisps.
 5. Remove the dates from the oven and brush both sides with maple syrup.
 6. Return the dates to the oven until they are really crackly and sticky, 1 to 2 minutes. Serve hot.
-

INGREDIENTS:

- 15 Medjool pitted dates
- 1 lb. aged Manchego cut into 15 blocks
- 5 slices bacon, cut into thirds
- 1/2 cup maple syrup

MANCHEGO STUFFED BACON DATES



PEACH BELLINI COCKTAIL



Peach Bellini

INGREDIENTS:

- 2** ripe peaches, seeded and diced
- 1** T freshly squeezed lemon juice
- 1** tsp sugar
- 1** bottle chilled Prosecco sparkling wine

INSTRUCTIONS:

- 1.** Place the peaches, lemon juice, and sugar in the bowl of a food processor fitted with a steel blade and process until smooth.
- 2.** Press the mixture through a sieve and discard the peach solids in the sieve.
- 3.** Place 2 tablespoons of the peach puree into each Champagne glass and fill with cold Prosecco. Serve immediately.



SHARON'S TIPS AND TRICKS: Since it can be hard to find fresh, ripe peaches during the holidays, you can substitute thawed frozen peaches when making the peach puree for this cocktail.

Smoked Salmon Pancakes

INSTRUCTIONS:

- 1.** Combine sifted flour with baking soda and baking powder. In a separate bowl, lightly beat egg and add milk. Make a well in the center of the flour mixture and pour in egg and milk. Stir with a whisk until smooth and thick
- 2.** Spoon a tablespoon of mixture into a lightly greased, non-stick frying pan. Cook over medium heat for 3 minutes, until bubbles appear on the surface.
- 3.** Turn and cook for 1 minute. Repeat with remaining batter and set aside to cool completely.
- 4.** Combine sour cream and mustard. Stir in chives and season with pepper. Spoon onto cooled pancakes and top with slices of smoked salmon. Garnish with extra chives and serve.

INGREDIENTS:

- 1** cups plain flour
- 1/2** tsp Baking soda
- 2** tsp baking powder
- 2** egg
- 1** cup low-fat milk
- 1** cup light sour cream
- 1** tsp mustard
- 1** T chopped chives
- 2** black pepper
- 7** oz smoked salmon

SMOKED SALMON PANCAKES





12 THE MAIN COURSE

The Main Course

The Main Course is really the showcase of the evening. The wonderful thing about these recipes is how much of it can be prepared ahead!

Preparing items in advance. Bake the Dill Puffs a day before and store in an air tight bag. The Miracle Potatoes **MUST** be prepared at least a day ahead for best flavor...just take out of the fridge a couple of hours before the meal. Day of, wash and prepare the brussel sprouts, cut up the bacon; combine the two and season with salt and pepper, then spread in a foil lined jelly roll pan and cover until time to cook. Roast the acorn squash earlier in the day of the party, make the mushroom/rice filling too. The Cornish Hens can even be prepped the day before! Just bring to room temp before they go into the oven.

How do you bring it all together? Easy! While cocktail hour is going on, simply sneak into the kitchen and pop the hens in the oven...the fragrance will drive everyone crazy. When done, the hens will need to “rest” for about 30 minutes which is the perfect amount of time to cook the sides, plate and voila! A beautiful meal for beautiful people.

In This Section

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MIRACLE MASHED POTATOES



Miracle Mashed Potatoes (serves 4-6)

RECIPE NOTES: Kevin's mother Dolores is a wonderful cook. Every year, she makes a beautiful Lebanese meal on Christmas Eve based on her family recipes including: kibbe, grape leaf rolls, meat pies and baklawa. Then, Christmas day offers a more traditional turkey and all the sides including this amazing potato dish. Thanks for your inspiration, Dolores! This dish can cook while your main meat dish is resting.

