

SR BREWING

604-501-2739



Sept 2016

September Special

Order a batch of En Primeur Winery Series and get 50% off a batch of Grand Cru. Or if you prefer, order a batch of Eclipse and get **25% off** a batch of World Vineyard. Between RJ Spagnols and Winexpert, we have 11 whites and 20 reds in the super premium category, and even more choices in the 4 week category.

That way you can enjoy your 4 week wine in the fall and save the 8 week beauty for the holidays [and for next year!].

2016 Special Release update

Every fall, our suppliers release some very unique wines. All are by pre-order, quantities are limited and release dates span from December to March. If you have tried any of the special release wines in the past, you will know why we get so excited about these wines!

The Vineco Passport collection for 2016 has been announced [We are still eagerly awaiting for Winexpert to reveal their special release menus].

December Syrah [Languedoc, France]

January Riesling [Claire Valley, Australia]
Nero D'Avola [Sicily]

February Cabernet Rose [Sacramento California]

March Kookaburra Red [Riverland Australia]

The RJS RQ line-up this year is all French classics including Cabernet Sauvignon, Chardonnay, Merlot and Sauvignon Blanc. Release dates are December through March respectively. The grapes are sourced from France, which is a rare first. Add these classics to your cellar!

Stay tuned for more information on the full line-up including pricing. We will need to place our pre-orders by November 15 so start saving pennies for these wonderful additions to your cellar.

ICE WINE AND PORT TASTING

Friday September 16, from 4 until 7, come by to taste a selection of ice wines and ports from our cellar. Tickets are \$10 per person and you get \$20 off your ice wine or port order. Appies will include some treats from Stephen's smoker and great Epicure dips that are perfect for entertaining. Quantities are limited so please let us know by Sept 12 if you can join us.

PRIVATE TASTINGS

Planning a wedding? Can't make it to our on-site tastings? No worries. We will gladly arrange a private tasting for you, or a tasting at your home for your friends if you're trying to start a wine club.

Price increase coming

Due to price increases from our suppliers, we will have to raise our wine and beer kit prices by roughly \$5 a batch. Although our costs have already increased, we're holding our prices until September 15 to give you time to place your orders.

50/50 15/15

For those just starting, or with limited storage space, we're offering two fabulous combinations this month.

Cru Select from RJ Spagnols offers a wide selection of six [6] week wines that will be perfect by Christmas. This month try the Bella Bianca and the Cabernet Syrah Zinfandel for \$185.

Cellar Craft is from the Global Vintners collection. Try the California Chardonnay and the California Cabernet Sauvignon for \$160.

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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.

Chorizo braised in your red wine



Ingredients [for 8]

- 1 lb (450 g) cured chorizo sausage
- 750 ml your favourite red wine [plus extra for the chef]
- 4 garlic cloves
- 4 strips orange zest
- 1 Tbsp (15 ml) Epicure Rosemary Garlic Oven Fry

Preparation [10 minutes prep, 35 minutes total]

- ◆ Using a fork, pierce sausages to prevent splitting.
- ◆ Place sausages in saucepan with wine, garlic, orange zest and Seasoning for Rosemary Garlic Oven Fries. Bring to a boil over medium-high heat.
- ◆ Reduce heat to medium and simmer for approximately 20 minutes, until sausage is tender and liquid is reduced by half.

Cut sausage into slices and arrange on appetizer plates. Drizzle with reduced sauce, serve and enjoy.

REMINDERS AND KEY DATES

Seniors' Wednesday. First Wednesday of every month, save 15%. Come buy **September 7** to claim your discount. Next one; **October 5**

Refer your friends. Get **10% off** for both of you. And Bonus: you'll have a bottling buddy!

Happy birthday! Treat yourself on **your birthday**, you save \$25.

Your 11th batch is free! Take the average of your last 10 batches

NEEDED: NEW CLIENTS!

**Pick any regularly priced wine!
One special per purchase.**

Refer a new client between now and December 31 for a chance to win your choice of a batch of En Primeur Winery Series or Eclipse [Value \$250].

Fund Raising?

If your social club, your parents association or church is looking for new fund raising ideas, how about this one? Sell the fabulous Epicure sampler for \$20. Great for students, and for hostess gifts.

There is a fabulous petite version of the classic three dips [**Lemon Dilly, Cheddar Chive and Bacon and 3 Onion**] in a gift/lunch bag for only \$20.

Simply blend with 1/2 mayo and 1/2 sour cream or plain yoghurt for an easy healthy delicious dip. No MSG. No GMO.

Best of all **your group gets \$5 from each set sold.** Talk to Stephen or Jane for more information.