



The
Wine
Stop

A Beer and Beverage Boutique

The Wine Stop Newsletter

December 2006

Issue #35

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

Including a Special In-Store Presentation. . .

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

December 2 – Christmas Beers

December 9 – Award Winning Yangarra Estate Wines from Australia

December 16– Sake Tasting

December 23 – Christmas Dinner Wines

December 30 - Sparkling and Festive Wines

EXCLUSIVE CRAGGY RANGE SEMINAR & BOTTLE SIGNING

December 12, Tuesday, Craggy Range Seminar 5:30- 6:30PM

TJ Peabody of Craggy Range Winery will be sharing his wealth of knowledge about New Zealand and Craggy Range wines. Be the first in Hawaii to try some of his highly rated and acclaimed wines including Le Sol, 100% Syrah, and Sophia a unique Bordeaux Blend.

Cost \$25

Club Members \$15

Bottle Signing &Tasting from 6:30-7:30pm: FREE

TJ will stick around for a bottle signing and pour his wines to the public. This informal tasting is free of charge. Supplies are very limited and will sell out fast so first come first serve. Merry Christmas!

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

A Wine Stop Exclusive

Wine maker Rolando Herrera is best known for his work at Stag's Leap Wine Cellars and Vine Cliff, and most recently as the Director of Wine making at Paul Hobbs. Paul Hobbs wines are highly acclaimed and allocated. Rolando's wines are rapidly gaining in popularity and difficult to find because the quality of his wine is high and the production is low. In fact, the 2004 Pinot Noir below is already sold out at the winery and only available at The Wine Stop.

Mi Sueno Chardonnay Los Carneros 2004 \$37.00

A lively bouquet and flavors of green apples and pear, fresh cut flowers with a hint of white chocolate and cracked cinnamon sticks. This is a lovely food friendly wine. It also has the honor of past vintages being served at the White House as well as "by the glass" at Auberge du Soleil in Napa. **Less than 250 cases produced**

Mi Seuno Russian River Pinot Noir 2004 \$45.00

A seductive array of fragrances that range from red & black fruits to violets and fresh clipped rose petals. Rich and complex. Great balance between fruit, tannins, acidity and toasty oak. **Less than 400 cases produced**



Gifts and Stocking Stuffers

Every bit of savings helps over the holidays:

Club Members receive up to 10% off their wine purchases. If you have not already signed up, now is the time. The Wine Club also makes a nice stocking stuffer.

Give a gift that makes an impression, an elegant Holiday Gift basket featuring boutique wines, gourmet snacks, and wine accessories starting from \$35, or customize your own gift basket to fit any budget. Delivery is available.

Wine and a cool accessory is a practical gift for someone who has everything. **Gift certificates** are available in any denomination.

Christmas Eve, and New Year's Eve we will close at 7PM. On Christmas and New Year's Day we will be closed.



Wine of the Month

J Brut Rose \$33.00

It's back for a limited time. A perfect wine for the Holiday Season. It is rich enough to go with food yet elegant all by itself. Salmon-colored with layers of floral and fruit aromas; jasmine, lilac and ripe cherries with hints of vanilla, cream and toast. The finish is long and clean with citrus and honeysuckle notes. Great with Lobster Bisque. Recipe at jwine.com.



Liane's Corkey Trivia

Napoleon Bonapart once said, "Champagne! In victory one deserves it. In defeat one needs it." It was his habit to haul wagon loads of Champagne with him to all his battles. So, win or lose a glass of champagne would be available to top off a long hard day of trying to conquer the world.

After a victory, Napoleon's officers would pop open champagne for their troops. At some point, Napoleon's cavalry started opening the bottles with their sabers and Voila! "Sabrage" was invented.

In those days, raw courage, speed, and cold hard steel could still win battles. Guns of the day were still front loading. The interval between shots lasted, sometimes, up to a minute. The guns weren't very accurate either. That's why the infantry would line up shoulder to shoulder and shoot bunched together, in order to increase their chances of hitting something. Into this fray, mounted cavalry could still change the course of battle. Napoleon wrote, "Cavalry is useful before, during and after a battle." Napoleons Calvary units were courageous, and fast. It is said that under Napoleon, mounted cavalry enjoyed its finest hour.

Napoleon's cavalry units: Cuirassiers, Dragoons, Hussars, and Lancers all glittered with gold, medals, and braids topped off by very tall plumed hats. They were the pride of the French army. They must have been an intimidating sight to an opposing army. Among these gloriously attired cavalry units, the Hussars were the eyes and egos of the Napoleonic army. They served as scouts and vanguards. They had their own code of reckless courage bordering on a death wish. A Napoleonic general once said of them, "Any of them alive at 30 are 'Blackguards'."

It took a lot of guts for the cavalry to rush headlong into a battalion with guns aimed at you while riding atop a very large moving target. If a bullet didn't kill you, falling from a fast moving horse might certainly do the trick. It is said that the most testosterone driven arm of the cavalry, the Hussars, celebrated victory by opening champagne bottles with their sabers. And why not? In fact, they would knock the top of the bottle off, essentially beheading the bottle. (In those days, the French were fond of beheading things.)

Another popular version of the origin of "Sabrage" involves the Widow Clicquot (of Veuve Clicquot fame). It appears she enjoyed entertaining the handsome mounted officers with champagne who would gloriously draw their sabers and decapitate their bottles like so many anti-revolutionary traitors.

In either case, I'm sure Napoleon was bummed he did not have any champagne after his loss at Waterloo. Some say the reason he lost was because he did not have time to pick-up any champagne on his way to the battle, he had to fight on Belgian beer alone. Pass the saber please. I'm ready for some champagne. Cheers!

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