

# Beer and Wine

**NEWSLETTER**

Week 3 • 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



REUBEN'S BREWS  
(SEATTLE, WA)

#### **Imperial Rye IPA**

8.4% ABV · 100 IBU  
22oz Bottle



MATCHLESS  
(TUMWATER, WA)

#### **West Coast Masshole NE Hazy IPA**

7.4% ABV  
4pk/16oz Can



MATCHLESS  
(TUMWATER, WA)

#### **Match Bock Helles Bock**

6.5% ABV  
4pk/16oz Can



HERETIC BREWING  
(FAIRFIELD, CA)

#### **Jucier Than Thou NE IPA w/ Mango**

6.5% ABV  
4pk/16oz Can



STONE BREWING  
(ESCONDIDO, CA)

#### **I'm Peach Double IPA**

8.8% ABV  
6pk/12oz Can



CASCADE LAKES  
(BEND, OR)

#### **Pineapple Kush IPA**

7.1% ABV · 37 IBU  
6pk/12oz Can



BALE BREAKER  
(MOXEE, WA)

#### **Topcutter India Pale Ale**

6.8% ABV · 70 IBU  
6pk/12oz Can



WOODLAND EMPIRE  
(BOISE, ID)

#### **Tellin' Lies Double IPA**

8.3% ABV  
4pk/16oz Can



GLUTENBERG  
(QUEBEC, CANADA)

#### **Gluten-Free American Pale Ale**

5.5% ABV · 35 IBU  
4pk/16oz Can

## New Cider



2 TOWNS CIDERHOUSE  
(CORVALLIS, OR)

### **Pearadise**

8.6% ABV  
16.9oz Bottle



WILDCRAFT CIDER  
(EUGENE, OR)

### **Botanical Blackberry**

7.2% ABV · 65 IBU  
16.9oz Bottle

## New Wine

EOLA HILLS CELLARS  
(RICKREALL, OR)

### **Rosé**

Made with a blend of Müller-Thurgau, Muscat, and Marechal Foch grapes sourced from Oregon's Willamette Valley. An intensely aromatic wine with flavors of nectarines and red currants, and a hint of herbal grapiness. Fruity, light and off-dry with a wonderful mineral-like finish.



Müller-Thurgau provides the light, crisp backbone, Muscat contributes perfumes and flowery notes, and a touch of Marechal Foch adds tannins for complexity and gives the wine its beautiful color.

### **Pairing Recommendations**

With its dry, fruity character, this wine complements many different foods, from light pastas to fragrant curries to virtually any cheese. A festive wine to pair with appetizers at an elegant party, or to serve with grilled meats and vegetables at a backyard barbecue.

WINES BY JOE  
(DUNDEE, OR)

### **2016 Chardonnay Willamette Valley AVA**

Fresh aromas of ripe apple and pear blend with zesty green mango accents and a touch of banana and lemon. There's a hint of wet slate and grassy complexity that carries throughout the aroma and flavor and into the medium-long finish.



Fermentation at cool temperatures in stainless steel keep this wine true to the varietal and the Willamette Valley growing region.

### **Pairing Recommendations**

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. They also go well with creamy vegetable soups.

# This Week's In-Store Tasting

## Spring Food Fair • Saturday (5/19) 11 pm - 4 pm

### Airlie Winery Monmouth, OR

**"Not a stop along the way. Experience Airlie - sip and stay!"**  
Nestled in the coastal mountain range on the western edge of the Willamette Valley, the town of Airlie has a rich background dating back to the early 1800's and the Pony Express. Once a Christmas tree farm, the original owners established and began planting Dunn Forest Vineyard in 1983. They founded Airlie Winery in 1986. Mary Olson purchased Airlie Winery and the estate vineyard in 1997. The relaxed environment, beautiful scenery and meticulously crafted wine offers something for everyone – an intimate tasting room and patio and deck with expansive views of the beautiful Dunn Forest vineyard and the coast range.

### Wines By Joe Dundee, OR

**Let the grapes speak.** Our job is to bring forth all of the flavors, textures, colors & aromas that the fruit is eager to share with the objective of producing wines true to their varietal character, showing as much depth, elegance, opulence and balance as possible. From early spring until harvest, we scrutinize the vines, selecting the best sites and clones, as well as crop loads. At harvest and crush, the fruit is fermented and barrel aged separately then evaluated individually and designated for our exquisite cuvées and single-vineyard offerings. Experience and passion come together in the craftsmanship of our superlative wines – either as an expression of each vineyard's unique terroir or blended to create an artful synergy of power and grace.

### Ordnance 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 Ordnance.

### Wine Bridge Imports Davis, CA

**Continuously searching for outstanding and unique wines.** We are a family-owned wine importer based in Northern California. We import wines to the United States and work together with wholesalers throughout the country to position our wines in key retailers and restaurants. The wineries we represent are carefully chosen not only for the quality of their wines, but also for their people and passion for wine-making. We bring into the United States only those wines that exceed our expectations. We travel to multiple wine regions several times during the year and keep a close and personal relationship with our partner wineries, especially during the harvest season. We taste future releases from the barrels and tanks, and work together to bring the best possible value in every vintage.

## Upcoming Tastings

- 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**
- Saturday (6/23) 2 - 5 pm . . . . . Springbank Farms - Lebanon, OR**
- Sunday (6/24) 2 - 5 pm . . . . . 2 Towns Cider House - Corvallis, OR**

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

# LifeSource Natural Foods Beer & Wine Newsletter

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*Design, Layout, and Content by  
Liam Stary · Beer & Wine Department Manager/Graphic Artist*

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## **Our Department's Mission**

### *Beer, Cider, & Mead*

We strive to offer a wide selection of the finest craft ales, lagers, ciders, gluten-free beers, and mead produced locally, domestically, and all over the world.

We search for unique items not found at most stores, always with a focus on offering a wide range of styles to taste and enjoy. New items appear weekly, and with over **250** unique products available to choose from, you're sure to score a hard-to-find favorite or a

### *Wine*

Our wine department boasts a diverse array of delicious, value-focused offerings, including classic red blends, complex single varietals, vivacious bubbles, exotic sakés, sweet dessert & port wines, and a generous selection of Organic/No Sulfites Added wines. You'll find lovely selections from the world-class wineries in our own backyard to the most venerated growing regions around the globe. Whatever the occasion, we are sure to have the perfect wine at the right price!

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## ***Don't See Your Favorite Beer or Wine on our Shelves? Let us know!***

Many of our selections come from a customer's recommendation. We always welcome and value our customer's feedback as to how we could make our selection even better. Please pass your suggestion/request to Liam or any staff member, or send an to email Liam directly: [liam@lifesourcenaturalfoods.com](mailto:liam@lifesourcenaturalfoods.com)

## ***Special Order/Case Discounts***

Can't wait for that special item to make it to our shelves? Need to stock up on refreshments for a big get-together? You are always welcome to Special Order cases with us! We will give you a 10% discount off the retail price on a case of any item we stock or are able to acquire from one of our distribution partners. If we can get it, we'll order it for you!

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**www.LifeSourceNaturalFoods.com***