

501-BREW

SR BREWING



Feb 2015

February Specials

We love to be spontaneous but sometimes planning is worthwhile.

To help you plan your social year, we've got the **Grand Cru International** line-up of great 5 week wines at **\$10 off**. They will be perfect for summer BBQs and patio parties. There are 9 whites and 10 reds. Buy two and **save \$25** on the pair!

And for those of you wise ones already thinking about Christmas and the holidays, how about a **Winexpert Eclipse**? These are remarkable 8 week wines. Pick from 5 white varietals and 6 red varietals.

They are both country and region specific. These wines are designed to be aged. They will reward your patience for the holidays and beyond! Regular \$240. Order now and **save \$20**. We'll throw in the synthetic corks free! Small batch format also available for \$120.

2015 Winemaker Competition

In the course of preparing our entries for this year's competition, we were forced to taste a lot of wines. Each month we'll feature one of this year's entries on special [and if it is no longer in production, we'll profile something similar].

This month, it's all about the Chardonnay.

The **Winery Series Chilean** Chardonnay is rich golden goodness in a glass. Mellow notes of exotic fruit [pineapple, peach and ripe peach], notes of that butter-scotchiness that define a bold Chardonnay. Regularly \$200 it is great value for under \$7 a bottle! **Save \$20** this month!

Or if you prefer, Cellar Craft's Showcase Yakima Valley Chardonnay is another fine example with less oak, more vanilla and citrus. Same price and same savings!

Reminders

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

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

Seniors' Tuesday! **Save 15%** off any regularly priced wine or beer on the **first Tuesday of every month!**

Gardening Alert!

Are you interested in planting some **hops**? Let us know by the end of the month and we'll order in the rhizomes at \$7 each. They are beautiful plants, drought and pest resistant. And we can brew a batch next fall with your harvest!

Get corked!

Congrats to Martin M who came closest to the number of corks in the demi-john. Martin nudged out Shawn O by just one cork!

The demi-john held 2,471 corks and yes we double counted each one ...[Stephen labored for an hour to coax them out of the demi-john!]



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WHERE?

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

OUR HOURS

Tuesday, Wednesday, Saturday 9-4
Thursday- Friday 9-7
Sundays by appointment



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're waiting for our 2014 logo to add to
the collection.

Party Planner!

The rules have changed, for the better. You can now legally serve Ubrew wine and beer at your private functions under the new Special Event License rules provided its for family and close friends. So let's talk planning!

Timing isn't everything but don't leave the wine for last minute! As a rule of thumb, try to allow at least 3 months to make sure your wine is perfectly ready for your guests.

Volume is about balance. You want enough wine to go around, but too much. Each 750 ml bottle should yield 5 standard servings. To estimate volume, figure out the number of adults who will be drinking. For an afternoon function, 2 drinks should suffice so allow up to 1/2 bottle per person. If you're serving a full dinner, you'll want between 3 and 4 servings depending what other libations you're offering. If you plan roughly one bottle per person, you'll have a few bottles left at the end of the party.

For example, if you're expecting 100 adult dinner guests, you should plan on 2.5 to 3 batches of wine. That allows you to mix it up a bit.

Theme is all about you! We can help with custom labels, special printing or other event planning arrangements.

Picking **the wine** can be daunting. We offer hundreds of choices. Our knowledgeable staff can help you decide what you and your guests will enjoy based on the food and the nature of the event.

Have a question? Email us and we'll include your question and our response in the next issue. We'll add it to the event planning guide that we're working on.

Make an appointment to discuss your ideal party! Did we mention that we love weddings? Join us at the Bridal Showcase at the Sheraton Guildford March 22!

SR Brewing's Annual Anniversary BBQ moved to Sunday March 29 12-4