

501-BREW SR BREWING



May 2012

What's new on the shelf?

We will have summer this year so get ready for it! Pick up a batch of **Muller Thurgau** for something different. Medium bodied, fruity nose but well structured. If you like yours dry [halb trocken as they'd say in Germany]. Perfect for summer!

And for your red wine BBQ selection, may we suggest the **Argentine Malbec Syrah**? Rich garnet, deep and complex lingering dark red fruits without being fruity. The natural spiciness of the Syrah balances nicely with the full-bodied Malbec.

Both Grand Cru International 5 week kits. Regular \$155 but mention that you saw them in the newsletter for \$10 off.

Stay tuned for reports on our Mead! First batch just started fermentation. We'll be sampling in June or July.

What's up in your cellar?

When you open that perfect bottle of wine, let us know! We'll post them in the next newsletter so we can share our whining. The 6 week and 8 week reds often take a year to reach maturity. Share your favourite finds!

If you were lucky enough to order any of last year's Limited Release Marsanne Rousanne Viognier, it is perfect now. Complex for a white, it will stand up to a crab-fest [we know this from personal experience!], pasta or chicken. Since we can't get it any more, a close proxy is the Argentine Pinot Blanc Chardonnay Viognier [Argentine Trio for short] in the Cru Select series.

Like most of the 4 week wines, your 5 week Glad Hatter wines are quaffable a month after bottling. I would let the Cabernet Sauvignon sit for an extra month to let the rich deep flavours develop.



May Specials

Mom & Pop Day

Why not treat them to a batch of wine! Buy yourself a batch, and save \$20 on the second batch for your mom or dad. Start your dad's now and he can bottle for Fathers Day!

Floor Model Special

You've been admiring the solid wood wine racks right? Buy any 6 week batch of wine and save \$25 on your 120 bottle rack, or \$15 on the 30 bottle units and the corner unit.

Orchard Breezin'

What's refreshing, light and fruity?

That's right, the Orchard Breezin' wines! Over 20 flavours including the new Blood Orange and Apple Pomegranate. The lovely Pearlicious introduced last year is back! They are roughly 8% alcohol and 2 or 3 on the sugar scale. Regular price is \$130 to \$140 a batch. Buy any two and save \$20. [Sorry, cannot combine with Mom & Pop

Beer

Corona time!

Bring your own lime. Regularly \$145, try it this month for \$125 a batch.

And for those of you with limited fridge space, we'll give you \$10 off a 1/2 batch at \$70.

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.

As you cruise the farmers' markets...

Keep in mind we're building a mini-mart upstairs for the off season. We're looking for vendors so let us know when you find product you want year-round.

Many of you have tried the Simply Delish line which we are delighted to carry.

[And if you have not tried it yet, we'll be starting sample Saturdays in June.

Sorry, we cannot offer wine or beer samples, but we can offer great soups and salads!]

Watch for new product on the shelf soon. Hint: locally harvested sea salts!

Don't be shy about asking us what's new.

RECIPE OF THE MONTH: FEELING CRABBY

Sometimes, simple is simply the best. Whether you catch your Dungeness at T&T or English Bay, turn them into a feast.

Clean them [or have someone do that for you] so its only the legs and shoulder knuckles. Add a generous tablespoon of Old Bay Seasoning and sea salt into boiling water. Add a glass of white wine. Add the crab legs and cover for 20 minutes. Drain and let rest for 5 minutes. Serve with salad and a fresh baguette [Ace Bakery frozen baguettes if you can find them] and butter for dipping. Have lots of napkins handy. So simple. If you prefer a more elegant presentation, remove the meat from the shell before serving.

Perfect for Mothers Day brunch as long as you clean the crabs for her!



Best U Brew for 4 years in a row!

We're thrilled to serve you and bring you the best wine and beer available. Hoping to add organic mead soon!