

# 501-BREW

## SR BREWING



May  
2013

## April Features

Let's send some good energy to those Canucks. They could use it! **Canuck Lager** on special for \$125 this month. Go Canucks go!

And for **Mother's Day**, save on any Riesling or Gewürztraminer. Save \$10 on 4 week wines, \$15 on 5 week wines and \$20 on 6 week or higher. Here's a partial list to help you decide. May pricing shown below.

### *Vino del Vida*

*Gewurztraminer* \$112.93

*Johannisberg Riesling* \$112.93

### *Grand Cru*

*Gewurztraminer* \$122.93

*Riesling* \$122.93

### *Glad Hatter*

*German Riesling* \$132.93

### *Grand Cru international*

*German Gewurztraminer* \$137.93

### *Cellar Classic*

*Gewurztraminer* \$142.93

*Johannisberg Riesling* \$142.93

*German Riesling Auslese* \$152.45

### *Cru Select Premium*

*German Gewurztraminer* \$162.93

*Traminer Riesling* \$162.93

### *En Primeur*

*Riesling Gewurztraminer* \$187.93

Each makes 30 bottles. So from under \$4 a bottle to just over \$6 a bottle, come on by and stock up. Rieslings are perfect for summer!

## Monthly Draw

Congratulations to Doreen W. Receipt number 9335!

You've got a \$50 gift certificate waiting for you at the Brewery.

## Wine Tasting Notes

Wine tasting can be confusing but it doesn't need to be. What's all the fuss about anyway? Look, swirl, smell, taste then talk. Ah, the words... bouquet is the total smell. Aroma is technically the smell of the grapes.

Here's a crash course on our most popular wine varieties [that means type of grape]:

### White

Chablis	mineral
Chardonnay	butter-scotch, apples
Gewurztraminer	lychee
Riesling	green apples
Sauvignon Blanc	grapefruit

### Red

Cabernet Sauvignon	chocolate, cassis
Pinot Noir	red cherry
Shiraz	black pepper
Zinfandel	Blackberry

## What's new for May?

Starting May 31, Vancouver is celebrating Craft Beer Week!! Check out the schedule of events at the CAMRA website [camrabc.ca](http://camrabc.ca).

May long weekend is just around the corner. We will be **closed May 19,20 and 21**. [Yes Stephen, a real long weekend even for us!]. Please plan your bottling appointments accordingly.

Our next event at the brewery will be a ladies night. We'll have a few different vendors. Date to be confirmed but we're aiming for early June. If you are interested, drop us an email and we'll send out the invitations later this month. If you'd like to be a vendor, let me know ASAP.

**Stay tuned for details on our June BBQ. Tentative date June23. We hope to be christening our new signage!**

# SR BREWING

## WHERE?

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

## 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.



Thank you for voting  
SRBrewing Surrey's Best  
ubrew for 5 consecutive years!

## Storing your wine

You've heard us say it a dozen times. Stand the wines upright for a week then rest them on their side.

But what happens next?

Hopefully you found a cool dark place without a lot of vibration. Ideally, the spot is 55 F or 13C with little variation during the day. [Ours is in the hot water tank room under the stairs. We crack the door open a bit in the summer to let the warm air out.]

If the spot is too cold, the wines will not mature properly. You will need to let them age longer.

If too hot, the wine will develop a "cooked" taste. Once that happens, use it for cooking wine.

That said, a few degrees on either side will suffice.

If the wine is "bagged", you don't need to age it at all. More accurately, it won't age. So enjoy!

If you used synthetic corks, the air in the bottle will still try to escape into the ullage and through the cork. Same protocol.

If you used twist tops, you can skip standing the wine upright and go straight into the rack.

## Amazingly Easy BBQ Sauce

- 2 cups dark ale [We like our Honey Brown, Black Beauty, BBIPA oh you get the picture!]
- 1 star anise (optional)
- 1 large clove garlic, peeled
- 1 cup ketchup
- 1/4 cup dark brown mustard
- 1/3 cup honey
- 2 tablespoons hot pepper sauce [Franks]
- 2 teaspoons coarse salt
- ☀ 2 teaspoons fresh ground black pepper

Boil the dark beer in a saucepan with the star anise (if using) over high heat until reduced by half. [Star anise adds a light liquorices note to the sauce.]

Add the remaining ingredients and simmer for 5 minutes, or until thick.

Cool and remove the star anise and garlic.

Store in a tightly closed container in the refrigerator for up to 1 week.

Try It once and you'll never buy store-bought again. And easy to customize with your own spices, herbs and your favourite mustard.

PS practice now because rumour has it there will be a BBQ sauce competition at our June BBQ!!

Cheers!