



Experience Wine

Helping People Explore the World of Wine

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What People are Saying about classes from Experience Wine:

"Fabulous class. It was a lot of fun and very informative."
-- *Cristi Cardenas*

"It was incredibly informative. I look forward to attending another class and would recommend this to anybody."
-- *Nathan Boone*

"A wonderful experience!"
-- *Marybeth Welch*

Partner Links & Information

Wine Store Partners

Each partner store offers Experience Wine students a discount off their next purchase after completing one of our courses

Colorado Wine & Liquor
Located at 5055 N. Academy Blvd just a few doors down from Big 5; nice selection including some older vintages

Liquor Depot
Located at 5984 Stetson Hills Blvd

Springtime in the Rockies

I love this time of year – things are never boring. There's Spring Break, Springtime Holidays, and an anticipation of the warmer summer weather on the way. But the weather is so changeable from day to day that it seems Mother Nature just can't make up her mind what she wants to do. Just when you think winter is finally over, you get a few days of freezing rain and ice like we did last weekend. That same kind of temperature variation that keeps us on our toes in the Springtime, can wreak havoc on your wine collection if you don't have it stored in the right place. That's the subject of our Wine Information section in this month's newsletter. As always, there are many other things to report too, so please read on and be sure visit www.experiencewine.net to answer the latest poll question on the front page – it changes every 3 weeks and we'd love to hear from you!



Mark Hejtmanek
Owner, Experience Wine
Certified Wine Sommelier

Teaching Restaurant Staff about Wine

Over the past few months, we've developed a number of new public courses for you to enjoy. In addition, we've developed a comprehensive training program to teach restaurant staff in the area about wine. Most of the restaurants in Colorado Springs lack a formal program to teach their folks about wine. Consequently, they're not much help to you when you're dining out. We're hoping to fix that over time and expect that you'll eventually notice better wine service at your favorite restaurants. If you've gone to a restaurant recently that you think needs our services, please give them one of our cards and let them know we're here to help!

Public Classes for April through June 2007

Here are the courses we have planned for April, May, and June.

next to King Soopers

MK Wine & Liquor

*Located at 5955 Constitution Ave,
near Powers/Constitution; US Veteran
Owned & Operated*

Payless Liquors

*Located at 3472 Research Parkway;
large and growing selection of
domestic and imported wines*

Steins & Vines

*Located in King Soopers shopping
center at corner of Fillmore and
Centennial*

The Wine Seller

*Located at Highway 105 and Roberts
Drive in Monument; Owner is an
expert in French and German wines*

The Wine Store

*Located downtown at 523 S. Cascade;
has a wonderful selection of unique
small production wines*

Vintages Wine & Spirits

*Located downtown at 9 S. Tejon;
Voted "Best Wine Shop" by Gazette
for 2006!*

Woodmen Wine & Liquor

*Located at 3502 Hartsel Drive, next to
King Sooper near the intersection of
Lexington and Woodmen.*

Restaurant Partners

*Current locations for our public
classes*

Mimi's Cafe

*Our current location for classes is on
North Academy Blvd – check out their
website and be sure to click on
"Who's Mimi?"*

The Warehouse Restaurant

*New location for classes beginning in
March 2007 with a separate wine
room for our events*

Bambinos Restaurant & Catering

*Catering for private wine events.
Located at 2849 East Platte Ave.
(corner of Circle and Platte)*

Other Links

www.localwineevents.com

Our courses are also listed here

Contact Us

www.experiencewine.net

Introductory Wine Course: "A Friendly Introduction to Wine".

This course is perfect for those brand new to wine, or for someone who enjoys wine already and wants to learn more. Course includes appetizers, 4 wines to taste, course handouts, textbook, and more! Course Length – approximately 2 hours. Price: \$40 per person, \$75 per couple:



April 15th 5:30 to 7:30PM at Mimi's Café on N. Academy

May 13th 5:30 to 7:30PM at Mimi's Café on N. Academy

June 10th 5:30 to 7:30PM at Mimi's Café on N. Academy



Specialty Course: "Colorado Wines Featuring Holy Cross Abbey Wines". Colorado is considered a state that is "Up and coming..." in the wine industry. Find out why Colorado wines are getting noticed at our class featuring only wines from Holy Cross Abbey Winery. **We'll be joined by the award winning winemaker of Holy Cross Abbey Winery, Matt Cookson.** This will be an event you won't want to miss! Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discounts from local vendors. Course Length – approximately 2 1/2 hours. Date: **April 26th** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Specialty Course: "White Wine Please". Sweet, Dry, Fruity - this course takes your taste buds on a tour through several varieties of white wines. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discount offers from local vendors. Course Length - approximately 2 1/2 hours. Date: **April 29th** 5:30 to 8:00PM. Price: \$45 per person. Location: Mimi's Café on N. Academy.

