

501-BREW

SR BREWING



January
2013

Surrey Food Bank Drive

Thanks to all of you who came out to support our impromptu food drive for the Surrey Food Bank. You helped raise a few hundred dollars and you contributed a big crate of food for a very needy cause.

The silent auction table was full of bargains. Most of the prizes went far below regular cost which means you saved big while doing a good deed.

The house was rocking! The music was outstanding.

Giant thanks to Glenn for arranging an afternoon of diverse and delightful sounds. The elf outfit was a big hit too! And thanks to Gordie and Roseo for trekking all the way out from their Lotusland retreat on Thetis Island, to Pete for his incredible guitar work, and to Hamish for finally allowing us to enjoy his talents. [And special thanks for the CD!]

Did the crowd enjoy? You judge:



We want to lure live music to the brewery for monthly jam session on Sunday afternoons. Third Sunday of the month. If your band is looking for good acoustics, a family friendly atmosphere and an appreciative audience, let us know!

New Year Specials

Did Santa and his elves empty out your wine cellar or beer fridge?

No worries, this month's special is dedicated to those of us who need to restock for the new year.

Buy two 4 week wines and **save \$25** [buy 3 and save \$50!]. Includes the Lounge series wine cocktails which will be great when the sun reappears.

Pick two 5 week wines and **save \$35** [buy 3 and save \$60]. Or any two 6 week wines and save \$ 40 [buy 3 and save \$75]. And if you really want to treat yourself, pick any two of the 8 week En Primeur wines and save \$50 [or really stock your cellar for next Christmas and save \$100!].

For all of our beer connoisseurs, book 2 batches and **save \$40**. We'll time your second batch according to your preferences. Take them both at once and share with your friends! Or take the second batch in the spring. Your choice.

And a special welcome gift for new wine clients... take home a **wine pump** to keep your opened bottles fresh. That way you can enjoy variety without having to drain the bottle each time.

For the Collectors

Seriously, dip into your wallets and scoop a couple of the Limited Releases while they are available. The January releases include a North Coast Grand Red [exactly what it sounds like! Cabernet Sauvignon and Merlot sourced from the Stags Leap district in northern California. Robust and full-bodied.]. There's a blend of Italian whites featuring Pinot Grigio, Chardonnay and Trebbiano, Riesling and Gewurztraminer for a crisp and fruity summer sipper. Priced at \$195 each [and yes, the special still applies!]

And if you hurry, you can still order this year's HighTail wines which are pressed within 48 hours of harvest. From Niagara we have a Riesling. From the Okanagan, we have a Chardonnay and a Syrah. Can't decide? Share with friends! Just do it soon to avoid disappointment. You won't regret it!

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

COME SEE US!

Tuesday - Wednesday 10-5

Thursday- Friday 10-8

Saturday 9-5

Sunday by Appointment [min 48 hr notice]

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.



Wacko tip of the month

Most of our wine labels are designed to peel off dry. [No more scrubbing and scraping! Hurray!] Instead of just throwing out the used labels, use them as lint removers! Works like a charm!

A little reminiscing and a little forward thinking

What a year it was! We had some fabulous events at the brewery. We won 16 medals at the International Amateur Winemakers Competition, our best result ever. Stephen made it through the holidays with his left hand in a cast. [Thank you Dr. Guichon and the team at Surrey Memorial for saving his pinkie!] And thanks to our loyal clients and friends for making it a great year.

What's in store for the new year? You can expect more of the same great wine and beer, and great service. We will be updating the website and invite your suggestions on making it more useful and more fun. And don't be surprised to see some changes at the brewery as we continue to try to make it a fun and frugal experience to make your wine and beer at SR Brewing.



Vinaerator draw results

Congratulations to Kari and Beau! They won the "funky" aerator shown to the left.

Yes, it is a show-piece but it works beautifully to aerate red wine. A little bit of oxygen mixed into the wine as it flows into your glass brings out the best of the wine a little sooner.

Coast & Country Diner has been around forever, well almost. The website says 10 years but it looks like it was part of Cloverdales' old wild west.

It is a diner, not a schmancy restaurant. Breakfast/brunch is highly recommended. Perfectly cooked farm fresh eggs are the star of the menu but the grated hash browns are not too shabby. Seriously good old fashioned food. Very reasonable. And the coffee is fresh and free flowing. Full of colourful locals who greet the staff by first names. It's a bit like stepping back in time to small town British Columbia, but only minutes away.

Consider stopping in on a Sunday after roaming the flea market for bargains. Or pickup your veggies and flowers and Cloverdale Farms just down Highway 10. We love supporting other local businesses!