



501-BREW

SCOTT ROAD BREWING

SEPTEMBER SPECIALS:

Beer:

Our Nut Brown Ale is featured this month for \$150 [save \$15]. Brown-amber, roasted malt aroma and flavour. Medium to light body. Dry finish. Preservative-free and 100% all natural all grain, like all of our fine brews!

Create an instant wine cellar!

Cru Select Okanagan Meritage [6RS] Fabulous blend Cabernet Sauvignon, Merlot and Cabernet Franc. And best of all, its local! \$170 [save \$10] Cellar for 4 months or more.

Cru Select New Zealand Sauvignon Blanc, [6WS] Classic Kiwi [think Kim Crawford or Stoneleigh]. Grapefruit, cut grass and a crisp light finish. Only \$165 [save \$10]
Grand Cru Pinot Blanc [4WG] Rich, full-bodied with subtle notes of apple and peach. Only \$115 [save \$10] for under \$4 /bottle

Grand Cru Pinot Noir [4RG] \$120 [save \$10] for \$4/ bottle. Soft texture, deep ruby colour with subtle berry undertone [think raspberry or blackberry]. Can be enjoyed after only 1 month.

Order all 4 and save additional \$5 per batch!

SUPER SPECIAL

To help you to plan for all those holiday parties and presents we're including two dozen 375 ml bottles free! [\$25 value!]. Choose from Classic, Corinto [infused with rich black currant], Orange Chocolate, our Award winning White Chocolate Port and the new Apple Tatin Port. \$175 for 30 bottles [375 ml].

Don't miss Eat Fraser Valley!

A celebration of local food, much of it grown in the valley. At Tradex in Abbotsford. Hours are:

Friday Sept 17 2-9,
 Saturday Sept 18 11-9, and
 Sunday Sept 19 11-5.

We had a blast last year. We plan to head there right after closing on Saturday. If you are interested in hooking up at the show, let us know!

Community board

Check out the new community board in the wine bottling area. We are starting to post client business cards [just mention that you too are a client of SRBrewing!] Remember to add your card next time you come in.

On the same bulletin board, we are allowing clients to post their interest in sharing batches of wine or beer. Ask for an index card. Write your name, phone number and the wines or beer that you would like to share.

We are recycling used corks for the Roots and Wings Montessori School's craft program. All donations welcome!

Events

Mark your calendar for our very first Art Show on Sunday October 17.

If **you** are involved in a fund-raiser, let us know. We'll mention it in the next newsletter if it is a public event. We might even donate a gift certificate!

PS check out our new flash ad at Excellent Ice!

Chef's corner

Unexpected company? Looking for an instant desert? Take some local blueberries and splash with Port. Or take peaches and liberally sprinkle Ice wine. Serve with ice cream. Sit back and take the praise!

Here's one from Annette Ross.... A spoonful of good old cornstarch in warm water can replace half of your cleaning solutions. Amazing on windows!

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

WHEN?

Tuesday - Friday 10-7

Saturday 9-5

Sunday 11-3

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.

News from The Loft

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 purchases! Sample pricing: T-shirts \$5, Skirts/pants \$15-\$25, Jackets \$20-\$40, Suits from \$50. Summer dresses on special for \$20!!

Next Silpada party Wednesday September 8, 6-9!!! See the latest collection of sterling silver jewellery. Join us for a fun evening at The Loft. RSVP to Liz Nicholls at mysilpada.ca or 604-788-9174.

Stay tuned for more fun events!

On the web

More motivation to drink wine. A pair of great articles detailing the components of wine as they relate to your health. Check out : [a] www.winepros.org/wine101/wine-health.htm and [b] www.cbc.ca/health/story/2008/07/04/redwine-proscons.html

For some more fun reading, try http://www.thatsthespirit.com/en/beer/articles/beer_myths/1_dark_beer_is_heavy.asp.

If you have a favourite wine or beer website, let us know!

Monthly Draw

Jessica Dean won the August draw. Congratulations!



What's New ?

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 still needed for the ginger beer and hard lemonade [late September, date TBA]. Email jane@srbrewing.com if interested.*

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! \$39.95. Special gift edition [\$44.95] lets you add a bottled of your own wine for the perfect gift.

Wining like an expert

Learn to be a 60 second wine expert!

1. Look at the colour of the wine
2. Smell the wine three [3] times (really, it changes!)
3. Put wine in mouth and leave it for 3-5 seconds
4. Swallow
5. Wait 60 seconds and concentrate on the wine for 60 seconds before discussing it

Adapted from Kevin Zraly's Complete Wine Course