

Beer, Cider & More

We're rolling out the New Year in style, with a huge variety of great offerings!

New Beer



CAPTURED BY PORCHES
(GRESHAM, OR)

Yggdrasil Juleøl

A strong, malty, and rich amber beer brewed in the style of Norwegian ales made specially to celebrate the season of Jul: the time of year from November through January.

9.6% ABV · 45 IBU
16.9oz Bottle



GHOSTFISH BREWING
(SEATTLE, WA)

Watchstander Gluten-Free Stout

This rich and roasty ale is made from five different roasts of artisan gluten-free millet malt, for a complex and satisfying true stout flavor.

5.5% ABV · 40 IBU
22oz Bottle



GHOSTFISH BREWING
(SEATTLE, WA)

Peak Buster Gluten-Free DIPA

A mountain of tropical & citrusy hops are piled on a heavy foundation of millet and buckwheat malts, then blown sky-high w/ raw cane sugar. Shows huge hop flavors of pine & passionfruit & a surprising stone-dry finish.

9% ABV · 100 IBU
22oz Bottle

MATCHLESS BREWING
(TUMWATER, WA)

Shortest Day Dark Hazy IPA

A darker colored hazy IPA that marries juicy yeast strains for a lighter chocolate & orange combo. Pale malt, oats & a touch of chocolate malt (along w/ plenty of Citra, Simcoe and Amarillo hops) make for a beer that looks towards summertime but is still delightful to drink on these short, dark days.

7% ABV · 4pk/16oz Can



VIKING BRAGGOT
(EUGENE, OR)

God Of Thunder

A barleywine-style ale brewed w/ honey. This high-gravity braggot packs a punch but is deceptively smooth. A rich & malty body w/ slight notes of fruit is balanced by a hefty dose of bitter hops for a complex, slow sipping malt-based honey ale.

11.6% ABV · 56 IBU
22oz Bottle



THREE MAGNETS
(OLYMPIA, WA)

Drive By Fruiting

A crisp, tart kettle soured ale brewed w/ brettanomyces & a whisper of pineapple and mango.

4.4% ABV
11oz Bottle

LOOWIT BREWING
(VANCOUVER, WA)

Snow's Ghost

A "Golden Stout", light in color, dark in flavor. Brewed with coffee, cocoa nibs, lactose, toasted marshmallows and toasted coconut.

9% ABV · 48 IBU
4pk/12oz Can



CRUX FERMENTATION
PROJECT (BEND, OR)

Gated Community

An innovative take on the Brut IPA style. Brewed w/ Citra & Galaxy hops which contribute the tropical juicy goodness while an extending mashing process reduces the residual sweetness.

6% ABV · 50 IBU
6pk/12oz Can



PAULANER
(GERMANY)

Hefe-Weizen

The no. 1 Hefeweizen in Germany and one of the world's favorites. Naturally cloudy and shining silky gold in the glass under a strong head of foam, w/ a trace of mango and pineapple and a striking balance between sweet & bitter.

5.5% ABV · 12 IBU
6pk/11.2oz Bottle

New Cider



WILDCRAFT CIDER WORKS
(EUGENE, OR)

Sage Crow

A blend of sage wine & cider aged for 6 months in freshly emptied añejo barrels w/ whole OR blackberries smoked w/ fir needle, resulting in a full-bodied cider that is a true testament to the adventurous OR spirit.

7.5% ABV
16.9oz Bottle



2 TOWNS CIDERHOUSE
(CORVALLIS, OR)

Serious Scrump

A dry cider made in a bold Northwest fashion. An eclectic blend of apples are pressed, frozen and then slowly thawed, resulting in thick, aromatic juice. The juice is then cold fermented with traditional English cider yeast.

11% ABV
16.9oz Bottle



2 TOWNS CIDERHOUSE
(CORVALLIS, OR)

Rhubarbarian

Tangy & wild, this cider is crafted with locally grown Crimson Red Rhubarb that is whole-pressed and ferment w/ NW apples.

5% ABV
6pk/12oz Can

& More!



HI-WHEEL FIZZY WINE (PORTLAND, OR)

Black Lightning

Created for the Portland Cider Summit and winner of the People's Choice Award. Pairs PNW black currants w/ a curious mix of spices: peppercorns, red chile flakes and clove. A unique beverage that perfectly balances sweet, spiced and tart fruit flavors atop a fizzy and refreshing, light bodied delight.

6.8% ABV
16.9oz Bottle

Wine

This week we're proud to debut great wines from two of California's best regions.

New Wine



GIRARD WINERY (HOPLAND, CA)

2013 Chardonnay

Russian River Valley

This cooler climate region of Northern California helps create a white wine with brighter acidity while still offering plenty of layered fruit character. The balance of acidity and fruit showcases the region's climate, while soils lend additional structure and character.

The nose exhibits toasted, smoked almonds, stone fruit, pear and vanilla bean. The palate showcases the region's bright acidity and minerality coupled with notes of crisp apple, citrus and a touch of cinnamon. The French Oak (35% new) is present but not dominating.



JOSEPH CARR (OAKVILLE, CA)

2013 Merlot

Napa Valley

After 10 years as a world-class sommelier and ten more as an international industry executive, Joseph Carr set out in 2005 to form his own wine company. Influenced by the wines of Bordeaux & Burgundy, his philosophy is balance, sophistication & approachability. An old-world style producer, but distinctly Californian.

Features aromas of black cherry, chocolate, mint, vanilla, cedar, & roast beef. On the palate, a soft attack of cherry, chocolate & sage is highlighted by a med body & light acidity, leading to a textured finish.

This Week's In-Store Tastings

Friday (1/18)

3 pm - 6 pm

Ten Towers Cider Co.
Rickreall, OR

Crafting High Quality Pacific Northwest Ciders. Since 1972, the Kruger family has been making cider from the neighborhood orchards, growing well known varieties like Red Delicious, Crispin, Liberty, Freedom, King, Fuji, and more. John Kruger started Ten Towers Cider Co. in 2017 with a mission to create high quality PNW craft ciders. Through teamwork, innovation, and creativity, he delivers to his customers the best experience, one bottle at a time.



Saturday (1/19)

2 pm - 5 pm

Ecliptic Brewing
Portland, OR

Ecliptic Brewing is a venture from John Harris, an Oregon craft brewing icon. John's background is one steeped in Oregon's rich craft brewing history, having brewed great beer for McMenumins, Full Sail, and Deschutes where he created the recipes for their flagship ales. The name Ecliptic Brewing unites John's two passions: brewing and astronomy. The ecliptic is earth's yearly path around the sun. We celebrate this journey with beer and food menus in constant change and rotation throughout the year. Our philosophy is to push the limits of creativity in the brewhouse, and create a sense of place in both the restaurant and the beer we build. We hope you join us on our journey together.



Upcoming Tastings

Friday (1/25) 3 - 6 pm Golden Valley Brewing - McMinnville, OR

Friday (2/1) 4 - 7 pm Finnriver Cider - Chimacum, WA

Friday (2/8) 3 - 6 pm Ex Novo Brewing - Portland, 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!

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