



# SR BREWING

## 604-501-2739

### JANUARY SPECIALS

Our best wishes to everyone for the New Year! May 2016 be the best year yet!

To introduce the new **En Primeur Winery Series** line-up, we're offering you **\$30 off** during the month of January. Take your pick from the luscious reds and the refreshing whites. These wines will be ready to bottle within 6 to 8 weeks and will enjoy a rest of 6 to 9 months before serving. The Winemaker's Trio comes in a white [Pinot Grigio, Sauvignon Blanc and Muscat] and a red [Cabernet Sauvignon, Syrah and Zinfandel] at half the cost of the Apothic blends at the store. Our other favourites include the South African Sauvignon Blanc and the Italian Amarone.

In case you prefer the **Winexpert Eclipse** line, we'll take **\$30 off** during January. As with the En Primeur Winery Series, these are wines which deserve to be aged. At the risk of eliciting groans, any of these wines will delight you next Christmas if you start a batch in January.

And if you need to restock, we recommend trying one of the **RJ Spagnols Grand Cru** collection featuring 20 wines from around the palate. **Save \$10** in January. The wines will be bottled in February and will delight you this spring.

If you pre-ordered any of the 2016 **special release wines**, we'll be calling you as they arrive. There is still time to order the February and March releases from RJ Spagnols but you need to hurry to avoid disappointment.

February brings the Spanish **La Batalla**, a blend of Tempranillo, Grenache and Cabernet Sauvignon. The March release is **Carnevale** from Italy, a soft blend of Pinot Grigio and Sauvignon Blanc. This year's theme is festivals around the world.

### RJ SPAGNOLS Menu Changes

Our primary supplier has announced some exciting changes to the list of wines they offer as well as attractive new packaging.

Some categories have been eliminated; Vino del Vida [4 week] and Cellar Classic [6 week]. If your favourite wines fall into these now extinct categories, we will do our best to find something you love without spending more. We're pleased to offer the Grand Cru [4 week], Cru International [5 week], and Cru Select [6 week].

RJ Spagnols has also merged the Cellar Classic Winery Series and the En Primeur series into one new super category cleverly called **En Primeur Winery Series**. Check out this month's deal!

.We recommend doing the whites as a 6 week wine and leaving the reds for a further 2 weeks to allow the flavours to fully evolve.

### A very special sharp offer

Over the holidays, you may have noticed a few dull blades in the drawer. No one likes working with a dull knife, especially not our chef Stephen.

**Bring in your dull knives and scissors** when you bottle or when you come in this month to order. We'll sharpen them for you, free, and usually have them ready within 24 hours.

If you're neither bottling nor ordering, we'll charge a nominal fee of \$5 per blade.

**Have you told your friends about SRBrewing? If not, why not? Please Like us and follow us on Facebook too!**

**We will be updating our website this spring and invite your suggestions! Just send us an email with a good idea. One of you will win a \$25 gift card to be drawn at our March anniversary event [date to be announced shortly].**

# SR BREWING

## 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 10-8**

**Sunday 11-3**



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 again! We  
love serving you and the community!

## REMINDERS AND KEY DATES

**Seniors' Wednesday.** First Wednesday of every month, save 15%. **Come by January 6th to claim your discount.**

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

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

**Your 11th batch is free!** Take the average of your last 10 batches. Apply to any regularly priced wine, beer or cider.

**One special per purchase, you pick!**

## WINE , BEER and CIDER CLUBS

The best wine is the one you share with friends.

If you have a "share club" already going, we'd love to talk to you. You know its more fun to bottle with a bunch of friends.

If you don't belong to a club yet, **talk to your neighbours, in-laws and friends** and come on by.

Sharing batches gives you a bottling buddy or two, and you can build a collection with more variety by sharing [and keeps your cider and beer fresh!].

## Intro-DO-sing U-do BEER KITS

**A new and exciting option for home brewers!**

Reinheitsgebot compliant. All natural high gravity wort brewed locally! SRBrewing is proud to be the Surrey retailer.

Just bring the wort to room temperature, add filtered water to 23 litres and pitch the yeast. Add the hops on day 5. Within a few weeks, you're ready to bottle. Even comes with priming sugar. No cooking required.

Check out their website [U-dobrewery.com](http://U-dobrewery.com)

**Available in Lite Lager, True Lager, IPA and Honey Bee Ale. From \$70 to \$80.**

**Starter brewing equipment kits** also available. And for you all grain home brewers, email us your recipe requirements and we'll try to fill the order

