

Beer and Wine

NEWSLETTER

Week 4 • May 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



WOODLAND EMPIRE
(BOISE, ID)

Les Bois Saison

5.6% ABV · 20 IBU
22oz Bottle



SANTIAM BREWING
(SALEM, OR)

Bloody Hell Blood Orange IPA

8.5% ABV · 83 IBU
4pk/16oz Can



WOODLAND EMPIRE
(BOISE, ID)

Mix Tape Series A Place To Stand NEIPA

6.8% ABV
4pk/16oz Can



STICKMEN BREWING
(LAKE OSWEGO, OR)

Cloudy With A Chance of Citra Double Dry Hopped Hazy Double IPA

7.5% ABV · 50 IBU
4pk/16oz Can



DOUBLE MOUNTAIN
(HOOD RIVER, OR)

Sweet Jane IPA

7.4% ABV · 85 IBU
16.9oz Bottle



NORTH JETTY BREWING
(SEAVIEW, WA)

Leadbetter Red Scotch Ale

4.8% ABV · 23 IBU
22oz Bottle



BREAKSIDE
(PORTLAND, OR)

Salted Caramel Stout

6.7% ABV · 28 IBU
22oz Bottle



REVISION BREWING
(RENO, NV)

Revision IPA

6.5% ABV · 50 IBU
22oz Bottle

New Cider

FINNRIVER
(CHIMACUM, WA)



Finnriver is an organic family farm and a craft Cidery producing handcrafted hard ciders and fruit wines. We farm and ferment on 80 certified organic acres along a restored salmon stream in the Chimacum Valley, south of Port Townsend on the north Olympic Peninsula of Washington. While our farm is remote, we are honored to be on the forefront of the Pacific Northwest craft hard cider revival and

we are committed to handcrafting both traditional and innovative hard ciders with a base of 100% apple juice, primarily Washington organic and Olympic Peninsula homestead apples. Our ciders are a tribute to the old hard cider traditions while offering an approachable, fresh perspective on the possibilities of the fermented apple. We also craft an array of sumptuous brandy-fortified fruit wines and unique oak-aged, port-style wines. Finnriver Farm & Cidery is certified salmon safe and we are committed to wise land stewardship through organic agriculture, conservation easements, habitat restoration and community outreach.

Habanero Cider

6.9% ABV

16.9oz Bottle



This Habanero cider was inspired by the quest for something strange and a hankering for heat during the Strange Brew Fest that happened last winter in Port Townsend. Cidermaker Chris Weir, a man who likes his spice, surprised us one day by soaking chili peppers in cider and making it taste delicious!

The combination of chili heat and tart apple, mellowed by a dash of sweet, offers a memorable fermented adventure. We encourage you to enjoy this strange and wonderful cider in any latitude with rice and beans, fish tacos, mole enchiladas, burritos of all kinds, or just a crackling bowl of chips and salsa. Made with a blend of organic Washington apples and habanero chilies. Spicy & Semi-Sweet.

Upcoming In-Store Tastings

Saturday (6/2)

2 pm - 5 pm

Deluxe Brewing
Albany, OR

Specializing in easy-drinking ales & lagers for people who enjoy drinking beer.

Family owned and operated since 2013, the Deluxe team believes in hard work and dedication to craft beer utilizing the best and locally-sourced ingredients. Housed in an historic, 100-year-old warehouse on the banks of the Willamette River, their brewery & tasting room is a favorite hangout for the community and is frequented by the local hotrodding crews.



Friday (6/8)

3 pm - 6 pm

Stickmen Brewing
Lake Oswego, OR

Craft is at the heart of what we do.

From the wide variety of beers we produce, to the full brewpub menu, to the specialty cocktails and wines we pour. We strive to source local ingredients and products for all of our food and beverage offerings. Come join us for a pint! We are on the water in Lake Oswego or ready to serve up a pint & a woodfired pizza at our Tualatin Beer Hall.



Upcoming Tastings

- Friday (6/15) 3 - 6 pm Coria Estates - Salem, OR**
- Friday (6/15) 3 - 6 pm Gilgamesh Brewing - Salem, OR**
- Friday (6/22) 3 - 6 pm Whistling Dog Cellars - Salem, OR**
- Saturday (6/23) 2 - 5 pm Springbank Farms - Lebanon, OR**
- Sunday (6/24) 2 - 5 pm Gilgamesh Brewing - Salem, OR**
- Saturday (6/23) 2 - 5 pm Springbank Farms - Lebanon, OR**
- Sunday (6/24) 2 - 5 pm 2 Towns Cider House - Corvallis, 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

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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