



The
**Wine
Stop**

A Beer and Beverage Boutique

The Wine Stop Newsletter

February 2008

Issue #49

Calendar of Events

Complementary Wine Tasting Every Saturday 1-5pm

February 2 - Hers & His Beers
(Framboise) & (Big Foot Ale)

February 9 - Valentine's Day Wines
Sweet vs. Dry

February 16 - Spanish Wines

February 23 - Great Food Pairing Wines

**A NEW ADDITION to our Complementary Tastings:
Pau Hana Wine & Cheese Tasting EVERY 2nd & 3rd
FRIDAY 4-8PM**

February 8 - Pau Hana Wine & Cheese

February 15 - Pau Hana Wine & Cheese (This evening we will do a focussed pairing of cheese and wine.)

SUNDAY SEMINARS

February 17th *Jorge Ordonez: Spanish Invasion of Highly Acclaimed Wines 3-4:30PM.* This seminar will allow you to take a peek at the new releases of some of the most coveted and allocated Spanish wines available on the market. Taste, experience, and learn about the main growing regions in Spain.

Cost: \$45. Club Discounts Apply. All seminar wines will be available at a 10% discount immediately following the seminar until closing. *Reservation & payment confirmation required.*

In This Issue

Calendar of Events
Wines of the Month
Wine News
Liane's Corkey Trivia



**Pau Hana
Wine & Cheese**
Every 2nd & 3rd
Friday of the Month.

Terror of Oregon Seminar



**\$50 includes pupus.
Club members
receive \$20 wine
credit towards
purchase of any Ken
Wright wines.**

Featured Specials

February 24th *The Terror of Oregon 3-4:30PM.* We will feature several 2006 Ken Wright *Single Vineyard Pinot Noirs* and something special from The Wine Stop Cellar. **Cost: \$50. includes pupus.** Club members receive a \$20 wine credit towards the purchase of any Ken Wright wines. *Reservation & Payment confirmation required.* Limited to 15 participants.

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

Wines of the Month

These sale prices will be good for this entire month or while supplies last.

The perfect bubbles to enjoy with Chocolate and Strawberries. . .

Nectar Imperial Rose Champagne from Moet Chandon, France: on Special at \$52

A lively and expressive nose dominated by the scent of wild strawberries with an assertive fruitiness. Not as dry as a brut.

Vueve Cliquot Demi-Sec Champagne, France: on Special at \$49 Creamy with a touch of sweetness. It's also wonderful with fruit and cream based deserts such as tarts, mousses, and creme brulee.

Luretta Principessa Sparkling Italian, Italy: \$18.99

Light, dry, and refreshing with tiny bubbles and hints of golden apple and peach flavors.

Wine News

Surprise your sweetie with an impressive Valentines Day Gift Basket starting at \$50. Basket can include anything from champagne and caviar to Chocolate Truffles and Dessert Wine. We can customize to your specifications. We also have great picnic baskets and totes for that perfect romantic date. Call ahead and we will chill a champagne especially for your date or picnic or we can even deliver it for you.



Nectar Imperial Rose
Champagne \$52.00



Vueve Cliquot Demi-Sec
Champagne
\$49.00



Lat
Prii
Sparkling
Italian
White
\$18.99

Join Our Mailing List!

Especially for Valentines Day, we'll be bringing in a special assortment of chocolates and candies from Torn Ranch. This company does an elegant job of packaging their scrumptious chocolates.

Liane's Corkey Trivia

Who would have thought that at one time our aluminum beer can could have been worth its weight in gold. Aluminum was only discovered in 1825 despite the fact that aluminum is the most abundant metal in the earth's crust.

It is very rare in its free form and in the 1800s it was considered a precious metal. At one time, it was as scarce as silver. In the 1800s aluminum jewelry sold for the same price as platinum jewelry. A lump of aluminum occupied a place of honor next to the crown jewels at the Paris Exposition of 1855. In 1884, the aluminum cap that was made for the Washington Monument was exhibited in the window of a Fifth Avenue jeweler, in New York City. Napoleon III entertained guests at his dining table with a set of aluminum forks. In 1852 aluminum sold for \$545 a pound. Today it sells for about a dollar a pound.

How did this drastic drop in price come to be? In the spring of 1883, Prof. Frank Jewett of Oberlin College in Ohio said to the students in his chemistry class, "If any of you can extract aluminum in commercial quantities," he said with a smile, "You are sure of a fortune." A skinny young student, by the name of Charles Martin Hall, sitting in one of the front rows nudged the guy sitting next to him and whispered, "I'm going after that metal!" Three years later, on February 23, 1886, he figured out the commercial process we use today. Two months later Paul Heroult, in Gentilly, France figured out the same process independently. Thus was created the Hall-Heroult process. Charles Hall immediately patented his invention and in 1888 teamed up with financier Alfred E. Hunt to start the Pittsburgh Reduction Company known today as the Aluminum Company of America (ALCOA). By 1914, Charles Hall had



brought the cost of aluminum down to 18 cents a pound, so it was no longer considered a precious metal.

Aluminum is produced from bauxite ore which is named after the French village of Les Baux where it was first discovered. An electrolytic process is used in which electricity is passed through a liquid solution causing the aluminum to precipitate out of the solution. The amount of electricity used to create one pound of aluminum would keep a forty watt lamp lit continuously for twelve and a half days. So it takes a substantial amount of energy to make aluminum from rocks. Making cans from bauxite ore(rock) uses 229 BTUs of energy while making cans from recycled aluminum uses only 8 BTUs of energy. The aluminum can recycling process saves 95% of the energy needed to produce aluminum from rocks. So using recycled aluminum is really energy efficient. Today, the average aluminum can contains about 40% recycled aluminum

Aluminum beer cans have several advantages over steel beer cans. They weigh less than half as much as steel cans; so a six pack of aluminum cans is noticeably lighter than a six pack of steel cans. Aluminum allows the beer to chill faster(a definite plus). Aluminum cans are way more resistant to rust than almost all other industrial metals. They accept flashy colors directly on its surface, so no need for the glued-on paper label which eventually slides off in your cooler and makes the water gummy. Aluminum is one of the most recyclable materials around. Recycled aluminum is very ecologically

friendly, very "green". (That's one of the reasons why Maui Brewing Company [which you can find at The Wine Stop] uses aluminum cans). And most impressive of all, it is easier to crush, in one bare hand, an aluminum beer can rather than a steel one. All you need is an empty can. I think I'll start working on that. Cheers!



[Forward email](#)

✉ [SafeUnsubscribe®](#)

This email was sent to info@thewinestophawaii.com, by info@thewinestophawaii.com
[Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Email Marketing by



The Wine Stop | 1809 S King St | Honolulu | HI | 96816