



The  
Wine  
Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

September 2006

Issue #32

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.

**September 2** – Labor Day Weekend Beers

**September 9** – The World of Pinot Noir

**September 16** – Tuscany vs. Piedmont

**September 23** – Zinfandel

**September 30** - Spanish Invasion New Style vs. Traditional

**Parking is available:** on our lawn and driveway; the driveway behind our store after 5PM; and next door at International Jewelry after 4PM.

### SUNDAY SEMINARS

**September 17th - 3-4:30PM**

This is fun and interactive class that allows you to experience certain aromas independent of one another and then combined in a glass of wine. This is a Great way to build your wine terminology and identify specific aromas in wine. Light snacks will be served at the end

**Cost \$20 Club Discounts apply**

**September 24th 3-4:30pm. Blind Tasting 102**

Learn to taste like an expert in 5 simple steps. A deductive process that is exciting and fun. We'll build on the skills developed from Blind Tasting 101. (It's fine to take this class out of sequence.)

**Cost \$ 30 Club Discounts Apply.**

*Reservations are required for all seminars. Payment is required to reserve your seat.*

### Best Buys of the Month

**Grayson Cabernet Sauvignon, Paso Robles, 2004 Cost: \$9.49** Aromas of blackberry and framboise dominate with hints of cherry, vanilla, and toasted almond. Flavors of blackberry and cherry nicely balanced with a lush finish. Yummy!

**Vega Sindoa a Spanish White, 2005 Cost: \$7.99** Made by the most highly acclaimed woman wine maker in Spain, Concha Vecino, this blend of Viura and Chardonnay gives us a refreshing

and crisp green apple acidity with delicate floral aromas flowing into a medium bodied white, perfect on a hot day.



## **Wine News**

**Saturday, September 30th** Kim & Chef Masa of Tavola Tavola team up to create a wonderful gastronomic affair of food, wine, and art. A sumptuous four course meal paired perfectly with wine for only \$60 Kim will pour, Masa will cook, and Robin Burton, a gifted and popular contemporary artist, will paint. The regular menu will also be available. Call 737-6600 for reservations.

**Thursday, October 26th** Celebrate Downtown Decadence, the YWCA's Fall fundraiser: food by Indigo, Mini-manicures, Makovers, Massage, Martini & Wine Bars sponsored by The Wine Stop, and much more. \$60 per person. Tickets are available at The Wine Stop, cash only please, or online at [www.ywcaoahu.org](http://www.ywcaoahu.org)

**Tsar Nicoulai farm raised caviar is back in stock.** This is the last shipment before the prices starting at \$15.50 goes up a couple of dollars: Truffled Tiger Eye, Golden Whitefish and California Estate Select Osetra round out our caviars. Blini are a tasty complement to caviar. They are silver dollar size buckwheat pancakes. Newly in, we have the dry mix to which you add milk and egg and voila!...caviar perfection. Also in are smoked sturgeon, and cold smoked salmon.

**The best beef jerky in the world (according to Liane) is from the Big Island.** It's available at The Wine Stop in two flavors: Original and Black Pepper. It's dry and very thin, almost crisp. It's very easy to eat and the flavor satisfies the most refined meat eater. \$7.99



## **Liane's Corkey Trivia**

White Burgundy is the original and exquisite incarnation of Chardonnay. Corton-Charlemagne has the reputation of being a good value Grand Cru (Top Producer) of White Burgundy.

You might recognize the name of Charlemagne. In fact, the district belonged to him until he gave it to the Abbey of Saulieu in 775 in compensation for the destruction of their monastery by the Saracens.

Back then, in the Dark Ages, kingdoms were won or lost through force of arms. Kings and Queens had absolute power and felt that their kingdoms were their personal property, to do with as they pleased. Charles the Great of France a.k.a. Charlemagne was a great warrior and the most powerful king of his age. In the east, the Roman empire continued on in Byzantium. In the west, the Saracens, a.k.a. Arabs, had conquered Spain. On the spiritual front, popes were running for their lives.

In 799, there was a rebellion against Pope Leo III led by his family's rivals. During a religious procession in Rome, Pope Leo was attacked; they tried to gouge out his eyes and rip out his tongue, ouch! They threw him in prison, but he managed to escape Rome before being killed. Miraculously, his wounds healed, and he ran to France to appeal to Charlemagne for protection. Charlemagne marched down to Rome with Leo in tow to resolve the issue. He convened a council of nobles and priests who absolved Leo of wrongdoing. With Charlemagne's army in the city, no one dared to contradict the findings of the council. So essentially, Charlemagne installed Pope Leo back in office.

Being in Rome at Christmas time, Charlemagne decided to go to Christmas mass. The newly installed pope presided over the mass, then surprisingly pulled out a crown and crowned Charlemagne the Holy Roman Emperor. In a time when power and authority belonged to the strongest, Charlemagne was already the emperor. Essentially the pope, who he had just installed and whose life Charlemagne had just saved, had stolen his thunder on the sly. (In those days, Popes weren't all that sacred.) The irony of the Pope proclaiming Charlemagne emperor was not lost on him but, being the diplomat, he just rolled with it.

The coronation of Charlemagne by Pope Leo III is seen by some as a pre-cursor to today's Western Europe. Folks in the Middle Ages called it Christendom which included: France, (of course); Germany, Italy, Belgium, Luxembourg, the Netherlands, Switzerland etc.

Despite all this empire, culture, and pope building, Charlemagne never lost his appetite for good food and wine. In his later years, his beard was a regal white. His wife at the time felt that the red wine spots on his white beard were decidedly un-regal, so she convinced him to drink white wine instead. He acquiesced and ordered that the Pinot Noir vines in the Corton Charlemagne be ripped out and replanted with Chardonnay, hence, their White Burgundy.

Although the Corton-Charlemagne AC resides mainly in the village of Aloxe-Corton, portions of it extend into the villages of Ladoix-Serrigny and Pernand- Vergelesses. These white wines produced in the middle of Pinot Noir country are full-bodied and long- lived and thought to be at their best after 7 to 8 years. Cheers!

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