

501-BREW



SCOTT ROAD BREWING

Sunday March 21

Open House at the brewery!

Help celebrate our 2nd anniversary at SR Brewing [March 17] and Stephen's birthday [March 24]. Food, refreshment, prizes and fun galore. Special deals on wine and beer orders. From noon until 3pm.

Don't miss it!

Wine bottle brush update

We think we've found a great little brush for \$5. Looking for people to test them at home. See Jane if you are interested.

Website renovation continues

We're working on it! Visit srbrewing.com if you're curious. Feedback always welcome, even at this early stage.

Brew Matez

Beginning in March, we will plan an monthly evening of beer brewing.

Come by between 6:30 and 7:30 to help plan the recipes and measure out the special malts for your batch [and pitch the yeast of course!].

If you are devoted to ales and special brews, if you are willing to trade some of your batch with the other folks brewing, or if you just want to have more fun brewing, call us to reserve your spot.

First brew night tentatively set for Wednesday March 31.

Curling anyone?

Never tried curling? Tried it years ago? Were you inspired during the Winter Games? We're trying to organize a group of interested novices. It should be a lot of fun!

Talk to Stephen if you are interested.

Go wild. go fruity!

Try something different this summer. Start a batch of fruit wine now to enjoy on the patio, on the beach or after golf.

The most popular flavours are Peach Chardonnay, Blueberry Pomegranate White Merlot, Strawberry, Wildberry and Raspberry White Zinfandel and Blueberry Shiraz. Our suggestion for picking a flavour is to go with your favourite fruit rather than the underlying wine.

There are seven exciting new flavours:

Orchard Breezing

- ✧ Acai Raspberry Cabernet Sauvignon
- ✧ Mango Mint Chenin Blanc
- ✧ Black Currant White Merlot
- ✧ Gold Kiwi Pomelo Sauvignon Blanc
- ✧ Loquat Ginger Pinot Gris

Niagara Mist

- ✧ Raspberry Dragon Fruit White Shiraz
- ✧ Strawberry Lychee Traminer

Try any two of the Niagara mist wines by March 15 and receive either a neoprene bottle cooler or a water resistant knapsack as a gift. Try any two of the Orchard Breezin wines and get 20% off the second batch. Either way, you'll be ready for sum-

Food pairing. What to serve with what?

7. Foods high in acidity are best paired with wines high in acidity.

What do a lovely pasta and tomato sauce dish and sausages with sauerkraut have in common? Both are generally acidic. Your spaghetti will go best with a Barbera, Chianti, Valpolicella or Amarone. Depending on the sausage, try a Verdicchio, a dry Riesling or a crisp Chenin Blanc. Our Crossbow cider is dry and tart and goes perfectly with food..

MARCH SPECIALS:

Beer:

Enjoy variety? How about 1/2 batch Steinlager and 1/2 batch of our new Black Lager for the price of a full batch of ale [save \$30 for only \$160 compared to \$190]

Wine:

Orchard Breezin- 20% off your second batch

Niagara Mist—free gift with 2 batches

Cellar Craft Classique Pinot Grigio—\$120 regular \$130 [4WG]

Cellar Craft Classique Global Cuvee Shiraz - \$120 regular \$130 [4RG]

Sterling Pinot Noir [crush pack] - \$140 regular \$150 [6RB]

