

501-BREW

SR BREWING



October
2013

October Features

Its happening again. **Christmas is coming!** Whether gift-giving or entertaining for the holidays, lets make sure you have some fine wines in your larder.

We have three different collections of **5 week wines** to amuse your palate. From Spagnols we proudly offer **Glad Hatter** and **Grand Cru International**. From Cellar Craft we have the **Sterling** series. We're profiling them this month because they will be ready for Christmas if you start now.

We're going to list the 5 week wines available. There's bound to be a few that call out your name when you say them aloud. If you're not sure, just ask us. We'd be delighted to guide you to your next cellar additions. These lovely wines run approximately \$5 per bottle.

Buy one, and score yourself an **elegant wooden gift box** designed for a single bottle [\$10 value and perfect timing]. Buy any two and **\$25 off**.

Whites include Chardonnays from Australian and California, South African Chenin Blanc, German Gewürztraminer, Johannisberg Riesling from California and German Riesling, German Muller Thurgau, German Muscat, German Piesporter, Italian Pinot Grigio, Ontario Sauvignon Blanc, California Sauvignon Blanc, Chilean Sauvignon Blanc, and Australian Viognier. If that's too many choices, let us help you narrow it down.

On the **rosy** side of life, we have a Chilean Malbec Rose, A California White Zinfandel and a California White Shiraz. Because each is derived from a different grape, the profiles are quite distinctive with the Malbec being the most dry, followed by the Shiraz. The Zinfandel will please those who like a simple blush.

Let's not forget the **reds!** On the lighter side, you'll enjoy sipping the BC Pinot Noir, any of the Merlots and the South African Pinotage. Juicy and fruity are the Shiraz whether from Australia or California, [\[continued on other side\]](#)

Reminders

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! When you place an order on **your birthday**, you get \$25 off!

While you can't combine these specials or apply them to a monthly special, you can carry the referral bonus to your next purchase.

What's new?

Top Hat—a bit more than our other wines [\$8 a bottle] but you will not regret splurging on one or more. We've now had a chance to taste them. Wow. Really a step above. And with the small batch format, you can order a batch of 15 for \$120.

Compared to other premium wines, these are designed to mature more quickly. Order a few now to restock your cellar for the new year.

- 🦋 **Italian Pinot Grigio** 0/3 0 This Pinot Grigio has a bit more body and complexity than most Pinots. Lovely with seafood or pasta and cream sauce.
- 🦋 **Chilean Chardonnay** 2/3/0 Buttery and rich with a note of butterscotch coming through. Salmon or turkey would love to dance with this one.
- 🦋 **Australian Shiraz** 4/5/0 Bright and bold. Deep black fruits with a good balance of traditional shiraz spiciness. Think rack of lamb or vegan couscous.
- 🦋 **Chilean Cabernet Sauvignon** 4/4/0. A true lady of the evening, she's rich and sassy. Black currant balanced against earthy tones. Drinking mighty fine now but even better after a few months.

PS Some of you will notice that the suppliers are changing some of the names to comply with international naming protocols. We'll continue to use the name with which we are comfortable but don't be surprised to see either "style" or some artificial name [like Valpol for Valpolicella] on the packaging.

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!

Ladies Night

Wednesday October 23 from 6 to 9.

What is Ladies' Night? We turn the ubrew into a fun shopping experience. With Christmas coming, our focus is on pampering yourself and your friends.

We have quite a line up. Passion Party, Partylite, Sunset Gourmet, Norwex, Stella & Dot, Isagenix and more. We'll have veteran members of the Brass Band Arts Group and some first timer vendors as well. [And if you are too busy to do your own gift baskets, talk to Carrie. She'll have some samples.] Ana Lovelace will be here with her masterpiece cupcakes and cookies [seriously yummy!] as will Elvira Chasse. Christina will be doing Tarot and other readings. Alex and friends will be doing hair makeovers. All the fun of a home party without the hassle.

Spots are filling. If you or someone you know would like to be a vendor, call or email Jane. No charge, but we are asking for a commitment to promote the event and to bring something for the prize table. Proceeds going to Surrey Women's' Shelter. See you on the 23rd ladies!

Newest Arrival

Trugs Gourmet Foods. Never heard of them? You will. Local wizards from Horseshoe Bay producing a rockin line up of jams, salsas, chutnies, vinaigrettes. Favourite to date: Hidden Garden cookies. Half a serving of VEGETABLE in each cookie!

Addictive goodness. On our shelves soon!

Monthly Draw

David O Receipt 9848!! You've won this month's \$50 voucher to be used towards any beer or wine purchased in October.

October Features continued

the Zinfandel including the Primitivo from Italy and the Valpolicella.

Big and bold reds include Cabernet Sauvignon [Australian and Californian], Argentine Malbec Shyrah, Chilean Malbec, Spanish Tempranillo and Tempranillo Cabernet.

And watch our for the **giant reds** that scream for a rich meal. Think Italian Amarone, Barolo and Brunello! Don't be afraid, they're amazing with pizza too!

It's a great collection. Tonnes of character. Lots of variety. Smiles guaranteed!

What **Beer is on feature this month**, what else? Octoberfest Lager and German Pilsner to celebrate the hearty foods and notes of autumn. Both just \$130 a batch. Fire up the Barbie and get those Bratwurst and Octoberfest sausages caramelized!