



# 501-BREW

## SR BREWING

### THE YEAR OF THE RABBIT



Its no ordinary rabbit, but a golden rabbit. The metal is celebrated which means Pinot Noir and Sauvignon Blanc will do well in your cellar. Celebrate your inner bunny!

### Notes on December & January releases

[Some still available!!!]

**ITALY PIAZZA** (Chardonnay Garganega) **0 | 4 | 1**

We'll be bottling ours this month. Very "big" with an alcohol level above average for a white. Stay tuned for early tasting notes.

**SPAIN TORO** (Tempranillo Grenache) **4 | 4 | 0**

We snuck a taste as we bottled. Full of flavour and bold character. Should be spectacular for summer BBQ.

### GRENACHE QUARTET

Too early to call but it will be very fruity compared to most reds. Impressive nose and deep colour.

### February releases

**CHILE TREK** (Malbec Syrah Cabemet Merlot) **2 | 5 | 0**

Opening with dark roasted notes of coffee and chocolate with a hint of blackberries,

### Chateau du Pays Reserve Cuvee

Syrah, Grenache and Mourvedre from southern France, plus Syrah from California and Grenache from Spain come together to party in your mouth. Age a minimum of 6 months please.

**Coming in March:** A blend of Marsanne-Viognier-Rousanne for the white wine lovers and Syrah Zinfandel Barbera for red wine aficionados with a sense of adventure.

### February Deals

#### Beer:

**Coronita \$135 {regular \$145 for full batch}** Need some sunshine but can't get away to the sun? We can't offer you a plane ticket but we can offer you a good clean cervesa.

#### Wine: Sweetheart special

Every month, we try to come up with a special or two to tantalize you. This time, we're letting you decide.

Buy any two wines in the same category at the same time and **save 25% off the second batch!** And it still counts towards your 11th batch free.

### Tasting Alerts:

Wine tasting Feb 27

Design your own Beer Feb 18

Ask for details! Space is limited!

# SR BREWING

## WHERE?

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

Phone: 604-501-BREW  
E-mail: ubrew@srbrewing.com

## WHEN?

**Tuesday - Friday 10-7**  
**Saturday 9-5**  
**Sunday 11-3**

## 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.

## YEAR END CLEARANCE AT THE LOFT

Time to change to spring and summer clothing! We're knocking 20% off all clothing price tags at The Loft. Some great buys. And if you haven't seen our line of jewellery from Guatemala and the hand strung earrings by Coco Klebe, its worth the trip up the stairs! The Loft is open Thursday, Friday and Saturday or by special appointment.

And as you do your spring cleaning, bring in your lightly loved clothing. Brand name preferred. Clean and pristine essential. Call for an intake appointment.

## To ferment or not to ferment...

Almost anything can be fermented. At SR Brewing, most of the time, fermentation is the process by which grape juice turns into wine, or barley juice ["wort"] turns into beer. [Stay tuned for more on our ginger beer and root beer this spring!]

In the simplest of terms, the yeast breathes oxygen as it eats the sugar naturally present in the juice or wort. As the yeast feasts, it produces alcohol and carbon dioxide. The sugar level drops, and the alcohol level rises... to a point. Carbon dioxide is usually eliminated or gassed out of the wine. On the beer side, we actually add carbon dioxide to bring out the flavour of the brew.

Next time you are starting your wine, ask to taste the juice. You'll be shocked at how sweet it starts. Similarly, the initial run-off of wort is a warm sweet steamy liquid that eventually becomes beer.

Our wines generally show between 10% and 12% alcohol with some exceptions. The "fruit wines" tend to be lower alcohol at 6% to 7% while our Amarones have weighed in over 14%. Our beer generally comes in around 5%.



## MARK YOUR CALENDAR

Our third anniversary is coming up!

BBQ will be armed and dangerous and fun will be had by all.

Make a note to come by on Saturday March 19th.



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