

The Art of Living Well current wine recommendations

Link to Purchase: www.scoutandcellar.com/theartoflivingwell

Whites

Fiddleneck Chardonnay Lively and aromatic with notes of ripe summer fruit, white peach, orange blossom and river rock on a bright frame with a refreshing acidity and a finish that grips, demanding a second sip. Or a second glass. Pairs well with vegetables and soft cheese.

Tangotango Sauv Blanc Elegant and aromatic with freshly squeezed lemon and key lime balanced by lemongrass and picked herbs and a hint of stony minerality on a rounded, well-textured frame leading to a lingering finish. Pairs well with seafood and soft cheeses.

Dove Hunt Dog Chardonnay This unoaked Chardonnay is fresh and precise with lemon curd, yellow apple and a hint of pear balanced by a chalky minerality and a clean finish. Pairs well with roast chicken, light pasta dishes and evenings on the patio.

The Resident Pinot Gris Lively and tension-filled with nectarine, pineapple and underripe mango followed by a hint of citrus and sweet tarragon with a stony minerality and refreshing finish. It's a little sweeter but definitely not sweet in the traditional sense. Pairs perfectly with spicier foods like Mexican, or halibut piccata over angel hair pasta.

Etnico Sparkling Wine (Chile) –Very yummy! Vibrant yet sophisticated with green apple, lemon, quince and bright minerality on a medium-bodied frame with a refreshing finish. Perfect for celebrating the everyday, this sparkling wine is enjoyable on its own or paired with a variety of soft cheeses.

Apprentice White Wine A brand new white wine blend at a great price point. Fruit–forward and bright with tart green apple, honeydew melon and ripe peach on a well-textured frame with a mouthwatering finish. Pairs well with sushi, salads, and soft cheeses.

Gallivant Bubbly White Light straw in color with fine, fizzy bubbles and notes of green apple, lemongrass and slate on a light-bodied frame with a refreshing finish. Perfect on its own or with appetizers, and for raising a glass to everyday moments of celebration.

Bubbly White Cans These cans are perfect for when you want one drink, for the boat, picnic or any outside gathering. Lively bubbles and refreshing notes of lemon curd, underripe peach, and pear balanced by white flowers and crushed chalk with a vibrant finish. Pop these cans in a cooler and take them to your next tailgate. Now we're all winners.

White Wine Spritzer –These are very popular and just came back in stock. Light, refreshing, and made with Clean-Crafted™ wine and blended with botanicals of lemon, ginger, and mint. Pairs perfectly with afternoons on the patio and tailgating before the big game.

Red

With all of our red wines you'll want to open the bottle and let the wine breathe for 30 min before enjoying it. You may even notice that a bottle will taste better/different the next day.

Middle Jane Pinot Noir Our favorite Pinot Noir so far by far. It's a bit pricier but it does come in a half bottle (Little Jane) All Middle Janes are delicious. Elegant and complex with red plum, black cherry and fresh raspberry balanced by garrigue, Asian spice, and a hint of coffee bean with soft tannins and a lingering finish. Pair with grilled salmon, flatbread with caramelized onions and Gruyere cheese, and happiness.

Gallivant Pinot Noir Juicy and fruit-forward with layered notes of red cherry, cherry cola, and a hint of exotic spice on a structured frame with a finish that demands a second sip. Pairs well with grilled salmon or BBQ chicken.

Fieldhouse Pinot Noir. Earthy and light. Approachable and bright with red cherry and ripe cranberry balanced by a hint of exotic spice on a light-bodied frame with a clean finish. Pairs well with grilled chicken skewers or a cheeseboard featuring soft, flavorful cheeses.

Middle Jane Cabernet Sauvignon Powerful yet graceful with black cherry, raspberry compote and orange peel balanced by cherry tobacco and espresso on a well-structured frame with bright acidity and a long finish. Pairs perfectly with date

night. Think steaks right off the grill or a charcuterie board featuring your favorite hard cheeses.

Fieldhouse Cabernet Dark, textured and well-balanced with black cherry, spiced plum, cassis and mocha framed by dusty tannins with a lingering finish. Pair with robust red-sauced pasta dishes, anything braised and Pecorino

Bookbinder Cabernet A higher price point but great cabernet. A deep, inky purple in color with elegant notes of wild blackberry, cassis, freshly-turned earth and eucalyptus backed by fine tannins and lively acidity with a lengthy finish. Pairs perfectly with steak, mushroom risotto and/or pecorino cheese.

Fieldhouse Red Wine Blend Mainly viognier grape. Dark and grippy with blackberry, currant and black raspberry balanced by dried herbs and a hint of espresso on a well-structured, medium-bodied frame. A great wine to drink with food or on its own. It pairs well with braised short ribs or a traditional ratatouille, and it is great on it's own. Vegan? Try it with tomato basil soup or a seasonal vegetable succotash.

Oso Pardo Tempranillo Deep purple-red in color with notes of black cherry, plum and dried tobacco lifted by a hint of orange peel on a textured frame with a bright finish. Keep it authentic with a Spanish-inspired meat and cheese board! Pairs perfectly with Iberian ham and Manchego cheese.

Resident Red Wine – Delicious! Juicy and expressive with red cherry and blackberry compote balanced by white pepper and exotic spice on a well-structured frame with silky tannins and a lingering finish. Gather your friends and get ready for a cookout. This bold blend is perfect on its own or paired with freshly grilled burgers – whether it's classic beef, exotic buffalo or a well-seasoned veggie patty.

Hushkeeper Red Wine Blend Deeply-colored with blackberry cobbler, plum, garrigue and spice on a richly-textured palate with a long finish lifted by refreshing acidity. Pairs perfectly with steak and sautéed shiitake mushrooms – aka Date Night. For a Vegan option, try polenta with caramelized onions and peppers.

Scout Circle Wine Club

Scout Circle-this is our wine club. While you can purchase wine a la carte, the wine club is a great value and the founder curates each month's shipment. You can pick monthly, every other month or quarterly and can choose white, mixed or red in a

variety of sizes (4, 6 or 12 bottles). You can also pause or change your shipment at anytime and there are several wines that you can purchase only if you're a Scout Circle Member.

Scout Circle Wine Club - We are both members and love this!

Rose*

Bubbly Rosé Cans-very popular! Lively bubbles and refreshing notes of ripe watermelon, wild strawberry and tart cherry on a playful frame with a bright finish. Pairs with sunshine-filled spring days and picnics in the park.

Gallivant Rose Bubbly Soft pink in hue with bright notes of strawberry, white peach and grapefruit balanced by wet stone and a subtle minerality with a rounded, refreshing finish. Pairs well with celebrations and soft cheeses.

Rose Spritzers Crisp, refreshing, and made with Clean-Crafted[™] wine and infused with essences of blood orange, strawberry, cranberry, and peach. Perfect for all occasions.

**Currently Scout and Cellar is out of stock of their bottles of rose due to the bottling/growing season but a new vintage of the Dove Hunt Dog rosé will be out in early December and more will be back in the spring. In the meantime, you can enjoy bubbly rose and the little cans and spritzers.