

SR BREWING

604-501-2739



February
2018

FEBRUARY SPECIALS

OLD WORLD CHARM

From RJS, two beauties from the En Primeur Winery Series:

Italian Pinot Grigio —Unoaked, Medium to Light body and Dry, this Pinot Grigio packs a ton of flavour. Crisp without being tart. \$200 [save \$10]

Super Tuscan —Heavy oak, Full body and Dry, this beautiful blend will benefit from at least a year in the bottle. {Remember, we can customize the level of oak!} \$215 [save \$10]

NEW WORLD CHARM

And to balance out the global goodness, two from the Cru Select Series:

Australian Chardonnay—Medium oak, Medium body and Dry, this is perfect summer sipper. \$175 [save \$8]

Australian Cabernet Shiraz Merlot — Heavy oak, Full body and Dry, try me this summer with a juicy steak \$182 [save \$8]

DÉJÀ VU; FORZA IS BACK!

Introduced in 2015 as a Limited Edition wine, we are thrilled to offer this as a regular listing. If you tried the LE, you will want at least one batch!

Forza, means 'strength' in Italian. This a bold red blend from Veneto, Italy. It's a blend of Corvina, Sangiovese and Barbera and includes grape skins for added depth.

Recommend at least 6 months in the bottle.

BRING IN YOUR CORKS!

We recycle them through Put A Cork In It. Better than the landfill! Bring in 30 corks in February and take \$5 off any regularly priced on premise wine!



ISO BOTTLING PARTNERS!

Pink Lemonade, Watermelon Grapefruit, Pineapple Ginger, Peach Bellini, Mango Mai Tai and Blood Orange Sangria are among the new mist flavours available this spring. Vince M. is looking for bottling partners to share three or more flavours. A shared batch of 30 will have 3 to 6 varieties for \$145. The group will need to meet twice, once to pitch the year and again when the wines are ready to bottle. If interested, please send us an email with Fruit Cocktail in the subject line and we will forward it to Vince.

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WHERE?

7533 135th Street
Just behind Canadian Tire and Costco
Same plaza as Knock on Wood

BOTTLING HOURS [Closed Monday and Tuesday]

Wednesday, and Saturday 9-4

Thursday and Friday 10-7

Sunday 11-3



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Rules of Engagement:

You start the beer or wine. That means you add grains [beer], yeast [wine], or one of the other key ingredients to start the fermentation. You settle your tab and sign the small print [see below]. We do the rest of the work. You come back to bottle your treasures.

It's that simple! Have fun, save money and proudly bring home great beer and wine!

THE SMALL PRINT

I, _____ have purchased the ingredients and started the fermentation to brew this excellent product for my own personal or family use, not for resale or commercial purposes. The brew charge includes rental of all necessary equipment until I bottle. I authorize the operator to hold this product until I return to bottle and take home my wine or beer. I will abide by the Ubrew rules and sample no more than 3 oz while I bottle.

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, **save 15%** of the ingredient cost. The regular brew charge applies. Come buy **February 7th** to claim your discount. **Next Seniors' Wednesday ; March 7th.**

Happy birthday! Treat yourself on your birthday, you **save \$25.**

Your 11th batch is free! [almost] Take the average of your last 10 batches and deduct it, the kit component of the price. *The regular brew charge applies.*

Tell your friends, family and neighbours how easy it is to have great wine at affordable prices. Our new client **referral program** is simple. **They get 10% off** when they mention your name, and **you get 10% off** your next batch.

We appreciate your support !



SWEETHEART SPECIAL

Sweet or savory? Chocolates or Himalayan Pink Salt [with 34 essential minerals!] Plus a surprise!

Your choice with any regularly priced 6 or 8 week wine, or any two regularly priced 4 or 5 week wines. While supplies last!

CHORIZO POACHED IN SPICED RED WINE

Back by popular demand, one of our favourite easy tapas. recipes Add baguette and enjoy! Try it for Superbowl or before your next BBQ.

Ingredients

- 1 lb (450 g) cured chorizo sausage
- 3 C (750 ml) red wine
- 4 garlic cloves
- 4 strips orange zest
- 1 Tbsp (15 ml) **Epicure** Rosemary Garlic Oven Fries Seasoning

Preparation

Using a fork, poke holes in sausages to prevent splitting.

Place sausages in large pot with wine, garlic, orange zest and Seasoning for Rosemary Garlic Oven Fries. Bring to a boil over medium-high heat.

Reduce heat to medium and simmer for approximately 20 minutes, until sausage is tender and liquid is reduced by half.

