

SCOUT & CELLAR®

CLEAN-CRAFTED WINE™

Heidi Coker

View the full range of products right here:

www.ScoutandCellar.com

[/PoleArtist](#)

Did you know...

Adding sweetener such as concentrate, unfermented grape juice, others sweeteners or sugar to fermented wine is an attempt to compensate for any "flaws" that might exist in the wine.

Scout & Cellar does NOT add sweetener! The grapes are perfect just the way they are.

Your wine should be as natural as possible!



WHAT'S REALLY IN YOUR WINE?

CLEAN-CRAFTED WINE

- Grapes
- Usually less than 50ppm of sulfites*
*Always less than 100ppm



MASS-PRODUCED WINE

- Grapes
- Up to 350ppm of sulfites
- Up to 16g of added sugar or sweetener concentrate
- Ferrocyanide
- Ammonium phosphate
- Copper sulfate
- Mega-Purple
- GMO ingredients
- Synthetic pesticides



SCOUT & CELLAR WINES ARE ALWAYS CLEAN-CRAFTED

As we approach the holiday season, starting with Halloween and all the added sweets, rest assured your wine has NO ADDED SUGAR!

That's a relief!



** Just Released **



Enjoy the Holidays with Scout & Cellars new Celebrate the Season Box! Find 12 sampler-sized wines and spritzers perfectly timed and paired to go along with some of the season's most iconic moments! These will sell out fast so ask Heidi How to Order once they are released!

Order now!

Schedule a Tasting with Heidi

This petite powerhouse of deliciousness is the perfect way to spend a night in. Allow Heidi to guide you through a fantastic flight sampling S&C's best! Purchase on your own or ask Heidi (right here!) about scheduling a tasting in person or virtually.



WILDERNESS ROAD THE GROVE



Meet the Newest MIXABLE

A better cocktail experience is within reach.

Click here to learn more.

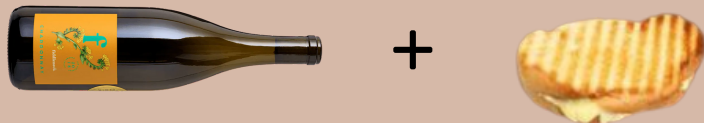
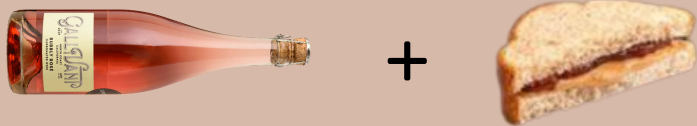


from farm to bottle

CLEAN - CRAFTED

SANDWICH & WINE PAIRINGS

LET'S JAZZ UP THE
TRADITIONAL SANDWICH AND
PAIR IT WITH WINE!



'WINE NOT!'



Grilled PB&J

Try this grilled PB&J version with a sparkling rose.
I'm actually grilling one right now! Seriously!

Grilled Cheese, Please!

How about adding apple slices or cranberry and
using gouda or brie! Pair with a Chardonnay and
you're golden!

I've tried both, and will make them again! And fun
for fall weather and the holidays!

Cheese Burger Salad

OK, how about deconstructed cheese burger or
impossible burger for my vegan friends!
I've made burger salads for years! Add a cabernet
and dinner is served!