

Beer & Cider

Another week, another round of fantastic new brews!

New Beer



WANDER BREWING
(BELLINGHAM, WA)

Powderland Hazy IPA

Wheat IPA with glacier, Simcoe and Chinook hops.
6.4% ABV · 25 IBU
4pk/16oz Can



EX NOVO
(PORTLAND, OR)

Brier Brut

Brut IPA fermented with Blackberries. Bone dry, carbonated highly for a sparkling mouth feel. Loaded up with Simcoe and Mosaic hops, notes of a fresh briar patch & juicy hops.

6.6% ABV · 42 IBU
4pk/16oz Can



EX NOVO
(HOOD RIVER, OR)

Stereophonic

Hazy IPA brewed with pilsner malt, oats, and wheat. Double dry hopped with Citra, Galaxy, and Experimental Hop #06297. Notes of orange creamsicle, mango, and pineapple abound.

7.5% ABV
4pk/16oz Can



WANDER BREWING
(BELLINGHAM, WA)

Right Here Right Now

Hazy IPA fermented on lemon & lime zest, dry-hopped w/ Citra & Mosaic. Explodes w/ citrus aromatics along w/ undertones of fresh melon & stone fruit.

6.3% ABV
16.9oz Bottle



WANDER BREWING
(BELLINGHAM, WA)

Black Currant Millie

American sour ale brewed w/ black currants. Pleasantly tart, flavorful and refreshing.

4.4% ABV
16.9oz Bottle



ECLIPTIC BREWING
(PORTLAND, OR)

Tangerine Farmhouse

A 'Five Years / Five Beers' celebration collaboration, this one with renowned brewmaster of Brooklyn Brewery, Garrett Oliver.

8% ABV
16.9oz Bottle



GRAINS OF WRATH
(CAMAS, WA)

Pandemic Hazy IPA

This latest entry in their rotating hop series, 'Gwen' was brewed with a generous DH of Galaxy, Moutere, Citra & Simcoe.

6.2% ABV · 33 IBU
4pk/16oz Can



ASLAN BREWING
(BELLINGHAM, WA)

Hook's Stash

Brewed in collaboration w/ Mt. Baker Ski Area, this easy drinking, light bodied classic pale ale celebrates the life of former Pro Patrol & Mt. Baker legend, Randy Hook. The dryness of this beer accentuates the dank white grape notes that dominate the flavor and aroma.

5% ABV · 25 IBU
6pk/12oz Can



BOULEVARD BREWING
(ST LOUIS, MO)

Space Camper

Massive hop additions at the end of the boil and during fermentation to minimize upfront bitterness and create a juicy IPA bursting w/ tropical fruit flavors & aromas of nectar & citrus.

5.9% ABV · 50 IBU
6pk/12oz Can



MAD RIVER
(BLUE LAKE, CA)

John Barleycorn Barleywine Style Ale

A rich hue of dark amber w/ warm caramel aromas. Full body, toasty, light chocolate w/ hints of raisin, nutmeg, & dried fruit. The ideal winter warmer, best enjoyed served in a snifter. Ages extremely well.

9.2% ABV
6pk/12oz Bottle

New Beer (cont'd)



CASCADE BREWERY
(PORTLAND, OR)

Valley Flora

Combines a sour red ale w/ Willamette Valley-grown Pinot Noir grapes using traditional brewing and winemaking techniques. Through native fruit fermentation and extended oak maturation, this beer expresses notes of dark bramble fruit, plum, cherry, earth and oak supported by a balanced tannic structure and lively acidity.

10% ABV
16.9oz Bottle



CASCADE BREWERY
(PORTLAND, OR)

Cuvée Du Jongluer

Select red, triple and quad sour ales aged in oak barrels for up to three years. Making its first appearance in over a decade, the 2017 project pays homage to the original blend, juggling a variety of base beers that offer clean and complex flavors through the lactic fermentation process that has come to define this brewery's exemplary Northwest sour ales.

