SANDRA M. COERO

* creative marketing solutions | specializing in the wine industry

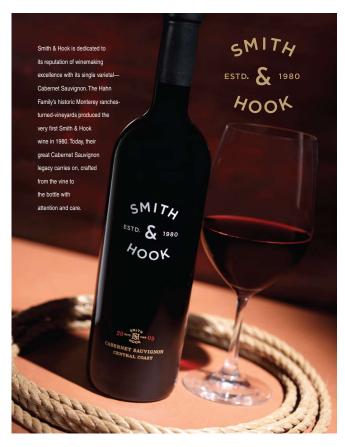
portfolio







Point of Sale & Brand Materials



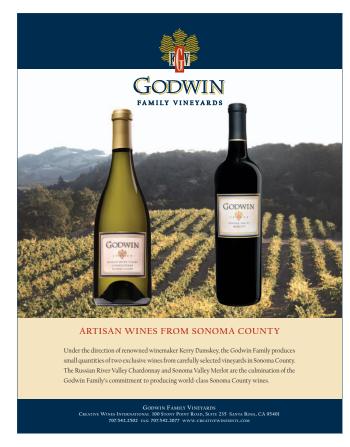
smith & hook sell sheet and wine card

SMITH

ESTD. & 1980

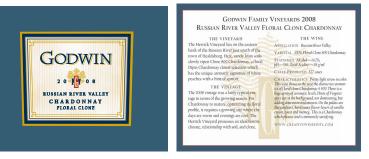
HOOK





godwin sell sheet and wine card





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SMITH & HOOK 2009

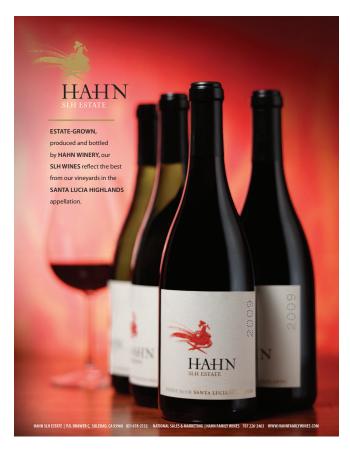
SMITH

ISTO. & 1980

CENTRAL COAST



Point of Sale & Brand Materials





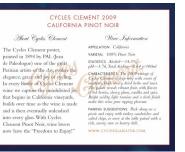
hahn slh estate sell sheet and wine card







cycles clement sell sheet and wine card



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Web Site Design & Production

Sandra Coero Consulting

Design Team: Sandi Coero (art direction, architecture, copy writing), Monroe Street Studios(graphic design), WebNet Express (web production).





reative Wines International

Design Team: Sandi Coero (art direction, architecture, copy writing), Monroe Street Studios(graphic design), WebNet Express (web production).





Programs & Promotions

Brand: Fire Station Red. Program: Fire Up the Grill -Spring/Summer 2009 Design Team: Sandi Coero (art direction, project management copy writing, trade distribution), Monroe Street Studios(graphic design), Timm Eubanks Photography, John Drady(Client).







case card with recipe pad attached







JOHN'S ALMOST REALLY FAMOUS BARBECUED RIBS

2 6-packs of beer (lighter beers work best) 2 hottles of your favorite harherine sauce 1 bottle of Fire Station Red Cabernet Sauvignon

(plus more for drinking) Rib Rub

14 cup packed light brown sugar ¼ cup sugar

14 cup seasoned salt 2 Tbl. garlic salt

11/2 tsp. celery salt

14 cup sweet Hungarian Paprika 1 Tbl. chili powder 1 Tbl. freshly ground black pepper 1/2 tsp. ground allspice

Pinch ground cloves

To prepare ribs, cut each slab of ribs into thirds and rinse. In a large stocknot: bring beer to a boil. Gently lower ribs into simmering beer. Cover and cook for 20-25 minutes. Let ribs cool.

Simmer barbecue sauce and wine together for 20-25

Put Rib Rub ingredients together in a food processor. Pulse to combine. Set aside.

Preheat oven to 375° F. Place ribs on roasting pan and coat with rub. Bake ribs for 30 minutes. Lower oven to 250° F. and slather ribs generously with barbecue sauce; roast an additional 21/2 hours. Remove from oven.

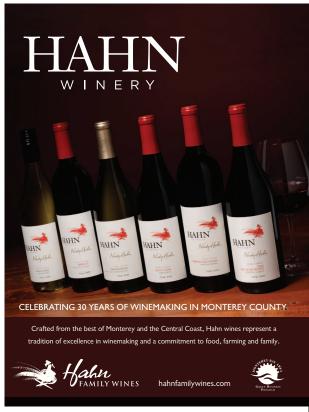
Heat charcoal or gas grill to medium-high and place ribs indirectly over heat meaty side down. Baste with any remaining sauce, cooking 5-15 minutes, until brown to your liking. Serve with FIRE STATION RED CABERNET. Enjoy!

