



# The Wine Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

July 2008

Issue #54

### Calendar of Events

#### Complementary Wine Tasting Every Saturday 1-5pm

**July 5** - American Amber Beer

**July 12** - Red & White Refreshing Wines.

**July 19** - Cocktails: The Art of Creating Gourmet Cocktails.

**July 26** - Red, White and Blue Wine with an American Favorite PIZZA!  
The wine is free but not the pizza.

**Pau Hana Wine & Cheese Tasting EVERY 2nd & 3rd FRIDAY 4-8PM. Always complementary. And always fun.**

**July 11** - A taste of Washington featuring Longshadows Winery. Two of the five highly allocated wines offered will be available for club members only; come and check them out: Feather, Chester, Sequel & more.

**July 18** - The Art of Cheese & Wine Pairing.

#### SUNDAY SEMINARS

**July 20<sup>th</sup> Champagne & Sparkling Wine from around the world 3-4:30 PM** Featuring vintage and non-vintage Champagne, Rose, Cava and Prosecco. Learn to taste the difference between various bubbly wines from different parts of the globe. Caviar and Cheese Fondue will also be served.

**Cost: \$50 for club members and \$75 for non-members. Reservation & payment confirmation required.**

**July 26<sup>th</sup> Cooking with Chef Donato of Elua & Pasta Basta: 10:30AM - 12:30PM.**

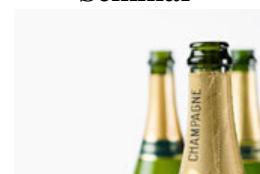
Join us and Chef Donato at Basta Pasta to learn the art of making the perfect pizza crust and the secrets to making the best home made

**In This Issue**  
Calendar of Events  
Wines of the Month  
Wine News  
Liane's Corkey Trivia



**Cooking Pizza & Pasta with Chef Donato**  
**Sat 7/26 10:30AM - 12:30PM**  
**\$55**  
**Club Members \$40**

**Champagne & Sparkling Wine Seminar**



**with Caviar & Cheese Fondue**

**\$75**  
club members  
**\$50**

pasta. Each dish will be paired perfectly with a wine selected by The Wine Stop.

**Cost \$40 for club members & \$55 for non-members.**  
**Reservation & payment confirmation required.**

## Club Member Special Event

### July 25th California Cult Wine Tasting Dinner at Matters of Taste. SOLD OUT

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

### *Specially priced wines from Washington*

#### **Next Riesling, Washington 2007 \$13.29 SP**

This is a tasty riesling in a crisp, off-dry style with aromas of peach, orange blossom and lemon. On the palate, flavors of white peach, guava, and apricot. A great crisp wine to beat the summer heat.

#### **Amavi Cabernet Sauvignon, Washington 2005 \$ 23.29 SP**

Voted best value from Washington State and given 92 points from the Wine Spectator. This wine exhibits dark fruit tendencies with subtle essences of earth, cassis, some black cherry and olive nuances with smooth, rich tannins.

## Wine News

### **On July 4th we will close at 8PM.**

Come in on the 4th of July and enjoy in-store specials on many champagnes and sparkling wines.

**Peak Lychee season** is here, so get your fresh, tree ripened Big Island Lychee for \$6.99 lb. For four pounds or more the price drops to \$6.50 lb. You might find it cheaper, but you won't find it sweeter.

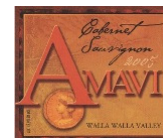
**A big shipment of the hottest new wine gadgets and accessories just arrived.** We now have more than 30 different cork screws including the new vinotemp corkscrews that ensure your wine is served at the proper temperature.

## Liane's Corkey Trivia

## Featured Specials



Next Riesling 2007  
 Washington  
 \$13.29



Amavi  
 Cabernet Sauvignon  
 2005  
 \$23.29

It is often said that prohibition ended on December 5, 1933. However, this is not entirely true as recently mentioned in our April newsletter issue #51. In December of 2007, Christie's auction house was finally able to hold its first liquor auction since the prohibition era thanks to recent changes in New York State liquor laws. Among the collectable spirits auctioned was a bottle of whisky made from George Washington's recipe. It sold for \$6,000.

In fact, George Washington was probably the biggest producer of whisky in colonial America. Many people know him as a founding father and a successful general, but before he took up the reigns of government service, he was a prosperous entrepreneur and farmer. In his early years, he sold dry goods and paid top dollar for, inferior goods imported from England which ultimately added fuel to his fire for independence from England.

Though George practiced moderation in his consumption of alcohol, he understood the electoral value of treating voters to drinks. He once lost a campaign for the Virginia House of Delegates because he didn't pass out drinks to prospective voters. The following year, he made sure voters were well supplied with booze, and he won with 307 votes, that would be a return on investment of almost two votes per gallon. Liquor was even valuable in war. Later on as our General, he wrote in a letter to John Hancock that the, "Benefits arising from moderate use of liquor have been experienced in all armies and are not to be dispute." It kept them feeling warm and upbeat and discouraged desertions.

Ironically, when he was president, one of the first challenges to our fledgling first American President was the whisky rebellion(issue #30). Surely after the events of that very first rebellion, it must have finally struck home for him the importance of alcohol to the American electorate.

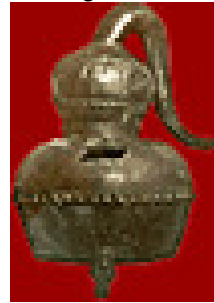
Upon retiring from government, he wanted to do something less strenuous than farming. A Scotsman by the name of James Anderson convinced him that whisky production was a growth industry. George admitted in a letter to Anderson that liquor was, ". . . a business I am entirely unacquainted with." A rum distiller friend of his provided the final push. His initial investment of two stills provided 80 gallons of whiskey which quickly sold. Within months, George decided to build a distillery on one of his unprofitable farms.



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It was supplied with five copper stills, a boiler and 50 mash tubs. In those days, the average American consumed five gallons of distilled spirits every year compared with only 1.8 gallons today, so he clearly had no shortage of customers. At its peak, his distillery produced about 11,000 gallons of corn and rye whiskey as well as fruit brandy per year. His return to entrepreneurial life was an impressive success.

In September of 2004, Master distillers from Jim Beam, Maker's Mark, Virginia Gentleman, and Brown-Forman [members of the Distilled Spirits Council of the United States(DISCUS)]brewed a batch of George Washington's whiskey in a replica of an eighteenth century still made for Mt. Vernon by the Smithsonian. It might even be a replica of one of Georges' very own stills. Bottles were auctioned off to benefit the planned Mt. Vernon Educational Center, and one of them ended up at Christie's.



For more information on the excavation and educational programs at Mount Vernon, visit [www.archaeology.org](http://www.archaeology.org), under the recent and past digs section, and click on distilling the past. Cheers!

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