

501-BREW

SR BREWING



March
2013

March Features

Did you taste some of the fabulous \$150 bottles of wine at the Vancouver Wine Festival? Neither did we. But for the same money, you can take home 30 bottles of wine you will be proud to serve.

Let's start big with the **Winery Series Cabernet Sauvignon** from California. 3/4/0 [Oak/Body/Sweetness]. Hold it for 6 months to a year to allow the rich deep dark flavours to mellow. Regular \$200 on special for \$175.

To compliment this classic big red, we've chosen the **Cellar Classic Chardonnay**. 2/3/0. Not overloaded with oak, nice balance of classic chardonnay butteriness [oops, new word!] and a crisp finish. Enjoy it after a month, or let it mature for a few months. Regular \$165 on special for \$150.

These two wines should be a constant in every collection. But if you prefer to create your own special, we're going to let you customize your March special.

Buy two batches and **save 30%** on the second batch or 15% on the average of both. And if you decide to splurge and stock up, the 30% applies to all additional batches purchased in March.

You decide which special suits you best. [Sorry, no double dipping on the monthly featured wines.]

Almost last chance on this year's **limited edition wines**.

Spagnols Sangiovese Merlot is a classic Chianti style not to be missed. Share a batch with friends and enjoy it with your most comforting pasta dish. Cellar Craft has released a unique **Sauvignon Blanc Semillon Chardonnay** blend from the Lake Country near Yakima. Both available at \$200. One more set being released in April and then its all gone. Don't miss your chance!

WHERE WILL YOU BE
MARCH 17
NOON TILL 4?



We hope you will join us to help celebrate our 5th anniversary, our 5th Surrey's Best U-Brew, St Patrick's Day and everything else.

Food, prizes, silent auction and maybe a little fun.

Did we mention the one day specials?

What's new for March?

We look forward to trying the new **En Primeur Super Tuscan** being introduced this month. In the tradition of the giant Italian reds like the Rosso Grande Eccellente and Rosso Bravissimo, there has been a terrific Super Tuscan in the Winery Series line-up but not the En Primeur. It promises to be fantastic after a year but Super Tuscan are notoriously long-lived and might hold up for 3 or more years with good cellaring.

Priced at \$220 means \$7.33 compared to over \$30 on the commercial shelf. [Or the Sassicaia at \$199 a bottle.] As with all of our premium wines, sharing is allowed!

We have a bold prediction to share with you. This is going to be the summer of crisp yummy whites in the German style. In addition to your favourite Rieslings and Gewürztraminers, you'll want to try the **Müller Thurgau** and the **Muscat** in Spagnol's **Grand Cru International** series. Bursting with flavour and not too sweet these are perfect summer sippers for \$155.

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WHERE?

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

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 for 5 consecutive years!



Just a sample of the new goodies we've got coming in this spring. New tshirts and bling, and a new line of reusable Red Cups from red cup living. [Dishwasher safe!] Perfect for outdoors and environmentally responsible unlike those other red cups!

Start your Grills

- 2 pounds **spot prawns**
- 5 tablespoons extra-virgin olive oil, divided
- 2 garlic cloves, minced
- 1/2 teaspoon dried crushed red pepper flakes
- 3 tablespoons Chardonnay or Pernod or Mojito
- 2 tablespoons chopped fennel fronds, divided, plus 1 fennel bulb, very thinly sliced crosswise
- Kosher salt and freshly ground pepper [black is OK, we prefer white]
- 6 cups (lightly packed) baby arugula or other tasty greens
- 2 tablespoons fresh lemon juice

A two step recipe that couldn't be easier. Clean the prawns. Saute garlic, pepper flakes and sliced fennel in 3 tablespoons of oil for 1 minute, add wine, add prawns. Remove from heat after 1 minute and marinate 30 minutes. Grill 2 minutes per side. Drizzle with lemon juice, remaining 2 tablespoons oil and dot with pepper. Plate with arugula. Finish with fennel fronds. Kick back and enjoy!

Serve with the Cellar Classic Chardonnay that you made at SRBrewing!!