9.4% ABV
16.9oz Bottle



BOULEVARD BREWING
(ST LOUIS, MO)

Chocolate Ale

Medium bodied and effervescent, the aroma evokes dried fruits, earth and cocoa, with just a hint of spicy hops. Mouthwatering flavors of Valrhona chocolate from Dominican cacao nibs weave seamlessly between layers of honey, brown sugar, caramel and nutty malt, deftly harmonizing and rounding into a luscious, lingering finish.

8.7% ABV · 24 IBU
4pk/12oz Bottle

New Cider



TEN TOWERS CIDER
(RICKREALL, OR)

Gravitas

In an era long past, the Middle Ages, brave and gallant heroes roamed the lands. These were champions of craft and glory. Among them was a damsel who had never known distress, with an unbreakable blade and a penchant for only the finest of cider. Gravitas awaits you at the crossroads of resolve and destiny. It's a perfect coalescence of cold-pressed PNW apples and unyielding spirit years in the making.

6.3% ABV
22oz Bottle



WILDCRAFT CIDER WORKS
(EUGENE, OR)

Bourbon Barrel Peach

Made with natural Oregon spice and a complex profile, this blend is comprised of one part sour lactobacillus fermented Melrose cider, one part Gravenstien cider, and one part freeze-pressed Southern Oregon peaches. Aged 3 months in freshly emptied Stein Distillery barrels with toasted dandelion root.

5% ABV
16.9oz Bottle

Wine

This week features another great wine from our local region.

New Wine



ARCANE CELLARS
(WHEATLAND, OR)

Great winemaking starts with great fruit. From there, the winemaker pursues a path of minimum intervention, allowing the purest expression of varietal character and terroir to shine through in the finished wine. Arcane Cellars offers a wide selection of the red and white varieties that grow throughout the entire Northwest, including more than eight single vineyard lots of red wines and a number of single vineyard white productions. We take great pride in hand picking and crafting our very limited offerings.

Our winemaking philosophy at Arcane Cellars is simple: to allow the character of exceptional fruit to show clearly in our wines. Come and share the beauty of our natural surroundings, the bounty of our region's harvests, and the magic of our wines!

2015 Tempranillo Estate Grown • Willamette Valley AVA

Flavors of strawberries, black currants, cherries, prunes, chocolate and tobacco. A wonderful and easy drinking wine that pairs well with antipasto, lighter meats, and rice dishes.

This Week's In-Store Tasting

Saturday (2/16)

2 pm - 5 pm

Coldfire Brewing
Eugene, OR

Honoring the traditional craft founded by European brewers, while being proudly rooted in the great NW. We are motivated by European brewing traditions and inspired by a Northwest aesthetic. We brew small batches, working to refine the art propelled by generations of craftsmen. ColdFire Brewing was born as the dream of Dan and Stephen Hughes, brothers by birth and homebrewers since 2001. After a decade apart, the Hughes brothers decided they needed to go into business together. And as a result, ColdFire was born. Every day, they continue to be humbled by the opportunity to share their craft with others. 100% of our profits to those building a better world and bringing hope to places where it is scarce.



Saturday (2/16)

2 pm - 5 pm

Coldfire Brewing
Eugene, OR

From our Familia to yours . . . Our family settled down in the Willamette Valley in the 1970's. We spent our summers working hard in the strawberry fields chasing our American Dream. Those days were challenging but at least we always had each other. We love Oregon and it will forever be our home but we are also very proud of our Mexican roots. Our Ciders began with the original recipes of our mother, Lourdes. She used only quality ingredients, an authentic handmade process and her love of cooking. We use 100% Northwest Apple Juice . . . no water or artificial flavors added. Our ciders are not shipped unless every ounce is perfect!



Upcoming Tastings

- Friday (2/22) 3 - 6 pm NW Negociant 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

*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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