



Experience Wine

Helping People Explore the World of Wine

February 7, 2008

Volume 4, Number 2

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What People are Saying about classes from Experience Wine:

"Great! This was a fantastic introduction to wine"
- Kelly Skinner

"Fun, informative, delicious."
-- Ingrid Davis

"This class was great! Much more than I expected..."
-- Janet Metzler

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

Coaltrain Wine & Liquor
Located at 330 W. Uintah, near I-25.

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

Corkscrew Wine Shop
Located at 1635 W. Uintah, just over the hill west of I-25

Fairfax Liquors

New Beginnings

As I mentioned to you in last month's newsletter, we've been working on a number of new and creative ways to help the folks in our community learn about wine. I'm happy to announce that two of those new avenues are coming up in March and April. First, we have created a new type of event called **"Wine Expressions"**. These events will be shorter, less classroom-like (but still include some education), less expensive, and more social. Wine



Expressions events will be a great opportunity meet and socialize with others who love wine, and also learn a little bit too. We'll taste, talk, munch, and have fun! **We've teamed up** with Greg Howard, owner of **McCabes Tavern and the Coffee Exchange** downtown to do these events and **the first one will be Friday, March 28th from 6:30 to 8:00PM**. I'll give you more information in next month's newsletter. The second new thing we have cooking (literally) is we're **teaming up with Mike Longo's First Impressions Catering to do a Wine & Food Pairing Class**. Mike teaches cooking classes at his Nana Longo's Italian Market location in Briargate, and we'll work with him at his April 14th event to teach the students about wine and food pairing. I'm thrilled to be working with both Mike & Greg on these new endeavors, and hope to see you at one of these new events!

Mark Hejtmanek
Owner, Experience Wine
Certified Executive Wine Sommelier

Public Classes for Feb through Apr 2008

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:



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

March 9th 5:30 to 7:30PM at Mimi's Café on N. Academy

Located at 5535 Powers Center Pt. near the intersection of research and Powers.

Liquor Depot

Located at 5984 Stetson Hills Blvd 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

Queen Liquors

Located at 1744 W. Uintah near intersection of Uintah and 19th St.

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)

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

Specialty Course: "You're So Sweet". This class focuses 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. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discounts from local vendors. Course Length – approximately 2 ½ hours. Date: **February 28th** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Specialty Course: "Australian Wines". In this class we'll take you on a tour of the various wine regions of Australia. Australian wines have become very popular in the United States - and with good reason; the quality is very good, steadily improving, and the prices are very reasonable. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discounts from local vendors. Course length - approximately 2 1/2 hours. **March 27th** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Specialty Course: "Italian Wines". This class explores the main wine regions of Italy including Veneto, Piedmont, Tuscany, Trentino, and Southern Italy. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discount offers from local vendors. Course length – approximately 2 ½ hours. **April 30th** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Happy Valentine's Day!

If you're looking for something fun to do to celebrate Valentine's Day in February, we've got a number of options for you: our **Intro class** will be held on **Sunday February 10th**, and at the end of the month on **February 28th** you can take your sweetie to our sweet-wines class called **"You're So Sweet"**. This is a very fun class where we taste a broad range of wonderful sweet wines. And of course, our **gift certificates** are always on-sale and make wonderful gifts anytime. Regardless of your choice, have a terrific Valentine's Day celebration with that special someone in your life!



Become a Wine Sommelier!



The **International Wine Guild** is a professional wine school based in Denver. On February 23rd and 24th, 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

Other Links

www.localwineevents.com

Our courses are also listed here

Contact Us

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doesn't charge your credit card until 7 days prior to the event, so sign up early to ensure your spot!

Wine Recommendation: Argyle 2005 Reserve Pinot Noir



Last year at Thanksgiving, I had my first opportunity to visit the wonderful Willamette Valley outside Portland Oregon. This region has become famous for world-class Pinot Noir, and this month's wine recommendation was truly outstanding. Argyle Winery, which was just awarded the highest domestic rating EVER for an American sparkling wine by Wine Spectator for their 1997 Extended Tirage Brut, also produces fantastic Pinot Noir from their Knudsen vineyards. You may find this wine at some local retailers, but you most likely will need to order it directly from Argyle at www.argylewinery.com. This wine retails for around \$35, but it's well worth the price. Salut!