

# BEER & WINE NEWS LETTER WEEK 4 DEC 2018

## Beer & More

This week we offer a clutch of great brews to help you savor the holiday magic and close out your 2018 in style!

### New Beer



EX NOVO  
(PORTLAND, OR)

### Back And Forth

Hazy Rye IPA brewed in collaboration with Fort George. Triple dry-hopped with Nelson, Mosaic, and Galaxy at 6lbs of hops per barrel. Pilsner malt, rye, oats and wheat contribute a unique malt profile that firmly backs up the big hop character.

6.2% ABV  
4pk/16oz Can



BUOY  
(ASTORIA, OR)

### Cream Ale

Crisp, clean, classic. Where ales meet lagers, a uniquely American brew is born. Fresh & inviting, w/ a restrained use of Willamette hops for a crisp, familiar finish.

5.7% ABV · 19 IBU  
6pk/12oz Can



FORT GEORGE  
(ASTORIA, OR)

### Waves Of Silence

An exploration of Fort George's fascination with big, deep, dark brews. This version, dubbed ALLISION is an Imperial Stout brewed with medjool dates, brown sugar, and plenty of oats.

9% ABV  
4pk/16oz Can



GILGAMESH  
(SALEM, OR)

### Classic Lager

A classic American lager. Lightly hopped and crisp, this refreshing sessionable offering is built and brewed for everyone to enjoy.

4.5% ABV · 17 IBU  
19.2oz Can



GILGAMESH  
(SALEM, OR)

### Shalom Y'All Turkish Coffee Stout

Brewed to combine the rich classic style of a coffee stout with cardamom and vanilla to craft a beer based on Turkish coffee to celebrate the Middle Eastern flavors that would be just as great paired with cuisine as it would dessert. A portion of proceeds goes to support The Portland Kitchen, who empower urban youth to graduate with job skills and good eating habits.

6.9% ABV · 16 IBU  
22oz Bottle



HOPWORKS URBAN BREWERY  
(PORTLAND, OR)

### Kentucky Christmas

HUB's famous Abominable Winter Ale--an ale w/ complex floral, spicy, and citrus hoppiness backed up by just the right amount of malt sweetness--aged in Bourbon barrels.

10.2% ABV  
22oz Bottle

... & More!



KYLA KOMBUCHA  
(HOOD RIVER, OR)

## KYLA Hard Kombucha

*KYLA Hard Kombucha is a totally new beverage steeped in a 2,000-year history. Brewed the right way and fermented to 4.5% ABV, this is how kombucha was meant to be. KYLA has live cultures and just 2g or less of sugar so you can have your fun and feel good too.*

4.5% ABV · 3/8oz Can Variety Pack

### ***Each Variety Pack features the following items:***

**Ginger Tangerine** – A refreshing ginger flavor with the sweet-tart tang of tangerine.

**Hibiscus Lime** – A brilliant red brew with hibiscus flowers and a tart twist of lime.

**Pink Grapefruit** – A crisp burst of tangy grapefruit w/ a dash of sweet blood orange.

## Wine

This week's newest wine is a seasonal delight for the holidays and beyond.

### New Wine

LEAH JORGENSEN CELLARS  
(NEWBERG, OR)

## Nisse + Hygge Natural Red Table Wine

*Nisse (Gnome) + Hygge (Pronounced HUE-Ga, a Danish term that refers to the concepts of coziness, conviviality, wellness and contentment) is a seasonal wine made for winter frolic & enjoyment. This natural wine emerged from smoldering surrounds in NW woodlands, capturing elemental earthiness & a subtle hint of smoke w/ flavors of sweet, ripe summer berries.*

"One whiff of the Nisse + Hygge is like walking into a Danish kitchen at breakfast time. I could smell rich, juicy blackberries reminiscent of brombærsmutter, aka Danish blackberry cakes. The wine also features an exotic aromatic combination of toast points, pork sausage grilling on a woodstove and an herbal note that reminded me of marjoram. Just smelling this wine made me feel cozy and warm.

The palate was filled with blackberry and red plum flavors. Its slippery mouthfeel and juicy acidity proved an excellent platform for the fruit, which was accompanied by traces of toasted walnuts and rooibos tea. Trying to get into the hygge spirit, we had the Nisse + Hygge with smoked salmon, chunks of black rye bread and butter. It made for a beautiful pairing. We even left a small plate out for the nisse, just in case."

- Michael Alberty, Oregon Wine Press (December 2018)



# Upcoming In-Store Tasting

## Friday (1/11)

### 4 pm - 6 pm

Block 15 Brewing  
Corvallis, OR

**Producing Fine Craft Ales and Gourmet Grub in the heart of the Willamette Valley since 2008.**

Offering unique hop-forward ales, crisp lagers, barrel-aged rarities and one of the Northwest's most extensive wild & sour programs, Block 15 produces a range of artfully crafted beers, brewed with a nod toward fresh ingredients and fresh thinking. We began serving up fine beer and food at our downtown Corvallis brewpub in 2008, and have since opened up a European-style pub—Caves Bier & Kitchen—as well as the Block 15 Brewery & Tap Room in south Corvallis. We are proud to have remained brewer-owned from day one.



**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 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.

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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***