



# Experience Wine

Helping People Explore the World of Wine

January 7th, 2007

Volume 3, Number 1

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## What People are Saying about classes from Experience Wine:

*"Fantastic! A lot of fun and informative too!"*  
-- Dan Brannan

*"Very good, pleasing, and enjoyable. Great time and we will be back."*  
-- Madellen & Bob Spaete

*"The classes are so fun!"*  
-- Joni Jones

## 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

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

### Steins & Vines

Located in King Soopers shopping center at corner of Fillmore and Centennial, offers our Experience Wine students a 10% discount off their next purchase after completing one of our courses

[www.thewineseller.net](http://www.thewineseller.net)

Located at Highway 105 and Roberts Drive in Monument, offers our Experience Wine students a 15%

## Happy New Year!

Welcome to 2007! I hope you enjoyed the Holiday Season as much as I did. The snowstorms put a little damper on our travel and visitation plans but we still enjoyed the time with our family and the brief break from routine. Experience Wine ended 2006 in grand fashion with our Holiday Wine and Chocolate Event and it was a fantastic success. In fact, people had such a good time that we are going to do the event again in February around Valentines Day. If you missed it the first time, and you're not sure what to get your sweetie for Valentines Day, come to our Wine and Chocolate Event.



Looking ahead to 2007, we plan quite a few more things to keep the world of wine interesting and fun for you. We're establishing standard package pricing for home events, modifying our website to make it more interactive, adding classes focused on Australian and French wines, and continuing to expand our list of partners (restaurants & wine shops) who share our vision of helping increase the

collective knowledge of the folks in Southern Colorado around wine. I'm looking forward to seeing all of you in 2007 where we'll continue to explore the world of wine together.

Mark Hejtmanek

Owner, Experience Wine

Certified Wine Sommelier

## Public Classes for Jan & Feb 2007

Here are the courses we have planned for January and February

### **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:

**January 14th** 5:30 to 7:30PM at Mimi's Café on N. Academy

**February 4th** 5:30 to 7:30PM at Mimi's Café on N. Academy



*discount off their next purchase after completing one of our courses*

[bethandbob@thewinestorecs.com](mailto:bethandbob@thewinestorecs.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](http://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?"**

#### **Colorado Wines**

**Located at 5055 N. Academy Blvd just a few doors down from , offers our Experience Wine students a 10% discount off their next purchase after completing one of our courses**

[www.localwineevents.com](http://www.localwineevents.com)

**Our courses are also listed here**

#### **Contact Us**

[www.experiencewine.net](http://www.experiencewine.net)

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**Experience Wine, LLC  
(719) 282-8688**

**To unsubscribe from the mailing list, simply send a message with the word 'unsubscribe' in the Subject: field to the following link:**

**To: [uncorked-request@experiencewine.net](mailto:uncorked-request@experiencewine.net)**

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**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: **January 28<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: Mimi's Café on N. Academy.

**Valentines Day Wine and Chocolate Event.** A very special event indeed, we'll try 6 wines and different kinds (sparkling, still, and fortified) paired with chocolate and chocolate desserts. There will be door prizes, games, information, and more! Date: **February 18<sup>th</sup>**. From 7:00 to 9:00 PM. Price: \$45 per person. Location: **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 more! Course Length – approximately 2 ½ hours. Date: **February 25<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: **Mimi's Café** on N. Academy.

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## Reading French Wine Labels – Part 1

In the United States, French wine imports rank #3 behind Italian and Australian wines. Why? One reason is labeling. A wine must "communicate" itself to the consumer largely through the label on the bottle. The French label their wines primarily by the region in France where the wine was made, and "New World" countries like Australia and the USA label their wines primarily by the grape varietal used. That's an oversimplified explanation, but one we can all see clearly when two bottles are placed next to each other. The only way to really know what you're buying if you buy a bottle of French wine is to get a book and study French wines. Barring that, you're just going to have to experiment. Next month, I'll explain the basics of the French classification system and give you some key regions to watch for on the bottles at your favorite wine shop.

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## Host a Wine Event at Home

Would you like to learn about wine in the comfort of your own home rather than attend one of our public classes? Why not host an Experience Wine event? Beginning this month, Experience wine is now offering packaged pricing for home events. Take a look at the information on our website at the following link and give us a call to book your event; they're fun and affordable.

<http://www.experiencewine.net/courses/privateHome.php>

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## Wine Recommendation: 2003 Sancerre by Pascal Jolivet



Sancerre is a wine region on the eastern end of the Loire Valley in France where some of the best wines in the world are made. Sancerre is typically produced with 100% Sauvignon Blanc grapes, and is made in a slightly lighter style than the nearby Pouilly-Fumé. This wine is light, dry, with notes of citrus, plenty of acidity, and the typical grassy taste associated with Sauvignon Blanc. This is an excellent food wine, and would go very well with a light seafood dish.