

501-BREW

SR BREWING



Dec
2013

December Specials

It's back! It's simple! **Bottle and book!** **Save 10%**! All you have to do is place your next order before you leave. Applies to wine and beer!

Our **wine racks** are terrific for the wine lover on your Christmas list. The 30 bottle unit is ideal for ubrew! And it comes in a tall and a short version. There's also a 60 and a 120 as well as a 20 bottle corner unit allows you to customize to suit your home. **Save 15%**. Order by December 13 for Christmas delivery.

We've got a great selection of **stocking stuffers** and hostess gifts for the holidays. Paired with a bottle or two of your wine and you'll be making someone smile for Christmas .

Passion Party is now a permanent addition to SR Brewing. Either talk to Jane about booking a party or discreetly browse through the selection at the brewery. Get 15% off all December orders. Order by December 13 for Christmas delivery.

Speaking of passion, we are in love with the new Winery Series **South African Sauvignon Blanc** and the **Chilean Chardonnay**. Save \$20 in December! Seriously, at \$6 a bottle you will love them too!

And for you last minute shoppers, or if you're lucky enough to be gifting someone who already has everything, get a juicy 10% bonus on any **gift certificate** purchased. No gift wrapping required!

Remember: order on your birthday and get \$25

VOTE FOR US

Please remember to **vote for us** in the Surrey Now Readers' Choice Awards. This year you can enter online at www.thenownewspaper.com. Contest closes December 6, 2013.

[Hint, on the website, scroll down and follow the link on the lower right]

HOLIDAY HOURS

We're open from 11 to 3 on Sundays from now until Christmas. Otherwise normal hours [see back page].

We'll close at noon on Christmas Eve. We'll be open December 27 and 28th then back on January 2.

Hope everyone has a safe and happy holiday season! And may 2014 be a wonderful year for all of us.

WHINE NOT?

When is your bottling finished:

- [a] when you leave SR Brewing
- [b] when you get home
- [c] a week after you get home

If you said [c] a week after you get home, you're right!

Why? Because that's when you lay the bottles on their side. The bottles stand for a week after you take them home.

That's to allow the wine to settle, and the teeny bubbles to escape into the ullage and through the cork. ["Ullage"? That's technical talk for the space between the cork and the wine.]

Once you lay the bottle on it's side, the cork is sealed with wine and traps any remaining air in the bottle.

What happens if you forget?

You might notice a hint of fizz when you first open the bottle. It may impact the taste as well which is why we recommend standing for a week after bottling to get the best out of your wine.

Store them on their side or at a slight angle until ready to savour.

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.



Thanks for voting SRBrewing Surrey's Best Ubrew for 5 consecutive years! **PLEASE VOTE FOR US AGAIN**



Help Santa! Gift yourself!

A perfect combination of rich fruity Shiraz with the subtle texture and aroma of Viognier offers a complex yet easy-to-drink, medium bodied wine. This wine begins with aromas of cherry, blackberry, and violets as well as hints of pepper, vanilla, and chocolate that integrate through on the palate. There is also a nice streak of spice that lasts all the way through the long finish. \$200 for a stellar wine!

Oak 4 Body 4 Sweetness 0

PAIR WITH; Crusted lamb chops, Pulled pork or a great burger!

Still priced at under \$10 a bottle. Arriving in December. Sharing permitted. Very limited supply so order now!

Monthly Draw

Rene C Receipt 10059!! You've won this month's \$50 voucher to be used towards any beer or wine purchased in December or January.

Tired of same-old turkey? Try this recipe for pan gravy and you'll fall in love all over again!

Roast your turkey as you normally would. Feel free to improvise with the herbs.

Port Infused Turkey Gravy

- 6 tablespoons all purpose flour
- 1/4 cup whipping cream
- 1/4 teaspoon each minced fresh rosemary, thyme and chives or 1/4 teaspoon each dried, crumbled
- 1/4 teaspoon (generous) minced fresh tarragon or 1/4 teaspoon dried, crumbled
- 1/4 cup Classic Port plus 3 tablespoons to deglaze pan [plus some for the cook !!]
- Salt and pepper

Pour turkey pan juices into large measuring cup. Degrease pan juices, reserving 1/4 cup fat (do not wash roasting pan). Add enough turkey broth to juices to measure 3 1/3 cups liquid. Pour about 1/2 cup liquid into turkey roasting pan. Set over medium-high heat and bring to boil, scraping up any browned bits. Add to liquid in cup.

Transfer reserved 1/4 cup turkey fat to heavy medium saucepan. Add flour and stir over medium-low heat 2 minutes. Gradually whisk in turkey broth mixture. Bring to boil, stirring frequently. Cook until thickened, about 2 minutes. Add cream and herbs and simmer until slightly thickened, about 2 minutes. Stir in Port. Season gravy to taste with salt and pepper.

No Port? No problem. Ask about the samplers. \$120 for 12 or \$220 for 24.