

# SR BREWING

501 - BREW



June 2015

## June Specials

Just for fun, let's go **Italian** this month! **Take 10% off all Italian wines. Buy 2, and take 20% off the second batch!** That's like getting a 6 week wine for the price of a 4 week wine.

For the white wine drinkers, we have several great Italian **Pinot Grigios**. Pick from Vino del Vida and World Vinyard in the 4 week kits, or Grand Cru International and Sterling in the 5 week kits. In the 6 week premium kits, treat yourself to the Winery Series or the Selection series.

Italy is known for its reds and we have a bunch for you to try.

**Sangiovese** is the dominant grape in Chianti. Light and fruity wines that invoke memories of red checkered table cloths and straw wrapped bottles topped with red candles.

The **Nebbiolo** grape produces the awesome Barolo wines. We have a full range from 4 weeks to 5 week with dried grapes, to 6 week with crushed grape skins. And then there's the amazing Eclipse Barolo on which we just won another medal. These are smooth and intense with a long finish.

Everyone loves **Valpolicella**. Medium bodied and mel-low wines that go as well with a hearty BBQ as with a modest pizza. We have 4 week and 6 week options.

If you like the fruitiness of Valpolicella but want more body, step up to an **Amarone**. Only available in 6 week formats and only if you promise to age the wine for at least 6 months. It's worth the wait!

There's more! **Italian Primitivo** is related to Old Vines Zinfandel. Fruity and bright with a hint of natural sweetness. Then there's **Brunello**, **Montepulciano**, **Rosso Grande**, **Rosso Fortissimo**, and of course the **Super Tuscan**.

Remember, Christmas does come every December so start your gift planning now. Order a batch for yourself and one for Santa!

## CALLING ALL WINE & BEER CLUBS

If you have a wine club already going, we'd love to talk to you.

If you don't belong to a wine club yet, grab your neighbours, inlaws and friends and come on by. Sharing batches gives you a bottling buddy or two, and you can build a collection with more variety by sharing [and keeps your cider and beer fresh!]. You can share your free batch!

There are 3 key rules as far as clubs and Ubrew laws:

- ◆ we cannot organize the club for you,
- ◆ you must all participate in starting the brew and
- ◆ at least one of you needs to bottle.

If you have any questions, call or drop by.

## Reminders and Key Dates

Check out our new **summer hours!** We will be open Sundays from 11 to 3. We will be closed Tuesdays [except Seniors' Tuesdays!].

We will be **closed** June 29, June 30 and July 1.

**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 and beer orders.

**Seniors' Tuesday!** Save 15% off any regularly priced wine or beer on the **first Tuesday of every month!** **After June 2, the next one will be July 7!**

Look for us at the **Newton Community Festival** on **Saturday June 27!** **Free samples [of Happy Water!!]**

**Your 11th batch is free!** [We take the average of your last 10 batches]

# SR BREWING

## WHERE?

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

## SUMMER HOURS

<b>Seniors Tuesdays</b>	<b>9-4</b>
<b>Wednesday, and Saturday</b>	<b>9-4</b>
<b>Thursday and Friday</b>	<b>9-7</b>
<b>Sunday</b>	<b>11-3</b>



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## 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 again! We  
love serving you and the community!

## Caring for your wine bottles... is worth the effort! Especially Step D

- INVEST** in a **bottle brush** [for those stubborn bits on the inside the bottle] and a flat hard-bristle brush for removing labels and glue remnants.
- REMOVE shrinks** from wine bottles as you remove the cork. It saves time when you prepare for bottling day. Sometimes you can twist the foil off before you remove the cork. [Firm hold on neck with one hand and twist upward with the other.] Or learn to use the tip of the corkscrew or the blade to cut into the foil. Hold the bottle firmly, slice away from you for safety.
- RINSE** same day [or next morning]. Invert to store until you are ready to wash your bottles.
- SOAK** in **hot water, detergent and a bit of bleach**. For a standard kitchen sink, 100 ml of bleach should suffice. For larger laundry tubs or bath-tubs, adjust the amount of detergent and bleach accordingly. Use your brushes if necessary. Let the bottles soak for 15 to 30 minutes. Any Ubrew labels should slide off. Commercial labels may take more effort to remove. Your flat brush should scrape off any label and glue remnants. If the labels don't come off easily, use a butter knife to score the label [letting the hot water melt the glue under the label]. Soak again. Allow to dry, and store upside down to avoid dust particles.
- RECYCLE** any chipped or thin-necked bottles. If you want to use screw-tops, we recommend keeping the original screw-top with the bottle. The thinner glass threading in screw-tops makes it very easy to crack the glass when inserting a cork. Don't risk wasting your wine!
- CONSIDER bagging** your table wines if bottle care is too much trouble. Whites can be stored in the fridge. Reds can be stored on a countertop away from any cooking heat. Properly stored, your wine should be fine for a month once opened. Wine on tap can be stored up to a year unopened. Bagging is not recommended for wines which require bottle aging to mature, like our 6 and 8 week red wines.