



Experience Wine

Helping People Explore the World of Wine

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What People are Saying about "Simply Reds"

"I'll definitely come to another class. It was informative, upbeat, and fun."
-- Melissa Fryrear

"I wish it were longer. I learned a lot... The wine book was an extra bonus. The instructors were incredibly nice and I really enjoyed the experience."
-- Linda Howley

Partner Links

bethandbob@thewinestoreecs.com
The Wine Store, located at 523 S. Cascade offers our Experience Wine students a 10% discount off their next purchase after they complete one of our courses

www.mimiscafe.com
Our current location for classes is on 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

www.utopixe.com
Melinda Sorber did a fantastic job with our website. Thanks Melinda!

Latest News from Experience Wine



First of all let me thank the folks who attended our "Simply Reds" class last month. Teaching the course was a joy; and judging from the comments we received (you can see a couple of them on the left side of this newsletter) a great time was had by all! We've been busy modifying our new website, and designing a couple of new courses including one focused on white wines (Feb 26th) and another on the wines of Sonoma County (March 19th). I'm looking forward to seeing many of you at those new events and I'm always interested in hearing your ideas for future classes.

Mark Hejtmanek
Owner, Experience Wine
Certified Wine Sommelier

Classes Set for February & March 2006

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 more! Course Length – approximately 2 ½ hours. Date: **February 26th**. Price: \$45 per person (\$80 per couple). Location: Mimi's Café on N. Academy.

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. Date: **March 5th**. Price: \$30 per person (\$50 per couple) 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. Course

Contact Us

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includes appetizers, course handouts, book, and more! Date: **March 19th**. Price: \$45 per person (\$80 per couple). Location: Mimi's Café on N. Academy.

Alsace; Home of World Class White Wines

Compared to the more famous French wine growing regions like Bordeaux, Burgundy, or the Loire Valley where incredible wines have been produced for centuries, the appellation known as Alsace might seem like the relative no one talks about. However, to ignore Alsace as a respected wine growing region of France would be a mistake. Located on the western side of the Rhine river which separates France from Germany, Alsace experiences wonderful growing conditions; warm summers and winters that are not



extremely cold. Due to the close proximity to Germany, the area shares some traits of each country: German-style food and architecture, but the locals speak French and the winemakers on the French side of the river have a completely different view of what they want their wines to be compared to the German-style wines made with the same grape varieties grown just a few kilometers away.

Whereas Rieslings from Germany might display a bit of sweetness; the winemakers of Alsace ferment their Rieslings in a dry-style. The results from both sides of the river are unique and terrific. Riesling is considered a "food friendly" wine and is an excellent choice to accompany a variety of meals; especially shellfish, sushi, poultry and goat cheese. Some of the other white wines from this region include Gewürztraminer, Sylvaner, Pinot Blanc, Muscat, and Pinot Gris. We will be trying some of these at our white wines class on February 26th.

Experience Wine Website is "Live"

We're very excited to announce that our website is up and running. You can now review our course schedule, course descriptions and wine information on our website at www.experiencewine.net in addition to finding our courses listed at www.localwineevents.com. We're also using the site to send out this e-newsletter, so please let us know if you have any difficulty with the address or the formatting. Take a look at the website and let us know what you think.

Press Release in the Independent

We've submitted a press release to the Colorado Springs Independent and we believe it will be published sometime this month. We're also going to be doing some advertising in the Independent throughout 2006, so look for our ad's there too.

