

LOCAL & FAMILY OWNED

ZUPAN'S
— MARKETS —

WHAT'S ON SALE



ZUPAN'S

L **Sage Brined
Pork Chops**
\$6.99 LB
SAVE \$3 PER LB

FROM OUR DELI

BBQ Turkey Meatloaf

\$12.99 LB
SAVE \$3 PER LB

HASS

Large Avocados

2 FOR \$5
SAVE \$1 EA

L

BEECHER'S

Handmade Cheese

assorted varieties

\$15.99-\$21.99 LB
SAVE \$4 PER LB

RUNAMOK

Maple Syrup

assorted flavors, 8.45oz

\$16.99 EA
SAVE \$3

L

BREW DR.

Kombucha

14oz

2 FOR \$5
SAVE \$1.49 EA

PEET'S

Coffee

10.5-12oz

\$7.99 EA
SAVE \$4

L

ST. HONORÉ

Mini Cookies

assorted flavors

\$5.99 EA
SAVE \$3

L

TILLAMOOK

Ice Cream

1.75 Quart

\$5.49 EA
SAVE \$1.80



FRESH & WILD

Colossal Scallops

Dry-packed

\$34.99 LB
SAVE \$5 PER LB

L = Local

Advertised prices valid November 6-19, 2019

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NOVEMBER WINE SPECIALS



LYTLE · BARNETT

Created locally from grapes hand-picked in the Willamette Valley, Lytle-Barnett vintage sparkling wines are created with the exact specifications of vintage French Champagne.



2013 Lytle-Barnett, Blanc de Noirs

Eola-Amity Hills, Oregon

\$75 **SAVE \$5**

The wine expresses the warmth and richness of its full structure. With fresh strawberry and cream notes, pound cake, and rhubarb. The straw hue of the wine is punctuated by the fine and persistent mousse, as fruit and yeast notes linger through its long finish.

Pair with: Poached eggs with parmesan and smoked salmon toast, foie gras, fried ravioli.



2013 Lytle-Barnett, Brut Rosé

Eola-Amity Hills, Oregon

\$80 **SAVE \$5**

Light in hue, the Brut Rosé captures the essence of the red fruit within. Strawberry and raspberry notes mingle overtly with bread notes and light floral tones. The tiny bubbles carry these notes with clean acidity at the end of a long stylish finish.

Pair with: Smoked salmon, triple cream cheeses, Proscutto, stuffed mushrooms and egg dishes.



2015 Lytle-Barnett, Blanc de Blancs

Willamette Valley, Oregon

\$75 **SAVE \$4**

The Willamette Valley has really only been producing great chardonnay since about 2008. The opportunity for Blanc de Blancs (100% chardonnay) hasn't been available in the area for very long. We feel the quality is now there to make something very special.

Pair with: Oysters, shrimp, smoked salmon and caviar.



2014 Lytle-Barnett, Brut

Willamette Valley, Oregon

\$75 **SAVE \$5**

Lytle-Barnett Vintage Brut is their flagship wine. It's the one that most people are drawn to when they think about the champagne category. With undertones of baking spice with lemon curd, white flower and delicate wild red fruits. The finish closes on a mix of fruit and yeast-derived flavors punctuated by dry, crisp acidity.

Pair with: Caviar, Sriracha and wasabi deviled eggs, buttered popcorn.