

501-BREW

SR BREWING



Jan
2014

JANUARY SPECIALS

Top Hat represents a new concept in u-vin.

- ◆ These top shelf wines have been formulated to mature more quickly without compromising the quality of the wine. Great for the impatient!
- ◆ New small batch format produces 15 bottles per batch! Smaller batch is great for those with storage challenges. And for the adventurous, we can help you blend your own personal signature wine.

Top Hat's Chilean Cabernet Sauvignon [see back page] and Australian Shiraz bring a new world brightness to these two classic reds. The Shiraz is smooth and spicy at the same time.

The Chilean Chardonnay is slightly oaked, buttery and bold. Serve chilled not cold to coax out the layers of flavour [really!]. The Italian Pinot Grigio is unoaked and well balanced with a crisp clean finish.

From now until the end of March, **get free bottles with your Top Hat order!** Look for the coupon in the Craft & Cork insert to Western Living, or ask for a copy. And this month, for the Chilean Cabernet Sauvignon, we'll super-size the deal by adding a **free hand-crafted wooden crate** designed to fit 15 bottles.



HAPPY 2014!

STAFF PICKS

Just for fun, we've listed our personal favourites from 2013 or building an instant cellar.

Cabernet Sauvignon
Merlot

Shiraz
Pinot Noir
Zinfandel
Red Blend
Pinot Grigio

Sauvignon Blanc
Chardonnay
White Blend

Winery Series Australian
Grand Cru International
Washington

En Primeur Australian
Winery Series Australian
Winery Series California
En Primeur Super Tuscan
Grand Cru International
California

Winery Series South African
Winery Series Chilean
Argentine Trio [Viognier,
Riesling & Chardonnay]

To tempt you, save \$10 on any of our favourites in January! More details in store.

COMMUNITY BOARD

- ☉ Call Judy if you're interested in 100 flip top beer bottles in great shape. 778-319-5395.
- ☉ Got some wine or beer gear you want to sell? Let us know by email and we'll post it in the newsletter.

RQ REPORT

Happy to report that the Shiraz Viognier is living up to expectations. Still available!

Sorry, the Tempranillo Garnacha is out of stock. Lucky you if you scored some!

This month's release are the Australian Shiraz Grenache and a fabulous blend of three Australian whites [Riesling, Gewürztraminer and Chardonnay]

You'll note that most of the limited releases are blends. Look through your cellar or closet and decide which ones best compliment your collection!

SR BREWING

WHERE?

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

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.



Thanks for voting SRBrewing Surrey's Best Ubrew for 5



Must have... TOP HAT CAB SAUV

A world class **Chilean Cabernet Sauvignon** that is drinkable in 6 months and can be aged as well! Sounds like a great way to replenish your larder after the holidays.

Black current and plum on the nose and surprisingly mellow hints of vanilla and soft tannins on the palate.

Oak 4 Body 4 Sweetness 0

PAIR WITH; Roast anything! Great with a cheese board for after dinner by the fire or with pizza watching the game on TV,

Still priced at under \$10 a bottle. Eight weeks "brew time".

Remember to claim your **free bottles** on all Top Hat orders until end of March!

And we'll throw in a **free 15 bottle wine crate** for this lovely Chilean Cabernet Sauvignon in January.

While we normally pair lamb with Shiraz, the rich simplicity of this dish compliments the Cabernet Sauvignon.

Assemble:

- Lamb shanks [One lamb shank per person.]
- Olive oil
- Garlic cloves hulled
- Rosemary
- Sea salt
- Fresh cracked black pepper
- Rub [any of the LB Emporium rubs would work!]

Massage rub and a little olive oil on the shanks. Salt and pepper to taste.

Place on a square of heavy aluminum foil with two or three whole cloves of garlic and a sprig of rosemary. Bring edges to the top and fold several times to seal. Fold the sides to seal completely so the juices will stay in the pouch.

Bake at 350°F for 2½ hours.

Gently unwrap foil, place the shanks on a warm plate. Deglaze drippings with Cabernet Sauvignon and reduce. Pour your au jus over the shanks on with the garlic on the side. Serve with your vegetables of choice..

Monthly Draw

Jenna C Receipt 10139!! You've won this month's \$50 voucher to be used towards any batch purchased in January. or February.