



The  
Wine  
Stop

A Beer and Beverage Boutique

## The Wine Stop Newsletter

April 2007

Issue #39

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.**

**April 7** – Springtime Beers

**April 14** – Spanish Invasion

**April 21** – Cliff Lede vs Cakebread Vineyards

**April 28** – Killer Merlots

### SUNDAY SEMINAR

#### **April 29th, 3-4:30pm: Tasting Methodology 101**

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. Seating is limited. Reservations are required.

**Cost: \$20 Club Discounts Apply**

#### **May 6th 3-4:30pm: Tasting Methodology 102**

Learn to taste using all your senses. This is a popular beginners class in a non-intimidating format. 102 Picks up where we left off in 101. (It's ok to take them out of sequence.)

**Cost: \$20 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.

### Wine of the Month

**Bodegas Borsao Tres Picos Garnacha (Grenache ) The Wine Advocate 91 Points.**

**Cost: \$12.50**

Here's a review by The Wine Advocate: This remarkably hedonistic wine has been a perennial Best Buy in the pages of this journal. The 2005 Tres Picos Garnacha is purple-colored with a cherry-scented nose that roars from the glass. It is intensely fruity, with terrific depth and concentration, oodles of sweet fruit, and terrific length. This wine, which can be likened to cherry pie in a glass, is an awesome value. Drink it over the next 1-2 years.

Available for a limited time.



## ***Wine Event***

Mark your calendars for this Wine Stop exclusive event **April 27th from 6-9PM. The Cliff Lede Wine Dinner at Matters of Taste in the Gentry Pacific Design Center.** Many of you are already familiar with Cliff Ledes' delicious Stags Leap fruit. We will be tasting their fabulous line-up including their flagship Poetry. Chef Dave will create a menu to pair perfectly with the wines being poured. Come and enjoy some great wine and great food with great people. Cost: \$65 Club Members \$57 Reservations with payment is required. Seating is limited.



## ***Wine News***

**Learn how to taste sake like the masters.** World Sake Imports is holding a sake tasting in the third week of April. You'll have your own scoring sheet and get a chance to taste sake with a panel of judges and compare notes. It will be held at the Japanese Cultural Center. Food will be served. The cost is usually around \$35. The exact date and time has not yet been determined so call The Wine Stop for more information 946-3707.



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

In Medieval England dinner was a prime time event. In those days, just like today, dinner was the main meal with some kind of hot cooked food. (Prime time in those days was prime daylight. In fact, during Shakespeare's time most theatrical productions were performed in daylight.)

Having daylight made doing all the things required to cook a meal in those days a lot safer than doing it in the dark or by candle light. In addition, candles were expensive and didn't give enough light in small quantities to avoid accidents in doing all the things necessary to cook a meal. So for practical as well as ritualistic reasons Dinner was eaten around 12 or 1PM. Water was considered an unhealthy drink, so beer and wine were the beverages of choice with dinner. (The "two martini lunch" was the norm in those days, too bad it's a thing of the past today.)

In those days, the rhythms of everyday life were bound by daylight. Noblemen, merchants and peasants all had breakfast, dinner and supper at about the same time, first thing in the morning, around noon (the main meal), and around sundown (just before going to bed) respectively. Many folks ate so much at dinner that they felt no need to partake in the "just before bed" supper. According to English tradition, supper was considered optional.

So how did our main meal of dinner get pushed to between six and nine? As industrialization boosted economies in the 1700s and artificial lighting became more widespread people could stay up later and either be productive or simply enjoy diversions now available in the evening. As a result, the upper classes tended to stay up and party late into the evening. Subsequently, it became fashionable to sleep in late and dine late. By the 1740s the upper classes were dining at three or four in the afternoon. By the 1770s, dinner was at four or five. By the 1790s dinner had been moved to five or six. By the 1800s dinner was eaten at six or seven.

With the development of factories, trains and street cars people started to work further and further away from home so folks in the middle and lower classes would rush to work soon after breakfast and then have to wait till they got back home around eight at night to have their main meal. So as changes in society dictated ever longer stretches of time between breakfast and the main meal of dinner, the portable sack lunch was adopted.

Technology has moved us so far away from the rhythms of nature that we've had to make a conscious effort to get back to nature and recall that the sun remains our best source of light. In daylight it's safer to drive, do yard work, to go for a walk, and BBQ, to name a few things.

As a matter of fact, The Department of Transportation recently made it easier this year for mainlanders to bust out the BBQ at dinner time. Daylight savings time sprang ahead three weeks earlier this year. It moved from the first Sunday in April to the second Sunday in March.

We'll also be falling back to standard time one week later on the first Sunday of November rather than the last Sunday of October.

For us in Hawaii this means that we'll have to make sure to do that mainland business call an hour earlier than usual for a longer stretch of time. But that's ok, unlike the mainlanders, we get to have BBQ dinner all year long without the assistance of daylight savings time. As a matter of fact, I'll be having BBQ tonight, a jammy zinfandel with BBQ, broke da mouth. Cheers!

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