



# 501-BREW

## SCOTT ROAD BREWING

### AUGUST SPECIALS:

#### Beer:

*The latest addition to our Pilsner line-up! Try our Blue for \$135 [save \$20]. Preservative-free and 100% all natural all grain, like all of our fine brews!*

#### Wine:

*Rattlesnake Valley Yakima Syrah [6RG] Big bold red.*

*Shows well in 3 months, improving for another year or two. Now \$175 or under \$6 /bottle [save \$10]*

*Yakima Viognier, [6WG] Complex white. Drink young and not over-chilled. Pairs with Asian or traditional turkey! Only \$170 [save \$10]*

*Grand Cru Verdicchio [4WG] Crisp dry white with a clean finish. Only \$115 [save \$10] for under \$4 /bottle*

*Grand Cru Valpolicella [4RG] \$120 [save \$10] for \$4/ bottle. Deep red, velvety smooth after 3 months, even better after 6 months.*

### SUPER SPECIALS

*Perfect time to plan for all those holiday parties and presents. To help you be joyous and frugal, we're featuring our favourite Ice Wines for \$175 plus a dozen Ice Wine bottles free! [\$50 value overall!]. Pick either Gewurztraminer or Riesling dessert wines or the Orange Muscat.*

#### **Chef's corner**

**What to do with that leftover beer? Especially with any of our dark beers, try marinating your burgers for 4 hours before grilling. Need a quick recipe? Add a bit of good old Montreal Steak Spice to lean ground beer! Great burgers made easy!**

#### **Coming in September [while supplies last]:**

##### **Orange Chocolate Port Style**

An intricate combination of lively flavours that tempt the nose and reward the palate. Rich aromas of dark chocolate set gracefully against a frame of refreshing citrus and vanilla notes. A full-bodied experience and a finely balanced combination of delicious chocolate, hints of orange peel and a medium-sweet finish.

##### **White Chocolate White Port Style**

Honey-coloured wine reveals rich almost perfumed nose. Hints of toasted hazelnut and vanilla are balanced by velvety smooth white chocolate. Irresistibly sweet on it's own, serve chilled as an after dinner indulgence or try it half and half with tonic water and a slice of lemon over ice as a refreshing cocktail. Especially delicious paired with dark chocolate, hazelnuts or salted cashews.

##### **Apple Tatin White Port NEW**

This decadent white port will have you reminiscing of freshly baked apple pie. Its bouquet is filled with warm flavours of tart apples perfectly balanced with rich, sweet toffee. Hints of cinnamon and brown sugar complete the experience in this soon to become holiday tradition. Flavours of sweet and tart red berries and apricots. A lingering honey finish will have you craving more. The rich berry flavours will pair perfectly with chocolate covered strawberries or your favourite dark chocolate dessert.

##### **Spiced Plum NEW**

The aromas of the holidays are captured in this soon to become annual must have! The aromas of cloves, nutmeg and a hint of cinnamon will tempt you while sweet & tangy plum lingers on the palate.

##### **Cran Apple Chardonnay**

Our Holiday Cran Apple Chardonnay is a low alcohol white wine, featuring tart green apples balanced out by smooth white cranberries. Easy drinking, not too sweet and a favourite from last year. [Be sure to buy extra for next summer as this darling is only available in the fall!]

**RQ winners now available!** Each year, new wines are released in limited amounts. Only the best become regular listing. These two from Spagnols will not disappoint:

##### **ARGENTINEAN TRIO (Viognier, Riesling, Chardonnay)**

A delightful blend that highlights the apricot and floral notes of Viognier, the minerality of Riesling with the tropical aromas of Chardonnay. Fresh and balanced fruitiness complimented by hints of vanilla. 0 | 4 | 0

##### **BC RED MERITAGE**

Wonderfully rich blend of Cabernet Sauvignon, Merlot and Cabernet Franc, it opens with aromas of vanilla, chocolate and leather. On the palate, there are flavours of plum and black currant with a hint of cloves accented by Hungarian oak shavings which are enhanced by fermenting over Cabernet-Merlot grape skins. 4 | 4 | 0

# SCOTT ROAD BREWING

## WHERE?

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

Phone: 604-501-BREW

E-mail: [jane@srbrewing.com](mailto:jane@srbrewing.com)

## WHEN?

**Tuesday - Friday 10-7**

**Saturday 9-5**

**Sunday 11-3 \* Summer**

**Sundays by appointment only**

## 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.

**Wasn't 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 1 bottle. I authorize the operator to hold this product until I return to bottle and take home my wine or beer.

## News from The Loft

Heading back to school or back to work? Need to update your wardrobe? Why pay full price? Check out our selection of lightly loved ladies designer clothing. Open Thursday and Friday from 5 to 7 and Saturdays 9-5 or otherwise by appointment. Offering a 20% bonus for incoming consignment sales applied to wine or beer!

**ERATA:** Last issue we inadvertently credited Liz Nichols with the lovely pottery made by Lucille Webster. Sorry Lucille!

Next Silpada party Wednesday September 8, 6-9!!! See the latest collection of sterling silver jewellery. Mark your calendar and join us for a fun evening at The Loft. Also coming is an Art Show on October 17. Stay tuned for more fun events!

## In the press

**On the beer side, Business Fraser Valley just published an article about the rise in craft beer... including U-brew! They cite an increasing interest in old-fashioned taste...imagine that!**

**Need a bit of motivation to have that glass of red wine? How about reducing wrinkles? Really! Find the article online at [www.theprovince.com/health/wrinkle+good+health/3091336/article.html](http://www.theprovince.com/health/wrinkle+good+health/3091336/article.html)**

## Monthly Draw

Tony & Susan Bartel win the July draw! Thanks to all who participated especially those who responded to the mini-survey.

## What's New ?

Acrylic wine coolers and wine thermometers for your gift list! And a new shipment of Tshirts!

The **Nuance wand** screens out any wine diamonds as it aerates the wine. Its clever design reduces spills and drips. And it works beautifully on whites! Special gift edition lets you add a bottled of your own wine for the perfect gift.

Try our new **non-alcoholic root beer!** Refreshing and lightly carbonated. Introductory offer: a dozen 500 ml rooties for \$18 [plus bottles]. *PS Tasting panel needed for the ginger beer and hard lemonade. Email [jane@srbrewing.com](mailto:jane@srbrewing.com) if interested.*

