

BEER & WINE

Newsletter

Week 2 Jan 2019

Beer

This week features an array of unique brews to warm up your cold Winter days.

New Beer

ECLIPTIC BREWING
(PORTLAND, OR)



Luna

A Kölsch-style ale that shines bright with a golden hue, crisp flavor and dry finish. This classic style's brightness and easy drinkability resonates year round.

5% ABV · 25 IBU
6pk/12oz Can

SIXPOINT BREWERY
(BROOKLYN, NY)



Bengali

A go-to IPA you'll want to enjoy by the pint. Big tropical hop character up front, super clean and dry on the finish. Flaked oats provide a silky texture, while Mandarina Bavaria & Amarillo hops provide a huge slash of citrus aroma, w/out lingering bitterness.

6.6% ABV · 66 IBU
6pk/12oz Can

THREE MAGNETS
(OLYMPIA, WA)



Oliver ESB

Sporting a sophisticated backbone of noble Delta hops and Yorkshire yeast, the ESB & Munich malts bake biscuits and spread Nutella all over your toasty tongue! A little nutty, a little sweet and puts a little twist on tradition!

5.2% ABV
4pk/16oz Can

THREE MAGNETS
(OLYMPIA, WA)



Armoured Pig

A double dry hopped DIPA using Amarillo and Simcoe hops in harmony for a full-bodied citrus explosion of juicy orange, tropical fruit and pine character.

8.6% ABV
4pk/16oz Can

THREE MAGNETS
(OLYMPIA, WA)



The Cherry

A Belgian-style Quad ale that features over 1.5 lbs of cherry puree per gallon & an underlying depth of malt character formed w/ an all European base and the bourbon/vanilla aromatic emulsion created by Kiln Coffee malt from Malteries Franco-Belges.

12.3% ABV
4pk/16oz Can

THREE MAGNETS
(OLYMPIA, WA)



Devil's Workday

This Belgian-style Pale Ale features bright notes of honey & citrus, and comes in at a devilishly low ABV. Featuring 100% European malts & lightly hopped w/ Denali, then fermented w/ yeast from one of our favorite Belgian breweries located in Breendonk.

5.4% ABV
11oz Bottle

URBAN FAMILY
(SEATTLE, WA)



Cardinal Horizon

Combines red currants & sour pie cherries, all fermented together on a wheated sour base. The currants begin the experience w/ soft aromas akin to fresh rose bushes or green raspberry leaves. The sour cherry additions then bring a rich depth of cherry pie flavor & end w/ just the slightest warming touch of cinnamon trailing off the cherry juice.

6.5% ABV · 16.9oz Bottle

BELCHING BEAVER
(OCEANSIDE, CA)



Fall Of Troy

An orange vanilla creamsicle in a can! This Mosaic hop laden milkshake DIPA drinks incredibly smooth and offers unmistakable citrus and rich vanilla flavors up front and through the finish.

8.8% ABV
4pk/16oz Can

PFRIEM FAMILY BREWERS
(HOOD RIVER, OR)



Hazy IPA

Inspired by the classic German Hefeweizen, which strikes a beautiful balance of roundness from the wheat, flavor from the yeast, and a delightful haze that is not turbid or cloying. The result is a hazy, tropical, round, juicy, intriguing, but drinkable IPA w/ creamsicle, whipped citrus, & grilled mango notes.

7.9% ABV · 50 IBU
16.9oz Bottle

Wine

This week we present two great wines from our local winemaking community.

New Wine



REDHAWK WINERY (SALEM, OR)

2016 Estate Pinot Noir

Eola-Amity Hills AVA

Redhawk Vineyard & Winery is family owned and operated by John & Betty Pataccoli. Redhawk was founded in 1988 and became well known for producing the value priced Pinot Noir, Grateful Red. In the summer of 2005, Redhawk was purchased by John & Betty who strive to produce limited quantities of outstanding yet reasonably priced wines. John handles the winemaking while Betty operates the business.

