

SR BREWING

604-501-2739



June 2016

JUNE SPECIALS

These classic wines are designed to take you through the summer and into the fall. Something for every palate. All are 6 week wines from the Selection series at Winexpert. **Priced at \$170 or roughly 10% off for the month of June. Buy 3 or more and save an extra 5%.** Prices shown include tax, shrink and cork.

WHITES

Italian Pinot Grigio

Bright and crisp. Refreshing with notes of citrus and almond. Serve chilled. Serve as aperitif, or with cheese platter any afternoon. [0/2/0]

Australian Chardonnay

Full body for a white. Rich tones of fruit, oak and vanilla. Buttery smooth finish. Perfect with salmon or BBQ chicken. [4/3/0]

REDS

Chilean Merlot

Balanced with soft tannins. Packed with juicy red fruit. Perfect with burgers or pasta. [3/2/0]

Chilean Pinot Noir

Elegant, lightly oaked and easy to sip on its own. Cherry flavors give way to vanilla and toast on the finish.

[2/2/0]

Australian Shiraz

Complete your collection with this big bold crowd-pleaser. Not too oaky. Medium tannin. Grilled sausages or lamb.

[4/2/0]

Reminder: [Oak/Body/Sweetness]

Dry English Style Cider

Happy to announce that we have terrific ciders to offer. Our house special is a lightly carbonated dry cider fashioned after Bulmers' Original Strongbow. On special at **\$85 [15% off!]** for 23 litres.

A rose by any other name.. Isn't a rose. Not when it comes to wine.

Many of you are asking about the silly-nyms appearing on some of the wine labels. What is a Valrosa anyway?

Some of our wine kits come from reknown wine producing regions. Many in Europe have protected the name of their wine. You're probably familiar with the kafuffle over the use of "Champagne".

These legalities are forcing our suppliers to change how they label some of their kits. So they can't call it a Barolo anymore. They had to relabel to Nebbiolo which is the name of the dominant grape in Barolo. Chianti is now Sangiovese Merlot. Valpolicella is either Valpola or Valrosa, depending on supplier.

To be clear, you/we can write anything you/we like on a label but those labels which come with the kits will bear these silly-nyms. But at least you'll know why when your friends ask!

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, **save 15%.** Come buy **July 6** to claim your discount.

Refer your friends. Get **10% off** for both of you. And Bonus: 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 July 1 through to July 5.**

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!**

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!

Stephen's Awesome Burgers

The Burger

Lean ground beef
Ground pork
Epicure Burger Seasoning [\$9]
BBQ sauce [or ketchup]

Our preferred ratio of seasoning to meat is 2 Table-spoon of Epicure to 500 gr meat plus one Table-spoon of BBQ sauce or ketchup.

The Rest

Ripe tomato slices
Leaf lettuce
Thinly sliced red onion
Craft mustard
Good buns

Detail

Mix, form patties and refrigerate for an hour. Heat-grill to medium high. Grill to taste.

Hint:

Make extra, wrap separately and freeze for a quick mid-week meal.

Want to be super-cool? Get yourself a patty-stacker from Epicure. Made in Canada and only \$20.

June Deal

Save \$1 when you buy an Epicure Burger Seasoning or Patty-Stacker.

Check out the Fathers' Day Grilling Packages at the u-brew.

Cooking Class Schedule for June

2:00 to 3:00

Please pre-register to avoid being hungry!

June 12 Picnic salads

June 19 Fathers' Day Burgers

June 26 Delicious Easy Dips

So what is a cooking class? Here's its code for free samples and short cooking demo using Epicure products.

Real food, real fast, really Canadian and really delicious. Great selection of local seasonings to celebrate our local fruits and vegetables. We also offer a range of cooking classes.

If you've always wanted to host a party or cooking class, we're happy to have you host your Epicure cooking class at the brewery. Invite 8 to 10 friends. Tell us what Epicure seasoning or cookware you're most interested in.

We'll set it all up and give you \$20 towards your own purchases. There might even be some wine and cider samples.

Lots of menu options for you to select for your on-premise Epicure event!

California Special

Whether you're new to ubrew or you're short on storage, you'll love this combination of two of the classic Cellar Craft 5 week Sterling wines.

Small batch format gets you 15 bottles each of California Shiraz and California Chardonnay priced at \$165.