

# 501-BREW SR BREWING



April 2012

## So many wines, which is right for you?

The hardest part of starting out in Uvin is figuring out which wines **you** like. Lets take this month's special on Vino del Vida. There are 25 wines in the series; 11 whites and a dozen reds , one rose and an ice wine.

Lets get rid of all the usual wine-y words used to describe the wine. Instead, let's use Crisp, Bold and Juicy.

**Crisp** whites will be lighter and slightly tart. These include Verdicchio, Chamblaise and Pinot Grigio, Crisp wines pair well with foods like chicken and fish. Serve chilled or even on ice. If you like the Lindemans Bin 85 Pinot Grigio, you'll love the Wino del Vida World Italian Pinot Grigio at a third of the price!

**Bold** wines tend to have a more pronounced flavour. And are generally a bit deeper in colour than the Crisp wines. They will stand up well to roast beef or steak. Wines in this category include Chardonnay and Sauvignon Blanc as well as a Chardonnay and Semillion blend. Serve chilled but not too cold. If you like the Lindemans Bin 65 Chardonnay, you'll love the Vino del Vida Australian Chardonnay at a third of the price!

**Juicy** wines are more fruity and are made from grape varieties which are naturally more sweet. These include Washington Riesling, Johannisberg Riesling [a bit lighter than the Washington], Gewurztraminer, Liebfraumilch and Piesporter. Generally these are sipped chilled on their own but we like them with curry and other asian delights.

**Crisp** reds include Cabernet Sauvignon, Chianti, Chilean Cabernet Merlot and the Vieux Chateau du Roi. Enjoy them with red meat or rich cheesy dishes. If you like Hardy's Stamp Series Cabernet Merlot, try ours for a third of the cost.

Shiraz dominates the **bold** reds in this series. The Australian Shiraz is one of our most popular and it compares well to Yellowtail [at a third or less of the price!]. The Valpolicella is fruity and crisp but also has a bold flavour. Bring on the spices because these wines can handle it!

**Juicy** reds typically bring forward ripe red fruits like cherries and plums. California Zinfandel, Barolo, Berjama's, Cabernet-Shiraz, Merlot and Pinot Noir. Easy drinking and perfect for a casual afternoon of wine and cheese.

## April Specials

### Game Day Special!

Place your order for **Canuck** lager before the puck drops on any playoff day! Regularly \$145, on special for \$120. Or save \$20 on any full batch [\$10 on a 1/2 batch].

### BBQ Season Special

It's time to stock up for BBQ season! So why not pick your favourite **Vino del Vida** series wine and save! There are 25 wines to chose from so we're sure you'll find some crowd pleasers. Ready in 4 weeks and drinkable after just a few more weeks in the bottle.

Regularly priced from \$125 to \$135 [which is under \$ a bottle for those of you who love math!] Save \$5, or get 2 and save \$5 on the first and \$10 on the second, or get three and save \$5 on the first, \$10 on the 2nd and \$15 on the 3rd. \$30 off! That should cover you for most of the summer! And what a lovely Mother's Day present it would make!

## What's new on the shelf?

**Orchard Breezin' Blood Orange**—bright red, just like the flesh of the Blood Orange. Its one of our favourite flavours so we are excited to offer this sangria-like wine for summer.

**Orchard Breezin' Apple Pomegranate**—not too sweet, and a lovely rose colour. Small wonder Adam and Eve couldn't resist!

Both of the wines are 8% ABV which makes them lovely sippers for summer. \$130 a batch of 30 bottles. Labels are included.

# 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.

## Looking for local food talent!

As most of you know, we're building a "farmers market" at the brewery. So far we have soups and salads, jams and luscious soaps. We're interested in anything but perishables.

If you or someone you know has a special food talent that you're looking to showcase, come talk to us!

## Recipe of the month: Really yummy beer BBQ sauce!

- 2 fresh green jalapenos, seeded and diced
- 2 tablespoons garlic, peeled and chopped
- 1 small onion, peeled and chopped (about 1/2 cup)
- 3 canned chipotle chiles in adobo
- 1 tablespoon canola oil
- 1 cup Scott Road Brewing IPA or Black Beauty
- 1 cup crushed tomatoes
- 1 teaspoon dried oregano
- 1 teaspoon Himalayan sea salt
- 1/2 teaspoon cayenne pepper



Saute jalapenos, garlic, onion and chipotle chiles in a nonstick skillet with the canola oil, until onions are soft. Should take 15 minutes. Season with salt and cayenne. Scrape into blender, add ale, tomatoes, and oregano. Blend until smooth. Taste and add more salt and/or cayenne to taste. Use as a BBQ sauce during the last 15 minutes of cooking, or serve at the table with grilled meats.



**Best U Brew for 4 years in a row!**

**We're thrilled to serve you and bring you the best wine and beer available.**