

SR BREWING

604-501-2739



Jan 2017

Welcome to 2017!

Looking back on 2016, the most popular varietals were **Pinot Grigio** and **Malbec**. To bring in the new year, **take 17% off the cost of the kit** [not the service charge] for any Pinot Grigio or Malbec.

As you know, we work with all of the best suppliers which means we have dozens of choices to offer within each variety. Pinot Grigio is one of the grapes grown in almost every wine growing region. Malbec has a more narrow geographic range, now concentrated in South America. Recipe and food pairing notes on back page. Our personal favourites in each category:

4 week	Grand Cru Pinot Grigio	Cheeky Monkey Chilean Malbec
5 week	Sterling California Pinot Grigio	Cru International Chilean Malbec
6 week	Atmosphere Italian Pinot Grigio	Selection Argentinean Malbec
8 week	Eclipse Yakima Pinot Grigio	En Primeur Winery Series Chilean Malbec

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, **save 15%**. Come buy **January 4th** to claim your discount. **Next one; February 1st.**

Refer your friends. Get **10% off** for both of you. And Bonus: you'll have a bottling buddy!

Happy birthday! Treat yourself on **your birthday**, you **save \$25**.

Your 11th batch is free! Take the average of your last 10 batches.

One special per purchase.

Pick any regularly priced wine!

PRIVATE TASTINGS

Is there a wedding in your future? Or a party? Not sure what wine to order? No worries. We will gladly arrange a private tasting for you, or a tasting at your home.

Are you and your friends trying to start a wine club? We'd love to help select the wines. Launch your club with a tasting! Minimum 5 week advance notice appreciated!

Fund Raising for your school, church or charity?

If your social club, your parents association or church is looking for new fund raising ideas for the new year, how about this one? Sell the fabulous **Epicure sampler** for \$20. Great for students, and for hostess gifts.

There is a fabulous petite version of the classic three dips [**Lemon Dilly** and **Cheese Chive and Bacon** and **3 Onion**] in a gift/lunch bag for only \$20. **Your group keeps \$5 from each set sold.**

Looking for donations for your silent auction table? We've supported many school, church and social groups. Just ask.

Talk to Stephen or Jane for more information.
PS Sunday afternoon Cooking classes resume mid January! Reserve a spot if interested.

Back by popular request; Monthly quiz:

Which of the following is correct:

- Our wines are gluten free
- We can accommodate vegan lifestyles
- Our wines have lower sulphite than "organic" wines
- All of the above.
- None of the above

Reply by email to enter for a \$25 gift certificate.

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.

PINOT GRIGIO

Typically light and refreshing, we find that Italian Pinot Grigios tend to be more crisp and dry than those from California or Washington State.

Lucky for you, we have lots of options depending on your taste and budget.

Poached Salmon with Pinot Grigio [for 4]

Salmon ; 4 Fillets sprinkled with **Epicure**
Lemon Dilly Seasoning
Poaching liquid: 600 ml Pinot Grigio
250 ml **Epicure** Veggie Stock *
2 chopped shallots
1 bay leaf
5 peppercorns [white preferably]
Finishing sauce 75 ml butter
75 ml flour
75 ml **Epicure** Lemon Dilly

1. Bring poaching liquid to boil
2. Add salmon, simmer 5 minutes
3. Gently flip salmon, simmer 5 minutes
4. Strain and reserve liquid
5. Melt butter, stir in flour and **Epicure** Lemon Dilly
6. Whisk in strained poaching liquid, simmer 5 min
7. Assemble on plate with rice and green beans
8. Enjoy!

◆ Like all **Epicure** seasonings, these are all natural, GMO free, MSG free and low sodium. Love that you can make as little or as much stock as you need!

◆ Order from Stephen and Jane.

MALBEC

With origins in Bordeaux, Malbec is considered one of the great 8 reds of the world. [World Malbec day is April 17!] While still grown in France as a grape for blending, this varietal in the New World produces rich earthy and spicy wines, as long as it can avoid hazards like frost and mildew.

Chimichurri Beef Malbec [for 4]

Beef; 500 gr sirloin cubed
Veggies; 3 Tbsp butter
1 Tbsp flour
125 gr small button or sliced mushrooms
6 pearl onions quartered [or 1 medium]
400 gr sliced carrots [add last]
Secret ingredients: 125 gr cubed bacon
250 ml Malbec
325 ml **Epicure** Beef Broth*
Epicure Chimichurri Finishing **

1. Sauté mushrooms and onions in butter
2. Remove mushrooms and onions, add bacon and fry until crisp [save the fat!]
3. Dust beef cubes in 1 Tbsp Chimichurri [dry]
4. Remove bacon, sauté beef in bacon fat until browned
5. Return mushrooms and onions to pan, adding flour. Stir gently to mix.
6. Add Malbec and broth, bay leaf, simmer 30 minutes
7. Add carrots, simmer 15 minutes
8. Make Chimichurri Finishing Sauce[** Mix 2 Tbsp **Epicure** Chimichurri Seasoning + 2 Tbsp water + 2 Tbsp vinegar, sit 5 minutes then add 2 Tbsp olive oil]
9. Serve over buttered noodles, topped with crunchy bacon and drizzled with Chimichurri.