

SR BREWING

604-501-2739



Feb 2017



Happy Valentine's Day!

There's just something so pretty about a glass of rosé! The grapes range from the bold fruity Zinfandel to an exciting new Pinot Noir. Some are medium dry [3 or 4 on the sugar scale, about 12-30 sugar calories per glass] some are off dry [2 on the scale with 6 to 12 sugar calories per glass] and a few are bone dry. We'll help you pick the right one for your brunches and summer sunsets. And you'll **save 10%** off kit cost.

Deluxe: En Primeur Winery Series Pinot Noir Rosé, Selection Sauvignon Blanc Rosé [limited release], Cabernet Franc ice Wine and more!

Premium: Selection White Merlot, Selection White Zinfandel, Cru International French Rosé, Cru International White Zinfandel and more!

Easy breezy: Grand Cru Zinfandel Blush, Kenridge Classic White Zinfandel, Vintner's Reserve Blush and more!

REMINDERS AND KEY DATES

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

Mark your calendar for March 17-19. We'll be celebrating our 10th and we'd love you to join us. Stay tuned for more information.

PRIVATE TASTINGS AVAILABLE

Is there a wedding in your future?

Are you and your friends trying to start a wine club?

Not sure what wine to order?

If you can gather 6 people, we will gladly arrange a private tasting for you, or a tasting at your home. Minimum 5 week advance notice appreciated!

Monthly quiz: La Vie En Rose

Last month's quiz answer was D. Our wines are gluten-free, have lower sulphite than most commercial wines and can be vegan-ized!

This month's theme is pink! And because it's Valentine's Day, we've added a dose of sweetness.

Which of the following is incorrect:

- Rosé wine can be made from pink wine grapes
- Rosé can be made from blending red and white wines
- Rosé can be made by removing the skins from red wine grapes
- Rosé can be dry, off dry or medium.

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

A dose of sweetness

	Per 5 oz glass Calories from sugar
Dry	0 - 6
Off dry	6 -12
Medium dry	12 -30
Medium sweet	30 -72
Sweet	72 or more

FYI Commercial pop would be Medium Sweet

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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



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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.

A simple guide to selecting wine

Full-bodied reds typically have lots of tannin, high alcohol, and dark fruit flavours such as black currant. Most are oaked. [and we can adjust the level of oak to your taste] Expect some sediment after a year or two in the bottle so decanting is recommended.

Syrah	Amarone
Cabernet Sauvignon	Carmenere
Malbec	
Nebbiolo [aka Barolo]	
Tempranillo	

Medium body reds have softer tannins and are usually fantastic food friendly wines. Gorgeous with Italian and European food.

Sangiovese	Petit Verdot
Zinfandel	Pinotage
Grenache	
Merlot	
Barbera	
Valpolicella	

Light red wines are have lighter tannin, bright acidity and slightly lower alcohol with red fruit flavours. Great with Mexican and Greek food.

Pinot Noir
Gamay
Bergamais

In addition to pure varietals, blends can be an excellent option. A classic is the Vieux Chateau du Roi which is based on the Rhone reds. Mystic and Cabernet Syrah Zinfandel are softer [Apothic Red-like]

Rich whites may undergo oak aging to add a classic vanilla note. [We can adjust the level of oak.] Expect deep golden colours and buttery flavours. These wines will stand up will to most food.

Chardonnay
Viognier

Light bodied whites are much lighter in colour and flavour and are usually described as crisp, zesty, tart. They feature high acidity and best enjoyed young to preserve the fresh fruity flavours.

Pinot Gris/Pinot Grigio
Pinot Blanc
Sauvignon Blanc

Fruit and floral aromatic whites and can be either dry or sweet. We can usually adjust the sweetness to suit your taste. These wines pair well with spicy food and Asian flavours.

Chenin Blanc
Gewürztraminer
Muscat Blanc (a.k.a. Moscato)
Muller Thurgau
Riesling
Liebfraumilch

There are many options in each category.

We offer everything from casual sippers to elegant giants.

Take a few minutes to chat and let us help you build your wine cellar! You'll save, and you'll have great wine to share with friends.