

Beer and Wine

NEWSLETTER

Week 1 • May 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



MODERN TIMES
(SAN DIEGO, CA)

Orderville Hazy IPA

7.2% ABV · 75 IBU
4pk/16oz Can



WEIHENSTEPHANER
(GERMANY)

Braupakt Unfiltered Hefeweizen Brewed in Collaboration w/ Sierra Nevada Brewing Company

6% ABV · 35 IBU
6pk/11.2oz Bottle



BREAKSIDE
(PORTLAND, OR)

Rainbows & Unicorns Session IPA

5.2% ABV · 30 IBU
22oz Bottle



TERMINAL GRAVITY
(ENTERPRISE, OR)

Roshambo Hoppy Pale Ale

5.5% ABV · 40 IBU
6pk/12oz Bottle

Wine

We feature a wide selection of great selections at fantastic values!

New Wine



BOLLA
(ITALY)

2016 Pinot Grigio

From its beautiful pale straw color to its amazing crisp and lively taste of lemons, limes, peaches and melons, this light, dry wine is infinitely satisfying.

Pair this Pinot Grigio with seafood, white meat, sauced pastas and grilled vegetables. It also makes an ideal aperitif.



BOLLA
(ITALY)

2015 Sangiovese

Aromas of bright berry fruit and violets merge with zesty spice and intense juicy flavors of ripe

raspberry, plum and black cherry in this medium-bodied, food-friendly wine. Pairs perfectly with a variety of foods such as spicy pastas, red meats and poultry, as well as aged cheeses.



MERCER CANYONS
(PROSSER, WA)

2015 Chardonnay Columbia Valley AVA

Notes of vanilla, creamsicle, juicy pear, and pineapple greet you on the nose. The voluminous fruit

continues in the mouth with flavors of sweet pineapple juice and fresh pear with a drizzle of butter. The lush fruit is balanced by clean, bright acidity that leads into a long, lingering finish.

Grapes for this Chardonnay come from the Columbia Valley, Horse Heaven Hills and Yakima Valley.



SEGHEGIO
(HEALDSBURG, CA)

2012 Barbera Alexander Valley AVA

"Muted red cherry and blackberry commingle for a fruity character in this variety not found much these

days in Sonoma County. Soft and high-toned in acidity, the wine finishes in a swirl of wild vanilla bean."

88 Pts - Wine Enthusiast

This versatile red will pair with a variety of robust protein dishes such as steak, sausage pizza, braised lamb shanks, and meatloaf.

This Week's In-Store Tasting

Friday (5/4)

3 pm - 6 pm

Agrarian Ales
Eugene, OR

Traditionally Brewed Farmhouse and Sour Ales

Among the various crops on our 25 acre farm are 15 varieties of hops--the only hops we use in all the beer we make. We use exclusively organic malt and specialty grain, much of which is sourced from within a 50 mile radius. We love making kettle sours to capture our fresh farm harvest, and also feature a growing array of barrel-aged and wild fermented beers.



Saturday (5/5)

2 pm - 5 pm

Ordnanace Brewing
Boardman, OR

Our roots run deep in hops and Oregon.

Our namesake is now a ghost town, a collection of decaying offices, a theater and school standing in scattered ruins on Craig Coleman's farm. A water tower still stands tall above this once bustling community. It was here, generations ago, that people came from all over the country for the common good. Here, everyday citizens did their part to set aside their differences and support a growing war effort in the Pacific and Europe during World War 2. To these noble people, to our ancestors, we raise our glass and carry forward the name Ordnanace.



Upcoming Tastings

- Friday (5/11) 3 - 6 pm 2 Towns Cider House - Corvallis, OR
- Saturday (5/12) 2 - 5 pm Eola Hills Winery - Rickreall, OR
- Saturday (5/19) 11 - 4 pm LifeSource Spring Food Fair
- Friday (6/1) 3 - 6 pm Ex Novo Brewing - Portland, OR
- Saturday (6/2) 2 - 5 pm Deluxe Brewing - Albany, OR
- Friday (6/8) 3 - 6 pm Stickmen Brewing - Lake Oswego, OR
- Friday (6/15) 3 - 6 pm Coría Estates - Salem, OR
- Friday (6/15) 3 - 6 pm Gilgamesh Brewing - Salem, OR

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