ZUPAN'S

WHAT'S ON SALE

MARKETS -



CARLTON FARMS **Pork Tenderloin** \$5.99 LB SAVE \$2 PER LB

STUMPTOWN

Whole Bean Coffee

\$12 EA

SAVE \$5

KEVITA

Kombucha

15.2oz

\$2.69 EA

+ deposit

SAVE **\$1.20**

MUIR GLEN

Canned Tomatoes

14.5oz

2 FOR \$3

SAVE **\$1.15 EA**

LAURA CHENEL

Goat Cheese Log

\$6.99 EA

SAVE \$2

PACIFIC SEAFOOD

Frozen Cooked Shrimp

2lb bag, 31/40ct

\$24.99 EA

SAVE \$5

NATURAL VITALITY

CALM Supplements

Assorted products

UP TO

20% OFF





CALIFORNIA Heirloom **Navel Oranges** \$1.29 LB SAVE 70¢ PER LB U ZUPAN'S Salad Bar \$8.99 LB SAVE \$2 PER LB



Advertised prices valid January 15-28, 2020







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JANUARY WINE SPECIALS





Founded in Oregon's Dundee Hills in 1987, this family-owned winery is considered one of the trailblazing establishments of Oregon's wine industry. Focused on artisanal winemaking, Don and Wendy Lange, along with their son Jesse are creating exceptional wines that achieve nuances of fruit with structure, balance, and texture.



2015 Three Hills Cuvée Pinot Noir

Willamette Valley

\$37.97 SAVE \$12

Sourced from Lange Estate, Freedom Hill & Yamhill vineyards and aged in 40% new French oak. It's packed with a solid mix of blackberry, black-cherry, and cola flavors.

Pair with: Tuna, steelhead & salmon.



2018 Three Hills Cuvée Chardonnay

Willamette Valley

\$35.97 SAVE \$14

This chardonnay displays citrus blossom, baked apple, creamy nutmeg, and hints of fennel root, citrus & flint. The round rich palate bursts with green pear, white peach, and mandarin, with notes of almond & anise.

Pair with: Smoked salmon & Dungeness crab.



2018 Classique Pinot Noir

Willamette Valley

\$25.97 SAVE \$5

A pure expression of terroir and displays the earthy minerality of the volcanic soils that the Willamette Valley AVA is known for. Beautifully red-fruited with exotic spices, with an elegant structure and balanced tannins.

Pair with: Raw & roasted vegetable dishes, stir-fry and soy based flavored dishes.



2018 Pinot Gris Reserve

Willamette Valley

\$19^{.97} SAVE \$5.53

More serious than the Classique, with less front-loaded fruit and more details of citrus and mineral. Fermented in neutral puncheons and partially aged in concrete egg, it's juicy and tart, with more apple rind than flesh as the principal fruit.

Pair with: Grilled fish & simple oven-roasted chicken.