

Ashland Food Co-op | Open Every Day 7AM to 9PM | www.ashlandfood.coop







Have the bounty of the Roque Valley at your dinner table this fall holiday!



Which wine to drink with dinner has evolved into a much more interesting question, going far beyond the classic white wine with fish, tannic red wine with heavier flavors, into the realms of serious fun.

Food pairings, the type of gathering you are hosting or joining and the right bottle of wine that supports your wallet, all come into play when considering your wine choice.

With over **20 years** of experience, you can find our Coop wine experts in the aisle, sure to ease the pain of your wine purchase during this holiday season.



Please join us on Wednesday and Friday afternoons at 4pm in the Tasting Kiosk.

Bruce, our Coop wine expert or one of our winery aficionados, will be available to pour and answer questions.



Quady North GSM

Rogue Valley 2017 Red blend of Grenache, Syrah, and Mourvedre. • 750ml.

"Robust and balanced, notes of dark pepper and fruit. Pairs well with our Double Cream Gouda (\$11.99/lb), from Holland. This cheese has a creamy texture, a bold cheese to pair with a bold wine."





Irvine & Roberts Pinot Noir Estate Rogue Valley 2015 750ml.

"Bursting with ripe red and black fruits, with intriguing spicy notes. Pairs well with Saint Andre Triple Cream Brie (\$8.99 for 7 oz.), from France. Triple the cream for triple the flavor."





**Cowhorn** Viogier Block 2 Applegate Valley 2017 Demeter Certified Biodynamic 750ml.

"Citrus notes and bold stone fruit flavors. Pairs well with Woolwich Dairy, Soft Ripened Goat Brie (\$6.99 for 6.5oz.). Slightly tangy and creamy." \$7499





Pumpkin Pie Traditional or Wheat Free Crust	\$19.95	
Vegan Wheat Free Pumpkin Pie	\$19.95	F
Apple Pie Traditional Crust	\$19.95	

Vegan Wheat Free	\$19.95
Crumb Top Apple Pie	
Pecan Pie Traditional or Wheat Free Crust	\$19.95





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NON-GMO URKEY. Troon Merlot 750 ml. Berry flavors with a nice spicy touch. The terrific price, moderate tannins and medium weight

FOOD CO+OP



make this is an

**Goldback Rosé of Grenache** 750 ml. Grown and bottled here in Ashland.

Hint of sweetness balanced by fresh acidity.