



JOSHUA BESSEX PHOTO

Steven Sinkler, owner of The Wine Shack

BEST WINE SHOP

THE WINE SHACK

CANNON BEACH

Runner-up: WineKraft, Astoria
Honorable mention: The Cellar on 10th, Astoria



COURTESY THE WINE SHACK

By **BRENNA VISSER**

Store owners Steven and Maryann Sinkler try to offer just about anything a wine connoisseur could need at The Wine Shop in Cannon Beach.

The store offers a variety of wines, some from as far away as France, others as local as reds from the Willamette Valley, the Oregon Pinot Noirs or even a selection from The Wine Shack's own line of Puffin wines.

Many of the Puffin wines are well-decorated, including the 2016 Puffin Pinot Gris, which won a silver medal in the 2017 Sunset International Wine Competition.

The shop, located in the heart of downtown, is also known for its tasting room, as well as the recently added charcuterie, Provisions 124, which provides a variety of gourmet cheeses,

coffees, salamis and breads to complement whatever bottle of wine was purchased next door.

But above all, Steven said what he thinks makes The Wine Shack stand out is customer service and a shared love for what they do.

"This is an honor. There are a lot of great places to buy wine, and we're thrilled our customers chose us," he said. "We're tasting and researching all the time. We love what we do, and I think our customers can see that."

This year, The Wine Shack hopes to introduce a best value rack, featuring highly rated wines for a modest price, Sinkler said. **CW**

BEST BREWPUB, BEST PIZZA
FORT GEORGE BREWERY

ASTORIA



EDWARD STRATTON PHOTO

Fort George Brewery won in the Best Brewpub and Best Pizza categories

BEST BREWPUB
Runner-up: North Jetty Brewing, Seaview
Honorable mention: Buoy Beer Co., Astoria

BEST PIZZA
Runner-up: Fultano's, Astoria/Warrenton
Honorable mention: Baked Alaska, Astoria

By **EDWARD STRATTON**

At the center of Fort George Brewery's second-floor expansion is a Mt. Tahoma Woodstone Pizza Oven. Fueled by kiln-dried oak supplemented with applewood, the oven fires at 650 to 700 degrees Fahrenheit and turns out the brewery's popular gourmet pizzas.

"We want our pizza to be epic," said Executive Chef Jeff Graham, adding that he and Fort George co-owner Chris Nemlowill wanted high-quality pizza they'd be willing to feed their own children.

The pizza dough comes from Shepherd's Grain, a Portland-based collection of Pacific Northwest wheat growers. Fort George sources many of

its toppings locally from farms like Glory B, Lazy Creek and Blackberry Bog, Graham said. The brewery uses nitrate-free pepperoni and sources pasture-raised chicken from Svensen. In the winter, they switch to more available produce such as sweet potatoes, rutabagas and sun-dried tomatoes.

In addition to winning Best Pizza, the restaurant also won in the Best Brewpub category. **CW**



A glass of Fort George brew

DON ANDERSON PHOTO

Celebrating 35 years on the air!

You voted **KMUN** Best Radio Station **AGAIN!**

THANK YOU so much!

CoastRadio.org

Thank you for your business. Have a blessed 2018

T.Paul & Crew

Supper Club
 lunch, dinner & in between
 360 12th St., Astoria
 503-325-2545
 www.tpaulsupperclub.com

Urban Cafe
 est. 2000
 public Noshery
 1119 Commercial St., Astoria • 503-325-2545
 www.tpaulsurbancafe.com

Thank you to our loyal guests, customers, & friends

EAT WELL. LAUGH OFTEN. LOVE MUCH