



Experience Wine

Helping People Explore the World of Wine

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What People are Saying about classes from Experience Wine:

"Very informative, great delivery, lots of fun with great people!"
-- Dave DeBoer

"Very nicely done. Fun!"
-- Elton Kirkwood

"Very nice evening - I enjoyed the information, food, wine, company, and presentation."
-- Laura Carroll

Partner Links & Information

Payless Liquors

Located at 3472 Research Parkway offers our Experience Wine students a 10% discount off their next purchase after completing one of our courses

Bambinos Restaurant & Catering

New location for wine classes and does catering for private wine events. Located at 2849 East Platte Ave. (corner of Circle and Platte)

bethandbob@thewinestoreecs.com

The Wine Store, located at 523 S. Cascade offers our Experience Wine students a 10% discount off their next purchase and they have a wonderful selection of small production wines

www.mimiscafe.com

Our current location for classes is on

Latest News from Experience Wine

Wow, here we are in mid-August already; the summer is flying by! The biggest news for this month is we're adding folks to the team so we can better serve the needs and interests of the Colorado Springs wine community. Cody Clark-Dreibus and Melissa Clarke have joined our staff and I'm very excited to be working with such professional, energetic, and fun individuals. You can read more about them later in this newsletter, and we'll be posting a short bio of each on the website soon. We're expecting to add another



Wine Instructor too, so be on the lookout for another announcement next month. In the meantime, check out the courses for August and September – especially the new course featuring only sweet wines.

Mark Hejtmanek
Owner, Experience Wine
Certified Wine Sommelier

Public Classes for August & September '06

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: \$35 per person, \$60 per couple:

August 18th - **New Location!**

Bambinos Restaurant at corner of Circle & Platte.

August 27th at Mimi's Café on N. Academy.

September 17th at Mimi's Café on N. Academy.

Specialty Course: "Wines of Napa Valley". The second in our series of courses on Northern California wines, we'll taste wines from the Napa Valley where some of the best wines in the world are made; Napa Valley Cabernet Sauvignon has developed an especially strong global reputation. Course includes appetizers,



North Academy Blvd – check out their website and be sure to click on "Who's Mimi?"

www.localwineevents.com
Our courses are also listed here

Contact Us

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To: uncorked-request@experiencewine.net

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course handouts, gorgeous book (retail value \$19.95), and more!
Date: **August 20th**. Price: \$45 per person (\$80 per couple).
Location: Mimi's Café on N. Academy.

Specialty Course: "Simply Reds". This course explores the richness and complexity of red wines from around the world. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and more! Course Length – approximately 2 ½ hours. Date: **September 15th**. Price: \$45 per person (\$80 per couple) Location: Bambino's Restaurant at corner of Circle and Platte.

Specialty Course: "You're So Sweet". By popular demand, we've created a class focusing on wines that are very full-flavored and sweet. We'll try aromatized, off-dry, late-harvest, and dessert wines from different countries paired with exciting appetizers. This class is expected to fill up fast, so make your reservation early. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and more! Course Length – approximately 2 ½ hours. Date: **September 27th**. Price: \$45 per person (\$80 per couple) Location: Bambino's Restaurant at corner of Circle and Platte.

Deciphering German Wine Labels – Part 1

If you like sweet wines, why not look to the country that produces internationally acclaimed sweet wines: Germany? One reason you may have left Germany off your list of countries whose wines you'd like to try is because you can't read the darned labels. Here's the first of a two-part lesson in reading German wine labels. First off, the Germans use a government-regulated quality rating system like other European countries. The three quality levels are:

- Qualitätswein mit Prädikat (QmP): This is the highest quality and the translation means "Quality wine with distinction"
- Qualitätswein Bestimmter Anbaugebiete (QbA): This is the designation for middle-quality wine.
- Tafelwein: This is the lowest quality table wine, and it is not imported to the USA

Unless the label specifies that the wine is a Riesling, then it is made from another variety or blend of varieties. Some other common German varietals are: Sylvaner, Müller-Thurgau, and Gewürztraminer. Next month, we'll talk about the various levels of distinction in QmP quality wines. Hang in there, because German wines are worth the effort!

Experience Wine Welcomes New Members to the Team

Cody Clark-Dreibus has joined our team as an Office Assistant, and she'll be a tremendous help in keeping up with the paperwork end of the wine education business. She'll put together packets for our classes, handle class registrations, and keep us well stocked with supplies for events. Don't be surprised to hear



Cody's voice when you call the office.



Melissa Clarke also joined our team in August as a Marketing/Sales Lead. She is a student at UCCS where she's majoring in Communication with emphasis in Media Management. Her work in the community will be instrumental in educating local businesses about our classes, and promoting our course offerings to various groups in the city.

Wine Recommendation: 2005 Columbia Crest Riesling from the Columbia Valley

The Columbia Valley in Washington State has developed a reputation for producing very good quality wine; especially from those varietals that thrive in cooler climates like Riesling and Gewürztraminer. This month's recommendation is a very reasonably priced wine that I think you'll enjoy trying. It is a medium bodied, off-dry (slightly sweet) wine that shows flavors of ripe peach and apricot. Try this wine with roast pork or as a contrast to cool the flames of a spicy Indian food recipe.