



The  
Wine  
Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

March 2007

Issue #38

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.**

**March 3** – Irish Beer: Lagers and Stouts

**March 10** – Santa Barbara Wines

**March 17** – St. Patrick's Day Celebration

**March 24** – Australian Wines

**March 31** – South American Wines

### SUNDAY SEMINAR

#### March 25th, 3-4:30pm: California Pinot Noirs

Pinot Noir is hot, and more people now than ever before are drinking it. Learn to distinguish the difference between the great appellations of Napa, Sonoma, Santa Barbara and Central Coast. Paul Hobbs, Talley, Failla, ZD and Flowers will be part of this exquisite line-up. If you love pinot noir, then you will love this tasting event. Light food complements will be served. Seating is limited. Reservations are required.

**Cost: \$40 Club Discounts Apply**

**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

#### Cliff Lede Stags Leap Cabernet Sauvignon, California 2004 \$48

All Stag's Leap estate grown fruit. It's an explosion of dark cherry, fresh plum and cassis, with delicious flavors of vanilla spice and a hint of dark chocolate. Smooth, silky tannins makes this wine tremendously approachable, even in its youth. It's available now and for a limited time on a first come first served basis. The 2003 vintage was rated 94 points by the Wine Spectator.

#### Brown Zinfandel, 2005 \$ 37

A new vintage release and another very allocated wine. Flavors of mocha and caramel tease out subtle hints of dried apricot and sweet orange scented allspice. It is jammy, exotic, rich, exuberant and sultry. No wonder this was the best seller during our Zinfandel Fest in February.



## ***Pairing of the Month***

### **Corned beef and cabbage with Rogue Kells Lager \$5.25.**

Come and taste this pairing for yourself in the store on St. Patrick's Day, Saturday March 17th from 1-5pm. Liane will be serving her famous corned beef and cabbage along with other Irish treats.

**Erin go Bragh!**



## ***Wine News***

### **A Wine Stop Exclusive Wine Tasting and Dinner on Thursday March 8th from 6pm-9pm.**

You're invited to join us at Matter's of Taste located on Nimitz at The Gentry Pacific Design Center. A full line-up of one of Australia's great producers, d'Arenberg. Our golf buddy, Steve Fisher, from d'Arenberg will be on hand to answer any and all questions. Great food, great wine and a great time for only \$40 plus tax.

### **Corned Beef and Cabbage Blind Tasting on St. Patrick's Day**

Kim and Liane have had a long standing argument (one of many) about who makes the best corned beef and cabbage. Kim believes that because she has a wee bit of Irish blood, it gives her the inherent ability to make great corned beef and cabbage. Liane, on the other hand, believes that having lived in New York City for 17 years gives her the edge in making the best corned beef and cabbage. Which will prevail, genetic pre-disposition or experience? You decide. Don't miss our blind tasting of corned beef and cabbage on St. Patrick's Day at The Wine Stop.



## ***Liane's Corkey Trivia***

It is a happy coincidence that Saint Patrick's Day falls in the middle of Lent.

Lent is a Christian tradition of fasting during the 40 days leading up to Easter. As my first grade catholic school teacher, Sister Mary Ann, used to say, "Sacrificing the eating of meat during lent is but a small reminder of how our savior suffered for our sins." Repentance should serve as our main course during lent. Over a couple of thousand years the fasting traditions varied, but they pretty much all shared some version of not eating meat.

In Ireland on St. Patrick's Day, March 17th, the Lenten prohibitions against the eating of meat were waived and people could dance, drink, and feast on the traditional meal of Irish bacon and cabbage. . . not corned beef and cabbage!

Corned beef and cabbage is actually an Irish American variation of the traditional Irish dish of bacon and cabbage. Irish bacon is generally salt cured pork which is either boiled and eaten with cabbage or boiled then baked and then eaten with cabbage. This was the dish that Irish immigrants yearned for when they came to America to escape the great potato famine. But being poor, many of them could not afford Irish bacon, or even a decent place to live. The ghettos of Manhattan, on the lower east side, provided a tasty alternative to Irish bacon. Jewish immigrants from Germany brought many delicacies with them. Among them: matzo balls, pastrami, and corned beef.

You could cook corned beef like Irish bacon, it tasted great with cabbage, and best of all, it was cheaper! Thus was born the Irish American dish of corned beef and cabbage.

Clearly Irish Americans thrived on it. Today there are 34 million Irish Americans. That number is almost nine times more than the entire population of Ireland itself (3.9 million).

Irish Americans are proud of their Irish roots. The world's first St. Patrick's Day parade actually took place in New York City on March 17th in 1762. That's why it should be no surprise to learn that the New York City parade is the largest St. Patrick's Day parade in the world. In that city, and on that day, in the welcoming hearts of the Irish, everyone is Irish.

In modern day Ireland, St. Patrick's Day was viewed more as a religious occasion rather than as a celebratory one. As a matter of fact, until the 1970s, the law required Irish pubs to be closed on March 17th. Since then things have changed. Not only are the bars allowed to be open, but the government is using St. Patrick's Day to market Ireland to the rest of the world. It's a celebration that lasts several days: parades, concerts, theatrical performances, and fireworks. I'll bet you can even find corned beef and cabbage being served up in honor of the festivities. A hot plate of food and a pint of Guinness to celebrate St. Patti. . . seize the day. We can always repent tomorrow. Cheers!

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