

# Beer and Wine

**NEWSLETTER**

Week 4 • 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



BARRELHOUSE BREWING  
(PASO ROBLES, CA)

#### **Mango IPA**

6.2% ABV · 50 IBU  
6pk/12oz Bottle



BARRELHOUSE BREWING  
(PASO ROBLES, CA)

#### **Juicy IPA**

6.5% ABV · 30 IBU  
6pk/12oz Bottle



FOUNDERS  
(GRAND RAPIDS, MI)

#### **Kentucky Breakfast Stout**

11.8% ABV · 70 IBU  
4pk/12oz Bottle



MATCHLESS BREWING  
(TUMWATER, WA)

#### **Citra & Simcoe 4ever**

**Double IPA**  
8% ABV  
4pk/16oz Can



MATCHLESS BREWING  
(TUMWATER, WA)

#### **Pilot of the Storm**

**Hazy IPA**  
6.8% ABV  
4pk/16oz Can



PFRIEM BREWING  
(HOOD RIVER, OR)

#### **Down Under IPA**

7.2% ABV · 65 IBU  
16.9oz Bottle



STICKMEN BREWING  
(LAKE OSWEGO, OR)

#### **The Bees Knees Strong Blonde Ale**

7% ABV · 25 IBU  
22oz Bottle



SIXPOINT BREWING  
(BROOKLYN, NY)

#### **Righteous Barrel Aged Rye Ale**

10.5% ABV  
4pk/12oz Can

# Wine

Featuring great wines for every occasion at the right price!

## New Items



**KENWOOD VINEYARDS  
(KENWOOD, CA)**

### **Yulupa Zinfandel**

**2010 • California AVA**

Select vineyards located in some of California's best appellations were chosen for this blend. These vines produce a wine with intense character and complexity. The wine is aged in small oak barrels to further enhance its natural flavors.

This wine glides over the palate with restrained liveliness, offering full flavors of jam berries without being overwhelming. A great wine to enjoy by the glass over brunch.

#### **Pairing Recommendations**

**Cheese:**

Mozzarella, Brie, Gouda, Swiss  
Mild Cheddar

**Entrée:**

- Grilled Italian Sausage
- Turkey Burgers
- Glazed Ham
- Steak & Egg Scramble
- Indian Spice Short Ribs



**KENWOOD VINEYARDS  
(KENWOOD, CA)**

### **Pinot Noir**

**2014 • Russian River Valley AVA**

"Earthy and inviting with wild raspberry, cherry and strawberry flavors, this fruity, light-bodied wine also allows room for rose petal and forest notes. Tart and peppery, it finishes with rhubarb accents."

90 Points - Wine Enthusiast

#### **Pairing Recommendations**

**Cheese:**

Gruyere, Gouda, Aged Cheddar

**Entrée:**

- Herb Marinated Mushrooms
- Grilled Cedar Plank Salmon
- Albacore Tuna Casserole
- Bratwurst & Roasted Potatoes
- BBQ Pulled Pork Sliders
- Beef Bourguignonne

