

# 501-BREW SR BREWING



October  
2014

## Wine Specials

We had a great summer and we hope you did too!

Our resident grape vine bore fruit and the hops we planted last summer gave us enough Goldings and Mt. Hood to run a batch of beer.



And now its time for the dreaded **Christmas** count-down.

Get Santa to buy you one of the Special Edition wines.

For your friends and family, we've got an easy solution. Buy two of these 4 week wines, get **15% off**. Buy three 4 week wines and get **20% off**. Buy four, and we'll throw in the **5th free**. It's simple, its easy and you'll have lots to share over the holidays.

Our top selling 4 week whites: Chardonnay  
Gewurztraminer  
Pinot Grigio  
Sauvignon Blanc

Our top selling 4 week reds: Cabernet Sauvignon  
Merlot  
Shiraz  
Valpolicella

*Not sure which wine? We can help!!*

## Monthly Draw

**Congrats!**

John D. Receipt # 10994 won a \$50 credit towards any wine or beer ordered in October!

## Special Edition Preview !!

Join us **Sunday October 19 2-4** at the brewery to preview 14 of fabulous new and exciting wines. Please RSVP soon as supplies are limited.

We're charging \$20 per person or \$25 per couple and you'll get an instant credit towards any wine ordered that day, as well as a special gift. Proceeds are going to support a great cause; Habitat for Humanity.

There will be five whites and nine reds. The whites range from a dry crisp Chenin Blanc Sauvignon Blanc from South Africa, to a slightly off dry and surprisingly ageable Mosel Riesling from Germany. The reds include some classics like a massive Brunello from Italy, and a lively Cabernet Merlot from Chile. There is a Triumph [Cabernet Sauvignon, Cabernet Franc and Merlot blend in classic Bordeaux style] from Yakima and a Pinot Noir from California. These are the best of the best, the cream of the crop and worth having in your cellar.

We'll be offering a super special for the day of the tasting. You can still order up to and until November 20. After that, you'll be sorry you missed these.

And if you're undecided, we're sure you'll find someone at the preview with whom to share a batch or two!

Send us an email or call to reserve your spot at the preview!

And you can be among the first to see our new giftware line. Aerators are back! And some very affordable and adorable wine holders. Something for everyone on your list!

# SR BREWING

## 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]**



SRBREWING

## 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!

## Maple Honey Mustard Chipotle Glazed Double Gifted Salmon

Kudos to Terry H. for the Hot Honey Mustard and to our marina neighbor for the fresh-caught sockeye fillets! Perfect combination!

This is enough for 2 hungry people with enough glaze to save for next time. You can also make glaze ahead of time.

Mix the first 5 ingredients in a saucepan. Bring to boil, reduce heat and simmer 10 minutes or until the volume is reduced by about 1/3. Taste and adjust as needed.

Grill the fillets skin down on the BBQ. [You can use cedar plank if you prefer a more smokey taste.] When almost done [about 5-6 minutes], brush on some glaze and turn off the heat. Pour wine. Serve with a light tossed salad and rice. Enjoy!!



You will need:

1/2 cup Amber maple syrup  
1/4 cup Hot Honey Mustard  
1 tablespoon icewine  
1/8 teaspoon kosher salt  
1/2 teaspoon chipotle powder

2 (6-ounce) skin-on salmon fillets  
Vegetable oil, for oiling the grill and the fish  
Kosher salt  
Freshly ground black pepper

## 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!** See you **October 7!**