

Beer & Wine

NEWSLETTER

WEEK 1 OCTOBER 2018

Beer

Bringing you another round of great new beers to kick off your October!

New Beer



FORT GEORGE BREWING
(ASTORIA, OR)

Crysknife

Brewed in collaboration w/ Our Mutual Friend Brewing in Denver, CO. This fruity, aromatic IPA distinguishes itself w/ a biscuity Maris Otter malt to give a strong malt character, while still packing a big tropical, peachy, citrusy hop profile. As fruity as this beer is, it still has a rather dry finish w/ a mild bitterness to round it out. Named for the knife made from the tooth of the sandworms in the Dune novels.

7.2% ABV · 4pk/16oz Cans



EVERYBODY'S BREWING
(WHITE SALMON, OR)

The Cryo IPA

Brewed with Cryo Hops, the most innovative hop technology known to man. Through the cryogenic separation process, pure lupulin powder is extracted from any hop, leaving behind "hop powder" that contains the desired flavor. Enjoy the huge aroma and juicy flavor from the lbs of Mosaic powder in the experimental IPA.

6.9% ABV · 80 IBU
6pk/12oz Cans



ROGUE BREWING
(NEWPORT, OR)

Pumpkin Patch Ale

Created with pumpkins grown at Rogue Farms in Independence, OR. Our pumpkins are picked, loaded into our truck, driven immediately 77 miles to our brewery in Newport, Oregon, quickly roasted and pitched into the brew kettle. Generous flavor is delivered w/ the addition of orange peel, cinnamon, cloves, cardamom, vanilla, ginger & nutmeg.

6.1% ABV · 25 IBU
25.4oz Bottle



ECLIPTIC BREWING
(PORTLAND, OR)

Phaser Hazy IPA

Juicy and unfiltered, this hazy IPA stuns with a lively array of fruity hop notes. Phaser features Citra, Azacca, Mosaic, Motueka, and Calypso hops.

6.5% ABV · 45 IBU
6pk/12oz Cans

NEW FORMAT!



GROUND BREAKER
(PORTLAND, OR)

Gluten Free Ales

Award winning ales brewed w/ all gluten-free ingredients. Now available in 4pk/16oz cans!



BACK IN STOCK!

FORT GEORGE
(ASTORIA, OR)

Fields of Green

BLOCK 15
(CORVALLIS, OR)

Perishable Produce

Fresh batches of these amazingly delicious India Pale Ales are back once again!

Wine

Check out this month's featured sale items!

On Sale This Month

WILLAMETTE VALLEY VINEYARDS (TURNER, OR)

Elegant, Classic Oregon Wines. A combination of determination and extraordinary people has brought Willamette Valley Vineyards from an idea to one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers" from Wine Enthusiast Magazine.

Founder Jim Bernau purchased the Estate site in 1983 and planted Pinot Noir, Chardonnay and Pinot Gris. Jim's vision of organizing the support of wine enthusiasts to grow world-class wines through shared ownership has resulted in more than 9,000 owners. The winery's Common (WVVI) and Preferred (WVVIP) are traded on the NASDAQ.

Our approach is to grow, by hand, the highest quality fruit using careful canopy management and yield balance, and to achieve wines that are truly expressive of the varietal and the place where they are grown. We practice environmentally sustainable farming and were part of the founding of the Low Input Viticulture and Enology Program (LIVE).



2017 Whole Cluster Pinot Noir

Willamette Valley AVA

\$19.99

750ml | Save \$8.60 · No Additional Discounts

As refreshing as liquid fruit salad in a glass, this wine is ruby in color and opens with lively aromas of ripe cherry, blackberry and cocoa with a hint of earthiness. A vibrant entry and juicy mid-palate features flavors that mirror aromas with the addition of raspberry purée and vanilla. A well-rounded and soft finish, accented by refreshing acidity, carries flavors far beyond the sip. This versatile Pinot Noir for food pairing, this wine lends itself well to sweet and tangy BBQ dishes, Asian cuisines like teriyaki short ribs or sushi, wood-fired flatbreads and gourmet burgers. - Winery Notes

· 91 Points/Editors' Choice, Wine Enthusiast Magazine

PACIFIC REDWOOD (REDWOOD VALLEY, CA)

Pacific Redwoods doesn't stop halfway when it comes to bringing you organic wine. It's not just grown organically, but processed organically. All wines are made from organically-grown grapes with no added sulfites or other synthetic preservatives. Pacific Redwood is committed to purity in winemaking and ecological responsibility. Fruit is sourced from Frey Vineyards and local organic family farms. Sustainability is a way of life for this family winery nestled in the hills of Northern California.

Organic/No Sulfites Added Wines

20% off

Regular Prices · No Additional Discounts

Chardonnay

Full-bodied and pleasantly acidic, with flavors of ripe pear and apple.

Organic Red

This versatile medium-bodied red table wine is packed with flavors of blackberry and plum.

Pinot Noir

Delicate and subtle red with hints of strawberries and mint.

Syrah

Deep and dark red, brimming with rich jammy layers of blueberry and plum.

Cabernet Sauvignon

Full-bodied red, layered with flavors of cherry, chocolate, and cloves.



This Week's In-Store Tasting

Saturday (10/6)

2 pm - 5 pm

Wolf Tree Brewery
Seal Rock, OR

Nano Brewery on the Oregon Coast producing unique craft beer using local ingredients.

Established in 2013, Wolf Tree Brewery is located along Beaver Creek, on a cattle ranch near the Oregon coast. The mission of Wolf Tree Brewery is to craft unique and distinctive beers that encompass the ranch and surrounding coastal forest. Our flagship beer, Spruce Tip Ale is made from spruce tips that we harvest every spring from the ranch. We offer traditional and farmhouse styles of beer, and are one of the only breweries in Oregon to brew with natural spring water.



Upcoming Tastings

- 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**
- Saturday (10/27) 2 - 5 pm House Wine - Walla Walla, WA**
- Friday (11/2) 3 - 6 pm 2 Towns Ciderhouse - Corvallis, OR**
- Friday (11/2) 3 - 6 pm Eola Hills Winery - Rickreall, OR**
- Friday (11/9) 4 - 6 pm Block 15 Brewing - Corvallis, OR**
- Friday (11/9) 3 - 6 pm Whistling Dog Cellars - Salem, OR**
- Saturday (11/17) 2 - 5 pm Nectar Creek - Corvallis, OR**
- Saturday (12/1) 2 - 5 pm 2 Towns Ciderhouse - Corvallis, 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*