

501-BREW

SR BREWING



June
2013

June Features

In honour of Father's Day, save \$20 on any batch of beer, whether you are the dad, or whether you're buying one for your dad.

This month, in honour of our medal-winners, we are pleased to offer the **Showcase Chardonnay and Shiraz** at \$20 off. Both are sourced from Yakima.

The Chardonnay is gently oaked and shows great balance. Acacia cubes instead of oak impart a lighter toasty note on the finish. Oak/Body/Sweetness is 1/4/0. Regularly \$192.93 grab some for \$172.93.

The Rattlesnake Shiraz is one for the cellar. Very deep and dense in fruit flavours it has the spiciness characteristic of Shiraz. With double stage oaking we'd recommend 6 months to 1 year aging to do it justice. O/B/S is 5/5/0 Regularly \$192.93 put some for aside for Christmas at \$172.93.

Orchard Breezin' Pearlicious is fresh, light and not too sweet. It too won a medal. Regularly \$130, you can enjoy it for \$115 this month.

Lounge Long Island Ice Tea is a wine cocktail. It weighs in at a 15% or higher so enjoy responsibly on ice. To celebrate it's medal, we're offering the entire Lounge line-up at \$75 a batch [11.5 litres] compared to \$90. Have some fun and share a few different flavours with your friends.

One of our current favourite reds is Spagnol's **Cru Select Australian Cabernet Shiraz Merlot**. Not for the faint of heart this one rings in at O/B/S of 5/5/0. It ages beautifully at 6 months but is surprisingly drinkable even sooner. Regularly \$187.93 save \$15 at \$172.93.

And for those of you who follow wine trends, you'll know that Muscat is this year's darling. Yes, it is on the sweeter side but perfect chilled for summer. Bouquets of fruit on the nose and on the palate. The **Grand Cru International Muscat** is a 5 week wine that you can still enjoy this August. O/B/S is 0/2/1. Regularly priced at \$152.93 save \$15 this month for \$137.93.

Wine Competition Results

Drum roll please! Out of 17 entries, we are happy to share our 9 medals with you. Stay tuned for more boasting on our cumulative winnings.

Hightail Chardonnay *	Gold
Showcase Rattlesnake Shiraz	Gold
Cru Select Okanagan Meritage	Gold
Showcase Yakima Chardonnay	Silver
Cellar Craft Limited Release Tannat *	Silver
Orchard Breezin' Pearlicious	Silver
Hightail Cabernet Franc *	Bronze
En Primeur Dashwood Pinot Noir	Bronze
Lounge Long Island Ice Tea	Bronze

* All gone! Hightails come out early fall and are pressed within 48 hours of harvest. RQ and LRs come out later. When they're gone, they're gone so don't miss them!

Mark Your Calendars!

Ladies night June 26!! This is our very first ever and we're hoping you can join us. We'll have a variety of great stuff including food, jewelry, lingerie and more. Its just for ladies, and just for fun. If you'd like to be a "vendorette", call us soon. Hope to see you Wednesday June 26 from 6-9.

We are planning to hold our next **client appreciation BBQ** on **Saturday June 29** from 2 until 5. As usual, prizes, food and fun will be on tap.

Consider yourselves invited!

Reminder About Referrals

Bring in a new client and score a 10% discount for them, and for your next order as well! The advantage is you'll have someone with whom to share a batch or two for variety. Plus you earn an extra entry in the monthly draw.

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!

Summer of 2013

Fans of the Winery Series of fabulous reds will be eager to try the new Chilean Chardonnay and South African Sauvignon Blanc. Winery Series is known for keeping true to the classic style of each varietal. Coming in July.

Coming in August, you'll have a Winery Series Australian Pinot Noir to add to the cellar. We have super high hopes for this one!

Raspberry Grapefruit Celebration is the newest addition to the Orchard Breezin line-up. Dazzling! We tried it "still" and it was nicely balanced. It should be amazing carbonated. Available now!

And just to tantalize you, there will be at least one "must try" in this fall's menu of specialty ports. Are you ready for this... Black Forrest! Chocolate and cherries. Liquid Black Forrest Cake!

Shhhh... Top Secret! Coming this summer, we'll have new series of premium wines available in half batches. Ideal for those with limited space and for those who want to try custom blending. Stay tuned for more on Top Hat!

Monthly Draw

Lucky you Lee B. receipt number 9426! You've won this month's \$50 prize.

If you don't keep your receipts, don't worry, we do. We call the monthly winners.

Cooler or Cocktail?

We do coolers, fruit breezes, classic wine and now wine cocktails? They are all wine-based. Classic wines are 4 to 8 weeks, the others are all four week formats. So what are the differences?

Coolers are roughly 5% Alcohol By Volume and often carbonated. Light and refreshing, they are great for an afternoon in the sun. They work well on their own, or with beach food.

Fruit Breezes are roughly 8% ABV. Imagine your favourite fruit or fruits infusing a light wine. Whether carbonated or still, the fruit comes through first with the wine just helping accent the fruit. Most are lightly sweet and a few are more pronouncedly sweet.

Classic wines are just as they sound. We do have a solid suite of four week wines which means you can bottle a month after starting your wine. We also have everything from five to eight week processing formats. Yes, the longer the indicated process time, the more exquisite the wine. That said, some of the four week and five week wines are excellent. Come talk to us about your taste preferences and we can help you decide. ABV ranges but on average it would be around 11% to 12%.

Wine cocktails are formulated to produce a higher level of alcohol which is paired with traditional cocktail flavours. With ABV in the 16% range, we recommend lots of ice to best enjoy the drink and the day!