



# 501-BREW



## SCOTT ROAD BREWING

### Thank you for voting us #1

We are so lucky to have you as a client! And luckier still to have enough of you out there who voted us #1 Ubrew in Surrey/North Delta. The official results will be in this week's Surrey Now.

### Olympic Update

We will be open during the Winter Games during normal hours [Tuesday to Friday 10 to 7, Saturday 9 to 5 and Sunday 11 to 3]. All events will be televised downstairs so you won't miss a moment of glory. Go Canada Go!

### Winemaker competition entries

Most of you know how proud we were to win 2 medals and a best in show in last year's International Amateur Winemaker Competition. It was our first year in the competition. The Rosso Grande Eccellente [silver] is a lovely mellow red wine with terrific aging potential. The Orange Muscat [silver] is a personal favourite and evocative of the Muscat de Beaume de Venise style of dessert wine. And the White Chocolate Port [Best in Show] just makes you smile with notes of honey, hazelnut and of course vanilla.

### Perfect bottle brush update

We have now tested 3 different brushes specifically sold as "bottle cleaning" brushes. Frankly, we were not happy with any of them including the Villeda. We'll keep looking for the perfect brush so we can stock them at the brewery. If you have a favourite brush, let us know. It might be the perfect brush that we've been looking for!

### Costco Alert

I noticed their recent sale on wine kits. If you have friends or neighbours buying wine kits from big box stores, please tell them not to judge all Ubrew wines by their results. We've heard horror stories about incomplete kits and plainly poor results. It's sad that when saving money is one everyone's mind, picking up a cheap kit of mediocre wine might backfire and create a bad impression about Ubrew wines in general. Our industry is trying to convert people to making great wine, not giving up because of poor product. If they are happy with their big box store wine, don't say a word. If they were not happy, please have them come see us. We'd love to show them the difference quality makes.

So far, this year we have identified 7 wines to enter. Unless otherwise noted, all are available and all qualify for the 10% off special this month. Final entries subject to change.

### Website renovation continues

We're working on it! Visit [srbrewing.com](http://srbrewing.com) if you're curious. Feedback always welcome, even at this early stage. I

1. Kenridge Founders' Series Chilean Carmenère
2. Kenridge Founder's Series Mosel Riesling
3. Kenridge Showcase Petite Verdot-Cabernet Sauvignon [special release, limited availability]
4. Showcase Quartet Syrah [sold out]
5. Showcase Grüner Veltliner
6. High Tail Cabernet Sauvignon [sold out]
7. En Primeur Sicilian Syrah

If you have any personal favourites that you have made with us and which are not on the above list, please let us know. We probably have some in the cellar, and we are looking for a few more wines to enter. [We were going to enter the Kenridge Classic Viognier, but it looks like we drank our last bottle by accident!] The deadline is coming soon so please send us a note or call this week.

### **Food pairing. What to serve with what?**

7. Rare meats need young tannic reds. Well done meats need older or fruity reds with little or no tannin.

So what to serve for your special Valentine's Day dinner? A perfectly BBQ'd steak would love a Syrah or an Old Vines Zinfandel. A hearty beef bourgignon [a little Julie and Julia?] would love either those wines aged a year or two, or maybe Primo Rosso or Bergamais. If you prefer white wine, pick a Pinot Grigio or Primo Bianco to go with the steak or a rich oaked Chardonnay would stand up well with the rich stew. A six week kit starts at \$150 which is \$5 a bottle, or less than the cost of the steak dinner for two!

### ***FEBRUARY SPECIALS: KISS!***

#### **Beer:**

*All full batches are 10% off!*

#### **Wine:**

*All 6 and 8 week kits are 10% off!*

It's that simple! It's our way of saying thanks for voting us #1 again.

