

BEER & WINE NEWSLETTER



Week 4
August 2018

Beer

New Beer



NINKASI BREWING
(EUGENE, OR)

Hazy Domination

Purposefully hazy, this Limited Edition beer marks a new generation of IPAs. Full of citrus and tropical hop notes, loaded with Mosaic, Simcoe and Citra hops it's a modern version of a Northwest classic!

6.7% ABV
4pk/16oz Cans



ECLIPTIC BREWING
(PORTLAND, OR)

Pineapple Hazy IPA

Brewed in collaboration with Modern Times. Fresh pineapple coalesces with Denali, Citra & Mosaic hops for a citrusy, tropical party of astronomical proportions.

8.5% ABV
16.9oz Bottle



BALE BREAKER BREWING
(MOXEE, WA)

Mango IPA

This installment of the Sesiones del Migrante series offers a refreshing ale fermented with fresh mangos and dry hopped with Mosaic and Citra.

5.9% ABV · 30 IBU
6pk/12oz Cans



DESCHUTES BREWING
(BEND, OR)

Fresh Squeezed India Pale Ale

This mouthwateringly delicious IPA gets its flavor from a heavy helping of citra and mosaic hops. Don't worry, no fruit was harmed in the making of this beer.

6.4% ABV · 60 IBU
19.2oz Can



GIGANTIC BREWING
(PORTLAND, OR)

Cloudbursting Hazy IPA

Collaboration with Cloudburst Brewing of Seattle, WA. Loaded with Experimental Hop 522, Citra, Crystal, and Simcoe hops.

7.5% ABV · 58 IBU
16.9oz Bottle



BRASSERIE DU BOCC
(BELGIUM)

Blanche De Namur

"Named for Princess Blanche of Namur, born in the area in 1320 and later married King Magnus IV of Norway, this is a traditional wit that offers upfront aromas and flavors of orange peel, lemony hop, underripe stone fruit and yeasty spice. It's faint golden-yellow in color, with a cloud-like white head that shows good retention. The palate is smooth and approachable, with a medium-minus body and brisk, lifting carbonation that keeps it clean and refreshing. Subtle hints of coriander, clove and earthy, softly mentholated herbs tease on the finish."

92 Pts, Top 25 Beers of 2016 (#14) - Wine Enthusiast

4.5% ABV · 11 IBU
4pk/16.9oz Cans

Wine

This week's new wines pair perfectly with late summer relaxation!

New Wine



CASAL GARCIA
(PORTUGAL)

Sangria

Selected grape varieties are brought from the extensive vineyards of the Vinho Verde Region to the winery, to produce a smooth and fresh sangria red wine with a full flavor. This sangria delivers a bright ruby color and a clear aspect. It's a rather aromatic drink, with hints of wild strawberries, apple, cinnamon and citrus. In the mouth it has a young and light profile, a softly velvety texture and an end intensely marked by the exuberance of its fruit. Its moderate alcohol content and exuberantly fruity style makes it a great aperitif. Enjoy chilled, and try adding and orange peel or an aromatic herb. Pair with a light Mediterranean styled lunch among friends.



ARCA NOVA
(PORTUGAL)

Vinho Verde Rosé

Produced from the Espadeiro and Touriga Nacional grape variety, this wine defines a new concept in rosé. The red fruit and berries aromas, blended with the freshness and lightness only possible in a Vinho Verde, make this a very special rosé. Shows a clear and bright framboise colour with fresh and young aromas of strawberries and raspberries crushed into currant with generous lime drops. Offers a nice structure and a good balance between the alcohol and acidity, while the light fizz enhances the wine freshness. This is a great wine to enjoy as an aperitif. With a meal, it pairs very well with fish dishes, grilled white meat or even a salad. Perfect pairing with Japanese food or chicken piri-*piri*.



CHATEAU BRONDELLE
(BORDEAUX, FRANCE)

2015 Graves Rouge

"The 2015 Château Brondelle has a lifted, floral bouquet with wild strawberry and cranberry scents that shows impressive detail. The palate is very well balanced with fine tannin, packed full of crisp, minerally red berry fruit and hints of bay leaf and white pepper towards the finish. This is an excellent red Graves from Château Brondelle that should give pleasure over a decade or more."

- **90-92 Points**, Robert Parker's Wine Advocate

"Surprisingly firm and linear with a focused berry and cherry character, as well as hints of chocolate and spices. Medium to full body, bright acidity and a chewy finish."

- **90 Points**, James Suckling

Next In-Store Tasting

Friday (8/31)

3 pm - 6 pm

Cória Estates
Salem, OR

From our family to yours, Disfruta!

For 20 years we have specialized in growing wine grapes, and now focus on producing hand crafted Pinot noir, Pinot gris, Rose and Chardonnay. We aspire to make great wines to be enjoyed with great food around the table. In our family, wine is a symbol of unity, love and hard work. These three elements are threaded throughout the growing of our grapes and into the care of our winemaking. The tasting room at Coria Estates is a lovely place to enjoy our wines, with breathtaking 360 degree views of our vineyard and the Willamette Valley.



Enjoy a taste of these fine selections:

2017 Pinot Gris

Dry style. Tropical notes of Kiwi and guava. Crisp with bright acidity, finished well rounded with a touch of honey.

2017 Rosé of Pinot Noir

Dry style. Notes of fresh grapefruit. Full mouth feel with a long finish.

2015 Pinot Noir

Light fruit forward wine with cherry and honey notes that has an expressive, wonderful nose and a smooth finish.

Upcoming Tastings

- Friday (9/7) 3 - 6 pm Tye Wine Cellars - Corvallis, OR**
- Friday (9/14) 3 - 6 pm Ecliptic Brewing - Portland, OR**
- Thursday (9/20) 4 - 6 pm Finnriver Cider - Chimacum, WA**
- Friday (9/21) 3 - 6 pm La Familia Cider - Salem, OR**
- Saturday (9/22) 2 - 5 pm Agrarian Ales - Eugene, OR**
- Friday (9/28) 3 - 6 pm WildCraft Cider - Eugene, OR**
- Friday (10/5) 3 - 6 pm 2 Towns Ciderhouse - Corvallis, OR**
- Saturday (10/13) 11 - 4 pm LifeSource Natural Foods Fall Food Fair**
- Friday (10/19) 3 - 6 pm Deluxe Brewing - Albany, OR**
- Friday (10/26) 3 - 6 pm Golden Valley Brewing - McMinnville, OR**
- Friday (11/9) 3 - 6 pm Whistling Dog Cellars - Salem, OR**
- Saturday (11/17) 2 - 5 pm Nectar Creek - Corvallis, OR**
- Sunday (11/18) 2 - 5 pm Lemma Wine Company - 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
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 tasty new brew at LifeSource.

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!

*Want to receive this weekly newsletter in your inbox?
Sign up! You may do so at the customer information desk or online at:
www.LifeSourceNaturalFoods.com*