



The  
Wine  
Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

July 2007

Issue #42

Good Value Boutique Wines · Special Occasion Wines · Collectable Wines · Micro Brews · Specialty Sake · Specialty Spirits · Gourmet Deli Items · Delivery · Gift Baskets · Picnic Baskets · Gift Registry · Complementary Weekly Wine & Beer Tasting · Wine and Food Pairing Focus · Event Planning · Wine Education · Wine Service Consulting · Wide Selection of Wine Accessories

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### Calendar of Events

**COMPLIMENTARY WINE TASTING EVERY SATURDAY from 1:00 p.m. 5:00 p.m.**

**July 7-** American Beers

**July 14 -** Full Moon Tasting of Bizarre Grape Varietals

**July 21-** Sake Tasting

**July 28-** Grenache vs. Syrah.

**p.s. On July 4th we will be open from 10-5 PM. Please note that on this holiday, we will be closing earlier than usual.**

### SUNDAY SEMINARS

#### **July 15th 3-4:30: Making Spirits**

Featuring Maui rum distiller Braddah Kimo from Haleakala Distillers. Not only will you learn the art of making rum but also learn to make and taste some famous rum cocktails.

**Cost: \$25. Club Discounts Apply. Reservation Confirmation Required**

#### **July 22nd 3-4:30PM: Tasting Methodology 102**

Learn to taste using all your senses. This is a popular beginners class in a non-intimidating format. 102 Picks up where we left off in 101. (It's ok to take them out of sequence.)

**Cost: \$20. Club Discounts Apply. Sold Out, wait listed**

#### **July 22nd, 5:30-7pm: Tasting Methodology 101**

Back by popular demand! Learn to taste using all your senses. This is a popular beginners class in a relaxed format.

**Cost: \$20 Club discounts apply. Reservation Confirmation required.**

**Parking is available:** on our lawn and driveway; the driveway behind our store after 4PM; and next door at International Jewelry after 4PM.

### Sake of the Month

#### **Hoyo Manamusume Junmai \$22 A.k.a. "Farmer's Daughter"**

This sake is a perfect summer sake: cold, light, crisp and elegant with hints of green apple and a

light clean finish. A welcome departure from the harsh dry Junmais of old. Mild, soft and gently evocative. Crafted from the rare Manamusume rice grown only in Miyagi Prefecture.



## ***Wine Events***

**July 20th from 6-9pm** The Wine Stop and Gourmet Cooking Hawaii presents: **The Paul Hobbs Wine Dinner at Cassis**. Enjoy a four course dinner paired with three of Paul Hobbs Napa wines and relish dessert with Dolce from Far Niente. Let's explore together and discover Chef Mavro's newest restaurant along with some very limited wines. **Cost is \$130 inclusive of tax, tip, and wine. Call 735-7788 to reserve your seat.**

**July 28th from 6-9pm** join us at **The Tavola Tavola Art Series Dinner** with wine pairings selected and presented by The Wine Stop's very own sommelier Kim Karalovich. The artists featured are Hilary Mock and David Devenot. Both artists will bring their canvasses to life while you enjoy your sumptuous three course dinner with wine pairings for only \$60. **Call 737-6600 for reservations.**

**August 23 6-8:30pm The Joy of Sake** features over 250 sakes including gold and silver winners and a splendid array of sake appetizers prepared by 13 outstanding restaurants. It will take place in the Hawaii Convention Center.

**Tickets are \$65 and are available for sale here at The Wine Stop. Through the month of July we will offer a Wine Club member only discount at \$60 per ticket.**



## ***Liane's Corkey Trivia***

It has been said that rum is the drink of revolution. It's a spirit made from molasses (a by product of making sugar from sugar cane). Molasses, at the time of the invention of rum, was essentially industrial waste. Its chief selling points were that it was both very strong and very cheap. Prior to the American Revolution, it was estimated that every man, woman and child in America drank an average of 13.5 liters of rum a year. It was the preferred drink of the American masses. It kept the colonists feeling good about living in, what was at that time considered, the frontier of civilization.

Adding a tax to molasses would make rum more expensive. When Great Britain imposed the Molasses tax, it started the revolutionary fires burning and colonists thinking about, "No taxation without representation." The tax on tea was the last straw that culminated in the American Declaration of Independence on July 4th 1776. I guess Americans have always been willing to fight and die for their beverage of choice.

It's almost beyond comprehension that a beverage that was described in 1651 as, "Hot, hellish, and terrible." Could have helped ferment revolution. (double entendre intended) As a matter of fact, the rum that Thomas Jefferson and John Adams would have tasted was cloying, greasy, and nasty smelling stuff. But most importantly, it was cheap.

So what do you do with cheap rough alcohol to make it more palatable? You mix it. Popular drinks of the time were Mimbo, Calibogus, Toddy, Sling, Grog and the most popular Flip. Mimbo was a drink made from rum, sugar loaf and water. Calibogus was rum and beer. Toddy, sling and grog are still imbibed today.

Flip was an interesting hot cocktail. Each portion was huge, made in giant (by our standards anyway) pewter mugs or ceramic pitchers. A recipe for Flip is as follows: mix together a pint of cream, four eggs, and four pounds of sugar, and keep this on the side. Fill a quart mug two-thirds full of bitter beer, add four great spoonfuls of the creamy compound, a gill of rum (just over half a cup) and stick a red hot poker in it. At this point if you beat a fresh egg into the mixture, the froth poured over the top of the mug, and the drink was called "bellows-top". Then this steaming concoction was poured into a Flip serving vessel of either glass or ceramic, sometimes holding three or four quarts. The taste was not that of a modern cocktail, to say the least.

Eventually, for American farmers whisky became cheaper to make than rum, so rum diminished in popularity. Ironically, it was the repeal of prohibition which resurrected the popularity of rum in the cool and refreshing daiquiri. It was a perfect blend of rum, lime, sugar, and ice. The blending of rum and lime had its roots in the British Navy's addition of citrus juice to the grog ration of its sailors to ward off scurvy.

During his times in Cuba, Earnest Hemmingway loved the daiquiri from the bar El Floridita and loved the Mojito from La Bodeguita.

These bars still exist today. The Mojito is a lovely cocktail infused with fresh muddled mint, sugar syrup, a large shot of rum, soda water and ice. Nothing better on a hot summer day.

Enjoying that fresh Mojito flavor is so much easier now with the Stirrings Mojito mix that we now carry in the store. As a matter of fact, I think it's Mojito time! Cheers!

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