

Beer & Wine

NEWSLETTER

WEEK 2 AUGUST 2018

Beer & Wine

New Beer, Etc.



MONKLESS BELGIAN ALES
(BEND, OR)

The Trinity

Crisp and easy drinking, this Belgian-style Tripel shows a lightly spiced hop and soft malt profile.
8.1% ABV · 36 IBU
16.9oz Bottle



PELICAN BREWING
(TILLAMOOK, OR)

Peached On Deck

A new take on fruit beer, this one pairs peach and malt to create a tart, lightly sweet lager. Velvety texture, toasty malt, w/ a clean and crisp finish.
6% ABV · 15 IBU
22oz Bottle



EX NOVO BREWING
(PORTLAND, OR)

Cult Classic Pale Ale

Brewed with 2-row & caramel malts along w/ Cascade, Centennial, & Chinook hops, offering notes of tangerine, pine, and toasty malts.
5.6% ABV
16.9oz Bottle



NINKASI BREWING
(EUGENE, OR)

Tricerahops

A colossal hop profile defines this deceptively drinkable Double IPA. Earthy & floral hops meld with a generous amount of malt, making this ale incredibly bold and balanced. Now in cans for maximum portability!
8% ABV · 84 IBU
6pk/12oz Can



CALDERA BREWING
(ASHLAND, OR)

Coco-Nutty Blonde

Blonde Ale brewed with toasted coconut chips. A light malt character adds balance to this tropical, warm weather quaffer.
5.6% ABV
6pk/12oz Can



HI-WHEEL FIZZY WINE CO.
(PORTLAND, OR)

Strawberry Rhubarb

As the name implies, sweet strawberries and tart rhubarb bring a refreshing and flavorful dimension to this unique and very drinkable potation.
6.8% ABV
16.9oz Bottle

New Wine



FEUDO ARANCIO
(ITALY)

2011 Stemmari Syrah Sicily

A syrah with an Old World touch, showing scents of a wild red and black berry mix, and a bite of black pepper. Enjoy with assorted salami and tomato bruschetta.

Check out this month's featured sales!

On Sale This Month



DRAGONFLY CREEK VINEYARD (DALLAS, OR)

When owner David Tennant retired from a career in Oceanography, he sought to reconnect with the rural Oregonian lifestyle of his upbringing in the Lewis and Clark Valley near Astoria. To encourage this pursuit, a friend suggested planting a small vineyard. And so, in 2003 David planted 3 acres of Pinot Noir and Chardonnay on a small parcel of land in Polk County near Dallas. The first full harvest occurred in 2007, with his first commercially available bottling released in 2009. As David puts it: "As I learn my new trade I am focused on taking advantage of the local terroir, application of current viticultural science, and dedication to producing the best grapes I can. If the grapes are done right, the wine will follow. And so far, it has."

2013 Pinor Noir

Willamette Valley AVA

\$9.99

750ml | Save \$5 · No Additional Discounts

Aged in new and neutral French oak, this wine displays brambly, earthy fruit through light layers of complex tannin. Shows flavors of rich raspberry, plum, hint of cedar, and vanilla on the back end. Rounds out with a long, smooth finish.

ARCANE CELLARS (WHEATLAND, OR)

Arcane Cellars offers a wide selection of the red and white varieties that grow throughout the entire Northwest, including more than eight single vineyard lots of red wines and a number of single vineyard white productions. We take great pride in hand picking and crafting our very limited offerings.

All Varietals

20% off

Regular Prices · No Additional Discounts

Semillon

A dry, full bodied wine exhibiting aromas of citrus & honeysuckle w/ flavors of pear, apricot and peach. Crisp minerality punctuates the wonderfully clean finish.

Riesling "Displays clarity, primary juiciness, and deft integration of sweetness. Lime, grapefruit and white peach offer a tangy, at once soothing and stimulating, sorbet-like palate, leading to a refreshing finish." **90 Pts** - Wine Advocate

Chardonnay

This wine is barrel-fermented and aged sur lies in oak for 12 months. Dry and full bodied, this wine pairs well with shellfish and grilled seafood dishes.

Pinot Noir

"Light ruby red, an inviting nose, racy acidity and an elegant personality. It is an outstanding value." **90 Pts** - Wine Advocate



ARCANE
CELLARS

This Week's In-Store Tastings

Thursday (8/9)

3 pm - 6 pm

Glutenberg
Quebec, Canada

100% gluten and wheat free ales. Our ambition was to create the best tasting gluten free beers. In our enthusiasm, we created some of the world's best tasting beers. In addition to being gluten-free, our ingredients are carefully selected so that each of our beers has a unique and memorable taste. Our mission is to brew tasty and bold gluten-free beers in order to deliver a unique and unforgettable drinking experience. From our atypical ingredients to our unparalleled brewing methods, creativity is at the heart of all of our achievements.

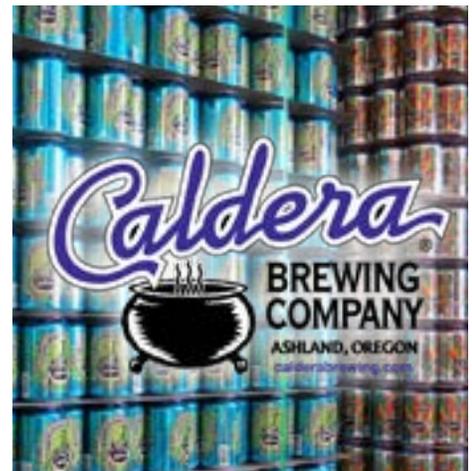


Friday (8/10)

3 pm - 6 pm

Caldera Brewing Company
Ashland, OR

Micro Canning since 2005. Established in 1997, Caldera is dedicated and determined to produce uncompromised quality craft ales and lagers by balancing premium malted barley, fresh whole flower hops, and natural carbonation. Caldera was the first craft brewery on the West Coast to brew and can its own beer, helping to start a canning revolution. The benefits of cans compared to bottles are that they eliminate light, have less oxidation, are lighter to carry, they don't break as easily, are 100% recyclable. Plus, they chill quicker and stay cold longer, making them perfect for rafting, camping, fishing, and skiing.



Saturday (8/11)

2 pm - 5 pm

Oregon Wine Sales
Portland, OR

Proudly supporting small family owned wineries. We support family owned wineries from Oregon, Washington, California, Arizona, France, Italy, and Argentina. Some very basic principals apply: Real Wine. Real Place. Real People. We began Oregon Wine Sales January 1st of 2011. Since then we continue to add suppliers and team members. Wine sales is more than a job. It's a lifestyle.



Pouring selections from great local and international producers!

Upcoming Tastings

Friday (8/17) 3 - 6 pm Golden Valley Brewing - McMinnville, OR

Friday (8/31) 3 - 6 pm Cória Estates - Salem, OR

Thursday (9/20) 3 - 6 pm Finnriver Cider - Chimacum, WA

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

LifeSource Natural Foods Beer & Wine Newsletter

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

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 tasty new brew at LifeSource.

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.

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

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!

*Want to receive this weekly newsletter in your inbox?
Sign up! You may do so at the customer information desk or online at:
www.LifeSourceNaturalFoods.com*