

BEER & WINE NEWSLETTER

Week 1 Sept 2018

Beer

New Beer



SIXPOINT BREWING
(BROOKLYN, NY)

Binary IIPA

A hybrid between the old school, west coast IPA, and the hazy New England Style. It's got a huge tropical and citrus hop aroma and a smooth, medium bitterness.

8% ABV · 40 IBU
6pk/12oz Cans

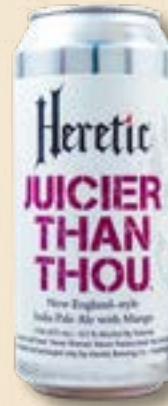


HOPWORKS
(PORTLAND, OR)

Make Haze While The Sun Shines

Hazy IPA brewed with organic wheat malt and loads of Citra, Organic Lemon Drop, and Organic Cascade hops for a big lemon & tangerine flavor.

7% ABV
4pk/16oz Cans



HERETIC BREWING
(FAIRFIELD, CA)

Juicier Than Thou

New England-style IPA brewed with mango & lactose.

6.5% ABV
4pk/16oz Cans



MAZAMA BREWING
(CORVALLIS, OR)

Rasplendent

A sour Belgian style ale brewed raspberries and hibiscus.

- Silver Medal at 2015 GABF
- Gold Medal at 2016 Best of Craft Beer Awards
- Silver Medal at 2017 Best of Craft Beer Awards

5% ABV ~ 13 IBU
22oz Bottle



MAZAMA BREWING
(CORVALLIS, OR)

Paradise

A tart ale brewed with Pineapple, Pink Guava, Passionfruit, and a touch of coconut.

6.5% ABV
22oz Bottle

New Cider



WANDERING AENGUS
(SALEM, OR)

Anthem Watermelon

Traditionally fermented, gosé-inspired cider finished with watermelon, Jacobsen sea salt & coriander. Semi-dry and unfiltered.

6.4% ABV · 60 IBU
6pk/12oz Cans

Wine

Check out this month's featured sale!

On Sale This Month

CAL NATURALE
(LODI, CA)

Tetra Pak Wines

Cabernet Sauvignon • Chardonnay

\$5.99

500ml | Save \$2 • No Additional Discounts

The very latest in high quality winemaking and innovative packaging.

Launched in 2010, CalNaturale is sourced from the premium California appellation of Lodi. These award-winning wines are certified sustainable by Lodi Rules, California's original 3rd party certified sustainable winegrowing program and packaged in eco-friendly Tetra Pak cartons, which have half the carbon footprint of a glass bottle. Tetra Pak cartons are also lightweight, reclosable, and can be enjoyed anywhere: camping, hiking, fishing, picnics, boating, poolside, & more!

Between the two classic California varietals available over 100 medals have been awarded, including Platinum 95 points "Best of Class" for Cabernet Sauvignon and Gold Medal "Best of Show" for Chardonnay.



2014 Cabernet Sauvignon

This classic Cabernet Sauvignon shows a hint of French oak, is full-bodied and very approachable. Each lot was slowly fermented, patiently aged, then released at its prime - ready to be enjoyed at your next picnic, by the fireplace or with your favorite dish.

2015 Chardonnay

This refreshing Chardonnay shows clear and vibrant fruit with a hint of vanilla from lightly toasted oak. It has medium acidity with good length and shows fruit to the very end. Ideal with or without food; well balanced with aromas and taste of ripe apples, pear and a hint of citrus.

Sale Ends 10-1

This Week's In-Store Tasting

Friday (9/7)

3 pm - 6 pm

Tyee Wine Cellars
Corvallis, OR

Tyee Wine Cellars is located on the scenic Buchanan Family Century Farm founded over 130 years ago in the heart of Oregon's Willamette Valley. Five family generations have revered the farm's open spaces, woodlands, wetlands and streams while growing crops in a sustainable manner. Good wines remember the grapes of their origin. We believe sharing Tyee Estate wines with you is perhaps the most sublime expression of the land.



Enjoy a taste of these fine selections:



2016 Estate

Dry and delicious with honeysuckle, jasmine, orange blossom and holiday spice. Made from dry-farmed, own-rooted, 25 plus year old vines from Tyee Estate Vineyard and younger grafted estate vines.

2016 Pinot Gris

Refreshing with citrus blossom, green apple, cotton candy, white peach and mineral tones. Made from 90% Old Vines, 10% New Vines grown in Tyee Estate Vineyard. Hand harvested and gently whole cluster pressed with a bit of extended skin contact.

2015 Estate Pinot Noir

Featuring grapes grown exclusively in the family vineyard right next to the winery. Made from a combination of all of the Pinot noir in Tyee's Estate Vineyard from vines 41 to 15 years old. Reminiscent of roses, raspberries, hibiscus and pie spice.

Upcoming Tastings

- Friday (9/14) 3 - 6 pm Ecliptic Brewing - Portland, OR**
- Friday (9/15) 2 - 5 pm Oregon Wine Sales - Portland, OR**
- Thursday (9/20) 4 - 6 pm Finnriver Cider - Chimacum, WA**
- Friday (9/21) 3 - 6 pm La Familia Cider - Salem, OR**
- Saturday (9/22) 2 - 5 pm Agrarian Ales - Eugene, OR**
- Friday (9/28) 3 - 6 pm WildCraft Cider - Eugene, OR**
- Friday (10/5) 3 - 6 pm 2 Towns Ciderhouse - Corvallis, OR**
- Saturday (10/13) 11 - 4 pm LifeSource Natural Foods Fall Food Fair**
- Friday (10/19) 3 - 6 pm Deluxe Brewing - Albany, OR**
- Friday (10/26) 3 - 6 pm Golden Valley Brewing - McMinnville, OR**
- Friday (11/9) 3 - 6 pm Whistling Dog Cellars - Salem, OR**

**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*