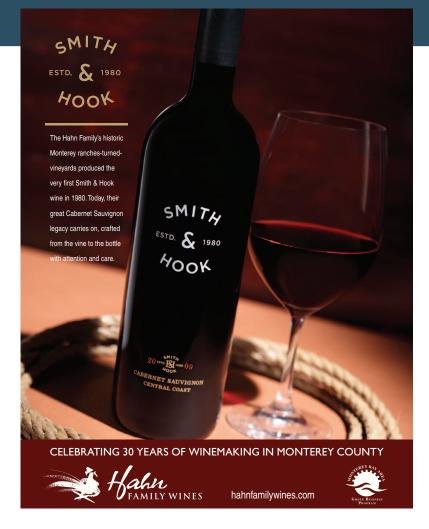
Serves 8-12 people, or 4-6 hungry firefighters



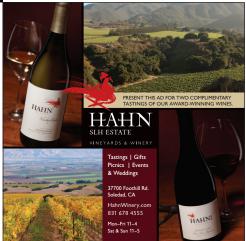
creative services

Advertising









Client: Hahn Family Wines.
Design Team: Sandi Coero (art
direction & project management, copy writing), Monroe
Street Studios (graphic design),
Timm Eubanks Photography,
Philip Woodrow (client).

brand development













Brand: Cycles Gladiator. Design Team: Sandi Coero (art direction & project management, copy writing), Monroe Street Studios (graphic design), Timm Eubanks Photography.



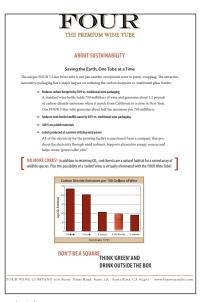






brand development





web site



Brand: FOUR Premium Wine Tube. Design Team: Sandi Coero (art direction & project management, copy writing, graphics), Monroe Street Studios (graphic design), Timm Eubanks Photography, WebNet Express (web production)





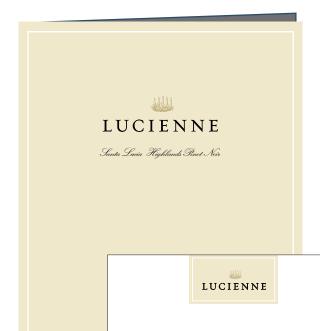






wine card & shelf talker

k brand development



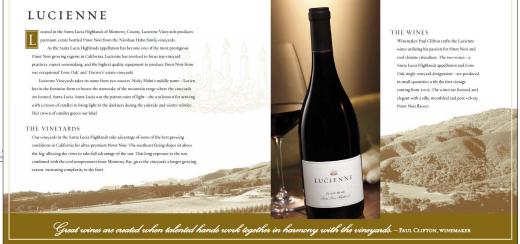
sell sheet

LUCIENNE Santa Lucia Highlands Pinot Noir LUCIENNE LONE OAK VINEYARD PINOT NOIR Santa Lucia Highlands LONE OAK VINEYARD

press kit

LUCIENNE 37700 FOOTHILL ROAD PO DRI 831 678 2132 LUCIENNEVIN

Brand: Lucienne Vineyards (Hahn Family Wines). Design Team: Sandi Coero (art direction, copy writing & project management) Evelyn Pool (client), Monroe Street Studios (graphic design), Timm Eubanks Photography.



*

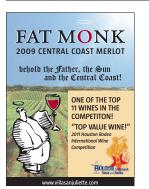
Media Samples | Wine Competitions | Accolades

We understand the importance of maximizing reviews and accolades through effective print materials, trade communication, social media and targeted point of sale materials. We can also handle wine competition and media submissions.

















Media Sponsorships and Product Placement

Magazine Placement

HomeJournal



ELLE



Strategic Media Partnerships have resulted in product placement, VIP gifting and wine sponsorships in high-profile entertainment and athletic events.





We coordinated participation for multiple brands in Global Green USA events including their Sustainable Design Awards in New York City, The Green Inaugural Ball in Washington D.C. and Pre-Oscar Gala in Los Angeles.

- Live Earth Global Event
- Let's Make A Deal
- Global Green Oscar Party
- Stand Up to Cancer
- The Bonnie Hunt Show
- The OWN (Oprah Winfrey Network)
- National Cycling Events (USA championships, Tour de Georgia,
- Tour of California, Livestrong Challenge, Sea Otter Classic)
- The US Open

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All of the examples in our portfolio represent a collaborative effort, which always begins with our clients' needs and input. Together, with the professional expertise and contributions of talented graphic designers, website designers, printers and photographers, each project took on a life of its own and was brought to a successful conclusion. Certain photographs, web site components, and designs were produced by professionals contracted by Sandra Coero Consulting on behalf of our clients, and some design elements and logos were provided to us by our clients. We would like to acknowledge their creativity, excellent work and involvement in helping these brands stand out in the crowd.

707-578-5005

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