

# Beer and Wine

**NEWSLETTER**

Week 1 • March 2018

## Beer, Cider & Mead

We stock over **250** unique items from more than **100** different producers, with more new items appearing every week!

### New Beer



BALLAST POINT  
(SAN DIEGO, CA)

#### **Aloha Sculpin IPA**

7% ABV · 70 IBU  
6pk/12oz Bottle



GLUTENBERG  
(QUEBEC, CANADA)

#### **Gluten-Free Blonde Ale**

4.5% ABV · 15 IBU  
4pk/16oz Can



GLUTENBERG  
(QUEBEC, CANADA)

#### **Gluten-Free IPA**

6% ABV · 76 IBU  
4pk/16oz Can



WEIHENSTEPHAN  
(GERMANY)

#### **Krsitall Weissbier**

5.4% ABV · 16 IBU  
16.9oz Bottle



BREAKSIDE BREWING  
(PORTLAND, OR)

#### **Pilsner**

5% ABV · 28 IBU  
6pk/12oz Bottle



ORDNANCE BREWING  
(BOARDMAN, OR)

#### **Blackfisk Imperial Stout**

9.5% ABV · 58 IBU  
22oz Bottle



LEVEL BREWING  
(PORTLAND, OR)

#### **Pixelated Pale Ale**

6.1% ABV · 55 IBU  
16.9oz Bottle



REVISION BREWING  
(RENO, NV)

#### **Planet Lovetron NE-Style IPA**

6.5% ABV · 25 IBU  
4pk/16oz Can



EX NOVO  
(PORTLAND, OR)

#### **Juicy In The Sky With Diamonds Hazy IPA**

6.5% ABV · 40 IBU  
4pk/16oz Can



MATCHLESS  
(TUMWATER, WA)

#### **Hazy Expectations Double Dry Hopped IPA**

6.8% ABV  
4pk/16oz Can



REUBEN'S  
(SEATTLE, WA)

#### **Bits & Bobs IPA**

7% ABV · 50 IBU  
6pk/12oz Can

# Wine

This week's entry revisits a few of our favorite selections!

## From the Cellar



VINI  
(BULGARIA)

### Sauvignon Blanc

"Citrus and nectarine aromas and flavors with a crisp, fruity-yet-dry light-to-medium body and tangy, mineral laden finish."

- Beverage Testing Institute

"Crisp yet slightly tart in the mouth, this wine exhibits pleasant flavors of Granny Smith apple, lemon custard, and fresh white peach."

87 Points - Wine Enthusiast

#### Pairing Recommendations

##### Cheese:

Chevre, Gruyere, Mozzarella, Cheddar, Gouda, Havarti, Parmesan

##### Entrée:

- Grilled or Roasted Green Vegetables such as Asparagus & Zucchini
- Steamed Artichokes
- Oysters
- Delicate fish like Sole
- Roast Chicken Breast
- Fresh herbs, mild vinaigrettes
- Dishes with tangy dairy ingredients
- Herbal, briny sauces



AIRLIE WINERY  
(MONMOUTH, OR)

### 2015 Marechal Foch

A nose of dark stone fruit, warm caramel, and forest floor. Stone fruit, oak and spiced palate w/ a subtle earthy finish.

Silver Medal - Cascadia Wine Comp 2016

"This winery does a fine job with this unusual, rustic red grape. Heavy, juicy black cherry fruit anchors an earthy, tannic wine, giving it a ripe, solid core to hang the tannins on."

87 Pts - Wine Enthusiast (2003)

#### Pairing Recommendations

##### Cheese:

Brie, Sharp Cheddar, Colby

##### Entrée:

- Sautéed Mushrooms
- White Truffle Risotto
- Hamburger
- Cedar Plank Salmon
- Rosemary Grilled Lamb Chops
- Roasted Duck Breast

# This Week's In-Store Tasting

## Friday (3/9)

**3 pm - 6 pm**  
Coalition Brewing  
Portland, OR

**Preserving the Bonds of Craft Beer & Community.**

Our mission is to bring the American craft beer experience directly to the local community while consistently being innovative with new and exciting styles to stimulate your palate. Our beers are defined by balance and brewed in the Northwest style that put American craft beer on the map. Though each style is unique, they all showcase a distinct harmony of flavor and aromatics. As you enjoy our beer, know that it is brewed with love and appreciation for fine craftsmanship, the best possible ingredients, and the enjoyment of craft beer fans around the world.



## Saturday (3/10)

**2 pm - 5 pm**  
Ground Breaker Brewing  
Portland, OR

**The World's First Dedicated and Most Decorated Gluten-Free Craft Brewery.**

We are a dedicated gluten-free craft brewery and gastropub located in Southeast Portland. We make award-winning beers from ingredients which are naturally gluten-free and do not allow any gluten in our facility. Our Gastropub features 100% gluten-free food and 8 gluten-free beers on tap. Since opening our doors, our brewery has won a medal at the Great American Beer Festival® in the Gluten-Free beer category every year.



# Upcoming Tastings

- Friday (3/16) 3 - 6 pm . . . . . Sierra Nevada Brewing - Chico, CA**
- Saturday (3/17) 2 - 5 pm . . . . . WildCraft Cider - Eugene, OR**
- Saturday (3/17) 1 - 5 pm . . . . . St. Patrick's Day Irish Tea & Beer Tasting**
- Friday (3/23) 3 - 6 pm . . . . . Ordnance Brewing - Boardman, OR**
- Saturday (3/24) 2 - 5 pm . . . . . 2 Towns Ciderhouse - Corvallis, OR**
- Friday (3/30) 3 - 6 pm . . . . . Willamette Valley Vineyards - Turner, OR**
- Friday (4/6) 3 - 6 pm . . . . . Golden Valley Brewing - McMinnville, OR**
- Friday (4/13) 4 - 6 pm . . . . . Block 15 Brewing Company - Corvallis, OR**

All tastings are free to our 21+ customers! Please bring valid ID