

501-BREW SR BREWING



May
2014

WineStorage

So you bottled your wine. What 's next?

Well, the first step is to let the bottles stand upright for a week, then lay them on their sides. If you are storing your wine in boxes, just turn the whole box on its side. This rest interval helps the wine eliminate any air that was added during the bottling process.

Wine and oxygen have a special relationship, some love and some hate. The yeast needs oxygen for a good strong fermentation. But once bottled, if your wine comes into contact with too much air, it will oxidize and may taste metallic. Too much air contact comes from not filling the bottles correctly or not giving the wine its upright rest.

Once the wine is laid on its side, the cork swells with wine and no further exchange of gasses should occur.

What about synthetic corks? For the wines that you will be storing for 2 years or more, we do recommend using the synthetic corks for an extra \$5. Technically the wine cannot breathe out through the synthetic cork so there is no need for the upright resting period. [We still do it with ours!]

While your wines are resting upright, you can decide where they will be stored. Look around for a cool, dark place with little temperature swing and minimum vibration . We have a corner unit townhouse so we store ours in the crawl space with the water tank. Its against an inside wall so the temperature stays stable.

In the summer, we use a wine rack in the garage, against an outside wall that is below street level. This keeps them chilled enough to enjoy straight from the rack.

We tried storing our reds on the same outside wall rack over the winter but found that some of the deluxe wines threw off crystals and or "sludge". It didn't affect the taste but it meant we had to aerate or decant the wines first. It was the swing in temperature that caused the sludge to precipitate out. That's why we recommend a storage spot with level cool temperature.

Retail Update

We're almost there! As many of you know, RJ Spagnols has closed its retail store on Annacis Island. We will be happy to help you with your homebrew needs.

Come see us for a complete list of what we carry with pricing. We'll have:

- ◆ Wine kits,
- ◆ Beer kits,
- ◆ Beer and wine yeast,
- ◆ Yeast nutrient,
- ◆ Bentonite,
- ◆ Grains,
- ◆ Fining agents,
- ◆ Siphon hoses,
- ◆ Clamps,
- ◆ Avinators,
- ◆ Hydrometers and more

And if we don't carry it, we can get it for you within a week. Let us know what you need and we'll be happy to help you.

Monthly Draw

Congrats! David E receipt 10532 wins \$50 on any wine or beer ordered in May or June.

Reminders

Refer your friends and get **10%** off for yourself. They'll get a **free gift** and you'll have a bottling buddy!

Happy birthday! Place an order on **your birthday**, and you'll get **\$25** off!

Seniors' Tuesday! Save **15%** off any regularly priced wine or beer on the **first Tuesday of every month!**

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
6 consecutive years!

May Specials Celebrating Adventurous Wines!

In the April issue of the newsletter, we included a tool to help you pick the right wines for your taste-buds. You can find it on our website along with every other issue of the newsletter. Or come in and chat with our knowledgeable and helpful staff.

Last month, we profiled Wines of Character. This month we'll have fun with Adventurous Wines. Here are your responses to the Wine Finder quiz:

When dining out with friends, I am most likely to choose:

B Not important, I love anything new

Which of the following is most appealing to me?

B Tasting a cheese with both a white & a red wine
I would like to be offered a white wine that is:

B One I have not tasted before

What occasion is best suited for drinking a good wine?

B Any time!

To me, the ideal red is:

B Full of appealing aromas with a beautiful intense finish

Beer season is here!

Try our new **Surrey Classic Lager**. Brewed on Classic Canadian 2 row barley and hopped with Cascade, Hallertau and Northern Brewer. Clean crisp finish. Perfect for summer!. Regular \$150 **save \$10**

ADVENTUROUS WINES

You love finding something new! A sweet desert wine or a massive red would be equally enjoyable for you. They happen to be perfect for BBQ season!

Red

Winery Series Spanish Grenache Shyrah 4/4/0 \$200

Winery Series Italian Rosso Bravissimo 3/5/0 \$200

White

Cru Select Premium California Muscat 0/2/1 \$182.50

Winery Series South African Sauvignon Blanc 0/3/0

Rose

Glad Hatter Malbec Rose 0/3/1 \$150

Here's the deal: **\$15 off!** Hurry in to secure your summer stock at great prices. We need to increase the wine prices this summer.

Start a Hop-Up! We're ordering Rhizomes so let us know if you want some! Planted these last year.