INGREDIENTS:

- 5** large Yukon Gold Potatoes, skinned and cut into 8ths
- 1** stick butter, cut into 1 T pieces
- 1/2** cup milk
- 6** oz cream cheese
- 6** oz sour cream
- salt & pepper
- canola oil (or spray)

INSTRUCTIONS:

- 1.** Put potatoes in a large pot with water and cover. Bring to a boil and cook until potatoes are done and you can easily stick a fork into them. Drain water off potatoes through a colander, then put hot potatoes back into the pot... will help extra water cook off (don't place back on the stove).
- 2.** Begin to mash with potato masher or mixer (we recommend a hand masher). Add butter pieces and blend. One at a time, while still mashing, add milk, cream cheese, sour cream and continue to mash until texture is silky and well combined. Add salt and pepper to taste (potatoes require a lot of salt).
- 3.** Spray or oil a casserole type dish then put potatoes in dish. Spread evenly into the dish and top with remaining pieces of butter. Leave covered in refrigerator.
- 4.** The day you are planning to eat, take dish out of refrigerator for a couple hours prior to baking. Preheat oven to 350. Bake for 30-40 minutes covered in oven. Last few minutes uncover, turn oven to broil and brown the top (watch carefully, as this happens quickly!) Potatoes will be light and airy...and oh, so rich!

Balsamic Roasted Brussel Sprouts w/ Bacon (serves 4-6)

INSTRUCTIONS:

1. Preheat the oven to 400 degrees. Place the cut brussel sprouts on a baking sheet, and don't worry if some leaves are separated.
2. Add the bacon, olive oil, 1 ½ tsp salt and 1/8th tsp black pepper.
3. Toss, spread out in a single layer and roast for 20 – 30 minutes until browned, tender and the bacon is cooked and aromatic. Stir once during the roasting process.
4. Remove from oven and drizzle with balsamic, then toss again. Taste and add salt/pepper if necessary.

INGREDIENTS:

- 1 ½ lbs brussel sprouts, trimmed and cut in half
- 4 thick cut, good quality bacon ¼ inch good quality, diced
- ¼ cup olive oil
- kosher salt
- freshly ground black pepper
- 1 T syrupy textured, good-quality balsamic vinegar

BALSAMIC ROASTED BRUSSEL SPROUTS WITH BACON



DILL PUFFS



Dill Puffs (makes 12 rolls)

RECIPE NOTES: This is a wonderfully flavorful roll recipe that Sharon's mom Dorothy has made for every holiday meal since Sharon can remember. Light, really flavorful and a beautiful compliment to any meat and/or side dish. The dill is enhancing but not overpowering. So proud to have this family dish in our cookbook! Thanks, Dot!

INGREDIENTS:

- 1** pkg active dry yeast
- 1/4** cup water
- 1** cup cream style cottage cheese (lowfat is ok... notfat is not)
- 2** T sugar
- 1** T dried minced onion
- 2** tsp dill weed or 1 T if fresh
- 1** tsp salt
- 1/4** tsp baking soda
- 1** egg
- 2^{1/3}** cups flour (+1 T or so more for high altitudes)

INSTRUCTIONS:

- 1.** Dissolve yeast in warm water (warm to touch but not too hot or you'll kill the yeast) in large bowl.
- 2.** Heat cottage cheese just until lukewarm; stir into yeast mixture; stir in remaining ingredients except flour.
- 3.** Beat in flour gradually, scraping down side of bowl until completely blended, beat vigorously until all is combined (dough will be sticky and heavy)
- 4.** Cover w/clean towel; let rise in warm place, away from draft 1 hour or until doubled in bulk
- 5.** Stir dough down; divide evenly among 12 greased muffin cups; cover w/towel; let rise in warm place, away from draft 45 minutes or until doubled in bulk
- 6.** Cover w/clean towel; let rise in warm place, away from draft 1 hour or until doubled in bulk
- 7.** Bake for 15-20 minutes or until puffs are golden brown and give a hollow sound when tapped. Brush tops lightly w/butter.

Cornish Game Hens (serves 4, or 8 if serving half hen)

RECIPE NOTES: Cornish Hens are incredibly versatile. If you are serving a smaller group, they are perfect as each guest has his/her own individual hen..and it looks lovely on the plate.

