

Beer and Wine

NEWSLETTER

Week 3 • March 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



SIERRA NEVADA
(CHICO, CA)

BFD
Hoppy Golden Ale
4.9% ABV · 33 IBU
19.2oz Can



REVISION
(RENO, NV)

**Trying To Get
My Aroma, Bro**
NE-Style IPA
7% ABV · 32 IBU
4pk/16oz Can



REVISION
(RENO, NV)

Distance Haze
Hazy DIPA
8% ABV · 40 IBU
4pk/16oz Can



PROPOLIS BREWING
(PORT TOWNSHEND, WA)

Cedar
**Imperial Saison Brewed
w/ Cedar & Honey**
9.5% ABV
25.4oz Bottle



AGRARIAN ALES
(EUGENE, OR)

Phlogiston
Old World Ale
6.4% ABV
16.9oz Bottle



AGRARIAN ALES
(EUGENE, OR)

Fortitude
Cherry Bomb Chile Porter
9.3% ABV
16.9oz Bottle

Back In Stock



MAZAMA BREWING
(CORVALLIS, OR)

**Experimental
Juicy IPA X.8**
7.1% ABV
6pk/12oz Can



STICKMEN BREWING
(LAKE OSWEGO, OR)

**Socks & Sandals
Hazy IPA**
6.3% ABV · 44 IBU
4pk/16oz Can

Wine

We feature premium, locally produced varietals at great prices!

New Items

New Winery this week:

Swick Wines (Newberg, OR)

Raw Wines from the Pacific Northwest. Owner Joe Swick is a 5th generation Oregonian, born and raised in Portland. He worked his first harvest in 2003 in Oregon, and from then until 2012 he worked 15 different harvests, traveling all over the world as far as Tasmania, France, Portugal, and Italy. Joe returned Oregon in 2013 to start Swick Wines in the Willamette Valley. He works only with sustainable or organically farmed vineyards that are not irrigated, from cooler climate locations.



Rosé Of Pinot Noir

2017 • Willamette Valley AVA

This classic expression of Burgundian-style Rosé is made with grapes harvested early to retain a firm acid structure. The result is a dry, sharp wine with notes of blackberry and cherry atop a clean acidity.

Pairing Recommendations

Cheese:

Fresh Goat Cheeses

Entrée:

- Bruschetta
- Pasta Salad
- Poached Salmon
- Grilled Chicken Dishes
- Rosemary Grilled Lamb
- Roasted Pork



Rosé of Pinot Noir Petillant Naturel

2017 • Willamette Valley AVA

Spritzzy, funky, and deeply complex, this wine is a highly regarded entry into the emerging style known as 'Pet-Nat'. French for 'naturally-sparkling', *Petillant Naturel* is an ancient style of winemaking that involves a minimal approach to handling. In the cellar, the wine is bottled before it fully completes fermentation, capturing the unique character of the living wine.

The result is a wine that expresses the time, place, and the inherent character of the grape varietal used to create it.

This wine offers a fun and delicious opportunity for those that want to experience a glass of wine just as how our ancestors enjoyed it--and some would say, as how nature intends it to be.

Enjoy slightly chilled w/ triple cream brie or a grassy, aged cheddar.

This Week's In-Store Tasting

Friday (3/23)

3 pm - 6 pm

Ordinance Brewing
Boardman, OR



Our roots run deep in hops and Oregon. Our namesake is now a ghost town, a collection of decaying offices, a theater and school standing in scattered ruins on Craig Coleman's farm. A water tower still stands tall above this once bustling community. It was here, generations ago, that people came from all over the country for the common good. Here, everyday citizens did their part to set aside their differences and support a growing war effort in the Pacific and Europe during World War 2. To these noble people, to our ancestors, we raise our glass and carry forward the name Ordinance.



Whistling Dog Cellars Salem, OR

World-Class wine made right in Salem's backyard. Our estate vineyard, Nuestro Sueño, is located on the western slopes of the Eola Hills seven miles west of Salem. One of the original vineyards planted in the Eola-Amity Hills AVA; we dry-farm this 16-acre Pinot noir vineyard using sustainable farming practices. Growing and making world-class Pinot is not just our passion, it is our livelihood, it is the only thing we do.

Saturday (3/24)

2 pm - 5 pm

2 Towns Ciderhouse
Corvallis, OR

Bringing Cider Back to the People. At 2 Towns Ciderhouse we believe that the long history of cidemaking demands respect and deserves to be done right. Starting with the highest quality, whole ingredients from local farms, we take no shortcuts in crafting our ciders. We refuse to add processed sugars, concentrates or artificial flavors, and instead use slow, cold fermentation methods to allow the fruit to speak for itself. As a family-owned company, we are committed to the growth of our team and enrichment of our communities. We take pride in producing a true Northwest craft cider.



Upcoming Tastings

- Friday (3/30) 3 - 6 pm Willamette Valley Vineyards - Turner, OR**
- Friday (4/6) 3 - 6 pm Golden Valley Brewing - McMinnville, OR**
- Friday (4/13) 4 - 6 pm Block 15 Brewing Company - Corvallis, OR**
- Friday (4/20) 3 - 6 pm Deluxe Brewing - Albany, OR**
- Friday (4/27) 3 - 6 pm La Familia Cider Company - Salem, OR**
- Friday (5/11) 3 - 6 pm 2 Towns Cider House - Corvallis, OR**
- Saturday (5/12) 2 - 5 pm Eola Hills Winery - Rickreall, OR**
- Saturday (5/26) 2 - 5 pm Urban Family - Seattle, WA**

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