Remaining grounded and involved in their community is an important aspect of their company and they make every effort to contribute to health, social, education, family and athletic organizations.

The 2016 Estate Pinot Noir is made exclusively from Dijon clones throughout their vineyard, consistently producing structured, food friendly wines. Bottled unfinned and unfiltered.

"Brimming with tasty black cherry fruit, this affordable and supremely enjoyable bottle should be tasted immediately. Cola and mocha touches percolate through the finish."

90 Pts - Wine Enthusiast

TREOS (MONMOUTH, OR)

Ternion

Hazelnut Infused Dessert Wine

Treos began with a love of land, wine, family and friends. These elements inform all that they do, from carefully tending the vines to inviting friends and family to share in the valley's bountiful harvest. Drawing from time-honored winemaking techniques, while embracing quality-enhancing innovations, these small-batch, handcrafted wines capture the unique and distinctive character of the southern Willamette Valley.

Ternion is an unusual Port-style wine that starts with two barrels of Pinot Noir from the acclaimed 2012 vintage, which are then infused with locally grown and roasted filberts. Aromas of poached black cherry and grilled strawberry lead to luscious flavors of black cherry and strawberry. There's just a hint of nuttiness in the sweet finish, and the structure is beautiful with sandy tannins and integrated alcohol.

"Yes, hazelnut lovers, this wine smells and tastes like Oregon's favorite tree nut. But, wine lovers, don't despair. The nuance of a well-made dessert wine is not lost, just given a little twist. Black raspberry mingles with roasted coffee beans and toasted nuts on an inviting nose. Sweetness is balanced with the taste of roasted hazelnut layered with black raspberry."

- Oregon Wine Press

"On the nose, the aroma of Hoisin sauce mixes with notes of toffee, milk chocolate and black licorice. Flavors of raisin balanced by Chinese five-spice are upfront before fading to reveal notes of chocolate, caramel and a touch of nuttiness."

92 Pts, Best of Class Dessert Wine 2017 - SavorNW.com



This Week's In-Store Tasting

Friday (1/25)

3 pm - 6 pm

Golden Valley Brewing
McMinnville, OR

We believe in the traditions of fine craftsmanship that add richness & quality to our lives. At Golden Valley, our craftsmen take the time and care to brew our own beer, make sauces and soups from scratch and house smoke our meats. We strive to produce handcrafted beers of exceptional balance and complexity for your enjoyment. In 1998 we announced the release of our flagship beer – Red Thistle Ale – in bottles, so our craftsman beers can be enjoyed at home.



Upcoming Tastings

- Friday (2/1) 4 - 7 pm Finnriver Cider - Chimacum, WA**
- Friday (2/8) 3 - 6 pm Ex Novo Brewing - Portland, OR**
- Saturday (2/10) 12 - 4 pm Handcraft Wines - Manteca, CA**
- Saturday (2/16) 2 - 5 pm La Familia Cider - Salem, OR**
- Friday (2/22) 3 - 6 pm NW Negotiant Project - Salem, OR**
- Friday (3/1) 3 - 6 pm Golden Valley Brewing - McMinnville, OR**
- Saturday (3/9) 2 - 5 pm Ground Breaker - Portland, OR**
- Saturday (3/9) 2 - 5 pm WildCraft Cider Works - Eugene, OR**
- Friday (3/15) 3 - 6 pm NW Negotiant Project - Salem, OR**
- Friday (3/22) 3 - 6 pm Ordnance Brewing - Boardman, OR**
- Saturday (3/23) 2 - 5 pm Wandering Aengus Cider - Salem, OR**
- Friday (4/19) 3 - 6 pm Whistling Dog Cellars - Salem, OR**
- Friday (4/19) 3 - 6 pm La Familia Cider - Salem, OR**
- Friday (5/3) 3 - 6 pm Block 15 - 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 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!

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