INSTRUCTIONS:

1. Preheat oven to 450°F. Pat hens dry with paper towels. Season cavities lightly with salt and pepper. Place 1 lemon wedge and 1 rosemary sprig in cavity of each hen. Rub hens with 1 tablespoon oil. Season outside of hens lightly with salt and pepper. Arrange in heavy large roasting pan. Scatter garlic around hens.
2. Roast hens 25 minutes. Reduce oven temperature to 350°F. Pour wine, broth and remaining 2 tablespoons oil over hens. Continue roasting until hens are golden brown and juices run clear when thigh is pierced at thickest part, basting every 10 minutes with pan juices, about 25 minutes longer.
3. Transfer hens to platter, pouring any juices from cavity into roasting pan. Tent hens with foil to keep warm. Transfer pan juices and garlic to heavy medium saucepan. Boil until reduced to sauce consistency, about 6 minutes.
4. Cut hens in half lengthwise. Arrange on plates. Spoon sauce and garlic around hens. Garnish with additional rosemary sprigs and serve.

INGREDIENTS:

- 4 1 ¹/₄ to 1 ¹/₂ pound cornish game hens, giblets removed
- 1 lemon cut into 4 wedges
- 4 large fresh rosemary sprigs
- 3 T olive oil
- 24 garlic cloves, peeled
- ¹/₃ cup dry white wine
- ¹/₃ cup canned low-salt chicken broth
- additional rosemary sprigs for garnish



SHARON'S TIPS AND TRICKS: This recipe lends itself perfectly to quail, turkey, duck or goose. Simply adjust the recipe's measurements to the size of your main meat dish. And remember... you can never have enough sauce!

CORNISH GAME HENS



MUSHROOM & RICE STUFFED ACORN SQUASH



Mushroom & Rice Stuffed Acorn Squash (serves 4)

INGREDIENTS:

- 2** acorn squash (1 pound each), halved crosswise, trimmed to lie flat if necessary
- 3** T olive oil, divided
- 1/2** lb. cremini or button mushrooms, trimmed and diced small
- 1** medium yellow onion, diced small
- 3/4** T dried thyme
- 1** cup long-grain white rice
- 2** cups vegetable or chicken broth
- 1/2** cup grated parmesan (2 ounces)
- salt & pepper

INSTRUCTIONS:

- 1.** Preheat oven to 450 degrees. On a rimmed baking sheet, season cut sides of squash with salt and pepper, drizzle with 1 tablespoon oil, and turn cut sides down. Cover sheet tightly with foil and roast until tender, about 35 minutes.
- 2.** Meanwhile, in a medium straight-sided skillet, heat remaining 2 tablespoons oil over medium-high. Add mushrooms, onion, and thyme; season with salt and pepper. Saute until mushrooms are golden, 8 minutes. Add rice and broth and bring to a boil; cover and reduce heat to low. Cook until liquid is absorbed, 20 minutes.
- 3.** Remove squash from oven and heat broiler. Carefully scoop out 2 to 3 tablespoons flesh from each squash half and stir into rice; season with salt and pepper. Divide rice mixture among squash halves, sprinkle with parmesan, and broil until melted, 2 minutes.

Wine Pairing w/ Kevin

Sharon and I thought a recipe book illustrating food pairings with adult beverages would be a fun and informative tool for our customers. Sharon came up with the wonderful idea of tweakin' it a bit using Cornish Game Hens instead of a full blown turkey. Naturally, they are two different types of fowl, but the pairings can be the same as they both have white and dark meat and are commonly prepared in the same manner; roasted with butter or olive oil and Mediterranean herbs such as thyme. You will find each of these wines will work with game hens and each side dish in these recipes.

Riesling

This is my favorite white grape because the right Riesling can go with any food. Rieslings are the driest and the sweetest wines in the world. They are much lower in alcohol vs. most other whites so you don't get that heavy head feeling after two glasses.

Their brightness of fruit and acidity are really what makes them work so well. When meals are heavy with persistent flavors, Riesling is the necessary ingredient in helping to keep things fresh and not too burdensome. Riesling is also the one wine that works very well with anything carrying dill.



Helpful Advice: It's great to have two glasses per person at the table when you enjoy this meal; one for white and the one for red!



Pinot Noir

I believe the best Pinot Noirs come from Burgundy, France; Willamette, Oregon; and the coasts of Sonoma and central California. Pinots display luscious, vibrant aromatics of cherry and dark raspberry.

This fruit forward quality is elegant with pronounced acidity and subtle spice. Pinot Noir works with both the white and dark meat, the pumpkin quality of the acorn squash, the herbs and the starch of the potatoes. Most importantly, the acidity found in Pinot Noirs effectively cleanses the palate with each bite. (Personally, I prefer the Oregon Pinots over the California because this attribute is more evident.)