# This Week's In-Store Tasting

## Friday (3/30)

3 pm - 6 pm

Willamette Valley Vineyards

Turner, OR

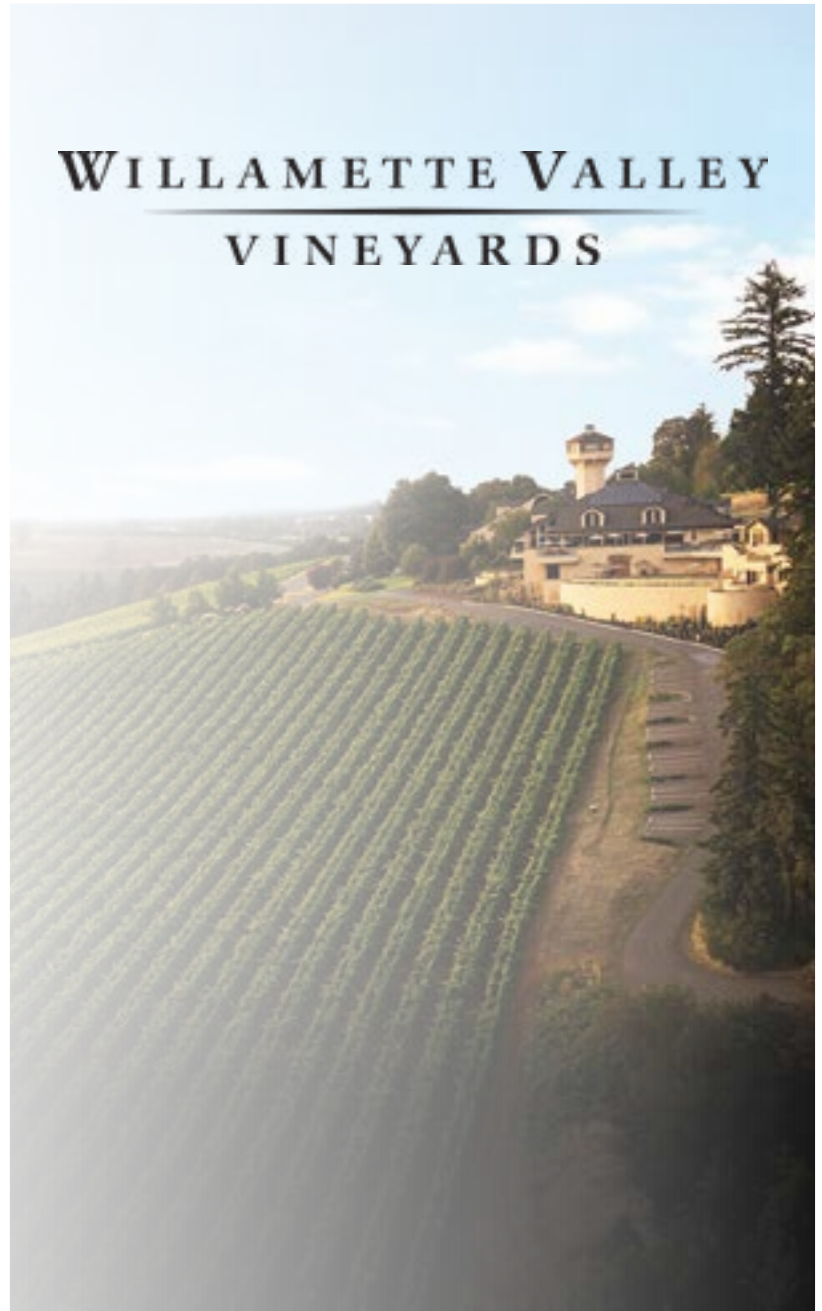
**Elegant, Classic Oregon Wines.** A combination of determination and extraordinary people has brought Willamette Valley Vineyards from an idea to one of the region's leading wineries, earning the title "One of America's Great Pinot Noir Producers" from Wine Enthusiast Magazine.

Founder Jim Bernau purchased the Estate site in 1983 and planted Pinot Noir, Chardonnay and Pinot Gris. In the beginning he hand watered the vines with seventeen lengths of 75' garden hose.

Numerous classes at UC Davis, and seminars from here to France, sharpened Jim's viticultural skills and in 1989 he was ready to build his dream, a world class winery in the Willamette Valley and make cool-climate varietals, especially Pinot Noir, to be served and sold in the best restaurants and bottle shops in the world. Jim's personal gift to Oregon State University established the nation's first professorship in fermentation science in 1995.

Jim's vision of organizing the support of wine enthusiasts to grow world-class wines through shared ownership has resulted in more than 9,000 owners. The winery's Common (WVVI) and Preferred (WVVIP) are traded on the NASDAQ.

Our approach is to grow, by hand, the highest quality fruit using careful canopy management and yield balance, and to achieve wines that are truly expressive of the varietal and the place where they are grown. We practice environmentally sustainable farming and were part of the founding of the Low Input Viticulture and Enology Program (LIVE).



WILLAMETTE VALLEY  
VINEYARDS

## Upcoming Tastings

**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 (5/4) 3 - 6 pm . . . . . Agrarian Ales, Eugene, 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