



501-BREW

SCOTT ROAD BREWING

Holiday hours

We are closing at 12 noon December 24, re-opening at 10 am Wednesday December 29. We'll close at 12 noon December 31, re-opening Wednesday January 5.

December Deals

Beer: Holiday Edition Pale Ale \$150 {regular \$170 for full batch} Amber, lovely toasted malt aroma, zesty toasted malt and hop flavours, excellent balance, medium body.

Wine: Time to Re-Stock!

Premier Cru French Cabernet Sauvignon \$160 or \$5.33 per bottle [regular \$175] Mellow, smooth and long finish

Premier Cru Italian Pinot Grigio \$150 or \$5.00 per bottle [regular \$165] Crisp, full-bodied with hints of citrus on the finish.

En Primeur Australian Chardonnay \$180 or \$6.00 per bottle [regular \$200] Cellar for a minimum 6 months. Butterscotch and deep, but only if you are patient.

En Primeur Amarone della Valpolicella \$190 or \$6.33 per bottle [regular \$210] Bold black fruits, firm tannins and super long finish. Make it now to cellar for next Christmas.

Variety Port Pack

24 bottles [375 ml] be ready mid December, just in time for the festive season. Including bottles, the variety packs are priced at \$200 [\$8.33 a bottle].

Still two spots open!

The special edition line-up

On November 14, we hosted our first off-site wine-tasting. A good time was had by all. The overwhelming conclusion was that it is worth buying and cellaring the special edition wines.

And we learned that sharing is good! If you are interested in sharing a batch of these or any of the special edition wines, ask Stephen or Jane for the list of those ready to partner with you. Keep in mind that quantities are limited so order early.

Here are the first three being released. Stay tuned for the next round!

December Releases

ITALY PIAZZA (Chardonnay Garganega) **0 | 4 | 1**

Enjoy this full bodied white wine, which receives its luscious mouthfeel from fermentation on raisins in a white amarone style experience. Note tropical fruit, peach and a touch of minerality on the nose, which follows through to a palate with a hint of raisins and elderflower. \$175

SPAIN TORO (Tempranillo Grenache) **4 | 4 | 0**

This wine is an intense red characterized by cigar box and dark fruit on the nose, finishing with dates, prunes and cherry on the palate. Made in a Crianza style, toasted French oak completes the experience. Ole! \$180

January Release

GRENACHE QUARTET

Grenache grapes from 4 continents, blended to accent this palate-pleasing red wine. Each terroir is unique, contributing the "best-of" breed" to this unique offering. Co-fermented on 2.6 litres of granache skins, the wine will burst with flavour and aroma. Easy drinking soon, or in a year or two. \$195

Pretty please

Surrey Now will be running its Readers Choice campaign. We appreciated your support in the past and we hope we can count on you to vote for us under Ubrew AND Uvin categories. If we win, we'll hold a special thank you celebration!

SCOTT ROAD 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

WHEN?

Tuesday - Friday 10-7
Saturday 9-5
Sunday 11-3

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 1 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.

This month's contest

Can you guess what this is? Send your guesses by email. The winner [s] will be announced next month.



Wining like an expert

What is sulfite?

Potassium Metabisulphite is a naturally forming preservative in wine. It releases sulfur dioxide into the wine, killing mature yeast cells which are filtered out. The wine contains 20 to 30 part per million compared to 100 parts per million in commercial organic wines.

Our wines do not go through malolactic fermentation which is the step in which many commercial wineries introduce more sulfite to produce 'softer' wines. We use a dilute sulfite solution in the pre-bottling rinse to block any baby yeasts from waking up and initiating a secondary fermentation in your bottle. Because we minimize the sulfite, and skip the malolactic fermentation, most people are able to enjoy the wine without risk of headache.

Best wishes for the Holidays

We hope that you had a great year. From your SRBrewing crew, Marg, Tony, Stephen and Jane... Merry Christmas and Happy 2011! Wishing you peace, happiness, health, prosperity and fun for the Holidays and the New Year!

And special thanks to Annette Ross and Marg Johannesen for decorating our tree.



Mark your calendar!

Our next wine tasting will be Sunday February 6. Let us know ASAP if you are interested.

We are also putting together another ladies' night for February. Stay tuned for date and details. And if you have a product you'd like to showcase, please call Jane to discuss.

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