



The  
Wine  
Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

March 2008

Issue #50

### Calendar of Events

Complementary Wine Tasting Every Saturday 1-5pm

March 1 - Irish Beers Stouts and Lagers

March 8 - Italian Wines Newly launched in Hawaii OOOOh my goodness they rock!

March 15 - St. Patrick's Day Celebration

March 22 - Great Brunch Wines: Sparkling, Dessert, and Pinot Noir

March 29 - Central Coast Wines

Pau Hana Wine & Cheese Tasting EVERY 2nd & 3rd  
FRIDAY 4-8PM

March 14 - Pau Hana Wine & Cheese

March 21 - Pau Hana: A very special tasting of Dierberg wines Pinot Noir and Chardonnay. Be the first to taste these very limited and allocated wines.

### SUNDAY SEMINARS

March 16<sup>th</sup> Tasting Methodology 101: *Back to Basics* 3-4:30PM. Learn to taste using all your senses. This is a popular beginners class in a non-intimidating format. It's a great introduction to learning how to taste wine and will help build your wine vocabulary. **Cost \$20. Club Discounts apply. Reservation & payment confirmation required.**

March 16<sup>th</sup> Napa Valley Big Cabernet Seminar 5:30pm-7:00PM. Wines up at bat include Far Niente, Chateau

### In This Issue

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



St. Patrick's Day  
Celebration  
Sat. March 15 1-5PM

### Napa Valley Big Cabernet Seminar



Cost \$75 includes  
food (Club members  
receive \$15 wine  
credit towards  
purchase of any event  
wines.)

Featured Specials

Montelena, Rudd, something special from the cellar, and so much more. Cost \$75(Club members receive a \$15 wine credit). No other discounts apply. **Reservation & payment 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*

## Wines of the Month

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

*Spanish wines that conquer all resistance. On special for the month while supplies last.*

**Mano A Mano** 100% Spanish Tempranillo. This is a delicious wine with lots of cherry fruit and subtle spice. It's one of the best vintages I have tasted. This is definitely a bang-for-the-buck wine \$10.29

**Borsao Tres Picos** 100% Garnacha. Rich and well structured with flavors of blackberries, strawberries and tones of leather, vanilla and fresh plums. This wine will not be around for long \$16.75

## Wine News

**Saturday March 1<sup>st</sup>** Mention this newsletter and get 10% off on all the Irish beer being tasted.

**Saturday March 15<sup>th</sup>** Join us for our 3<sup>rd</sup> annual corned beef and cabbage "cook-off" between Liane and Kim. They both do a great job BUT...but nothing. They compete you eat. On the tasting menu, corned beef and cabbage, Irish Soda Bread, and to wash it all down, green beer and wine.

**Sunday March 16<sup>th</sup>** Our Big Cabernet Sauvignon Napa valley tasting will feature wines not available on the market. Sign up now; space is super limited. Food will be served: Cost is \$75



Mano a Mano \$10.29



Tres Picos \$16.75

Join Our Mailing List!

Friday Pau Hana on March 21<sup>st</sup> is not to be missed. Be the first to taste the Great wines from Dierberg and Star Lane

## Liane's Corkey Trivia

Every year on St. Patrick's Day, March 17<sup>th</sup>, bars around the United States serve pint after pint of green beer. The Irish emerald green you'll find everywhere in the city of New York: green bagels, green Entemans, and the Empire State Building glowing a bonnie Irish green on the day that everyone is Irish. But if you go to Ireland on Saint Patrick's Day, the beer is never green. It's black - or actually "dark ruby," according to the Guinness brewery's website.

In 1759, Arthur Guinness signed an astounding 9,000-year lease on a dilapidated Dublin brewery. The rent: £48 a year. Competition was fierce among Dublin brewers. Friends of the 34-year-old entrepreneur thought he was being ridiculous. He began pumping out two varieties: an ale, and a darker "stout porter," so named because it was popular among porters in London. Against big odds, his dark beer thrived. By 1914, Guinness had the largest brewery in the world.



The *Guinness Book of Records* first appeared in Britain in 1955, having been commissioned by the Guinness brewery as a book for settling bar bets.

A number of spinoff books and television series have since been produced.



It is said that in pubs, it takes a full two minutes to pour a Guinness from the tap

because the beer is so thick and rich. But, the results are worth the wait, a one inch head of Guinness foam imparting the beer with a layer of satisfying creaminess. Sympathetic to the headless plight of Guinness drinkers at home, in the 1970s, Guinness spent £300,000 (a lot of money



on those days)to develop the widget. ("Widget" is a term commonly used in textbooks as a replacement term for situations where the identity of the product or function is irrelevant and could be distracting.)Guinness' widget (small nitrogen filled plastic balls inside Guinness cans) made the frothy head of their draft beer available anywhere anytime. It's very close to what you would find in a pub. When pouring Guinness from a can, one long smooth pour is all that is needed to enjoy perfection.

Their latest advancement in bringing the Guinness pub experience home is their "Surger". This Guinness experience is a wee bit more involved than simply pouring the beer out of its can, but it makes a great show. The "Surger" is a small metal plate that sends ultrasonic pulses up through the dark beer creating a cascade effect which creates the same creamy thick rich foam head in the black Guinness stout that you would find in a pub. It looks really cool cascading through the beer, and the taste is spot on. But there's more than just one step involved in creating this magical experience, so, at the present time in Hawaii, we are leaving the "Surge" process to sober professionals in bars without taps.

**Guinness Joke:** The CEOs of the big beer companies meet at a bar for a drink. The CEO of Corona orders a Corona. CEO of Budweiser orders a Bud. The CEO of Miller gets a Miller, the CEO of Coors drinks a Coors.

The CEO of Guinness orders a Coca-Cola. The bartender asks, "Why didn't you order a Guinness?" The CEO of Guinness replies, "If you guys aren't having a beer, then neither will I."

**Erin Go Braugh!** (a St. Pat's day Irish Toast)

[Forward email](#)

✉ **SafeUnsubscribe®**

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

Email Marketing by

