

# 501-BREW SR BREWING



NOV 2011

## November Menu

### Beer:

**Winter Ale:** Full batch [54 litres] of our signature winter ale. Deep and malty with a lingering finish. Did you say Vanilla? Regular \$170 on special for \$155.

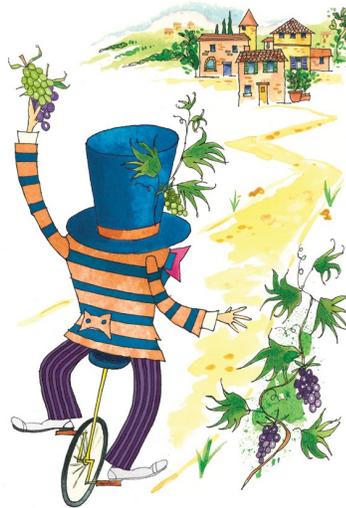
### Wine:

Order any of our **4 week wines**, including White Cranberry Green Apple Chardonnay and Acai Raspberry Cabernet Sauvignon, and **save \$10!** You can still enjoy it for Christmas!

Introducing our new line of 5 week wines: The **Glad Hatter!** Follow the adventures of the Glad Hatter as he explores the world of wine. 30 **free** bottles with each double batch ordered!

## Variety Port Pack

An order of 24 bottles [375 ml] ready mid December, just in time for the festive season. Including bottles, the variety packs are priced at \$225. A selection of ports and ice wines sure to please even Santa's palate. Still under \$10 a bottle!



## SRB NEWS

Meet our newest friend, the **Glad Hatter**. He wanders the world helping us discover wines. But he only visits **Academy** shops.

In total there are 10 new top grade 5 week wines!

The reds are fermented on grape skins which imparts delicious complexity and body. The whites are soft and crisp. The Malbec Rose

is the perfect choice for brunch or to sip all evening long.

Priced between the 4 week Grand Cru and the 5 week Grand Cru International series. And to entice you, we'll throw in 30 free bottles with every double batch ordered during the month of November. Either order two Glad Hatters or add a Glad Hatter to your regular order to qualify for 30 new bottles.

Australian Shiraz, Chilean Merlot, Californian Cabernet Sauvignon, Italian Valpolicella and Californian Zinfandel on the red team. Australian Chardonnay, Chilean Sauvignon Blanc, Italian Pinot Grigio, German Riesling on the white team. And the Chilean Malbec Rose is in a class by itself.

We are very excited about these wines for their own sake. They also represent a turning point for SR Brewing as we proudly qualified for the **Spagnols Craft Winemaking Academy**. Of the thousands of Ubrews/ Uvins in Canada, just over 100 have been accepted into the Academy.

Nestle sold **Cellar Craft** to Vineco which is under the same ownership as Wine Expert and Heron Bay. You can still order your favourite wines from Cellar Craft. They make some amazing and unique wines. Here's hoping they thrive under new ownership.

# SR BREWING

## WHERE?

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

Phone: 604-501-BREW  
E-mail: ubrew@srbrewing.com

## NEW HOURS!

**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.

## PAINLESS ENTERTAINING SRB'S DEFINITIVE BEER AND CHEESE GUIDE

Cheese Type	Beer Type
Fresh, very soft cheeses that are uncooked and unripe or barely ripened. For example, cottage cheese, cream cheese and ricotta. Buffalo Mozzarella is great!	Mellow beers, wheat beers or lagers
Soft, spreadable cheeses, such as Camembert or Brie that have bloomy rinds. Serve room temp.	Pilseners, pale ales and porters
Semi-soft cheeses including Gouda, Havarti, Colby or Monterey Jack. Try a creamy garlicky Boursin!	Brown ales, amber ales, bitters and Belgian pale ales
Semi-hard, sliceable cheese as Cheddar, Edam or Jarlsberg	Pilseners, extra-special bitters and IPAs
Hard cheese is very firm and, grainy like Asiago, or grating cheeses as Parmesan	Strong ales or doppelbocks, stouts or porters
Blue vein, marbled cheese, strong flavoured and crumbly, including Roquefort, Gorgonzola, and other blues	Stronger porters, stout, heavier dark beers such as our BBIPA and imperial stouts
Goat cheese, Roquefort, Romano and feta	IPAs, brown ales, stouts and porters including our Winter Ale!
Pasta filata (the stretched curd cheeses of Italy, such as mozzarella and provolone). Even crème fraiche and smoked salmon!	Belgian wits, Bavarian whites and heavier Bavarian wheats

## COMMUNITY BOARD

**Happy Birthday Annette** and all you other lovely Scorpios scampering around!

Is anyone looking for a receptionist, accounts payable or general office help? We have a few clients who are actively seeking work. Resumes and references available on request.

**Sunday November 20th:** Special RQ Wine Tasting. Profiling wines which were last year's Restricted Quantity wines to tempt you to order this year's offering. Reservations required. Ask Stephen or Jane for details.

**Craft fair!** Still under construction and date to be announced but if you know anyone interested in being a vendor, or in a permanent spot at The Loft, please talk to us.

**Santa is coming! He'll be at SRBrewing**  
**Saturday December 11 from 3 till 5.**  
**Join us to celebrate the season!**