Red Cotes Du Rhone



The primary grapes for southern Cotes Du Rhone are Grenache and Syrah. The Grenache provides an exuberant juicy red fruit quality while the Syrah will give itself to black fruit and spice - all of which helps you through multi-flavored meals.

Southern Cotes du Rhone wines can include village names such as: Gigondas, Lirac, Costre Nimes, and the world famous Chateauneuf du Pape – “Castle of the Pope.”

Northern Rhone reds are mostly 100% Syrah. For these high tone awesome Syrahs look you will see appellation names: Cote Rotie, Hermitage, Cornas, St Joseph and Crozes Hermitage!



Dessert

DESSERT... the last impression your guests will leave with so make it lovely. Both of these recipes are absolutely fantastic and visually beautiful. Two very different taste profiles provide diversity for everyone...and a slice of both is the best idea of all!

DESSERT BEVERAGE PAIRING...Tawny Port is a lovely way to end the evening. If a guest is refraining from desserts, this can be a nice alternative or it can pair with many sweet treats. However, the Leopold Brothers Michigan Cherry Whiskey is a showstopper with anything chocolate. It will seriously blow you away with this pie recipe; and the richness of the cake pairs beautifully with Brachetto D'Aqui...the bubbles make it even more special! Here's a valuable tip: When pairing alcohol with dessert, make sure the beverage is a bit sweeter than the dessert course itself.

In This Section

- 30** Bourbon Pecan Chocolate Pie
- 32** White Cake w/ Cranberry Filling & Butercream Frosting



BOURBON PECAN CHOCOLATE PIE



BOURBON PECAN CHOCOLATE PIE



Bourbon Pecan Chocolate Pie

CRUST INGREDIENTS:

- 2** cup all purpose flour
- 1** T (3/4 stick) unsalted butter, chilled, cut into 1/2 inch pieces
- 1** T sugar
- 1/2 tsp salt
- 2** T (or more) ice water

CRUST INSTRUCTIONS:

- 1.** Combine first 4 ingredients in processor. Pulse mixture until it resembles coarse crumbs. Drizzle 2 tablespoons ice water over mixture. Process just until moist clumps form, adding more water by teaspoonfuls if mixture is dry.
- 2.** Gather dough into ball. Flatten into disk. Wrap dough in plastic and refrigerate 30 minutes. (Can be prepared 1 day ahead. Keep refrigerated.)
- 3.** Roll out dough on floured surface to 13-inch round. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1 inch; fold under and crimp decoratively. Set aside.

FILLING INGREDIENTS:

- 5** oz bittersweet (not unsweetened or semisweet) chocolate, chopped
- 3** T unsalted butter
- 1/2 cup (packed) dark brown sugar
- 4** large eggs
- 1/4 tsp salt
- 3/4 cup light corn syrup + 2 T
- 2** shots of good bourbon
- 2** cups pecan pieces, lightly toasted

FILLING INSTRUCTIONS:

- 1.** Stir chocolate and butter in heavy small saucepan over low heat until melted. Cool slightly.
- 2.** Whisk brown sugar, eggs and salt in large bowl to blend. Whisk in corn syrup and chocolate mixture. Add bourbon.
- 3.** Sprinkle pecans over unbaked crust. Pour filling over pecans. Bake until crust is golden and filling is puffed, about 55 minutes.



SHARON'S TIPS AND TRICKS:

Interestingly the bourbon in this pie isn't very identifiable in itself; however it supports and promotes the richness of the chocolate and brings the whole taste profile together bite...after bite...after bite...

White Cake w/ Cranberry Filling & Buttercream Frosting

CAKE INGREDIENTS:

- 1 cup butter, softened
- 2 cups sugar
- 1 T loosely packed orange zest
- 1 tsp vanilla extract
- 3^{1/2} cups all-purpose flour
- 1 T baking powder
- 1/4 tsp table salt
- 1 cup milk
- 8 large white eggs
- + shortening

CAKE INSTRUCTIONS:

1. Preheat oven to 325°. Beat butter at medium speed with an electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy. Add orange zest and vanilla; beat until blended. Combine flour and next 2 ingredients; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.
2. Beat egg whites at high speed until stiff peaks form. Stir about one-third of egg whites into batter; fold in remaining egg whites in 2 batches. Spoon into 3 greased (with shortening) and floured 9-inch round cake pans.
3. Bake at 325° for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour). Frost as desired.

