

501-BREW SR BREWING



Feb 2012

WINE TASTING RESCHEDULED!!! SUNDAY FEBRUARY 26



**COME TASTE THE GLAD HATTER WINES!
SIGN UP AT THE FRONT DESK OR EMAIL US
AT UBREW@SRBREWING.COM**

RQ 2012 UPDATE

The February release is the Argentine Tango. Tempranillo and Malbec combine to delight the red wine drinkers among us. Rich, deep and sultry notes of ripened cherry with a hint of dark chocolate. Great with Italian food! [4/4/0]. Classic Rioja blend. Definitely one to add to your cellar. Order soon to avoid disappointment. Priced at \$6.50 a bottle it is a bargain. Or talk to us if you're interested in 1/2 batch.

Toro and Hang Ten are still available too at the same price.

The RQ series represents the best of the new wines that Spagnols has developed over the year. The most popular ones qualify for their regular listing. Be the first to try!

Cellar Craft's Limited Releases are also available in limited quantity.

Come talk to us about planning your wine cellar. These RQs and LRs are a great way to build your own collection of great wines from around the world, and a bottle is less than the cost of a glass of wine in a bar!

February Specials

Beer: We're offering a new lager that we've dubbed Spring Thaw. Its similar to our Glacier which is similar to Kokanee, but with a longer finish. Light gold in colour and medium body, it's the kind of beer you can enjoy on its own, or with food. Try it for \$125 a batch [\$0.87/bottle]

Wine: We're celebrating the world by offering great wines from four continents!

Let's head to South Africa for a lovely crisp and fruity Chenin Blanc. A 5 week wine regularly \$150 for \$140. [0/2/0]. Note that it is a zero on sweetness.

Next, we'll stop in Germany for a 6 week Gewurztraminer. Adapted from Wikipedia:

Gewürztraminer [gə'vʏɐ̯tstʁɑ'mi:nə] is an aromatic wine grape variety that performs best in cooler climates. Gewürztraminer is a variety with a pink to red skin colour, which makes it a "white wine grape" as opposed to the blue to black-skinned varieties commonly referred to as "red wine grapes". The variety has high natural sugar and the wines are white and usually off-dry, with a flamboyant bouquet of lychees. Indeed, Gewürztraminer and lychees share the same aroma compounds. Dry Gewürztraminers may also have aromas of roses, passion fruit and floral notes. Its aromatic flavours suggest perfect pairing with Asian foods or on its own.

The Cru Select German Geuwurztraminer is on special for \$165 [regular \$180 or \$6.00/bottle]. It is off-dry but not sweet with more body than most Gewurztraminers. [0/4/1]

Our third destination is Chile to pick up some Malbec. Full-bodied with rich blackberry and blackcurrant undertones. Its \$140 [regular \$155 or \$5.20/bottle]. Cellars nicely.

Almost back home, we'll swing by California for a Winery Series Cabernet Sauvignon. Love it for only \$180 [regular \$195 or \$6.50/bottle]. Complex, full-bodied and deep gamet. Rich tannins deserve aging. [3/4/0]

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

COME SEE US!

Tuesday - Wednesday 10-5

Thursday - Friday 10-8

Saturday 9-5

Sunday by Appointment [min 48 hr notice]

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.



Simply Delish Soup and Salad

Healthy Eating Make Easy



We're carrying a selection of these fabulous soups and salads so you don't have to hunt them down at farmers markets or pay the shipping for on-line orders. Vegetarian and vegan options as well as many choices for carnivores. You can check out the ingredients on-line at <http://www.simplydelishsoupandsalad.com>.

Priced at \$7 or \$20 for 3. Each makes roughly 6 servings. If you don't want to make a full batch, simply mix all of the dry ingredients in a bowl and save half for next time. [Hint: keep the instructions on the package!]

We have a great selection of quinoa and couscous salads. Easy and healthy! And the soups are fantastic. They take a bit of time to cook, but no effort at all and all natural ingredients [no MSG!]. Try them, you'll be back for more!

Recipe of the month: **Pulled Pork, the easy way.**

You'll need the following:

One pork shoulder [you can use other cuts but shoulder is the best]

One roasting pan [pick one that fits the roast]

One onion or two if you prefer

Two bottles dark beer [our Black Lager is perfect]

Aluminum foil to cover the roasting pan

Your favourite BBQ sauce

If you have a favourite dry rub, use it the night before. Or salt and pepper liberally. Place the shoulder in your roasting pan, add sliced onions and a bottle of beer. Heat the oven to 400, sear the meat for 15 minutes. Turn the oven down to 300 and set the timer for 6 hours or more. Let it rest 30 minutes. Carefully pry off the aluminum foil. Lift the meat onto a platter. It should fall off the bone! Shred it with two large forks. Discard the onions and drippings or use them in your sauce. Add 1/2 bottle of beer and your favourite BBQ sauce. Our current favourite is Maple Chipotle from Sunset Gourmet [\$ 8.99]. Let the flavours merge [another 30 minutes in the oven uncovered, at 300]. Oh, the other 1/2 bottle of beer is for the cook!

Best U Brew for 4 years in a row!



We're thrilled to serve you and bring you the best wine and beer available. Mark your calendar for March 17 for our gala celebration!