



Experience Wine

Helping People Explore the World of Wine

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What People are Saying about classes from Experience Wine:

"This is my 3rd class, and I'm learning more and more and thoroughly enjoying it!"
- Ben Garcia.

"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

Happy New Year!



The beginning of each new year is a good time to briefly look back at your accomplishments for the previous year before turning your attention to the year ahead. 2007 was a wonderful year for Experience Wine, and I hope you were able to join us for some of the events to further your knowledge about wine. In 2008 we've already got a busy first quarter planned: public classes, private events, and the first Sommelier Certification Seminar by the International Wine Guild. In addition, we've got a lot of new and creative ideas in the works on ways to teach the folks of Colorado Springs about wine. I hope all of you have a terrific 2008, and I look forward to seeing you at a wine event in the very near future.

Mark Hejtmanek
Owner, Experience Wine
Certified Executive Wine Sommelier

Public Classes for First Quarter 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:



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

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

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 discounts from local vendors. Course Length – approximately 2 ½ hours. Date: **January 31st** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Fairfax Liquors

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.

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.

Old World vs. New World

What do people mean when they use the term "Old World Wine" or "New World Wine"? Well first of all, the terms are not meant to imply any sense of the quality of one versus the other. Old World wines are those wines from Europe where the production techniques emphasize the character of the 'terroir', or the region where the wines were made and the grapes were grown. France, Italy, and Spain are all examples of Old World wine making countries. The style tends to show more earthy characteristics, good acidity, and moderate levels of alcohol.



In contrast, New World wines are from those areas of the world outside of Europe, and those wines emphasize more of the grape varietal characteristics. The USA, Australia, and New Zealand are all New World wine regions. New World wines tend to contain more alcohol and show more fruit-forward characteristics. Both styles are recognized as "World Class" when done well, and the elements of the wine are balanced. To learn more about Old World and New World wines and do some side-by-side comparisons, join us for the January Specialty class "Simply Reds" on 1/31/08; see if you can pass the blind tasting pair at the end of the class and successfully determine what region of the world the wines are from. See you there!



ommelier!

ild is a professional wine school based in Denver. On February 23rd and 24th, they'll be bringing their instructors and executive chef to

(corner of Circle and Platte)

Other Links

www.localwineevents.com

Our courses are also listed here

Contact Us

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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!

Wine Recommendation: Saintsbury 2005 Carneros Chardonnay



This is a wonderful example of a classic, California Chardonnay. Carneros is the region that straddles the lower portion of the Sonoma and Napa Counties just North of the San Francisco bay, and it has become world renowned for Pinot Noir and Chardonnay. Green apple, pear, mineral, and floral aromas are complemented by the typical creamy texture. Not too overpowering at 13.5% alcohol, it displays some nice complexity even at this relatively young age. Wine Spectator rated this wine 90 points, and you can find it on the shelf for around \$20.