

501-BREW



June 2011

S R B R E W I N G

June Deals

Beer:

Just in time for Father's Day, \$25 off any full batch of beer! Happens just once a year. In honour of Stephen being a dad too, Happy Father's Day!

Wine:

En Primeur Golden Heights Australian Chardonnay [3 /3/0] [Oak/Body/Sweetness] Big, bold and balanced, this one deserves to be aged. Should be perfect for Christmas! \$180 **Save \$20** [8WG]

Showcase Yakima Syrah [5/5/0] A rush of intense red and black fruits followed by lingering spiciness. Another one to start now for Christmas. \$170 **Save \$15** [6RG]

Vino del Vida Piesporter [0/2/1] Lovely chilled. Refreshing for those hot summer days we have been promised. Lovely with the chicken recipe! \$110 **Save \$10** [4WS]

Cellar Craft Cream Sherry[1/5/10] Not your grandma's sherry nor your high school nightmare, this is a winner. Golden, vanillas, caramel and ripe fresh figs. Really. \$140 **Save \$25 Note this makes 12 litres.**

Classique Barolo [2/3/0] Enjoy this summer and Christmas too! Will mellow with age. Stands up well to monster burgers! \$115 **Save \$10** [4RG]

Other:

Mojito, Cosmo and Pina Colada! A batch is 11 litres or 15 bottles [750 ml size]. Try any two and **save \$10!**

2011 Amateur Winemaker Competition results are in!

We added another 7 medals to our collection, doubling our medal count!!!

Three golds, one silver and three bronze.

One of the winners was Cellar Craft's **Cream Sherry** which is a lovely aperitif or after dinner drink. You will not be disappointed. And yes, it makes a lovely Christmas gift so start it now! And its on special too!

This year, we entered two of the Spagnol's **Hightails**, which are pressed and packaged within 48 hours of harvest. Both won medals. We are convinced these wines are among the best we can bring to you and we hope you'll join us in an ordering frenzy this fall when the 2011 vintage is released.



Order the day after a Canuck win during the finals and save \$25 on full batch of beer or wines 5 weeks and up. That's a saving of \$100 over the course of the playoffs!

Specials cannot be combined.

S R 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

WHEN?

Tuesday - Friday 10-7
Saturday 9-5
Sunday 11-3

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.

Stephen's Playoff Grilled Chicken Recipe

4 boneless chicken breasts [or thighs]
2 or 3 cloves of garlic crushed
6 tablespoons Dijon mustard
4 tablespoons olive oil
1/4 cup Frank's Hot Sauce [less if you prefer mild]
1/4 cup white wine
Black pepper



Day before: Everything except the chicken goes into the blender. Keep a bit of marinade for basting later. Divide chicken pieces and the rest of the marinade between 2 sealable plastic bags or one large one. Seal bag(s), pressing out excess air, then turn bags over several times to distribute marinade. Put bags of chicken in a shallow pan and marinate, chilled, turning once or twice, at least 1 day.

Game day: Let chicken stand at room temperature 1 hour before cooking. Preheat burners on high, then adjust heat to medium. Cook chicken until well browned on all sides, about 15 to 20 minutes. Baste as needed. Adjust heat to low and cook chicken, covered with lid, until cooked through, about 25 minutes more.

Easy to double the recipe for guests! Great to pack for that first picnic of the season when summer finally arrives! Serve with chilled Piesporter or Chardonnay, or good craft beer! Great with corn on the cob and a salad, and a Canuck win!

In case you haven't noticed, there are two themes this issue..... the playoffs and planning for Christmas.

Now that we have had the brewery for a few years, Stephen and I are enjoying wines that have been aged for months or in some cases for a few years. OMG what a difference it makes! Sure, we still crack open a bottle of something newly bottled, and sometimes it is wonderful. But whenever we compare freshly bottled and nicely aged, the aged wine wins. Try it, you'll love it!

The exceptions are the fruity wines and the new Lounge cocktails which are good to go pretty much from the minute you get them home.

