

Beer and Wine

NEWSLETTER
Week 4 • February 2018

Beer, Cider & Mead

We stock over **250** unique items from more than **100** different producers, with more new items appearing every week!

New Beer



BALLAST POINT
(SAN DIEGO, CA)

Unfiltered Sculpin IPA

7% ABV · 70 IBU
6pk/12oz Can



GOLDEN VALLEY BREWING
(MCMINNVILLE, OR)

Red Thistle ESB

5.5% ABV · 40 IBU
6pk/12oz Bottle



GOLDEN VALLEY BREWING
(MCMINNVILLE, OR)

Dundee Porter

5.3% ABV · 38 IBU
6pk/12oz Bottle



STICKMEN BREWING
(LAKE OSWEGO, OR)

Socks & Sandals Hazy IPA

6.3% ABV · 44 IBU
4pk/16oz Can



DELUXE BREWING
(ALBANY, OR)

Diabolic IPA

6.3% ABV · 60 IBU
6pk/12oz Can



SIXPOINT BREWING
(BROOKLYN, NY)

Hi-Res IPA

11% ABV · 111 IBU
4pk/12oz Can

New Cider



WILDCRAFT CIDER
(EUGENE, OR)

Aronia Berry Sour Dry Cider

6.4% ABV
16.9oz Bottle

A very special and limited release of whole, biodynamically grown Aronia berries freeze pressed with whole pears and blended with a cider fermented with a very rare and unique, well-balanced wild lactobacillus culture. The wild bacteria culture brings out a unique earthy, nutty quality, accented with vibrant and juicy berry flavors, creamy pear texture and a tangy, tart finish.

Wine

We feature premium, locally produced varietals at great prices!

New Items



EOLA HILLS WINERY
(RICKREALL, OR)

2015 Chardonnay

Made with grapes from select Oregon vineyards, this Chardonnay was fermented and aged in oak for just eight months to enhance the fruit qualities without the wood hiding the flavor.

Nice, soft tropical fruit flavors mingle with a hint of oak and finish is subtle and crisp, making this an enjoyable, medium-bodied wine.

Pairing Recommendations

This wine's tropical fruit flavors and natural acidity make it a versatile companion for chicken, turkey breast, lobster, halibut and ceviche. Excellent paired with a Crab Louie salad, an Oregon favorite featuring Dungeness crab meat.



EOLA HILLS WINERY
(RICKREALL, OR)

Barrel Select Reserve 2014 Pinot Noir

Select barrels from our best Oregon vineyard lots are blended together to create the best wine possible from each vintage. The barrels selected are outstanding individuals from various vineyard lots when blended together, become more than the sum of their parts. A balance is struck between the fruit and the oak, and the brightness of youth is tempered with extended aging in barrels.

Flavors of dark cherry, ripe red berries and earth mingle with smoky tannins in this outstanding hand-crafted Oregon Pinot noir.

Pairing Recommendations

Lovely on its own, or paired with lightly seasoned foods, such as salmon garnished with lemon peel and dill, or with a marinated and grilled pork tenderloin, served with an arugula, goat cheese and blueberry salad.

This Week's In-Store Tasting

Friday (3/2)

3 pm - 6 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 (3/17)

2 pm - 5 pm



Why not a bit of both?
Join us St. Patrick's Day for a FREE tasting of tea, beer, and traditional Irish goodies!

- Friday (3/9) 3 - 6 pmCoalition Brewing - Portland, OR
- Saturday (3/10) 2 - 5 pm Ground Breaker Brewing - Portland, OR
- Friday (3/16) 3 - 6 pm Sierra Nevada Brewing - Chico, CA
- Saturday (3/17) 2 - 5 pmWildCraft Cider - Eugene, OR
- Friday (3/23) 3 - 6 pmOrdnance Brewing - Boardman, OR
- Saturday (3/24) 2 - 5 pm 2 Towns Ciderhouse - Corvallis, OR
- Friday (3/30) 3 - 6 pmWillamette Valley Vineyards - Turner, OR
- Friday (4/6) 3 - 6 pmGolden Valley Brewing - McMinnville, OR

All tastings are free to our 21+ customers! Please bring valid ID