Specialty Course: "Sonoma County Focus". Everyone knows Napa County, well Sonoma County is the "other" wine county in Northern California. Join me for a taste of home as we sample 6 wines from some of my favorite wineries in Sonoma County. We'll do a "virtual tour" through the Russian River, Alexander Valley, Dry Creek Valley, Sonoma Valley, and Los Carneros AVA's. Course includes appetizers, course handouts, and discount offers from local vendors. Course Length is approximately 2 1/2 hours. Date: **May 24th** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant. **Special Offer:** Add vivid images to your learning and tasting experience by purchasing the optional book "Sonoma, the Ultimate Winery Guide" for only \$19.95.



Specialty Course: "How to Make your Own Wine". Ever wonder how to make your own wine? Join us for this unique seminar that will teach you how to do just that. We'll be joined by experienced winemakers and a local vendor who specializes in helping people with the equipment and expertise to help them make their own wine. Course includes: appetizers, 4 wines to taste, course materials, and discounts from local vendors. Date:

mark@experiencewine.net

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To: uncorked-request@experiencewine.net

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June 21st 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Become a Wine Sommelier!

The **International Wine Guild** is a professional wine school based in Denver. On June 2nd and 3rd, they'll be bringing their instructors and executive chef to Colorado Springs to conduct a **Wine Certification Seminar** at Plate World Cuisine. Experience Wine is co-sponsoring the event and we're thrilled to be working with the owner, Claude

Robbins MWA MWE, and his fantastic team. This class is for both professionals AND enthusiasts – check out the link (above) for a complete description of the program. The Guild doesn't charge your credit card until 7 days prior to the event, so sign up early to ensure your spot!

Tips on Storing Wine

Here in the dry climate of Colorado Springs, it's important to know how to store your wine. That's especially true if you're storing wine for a few more years to let it age; you want to protect your investment. The most important thing to remember is to always store your wine horizontally – that is, on its side. By storing it sideways, you'll allow the wine to stay in contact with the cork. That swells the cork just a bit, and ensures the cork has a nice, snug seal. If you store your wine upright, there's a chance the cork could dry out allowing air to seep into your bottle and wreck your wine. The next most important thing to consider is the temperature. A nice cold spot in your basement should work just fine. The ideal temperature for ageing your wine is 55 degrees, but even more critical than achieving that temperature is to avoid large swings in temperature. For example, storing your wine in an upstairs bedroom where the temperature might be 60 degrees at night but 75 degrees during the day is definitely bad for your wine. Lastly, keep your wine in a dark area that doesn't get a lot of light or excessive vibration. So to summarize, store your wine on its side, in a cool environment without a lot of light or excessive vibration.

New Wine Shop Partners

We've added two new Wine Shop partners this month. As with our other preferred partners, these two stores offer a discount to Experience Wine students following the completion of one of our classes – just bring in your course completion certificate to get your discount. Make sure you stop by to say "Hi" and check out their respective shops.

Woodmen Wine and Liquor Gene Jones owns and operates the Woodman Wine and Liquor and they carry a large stock of varietal

wines and other liquors. They are located at 3502 Hartsel Dr., in the King Soopers shopping center at Lexington and Woodmen. Their hours are Monday through Friday from 10AM-10PM, Saturday 9AM-11PM. Their phone number is (719) 593-5000.

Liquor Depot is also owned by Gene Jones but is located at 5984 Stetson hills Blvd. next to King Soopers at Stetson hills and Powers. Their hours are Monday through Friday from 10AM-10PM, Saturday 9AM-11PM. Their phone number is (719) 572-0999.

Wine Recommendation: 2005 Cheverny by Domaine du Salvard

If you're looking for a nice, dry white wine to serve with seafood, look no further than this very approachable wine from the Loire Valley in France. Made from primarily Sauvignon Blanc, it's delicate, subtle, and smooth but not too "earthy". It has a wonderful balance of acidity which means it's a terrific food wine. Give it a try and let me know what you think.