

501-BREW

SR BREWING



Jan 2015

Happy New Year!

Order any regularly priced 5, 6 or 8 week wine or a full batch of beer and take home a 10 litre box of Happy Water Make it a 4 week wine or cider, or 1/2 batch of beer and take home a 5 litre box. [More on Happy Water on the reverse page.]

Red

To start the new year, we're profiling **RJ Spagnols 2015 Limited Release Chilean Cabernet Sauvignon Merlot** blend. [Limited stock, subject to availability and guaranteed to run out soon.] Full-bodied and smooth as silk. Deep notes of blackberry and currants. Medium oaking brings out the vanilla and a hint of dark chocolate on the finish. Looks like around 13% alcohol.

This wine will compliment anything grilled or a rich slow braised ragu. It should peak at 6 months which means it will reward you next summer. It should also hold its own for a few years making a great choice for building your wine cellar.

Regular \$200. Order now and **save \$20**. Small batch format also available.

White

We waited to see how our own first batch was shaping up but its official now. The **RJ Spagnols Limited Release South African Chenin Blanc Sauvignon Blanc** just might be one of the nicest whites we've seen. Even during its primary fermentation, it shows a pale straw colour and wafts green apple and ripe pineapple. It will have soft notes of fruit and floral on the palate but it will finish dry and crisp. The perfect sipper with or without food. We estimate it will be 11.5% alcohol.

Looking forward to trying this with local crab and prawns this spring. It should be gorgeous by Easter.

Regular \$200. Order now and **save \$20**. Small batch format also available.

Reminders

Refer your friends and get **10%** off for each of you and you'll have a bottling buddy!

Happy birthday! Place an order on **your birthday**, and you'll **save \$25** on all regularly priced wine and beer orders.

Seniors' Tuesday! **Save 15%** off any regularly priced wine or beer on the **first Tuesday of every month!**

Guess **how many corks fit into a demi-john**. Drop by and complete an entry form by January 15.

2015 Annual Winemaker Competition is Coming Up

Since we started, we've won almost 50 medals including two coveted Best in Shows. We are asking for your help this year to decide which wines to enter.

Step One is to email us a list of your favourite SR Brewing wines. Please do so by January 15th. All responses appreciated and one of you will win a \$50 credit on your account.

Step Two is to let us know if you have any of your favourite wine left. To enter the competition, we need to submit a bottle. If we have one in our cellar, we'll use our stock. If we don't have one and need one of yours, we will replace it and your name will be on the entry as well as ours.

Step Three is to call or email us if you'd like to participate in a tasting panel being held Sunday Jan.18th from 2 till 4. Please let us know by January 15th.

SR BREWING

WHERE?

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

OUR HOURS

Tuesday, Wednesday, Saturday 9-4
Thursday- Friday 9-7
Sundays by appointment



SRBREWING

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.



Thank YOU for voting
SRBrewing Surrey's Best Ubrew for six
consecutive years!

So what is Happy Water?

We're very fortunate in Surrey to have a good supply of clean and drinkable water. Our plain unfiltered tap water is superior to many bottled waters. We use filtered water for our wine, beer and ciders.

However, our local tap water is also on the acidic side and it lacks some of the key elemental minerals found in spring and mineral water sources, most notably Lithia. We first found Happy Water bottles at Price Pro last year and loved it at first taste. It is naturally alkaline, giving it a slightly silky feeling. And it contains naturally occurring Lithia [and Calcium, and Magnesium, and Potassium.] Natural Sodium is present at 15g per 500 ml which is 1% of the recommended daily allowance. Testimonials for Happy Water are pouring in [pardon the pun] from various sports teams they have sponsored.

HAPPYWATER IS NATURALLY BENEFICIAL

Naturally Happy
HappyWater combines pure, natural water from two ancient Canadian mountain springs. Minerals found in these unique waters, including natural lithia, potassium and magnesium, bring a sense of well-being and joy.

Naturally Alkaline
HappyWater is naturally alkaline. Others aren't. Many modern foods can create an acidic state, stressing the body. With a perfect blend of great-tasting minerals, drinking HappyWater can help provide a happy balance.

Life Source
Water is the source of all life. HappyWater provides healthy hydration and minerals for brain and body renewal, every day.

Neurogenesis, Inc.
Neurogenesis (noor-oh-jen-a-sis) is the creation of new brain cells. Neurogenesis, Inc. is dedicated to HappyWater and other products that support enhanced well-being and happy living.

THE pH SCALE
(Ideal body pH = 7.35 - 7.45)

- NATURALLY HAPPY
- pH NATURALLY ALKALINE
- LIFE SOURCE
- NEUROGENESIS, INC.

And... it's local!

So yes, we are proudly selling Happy Water with emphasis on the new 5 litre and 10 litre box formats which are \$10 and \$15 respectively.

The more you research it, the more you'll love it! And if you have never tried it, ask us for a free sample!

We've made our first batch of wine using Happy Water. Stay tuned for the results!