

501-BREW

SR BREWING



December
2012

HOLIDAY HOURS

We are open Sundays until Christmas!

We will be closed December 23 to 26.
Normal hours December 27 through Dec 29.

We will be closed December 30 through January 1
and open again January 2.

Santa is coming!

Rudolf sends his regrets but Santa and his helpers will be at SR Brewing on Sunday December 16 from 11 until 3. He's bringing snacks and goodies. He will be asking whether you've been naughty or nice [but we are not sure which he prefers]. Bottling appointments can also be booked. Rumour has it Santa will bring presents for everyone who drops by. Don't miss it!

Have you pre-booked your special releases?

Special releases are the "concept cars" of the wine world. The most popular get added to next year's regular listing. Available at \$200 each.

This December, there are three wines to tempt you. And when they're gone, they're gone. The **Chilean Cabernet Sauvignon** is a 4 oak, 4 body and 0 sweetness. You will want to hold this for a year or more.

The **Alsatian Riesling** will surprise you. Not sweet in the German style, but crisp and bursting with fruit. No oak, 3 on body and 0 sweetness. Try the Ex Nihilo Riesling at Bistro 72. A very unusual white for summer sipping.

From the Murray River region of Australia, the **Shiraz Mataro** will be a giant. Promising a huge 5 on body, with double stage oaking. Hold for a year or two and amaze yourself.

December Specials

Winter Ale Santa's favourite! Subtle hints of vanilla on a robust deep ale. On special for \$145 [save \$25!].

In keeping with the monthly varietal special, we're profiling Cabernet Sauvignon and Viognier this month. Both classics, both yummy. Cabernet Sauvignon is one of the all-time winning reds. Viognier is a full bodied dry white. Save on any **regularly priced Cabernet Sauvignon or Viognier**.

Save \$25 on a 8 week kit [which you will enjoy in the new year], \$20 on any 6 week kit [and there are 6 different ones!], \$15 on any 5 week kit and \$10 on any 4 week kit.

So you've been good all year [well mostly good]. And you're probably busy buying for everyone else for the holidays. Its time to treat yourself! This month, buy any of the top of the line wines [**En Primeur** and **Showcase**] and score your choice of **free bottles**, a **free wine crate** or **\$25 off**. Not combined with other offers. Your wine will be ready in the new year but you won't be drinking it until the summer.

Have you ordered your **Christmas Port** yet? Still some available.

And finally for those last minute gifts, we're giving you a gift of **10% bonus** with all **gift certificates** purchased. Or buy \$200 or more and get 15% bonus. No wrapping. No returns. No reason not to buy one for yourself!

Still some **Cellar Craft aprons** available. How do you take one home? Simple, just buy a Cellar Craft wine!

Have you noticed the **funky aerator** on the front desk? Some luck client will **win it for Christmas**. All wine and beer [and gift certificate] purchases from Dec 1 to Dec 22 qualify for the draw.

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

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.



Please help
fill this
space

Its that time again.
Surrey Now Reader's Choice
Awards ballots are out.

Deadline December 9th. If you
don't have a ballot, come see
us. We have a few extra.

We'd love to be voted Surrey's
best 5 years running!

What's new?

Have you been following the **Cooking with Fire** competition on Shaw?

Firehalls from around Canada competing with their own best recipes.

Congratulations to Shea Hobbis and Neil Austin for doing Vancouver proud.

We're trying to get him to part with the recipes for the chicken wings & pork ribs. Who knows? You might get to sample them at our next fund-raiser!

Bistro 72 just opened downstairs at the Old Surrey House on 72nd just around the corner from the brewery. Their web-site says: French cuisine influenced by West Coast flavours. Farm-to-plate goodness. Craft beers. Great selection of BC wines. Gina and Don treated us one Friday evening. Here's our take on it.....

Finally, a place to enjoy locally. Live music Friday and Saturday nights drew us there after closing the brewery. Yes, the music was lovely, but the food, the atmosphere and even the beer and wine will make us come back again and again.

A basement made bright with windows and bright happy décor. The Scotch Ale was robust and smoky with a hint of coffee. For wine we chose the Ex Nihilo Riesling from Vernon. Never heard of Ex Nihilo? Don't worry, you will. They make the Ice Wine that the Rolling Stones endorse. [The owner's brother in Napa makes their famous Cab Sauv!]. And if you can't make it to Vernon, I think Bistro 72 may be one of the few³ places to try it locally. [If they bring in the Merlot it will be a "must try". *If you like the Riesling, consider ordering our Limited Release Alsatian Riesling this month before it runs out.*

Now the food... As a complimentary much, you are presented with a bowl of fresh house made potato chips. I'd go back just for them. Evenings is tapas style. We had bruschetta. Three generous slabs of house-baked baguette topped with real tomatoes, garlic and a sparkle of local goat feta. Divine. The mussels come in three flavours. We chose the chorizo and loved every spicy mouthful. [An extra baguette would have been too perfect.] We also ordered the Charcuterie plate, all featuring cured meats from Ryder Lake. We didn't realize that the owner / chef, Philip Aguirre was the son of the owners of Ryder Lake! Freshly cured prosciutto has a different texture than the dry jerky that passes for prosciutto in some places. The duck pate with pistachios was insanely good. Could have made a whole meal out of any of it.

Can't wait to try the brunch menu!