

Beer and Wine

NEWSLETTER

Week 2 • June 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



BREAKSIDE BREWING
(PORTLAND, OR)

Tall Guy Citra Pale Ale

7.1% ABV · 60 IBU
22oz Bottle



XICHA BREWING
(SALEM, OR)

Guava Golden Ale

4.8% ABV · 36 IBU
22oz Bottle



SIERRA NEVADA
(CHICO, CA)

Otra Vez Gose-Style Ale Brewed w/ Line & Agave

4.9% ABV · 6 IBU
6pk/12oz Can



SIERRA NEVADA
(CHICO, CA)

Tropical Torpedo Tropical IPA

6.7% ABV · 55 IBU
6pk/12oz Bottle

Wine

This week we take a look at a few of our favorite summertime wines.

Featured Wines



**BROOKS WINERY
(AMITY, OR)**

Amycas White Blend

Amycas is a delightful, crisp & floral blend of Pinot Blanc, Riesling, Pinot Gris, Gewurztraminer and Muscat with good acidity and lovely aromatics.

"White flowers, peaches, honeysuckle and gardenia. Such aromatic and beautiful aromas. Orange and citrus blossom, pear, peach and rose petals.

On the palate the wine is so perfumed, lychee, grapefruit, apricot, potpourri, melon, lemon, spice, sorrel and green herbs. Medium weight with bright acidity and an exotic mid pallet of tropical fruit and spice. A hint of sweet flowers, ripe fruit and pear and peach juice. So beautiful and complex, with a finish of slight bitterness and perfume over a faintly mineral undertone.

A wonderful pairing with white meats, chicken pork and sausage and sauerkraut. What an interesting pairing with a Reuben sandwich, but probably amazing with a curry or roasted chicken and root vegetables."

-- Chris Blanchard, Master Sommelier



**VÍNOS ATLÁNTICO
(MADRID, SPAIN)**

Flaco Tempranillo

Made with Spain's signature Tempranillo grape, Flaco means "dude" in English. These thick-skinned grapes are grown in regions that have hot days followed by cool evenings. This creates a concentrated, yet balanced flavor. The luscious fruit and soft texture make it a perfect wine for everyday drinking.

The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. This wine pairs well with white meats like pork and chicken and flaky fish such as cod and halibut. This has the fruit and acidity to match with red meats, as well.

"A highly perfumed nose evokes ripe red berries and floral pastilles, and a hint of white pepper lends a spicy touch. Plush, seamless and gently sweet, offering raspberry and cherry compote flavors that become more energetic on the back half. Emphatically fruity and supple in texture, finishing with just a hint of smooth, harmonious tannins. This fruit-driven, very appealing wine offers superb value."

-- Josh Reynolds.



**J LOHR WINERY
(PASO ROBLES, CA)**

Los Osos Merlot

In the early 1970s, Jerry Lohr first planted grapes in Monterey's Arroyo Seco district. In the 1980s, he saw the potential for great Cabernet Sauvignon in the Paso Robles region and began vineyards there. For more than four decades, Jerry Lohr has been synonymous with pioneering innovation on the Central Coast. Still family-owned and operated today, J. Lohr Vineyards & Wines has established itself as one of the industry's most respected wine brands.

"The 2015 Los Osos Merlot shows an intense and properly matured red hue in the glass. Varietal aromas of black cherry and anise are integrated with a barrel signature of hazelnut, dark chocolate, and baking spice. We use whole berry fermentation and a generous amount of Malbec in this blend to accentuate bright fruit tones and provide a rich, lengthy finish."

-- Winemaker's Notes

"This Merlot is dark in the glass, with lots of oak, vanilla and caramel aromas against a black-cherry and chocolate-cake backdrop on the nose. Soft and chalky tannins frame the sip, where blueberry, vanilla and chocolate-cream flavors prove lush and inviting." **90 Points**

-- Wine Enthusiast, 2014

This Week's In-Store Tastings

Friday (6/8)

3 pm - 6 pm

Stickmen Brewing Company
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.



Saturday (6/9)

2 pm - 5 pm

Oregon Wine Sales
Portland, OR

Proudly supporting small family owned wineries.

We support family owned wineries from Oregon, Washington, California, Arizona, France, Italy, and Argentina. Some very basic principals apply: Real Wine. Real Place. Real People. We began Oregon Wine Sales January 1st of 2011. Since then we continue to add suppliers and team members. Wine sales is more than a job. It's a lifestyle.



Pouring selections from these great local producers, and more!



Upcoming Tastings

- Friday (6/13) 3 - 6 pm Willamette Valley Vineyards - Turner, OR**
- Friday (6/15) 3 - 6 pm Cória 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 2 Towns Cider House - Corvallis, OR**
- Friday (7/13) 3 - 6 pm Coalition Brewing - Portland, OR**

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

LifeSource Natural Foods Beer & Wine Newsletter

*Design, Layout, and Content by
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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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