

501-BREW

SR BREWING



September
2014

Wine Specials

The April issue of the newsletter included a simple quiz to help you pick the right wines for your taste-buds. You can **find it on our website** along with other past issues of the newsletter. Or come in and chat with our knowledgeable and helpful staff.

E. ELEGANT AND SEXY WINES

Your favourite wines have a strong and vibrant personality. Your reds are tannic, bold and smooth. While you prefer red, you also love a complex white with a long finish.

Our suggestions for your palate:

Red

En Primeur Italian Amarone	4/5/0	\$220
Winery Series Italian Amarone	5/5/0	\$200
Grand Cru International Sangiovese	4/5/0	\$160

White

En Primeur Australian Chardonnay	3/3/0	\$210
Winery Series Chilean Chardonnay	3/4/0	\$200
Grand Cru Int'l. California Chardonnay	3/4/0	\$160

Save 10% on Elegant and Sexy wines. [On top of our 11th free that gives you the equivalent of a 20% discount!!]

Christmas countdown has begun! If you are thinking about wines for your table or tree, consider a fabulous **Cru Select Premium**.

These 6 week wines will be mature enough to enjoy over the holidays but you need to order yours this month! Over two dozen to pick from!

To motivate you, buy two Cru Select Premium wines in September and get **15% off** the second batch. Buy four Cru Select Premium wines in September and **save 15%** on your entire order!

Not sure which wine to choose? We can help you find other wines based on your preferences.

Home Brew Nation

In addition to offering two distinctly different types of home brew kits, starting September 15 we'll be offering grains and hops!!!! And we're firing up the kettles again now that we have a functioning cold room again!

Brewhouse is clean and easy. You add filtered water to liquid wort. No cooking required.

Brewers Best requires you to cook the wort at home. Add water to liquid malt extract. You'll need a large stock pot or turkey fryer, either works but scrub and sanitize before using. You are encouraged to customize with additional grains and hops.

Reminders

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

Happy birthday! Place an order on **your birthday**, and you'll get **\$25** off!

Seniors' Tuesday! Save **15%** off any regularly priced wine or beer on the **first Tuesday of every month!**

Cheese making class Friday September 12 at 6pm. \$25 covers ingredients and take home materials. RSVP by Sept 10.

Offers, specials and other deals cannot be combined.

Monthly Draw

Congrats!

Marg A.. Receipt # 10915 won a \$50 credit towards any wine or beer ordered in September or October.!

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WHERE?

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

NEW SUMMER HOURS

Tuesday 12-5
Wednesday 9-4
Thursday- Friday 9-7
Saturday 9-5
Sunday by Appointment [min 48 hr notice]



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Rules of Engagement:

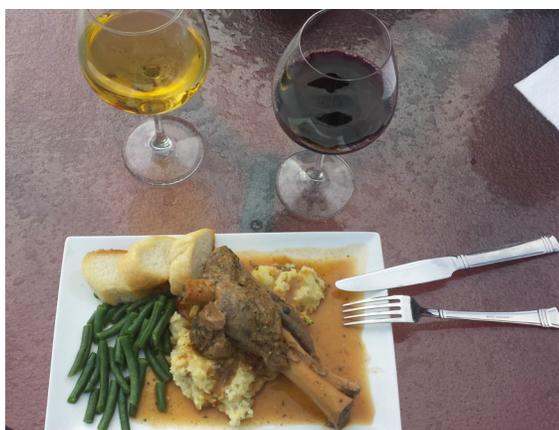
You start the beer or wine. That means you add grains [beer], yeast [wine], or one of the other key ingredients to start the fermentation. You settle your tab and sign the small print [see below]. We do the rest of the work. You come back to bottle your treasures.

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



Thank YOU for voting
SRBrewing Surrey's Best Ubrew for
6 consecutive years!



Chardonnay Braised Lamb Shanks

While we normally think red with lamb, we made this with an En Primeur Australian Chardonnay, the same one on special this month.

Ingredients for 5 hungry people

Lamb Shanks	6
Garlic	2 heads
Onion	1 large
Carrots	3 large
Celery	3 stalks
Cherry tomatoes	whatever is left from your garden
Chicken stock	1 litre
Chardonnay	1 bottle
Dijon	to taste
Sea salt	to taste

Sear lamb shanks in stock pot with light oil. Arrange in roasting pan. Add all vegetables to same stock pot and simmer 5 minutes to merge flavours. Add stock and wine and bring almost to boil. Pour over shanks and seal well with aluminum foil. Bake 325 for 4 hours.

Carefully lift shanks out of braising liquid. Strain liquid into small stock pot and reduce 10 minutes. Add Dijon and season to taste. Return shanks to roasting pan. Add a bit of flour to thicken slightly and pour back over lamb. Return to low [275] oven until guests arrive.

We served it with garlic mashed and green beans alongside a Winery Series Pinot Noir. Yummy!!!

Cheese please?

Do you love bocconcini and vine ripe tomatoes drizzled with basil and EVO? Got tomatoes in your garden? Make your own bocconcini and mozzarella? Don't know how but want to learn?

Join us Friday September 12 at 6:00. By closing time, you'll be taking home your own cheese and