Note: Cake layers may be baked in 3 (8-inch) square disposable aluminum foil pans. Increase bake time to 26 to 30 minutes.

FILLING INGREDIENTS

- 1 (12-oz) jar cherry preserves
- 3/4 cup granulated sugar
- 1/4 cup fresh orange juice
- 3^{1/2} cups fresh cranberries

FILLING INSTRUCTIONS:

1. Bring first 3 ingredients and 3 cups cranberries to a boil in a medium saucepan over medium-high heat. Boil, stirring often, 5 to 6 minutes or until cranberries begin to pop.
2. Transfer 1 cup cranberry mixture to a small bowl, and stir in remaining 1/2 cup whole cranberries. (This will be the cranberry topping.)
3. Transfer remaining hot cranberry filling mixture to another small bowl. Cool both mixtures completely (1 hour).
4. Cover / chill 8 hours.

WHITE CAKE WITH CRANBERRY FILLING & BUTTERCREAM FROSTING



FROSTING INGREDIENTS:

- 1 cup butter, softened
- 1 (8-oz.) package cream cheese, softened
- 1/4 tsp table salt
- 1 (32-oz.) package powdered sugar
- 2 T fresh orange juice
- 1 tsp vanilla extract
- 1 to 2 T milk (optional)

FROSTING INSTRUCTIONS:

1. Beat butter and next 2 ingredients at medium speed with an electric mixer 1 to 2 minutes or until creamy.
2. Gradually add powdered sugar alternately with orange juice. Beat at low speed until blended and smooth after each addition. Stir in vanilla.
3. If desired, add 1 to 2 Tbsp. milk, 1 tsp. at a time, beating until frosting reaches desired consistency.

ASSEMBLING AND FROSTING CAKE:

1. Place 1 basic white cake layer on a serving platter. Spoon 1 1/2 cups buttercream into a zip-top plastic freezer bag. Snip 1 corner of bag to make a small hole.
2. Pipe a ring of frosting around cake layer just inside the top edge.
3. Spread cake layer with half of chilled cranberry filling (without whole berries), spreading to edge of piped frosting.
4. Top with second cake layer. Repeat procedure with frosting and remaining cranberry filling (without whole berries). Top with third layer.
5. Spread remaining buttercream over top and sides of cake.
6. Pipe a ring of frosting around top cake layer just inside the top edge.
7. Spread cranberry topping (with whole berries) over top cake layer, spreading to edge of piped frosting.



SHARON'S TIPS AND TRICKS: Granted this cake takes time and effort... but it's worth it! Tart and sweet flavors balance out and it is visually stunning. To save some time, make the cake the day before then wrap tightly with saran wrap and store in fridge.

WHITE CAKE WITH CRANBERRY FILLING & BUTTERCREAM FROSTING





Cooper Shopping List

Here is a guide to the wines and spirits featured in this book. For each item needed, we listed two or three options to choose from depending on price range. All of these can be found at Cooper Wine and Spirits! Feel free to print or screenshot this page and bring it with you to the store. Our employees will be happy to help you find everything you need!

Cocktail and Appetizer Hour

- Mezcal Vago
- Mezcal Amaràs
- Cointreau Orange Liqueur
- Col Solivo Prosecco
- Sommariva Prosecco

The Main Course

- Walter Scott Pinot Noir
- Holloran Vineyards Strafford Hill Pinot Noir
- Gonnet Cotes du Rhone
- Chateau de Montfaucon Lirac
- Dr. Loosen Dry Riesling
- Selbach Riesling

Dessert

- Tawny Port
- Leopold Bros Cherry Whiskey
- Brachetto D' Aquì - Italian Sweet Sparkling

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Thank you for supporting Cooper Wine and Spirits.
We hope to visit with you soon.



**Located at 732 Cooper Avenue in
Glenwood Springs, Colorado**

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Photography Credit:

Lucas Turner
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Book Creation:

Corvidae Collective
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