

# Beer & Wine

## NEWSLETTER

WEEK 1 FEBRUARY 2019

### Beer

Moving right along with another round of great new offerings, plus some returning favorites!

### New Beer

MELVIN BREWING  
(ALPINE, WY)



#### Citradamus Imperial IPA

A world class IIPA brewed with 100% Citra hops, pristine mountain water & NW malt. Flavors of citrus, pine & total dankness. Dry hopped w/ ludicrous amounts of Citra for a predictably huge hoppiness. 9.5% ABV · 78 IBU  
4pk/12oz Can

SIXPOINT BREWERY  
(BROOKLYN, NY)



#### Dabble Hazy DIPA

To truly harness all the flavors of the new varieties hop farmers are creating, you've got to dabble a bit & test them out. Sabro provides an incredible coconut note, Cashmere brings a soft, delicate complexity, and Idaho 7 brings potency and depth. 8.2% ABV · 20 IBU  
6pk/12oz Can

PFRIEM FAMILY BREWERS  
(HOOD RIVER, OR)



#### Mosaic Pale

Single hop ale featuring the Yakima grown Mosaic hop. This strong ale glows with an amber hue. Wafts of mango & citrus tease the senses just enough before its assertive taste takes over with hints of lemon, pine and a slight tinge of juicy blueberry. 6.2% ABV · 45 IBU  
16.9oz Bottle

THREE MAGNETS  
(OLYMPIA, WA)



#### Mental Block Single Hop IPA

WA grown Centennial hops create a beautiful blend of floral & citrus aromatics w/ a light touch of soft cotton candy. A classic and favorite hop variety perfect to feature due to it's complexity and myriad flavor compounds. 6.5% ABV  
4pk/16oz Can

FORT GEORGE  
(ASTORIA, OR)



#### From Astoria With Love

Robust, opulent, lovely. This stout is the genesis of all the roasty, nutty, and chocolaty goodness nestled into the barrel aged version, Matryoshka. 9.4% ABV  
4pk/16oz Can

FORT GEORGE  
(ASTORIA, OR)



#### Skies of Wonder

Brewed w/ Citra, Mosaic, Azacca and Idaho 7 hops, this is a wondrous Imperial IPA, typically hazy, just like the skies over Astoria. 8.7% ABV  
4pk/16oz Can

BEND BREWING  
(BEND, OR)



#### Trade War Export Stout

A foreign style stout brewed with a blend of Golden Promise and Canadian two-row, six different specialty malts and flaked barley. 7.5% ABV · 31 IBU  
4pk/16oz Can

HAIR OF THE DOG  
(PORTLAND, OR)



#### Fred

Created to honor beer writer and historian Fred Eckhardt. Fred is made with aromatic and rye malts and includes 10 different hop varieties in an effort to incorporate the whole world into this beer. Batch 100. 10% ABV · 65 IBU  
12oz Bottle

## New Cider



FINNRIVER  
(CHIMACUM, WA)

### Solstice Saffron

#### Botanical Craft Cider

The bright cider features fermented organic apples, delicately steeped toasted fennel and organic anise pods. Olympic Peninsula grown saffron gives this cider its warm color and a gentle bittersweet earthiness, balanced with the rounded flavors of anise and fennel, finishing on a light lingering licorice note. This cider was crafted around the time of the Winter Solstice, inspired by the local saffron grown at Phocas Farms in Port Angeles. Saffron is considered one of the world's most rare and costly spices and was first cultivated in Greece.

6.5% ABV

16.9oz Bottle

## Wine

This week we debut two great new wines to warm your heart.

## New Wine



HANDCRAFT  
(MANTECA, CA)

*HandCraft is an artisan collection of wines that celebrate the Indelicato family's California home and Italian heritage. Their wines are a nod to the traditional, vineyard-to-barrel field selections that found a place at the family's dining table for generations. The portfolio is blended to showcase the fruit, resulting in full-flavored, fruit-forward and food-friendly wines meant for sharing over a meal with friends and family.*

### 2016 Cabernet Sauvignon

Pour a glass and savor the rich aromas of blackberry, violet and black peppercorn, accented by a hint of smokiness. Take a sip and enjoy flavors of boysenberry jam, blackcurrant, clove and earth. This dense, dark Cabernet Sauvignon is perfect for pairing with bold flavors. Enjoy in front of a roaring fire with your favorite grilled steak topped with savory herb compound butter or tangy blue cheese and crimini mushrooms.

LA RIOJANA COOPERATIVE (ARGENTINA)

*La Rioja is one of the largest co-operatives in Argentina and is currently ranked the country's third largest wine exporter (by volume). What started out as a small bodega, buying in grapes to turn to wine, slowly grew as different families made La Rioja province their home and started planting their own vines.*

*La Rioja was the first Argentine winery to become Fairtrade certified in 2006, and have grown to be the largest Fairtrade wine producer in the world. In 2013 they were certified as an organization of small producers under the OPP (Organización de Pequeños Productores) program. Their OPP certification means that 100% of their production and growers are Fairtrade certified. It also means they must demonstrate the steps they are taking to ensure the economical and social development of their producers using the Fairtrade Premium.*

### 2017 Malbec

#### Mendoza

Smooth and fruity, this a medium bodied, juicy wine with soft, ripe red fruit aromas and flavors. A perfect match for grilled red meats, tomato based pasta dishes, cheese or chocolate. Made with Certified Fair Trade grapes.





# This Week's In-Store Tasting

## Friday (2/8)

3 pm - 6 pm

Ex Novo Brewing  
Portland, OR

**Drink Beer. Do Good.** Beer has always done a great job of bringing people together and hatching great ideas, like the one to start a brewery that gives all its profits away. We wanted to form a brewery that respects the pedigree of brewing found in the NW and one that strives to do everything right: from crafting consistently enjoyable and unique beers, to great and unexpected food in a warm, inviting atmosphere. Our mission as a brewery is to donate 100% of our profits to those building a better world and bringing hope to places where it is scarce.

The image shows three glasses of wine on a wooden board, with chocolate and a pink flower in the foreground. The background is dark and textured.

**LifeSource**  
natural foods

**WARM YOUR HEART**  
*get cozy with us*  
**SUNDAY, FEB 10 ♥ 12-4 pm**  
**Hot Cocoa, Chocolate & Wine Tasting**  
*featuring a selection of*  
*artisan wines from:*  
**HandCraft**

## Upcoming Tastings

- Saturday (2/16) 2 - 5 pm . . . . . La Familia Cider - Salem, OR**
- Friday (2/22) 3 - 6 pm . . . . . NW Negotiant Project - Salem, OR**
- Friday (3/1) 3 - 6 pm . . . . . Golden Valley Brewing - McMinnville, OR**
- Saturday (3/9) 2 - 5 pm . . . . . Ground Breaker - Portland, OR**
- Saturday (3/9) 2 - 5 pm . . . . . WildCraft Cider Works - Eugene, OR**

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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