

501-BREW SR BREWING



August
2013

What's new?

Think Black Forrest cake. Next, think luscious port. Now order your **Black Forrest port** with undertones of dark chocolate and black cherry. Oh we skipped the whipping cream but who needed the extra calories anyway! Available now. \$180 for 11/5 litres which gives you thirty 375 ml. bottles.

If you like variety, we'll have our **port samplers** again this fall. In addition to traditional port and ice wines, we'll have the Black Forrest Port, White Chocolate Port, Coffee Port, Orange Chocolate Port, White Chocolate Port, Apple Tatin and Toasted Caramel. Each box will have 6 varieties, 4 of each. \$225 each or \$200 if you order in August. Can you spell stocking stuffer?

We introduced the **Limited Releases** a few years ago and most of you who tried them loved them. So much so that we ran out of the Chilean Cabernet Sauvignon [hint: try the Top Hat Chilean Cabernet Sauvignon!]. We are pleased to introduce part of this year's line-up.

From Australia, a pair of beauties! In December we'll have a **Shiraz Viognier** for those of us who love big bold reds, and **Semillon Sauvignon Blanc** for a full bodied white. We'll also have a **Torrontes** from Argentina. In the spring, we'll add **Monastrell Petit Verdot** from Spain and Nero d'Avola from Italy. More details to follow! There will be a pre-order sheet at the August 17 event.

Did you know about **Seniors Tuesdays**? First and third Tuesday of every month, get 10% off all regular priced wines! It's that simple!

Refer your friends and get 10% off for yourself. They'll get a **free gift** and you'll have a bottling buddy!

And saving the bad news for last, with regret, you will see a **price increase in September**. We encourage you to save, so buy in August! Take advantage of the specials and double up on your savings!

August 17

*We're holding this summer's client appreciation event on **Saturday August 17 from 11 to 3pm**.*

*And to get you in the mood for your Thanksgiving and Christmas wines, **turkey** will be served two ways, traditional oven roasted and not-so-traditional deep fried. Featuring our favourite easy-to-use, all natural and yummy [and salt-free!!!] rubs from LB Emporium.*

We'll help you select the perfect wine or beer to accompany your festive table. Order now and have one less thing to worry about as the season approaches.!

August Features

Have you tried our **IPA [India Pale Ale]**? It's on special this month! Save \$20 on a full batch and \$10 on a half batch. That works out to \$1.01 per bottle for the full batch of all natural all grain craft beer.

To help you get your holiday wines going, We're offering **\$20 off on Cru Select, Winery Series, En Primeur and Showcase wines** [all 23 litre] and **\$10 off on Top Hat** [11.5 litre]. That gives you more than 71 wines from which to pick your 2013 holiday season line-up.

It's great time to try our newest offerings. **Winery Series Chilean Chardonnay and South African Sauvignon Blanc** are sure to be a hit for the holidays, but do not delay starting them now! Or treat yourself to the brand new **Top Hat Australian Shiraz** or **Chilean Cabernet Sauvignon** for red, or **Italian Pinot Grigio** or **Chilean chardonnay** for white. These are 8 week wines designed to mature more quickly than the En Primeur. You can even blend your own signature house wine!

Hop Rhizomes

Start your own hop-up! Seriously! If you are interested in growing hops either for fun or profit, let us know and we'll bring in the rhizomes for you!

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!

Monthly Draw

Lucky Ed B receipt number 9655! You've won this month's \$50 voucher to be used towards any beer or wine purchased in August.

Ladies Night

*Advance notice: our next Ladies night will be **Wednesday September 18**. Mark your calendars now! We'll be fund-raising for the Surrey Women's Shelter again. You helped us raise close to \$1,000 last time so lets see if we can do even better, and have as much fun as the first time.*

And if you have a business and would like to be a vendor, contact Jane. We hope most of the vendors from our first Ladies Night will join us again but we have room for a few more vendorettes.

Octoberfest

AKA boys' night! Join Stephen as he brews. If you've ever been curious about how he crafts the beer, you'll see it live and in technicolour. We'll have BBQ sausages and some poker too just to keep it fun.

Reservations will be required so let us know ASAP if you are interested. Tentative date October 24.

Wine Jelly

Want to make your own Christmas gifts To accompany the port or icewine that you'll get in the Port sampler, add a beautiful jar of your own wine jelly!

Easy enough to try a few different wines in time for gift-giving season. Use standard techniques for sterilizing the jars [ie boil them !]. Recipe can be doubled once you get the hang of making jelly.

Ingredients:

One 750 ml bottle of wine. [yes, you can use any wine]
3.1/4 C sugar
Pectin
Lemon juice
Butter

1. *Pour off 300 ml of the wine into saucepan and boil vigorously for about 20 minutes until there's only 125 ml [1/2 cup] remaining. Set aside.*
2. *Pour remaining 350 ml of win into saucepan and bring to rolling boil.*
3. *Add pectin, splash of lemon juice and a tiny dab of butter [to prevent foaming]. Boil 1 minute.*
4. *Add back the reduced wine. Remove from heat.*
5. *When cool enough to handle, pour into clean sterilized jars and steam-seal. Remove from bath and rest on counter for 24 hours.*
6. *Enjoy! The jelly should set into a soft jelly which is divine on biscuits, ice cream and more.*
7. *Be creative and invent your own variation using fresh herbs [just remove them before jarring!]*