

501-BREW

S R B R E W I N G



January 2011

Back to regular hours!

Tuesday - Friday 10-7

Saturday 9-5

Sunday 11-3

Monday is our day or rest.

January Deals

Beer:

Glacier \$135 {regular \$145 for full batch}
Light and crisp, but full of flavour. Clean finish for our version of a great local lager.

Wine: Two Classics for under \$4/bottle

Classique Global Cuvee Cabernet Merlot 4RG \$112.50 [regular \$125] Medium body, good balance between fruit and tannins. A bit softer than a 4 week Shiraz or Cabernet. Drinks really well after a few months.

Classique Global Cuvee Chardonnay 4WG \$108 [regular \$120]. California & Washington grapes are blended to produce a classic toasty vanilla with subtle aroma of apples, pears and a hint of pineapple. Finishes dry with a crisp finish. Slightly heavier than equivalent Pinot Grigio and Sauvignon Blanc but not overpowering. Age for a few months to bring out the balance.

New Year Sale to January 15!!

10% off almost everything! Yes, including wine and beer except January Deals. Plus check out the **bargain bin at 30% off**, including a limited supply of Orchard Breezin' fruit Wines. **And to brighten up your wardrobe ladies, save an extra 20%** at The Loft except jewelry.

Mark your calendar for Sunday February 6!

We're planning our second wine tasting and we'd love to have you join us. We'll share some of our favourite wines with our favourite clients. Meet some fellow aficionados and maybe find a common interest in sharing a batch or two. Space is limited so please confirm soon.

Observations on the December releases

[Some still available!!!]

ITALY PIAZZA (Chardonnay Garganega) **0 | 4 | 1**

I'm predicting a spectacular big bold white. Great white for red wine drinkers. Perfect aperitif to relax and change gears after work before dinner. We're going to try with local salmon!

SPAIN TORO (Tempranillo Grenache) **4 | 4 | 0**

This one has an amazing nose even during fermentation. Full of "black fruit" and chocolate. It promises to do Rioja proud. Definitely worth trying for fans of European style red wine. Will age beautifully for a few years.

Hint: Pick up a bottle of Sangre de Torro at the liquor store if you're curious.

January Release

GRENACHE QUARTET

We are looking forward to seeing this blend of Grenache grapes from 4 continents. Even with the same grape, each continent has a different micro-climate. The juices have been blended to bring out the "best -of- breed" in this unique offering. Co-fermented on 2.6 litres of grenache skins, the wine will burst with flavour and aroma. Order now to have for the summer BBQ season and beyond.

Coming next

Trek Malbec Syrah Cabernet Sauvignon Merlot from Chile. Fermented on skins and French oak. Coming in February for \$195

Pretty please

Surrey Now is running its Readers Choice campaign until January 5. If you can't get to their offices to drop off your ballot, bring it to the brewery by noon January 5th and we'll deliver it. Thanks in advance for your support!

SR BREWING

WHERE?

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

Phone: 604-501-BREW
E-mail: ubrew@srbrewing.com

WHEN?

Tuesday - Friday 10-7
Saturday 9-5
Sunday 11-3

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 1 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.

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Corking like an expert

You've heard of the expression "put a cork in it".. Let's talk about what that means in the context of bottling your wine.

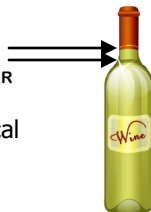
Our house standard is a short cork agglomerate. Its real cork, but its like particle board. We have two different means of corking: using the manual corker or the automatic corker. Both are equally effective.

For wines which will be stored for more than 2 years [like En Primeur and Showcase red wines], you may want to upgrade to a synthetic cork. The Australians are using them for their premium wines.

The third hint we'd like to share is about how full the bottle should be. Too full, and the cork may pop out by itself. The bottling process introduces a bit of oxygen into the wine as it flows from the carboy into the bottle.

That's why it is important to let the bottles stand for a few days before laying them horizontal. And why it is important to allow for some "ullage", the technical term for the space between the cork and the wine. { See en.wikipedia.org/wiki/Ullage for more information! }

NECK
SHOULDER



Our recommendation is to always cover the shoulder of the bottle, and to leave at least a finger's width between the cork and the wine. Stand the wine for up to a week before cellaring to allow any accumulated oxygen to escape out through the cork to avoid oxidization.

Remember that if you have any questions as you're bottling, we are here to help!



CUSTOM BEER, ANYONE?

New clients sometimes ask for our "beer menu". Our clients know that our beers are all hand crafted from scratch so we are not limited to kit flavours or a set "menu". For example, our new Black Beauty was inspired by a locally produced Black Lager.

We tried some neat beers over the holidays and maybe you did too. Maybe you'd like to have your very own recipe, modeled after your favourite beer and adjusted to your specifications?

We're thinking of a "beer tasting" of some of our favourite micro-brewery beers to help you design your own brew. We would feature 4 beers, and provide you with tasting notes. You would taste each beer and complete the questionnaire. [We might even offer food pairing matches!] After the tasting, we would go through your evaluations and come up with suggestions for your personal signature brew.

If you are interested, or if you know someone who is interested, please call Stephen or Jane so we can organize the date and time for SR Brewing's first ever beer tasting.