

SR BREWING

604-501-2739



May 2016

Celebrating the letter "M"

Save \$10 on these must-have wines for the Spring.

Pick one white and one red and save \$25!

WHITES

[We can adjust the sweetness to your taste]

Cru International California **Muscat** 5 wk

Juicy fruit in a glass. Starts slightly sweet with a dry finish.

Serve chilled. Serve often.

Now \$142.50 [0/2/1]

Cru International German **Muller-Thurgau** 5 wk

Subtle fruits. Low acidity. Notes of honey. Long finish.

Now \$142.50 [0/2/1]

Selection California **Gewurztraminer** 6 wk

Exotic lychee and rose water. Loves spicy food.

Now \$160.00 [0/2/0]

REDS

Cru International **Primitivo** [dry skins] 5wk

Italian Zinfandel. Round and ripe. Smooth tannins.

Now \$150.00 [2/2/0]

Selection Argentine **Malbec** 6 wk [skins]

Deep rich & jammy. Serious oak. Perfect for BBQ.

Now \$170.00 [3/4/0]

Selection Grenache Shiraz **Mourvedre** 6 wk

Aussie beauty. Big, bold and balanced. Lamb!

Now \$170.00 [2/3/0]

JUST STARTING?

Wanting to try craft wine but don't want 30 bottles? How about 15 bottles of Valpolicella and 15 bottles of South African Sauvignon Blanc for \$140 [That's \$4.66 per bottle for the actuaries and accountants.] Ready in 4 weeks. Or if you prefer the 5 week wines, Washington Merlot and Italian Pinot Grigio for \$160 [\$5.33 per]. Great for wedding gifts and house warmings!

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, save 15%. Come buy **May 4** to claim your discount.

Refer your friends and get 10% off for each of you and you'll have a bottling buddy!

Happy birthday! Order on your birthday and you'll save \$25 on all regularly priced wine, beer and cider orders.

We're open Sundays except long weekends. We'll be **closed May 22.**

Your 11th batch is free! Take the average of your last 10 batches. Apply to any regularly priced wine, beer or cider.

Like us on Facebook and **share** for a chance to win the monthly gift draw! This month, **\$50 gift certificate!**

One special per purchase.

Pick any regularly priced wine!

SR BREWING

WHERE?

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

BOTTLING HOURS [Closed Monday and Tuesday]

Wednesday, and Saturday 9-4

Thursday and Friday 10-8

Sunday 11-3

**[CLOSED LONG WEEKEND
SUNDAYS THIS SUMMER!]**



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 and best winemaker for 9 years in a row!

We love serving you and the community!

Jane's Greek Salad

Fixins

Grape or cherry tomatoes halved
Mini-cucumbers sliced 1/2 " and halved
Red pepper coarsely dices
Red onion quartered and sliced thin
Feta cubed [PC makes a great one]

Dressing

Olive oil
Lemon juice
Greek salad dressing [Epicure of course!]

Detail

Once you've got everything chopped and sliced, you're almost there. Throw it into a bag or a large bowl and toss. Lasts for days making it perfect for boating, camping and healthy eating any time.

Deal

Save \$1 when you order an Epicure Greek Salad Dressing in May. Versatile. GMO free. No salt.

Cooking Class Schedule for May

2pm to 3:30

Please pre-register to avoid being hungry!

May1 Brunch Omlettes

May 15 Burgers

If you miss a class, talk to us. We'll arrange one specially for you and your friends.

We're happy to have you host your Epicure cooking class at the brewery and give you \$20 towards your purchases [Lots of menu options for you to select!]

Gift Certificates Not just for Christmas!

Mothers Day, Father's Day! Teacher's Appreciation Day! Order any gift certificate in May and add 10% to the value.

WHAT'S NEW?

Citrus Sunshine for a great patio sipper.

Hard Lemonade is back! [Limited availability]

Special thanks

To **Paul's Aquarium** for clearing up our tank!
And **Jon C Lee Computer** for upgrading our PC.



Bring in your corks!

We found a solution to having your corks going to landfill sites. We will have them picked up by Put A Cork In It. [yes, that's really the name of the company!]