

# SR BREWING

## 604-501-2739



July 2016

## **JULY SPECIALS**

Blends are in! We have six beauties for you to enjoy. All are 6 week wines from the Selection series at Winexpert. Priced at \$175 [red] and \$170 [white] 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**

#### **Australian Traminer Riesling**

Think Hardy's Stamp. Floral aromas with apple, lychee, rose petals and passion fruit. [3/0/1]

#### **California Symphony**

Yum.. Apothic White. Grapefruit, mango, peach and papaya with just enough acidity to yumify food [grilled chicken with Oh Canada glaze!]. [3/0/0]

#### **Luna Bianca**

Huge body and flavor for a white. Buttery [Chardonnay] with notes of tropical fruit and vanilla. Ideal with salmon or crab or both. [5/3/1]

### **REDS**

#### **Australian Grenache Shiraz Mourvedre**

Blackberry, fig and a hint of clove. Well balanced. Lingering finish. Rack of lamb! [3/2/0]

#### **California Enigma**

Intense and easy. Notes of black cherry, coffee, chocolate and vanilla. Apothic! BBQ pizza![3/0/1]

#### **Luna Rossa**

Massive. Save some for next summer too. Flavour party includes black currant and smoke. BBQ beef tenderloin. [Hint: see recipe on page 2] [5/3/0]

**Legend:** [Body/Oak/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. We're extending the June special at \$85 [15% off!] for 23 litres.

## **Wine Storage 101**

### **Do:**

Store your wine upright for the first 3 to 7 days. After that, store your wine on its side [Synthetic corks too!]  
Store your wine in a cool, dark place.  
Your wine should be stored where the temperature is CONSISTENT... Bright light, movement, and temperature fluctuations can ruin your wine.

### **Do Not:**

Do not constantly turn your wine. Red wines will sometimes dust (leave residue or diamonds inside the bottle) . This is normal. Simply decant your wine.  
Do not store your wine directly on a cement floor. Put a thick piece of wood under your wine storage boxes.  
Do not store your wine on heated floors.

## **50/50 15/15**

Sometimes, 30 bottles of the same wine isn't what you need. This month's pairing is Cru International [5 week format] Chilean Malbec and California Chardonnay. Available for \$160.

## **SPECIAL ALERTS!**

### **ORDER NOW**

**Bravado! Winexpert Eclipse Special Release Super Tuscan. Very limited supply. \$240**

### **COMING IN AUGUST**

**Cheeky Monkey Special Releases this time with classic Bordeaux style blends.**

### **COMING IN SEPTEMBER**

**Fig and vanilla port! Other seasonal flavours available.**

**En Primeur Winery Series Pinot Noir Rose. How exciting. Dry and full of happiness. Ahhh.....**

### **GOING SOON**

**Our beloved Wicked Apothecary Shoppe balms and salves. Connie the creator is moving to Mexico to teach. Get yours ASAP.**

# 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! Too bad they dropped the category this year!

## SPECTACULAR SUMMER TREAT

### BBQ WHOLE BEEF TENDERLOIN BEEF

Always tender and juicy, beef tenderloin makes for a delicious meal - and it's so easy to prepare. This is a great and simple meal for when friends gather. Serve warm or cold with your favourite artisanal breads, grilled vegetables and salads..



#### INGREDIENTS:

1 whole beef tenderloin  
Olive oil  
Kosher salt  
Black pepper  
Epicure Rosemary and Garlic Oven Fry Seasoning

**METHOD:** Strip as much fat as possible from the tenderloin to minimize flaring,. Next cut off the thinner, end section to provide more even cooking. Brush with oil and season. [See Note below]]

Preheat the grill to about 500°F. Brush the meat with olive oil, season with salt and pepper. Sear the meat on the grill and reduce the heat to 400°F. After about 12 minutes, turn the loin, insert a meat thermometer and cover. Turn occasionally until thermometer registers 120°F for medium-rare, about 10 minutes. Transfer beef to a cutting board, cover with foil, and let stand 15 minutes.

Always tender and juicy, beef tenderloin makes for delicious meal. Cook once, eat twice. And it's so easy to prepare. [Note: Reserve the end piece for making tournedos or kebabs]

## COOKING CLASS SCHEDULE FOR JULY

With the summer upon us, we're planning one class for July 17. Please pre-register to avoid being hungry! Check our Facebook page in July for the menu.

What is a 'cooking class'? 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.

**If you've always wanted to host a, Epicure party, we're happy to have you host your Epicure cooking class at the brewery.**

- ◆ Invite 8 friends.
- ◆ Pick the Epicure seasonings or cookware you're most interested in. We'll set it all up.
- ◆ And we'll give you \$20 to spend on Epicure purchases.
- ◆ There might even be some wine and cider samples.

**Lots of menu options for you to select for your on-premise Epicure event! Great idea for showers, team building, networking...**

## REMINDERS AND KEY DATES

**Seniors' Wednesday.** First Wednesday of every month, **save 15%.** Come buy **July 6** to claim your discount. Next one; August 3.  
**Refer your friends.** Get **10% off** for both of you. And Bonus: you'll have a bottling buddy!

**Happy birthday!** On **your birthday** you **save \$25.**

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

**Like us on Facebook** and **share** for a chance to win the **monthly gift draw!**

Pick any regularly priced wine!  
One special per purchase.