



# Experience Wine

Helping People Explore the World of Wine

July 9th, 2007

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

*"Fabulous class. It was a lot of fun and very informative."*  
-- *Cristi Cardenas*

*"It was incredibly informative. I look forward to attending another class and would recommend this to anybody."*  
-- *Nathan Boone*

*"A wonderful experience!"*  
-- *Marybeth Welch*

## 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*

**Celebrations Wine & Spirits**  
*Located at 2850 S. Academy Blvd; 500 cases of hand selected wines*

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

**Liquor Depot**

## So Much to Learn...

From the 11<sup>th</sup> through the 17<sup>th</sup> of June, I had the wonderful opportunity to complete the Advanced Sommelier Certification seminar offered by the [International Wine Guild](#). It was definitely an intense week as we met for 7 straight days, studied 16 different winemaking regions, took 6 written and one demonstration test, and tasted 80 wines. In the end, I was proud to be awarded the new title of "Executive Wine Sommelier", but was equally humbled by just how much more there is to learn. The entire field of wine study is enormously complicated, but also dynamic, exhilarating, stimulating, and fun! I'm very happy to have completed the program because it allows me to convert that new knowledge into more exciting classes and events for *you*, the Experience Wine community. Keep an eye open for new classes and new ways to explore the world of wine during the 2<sup>nd</sup> half of 2007.



Mark Hejtmanek  
Owner, Experience Wine  
Certified Executive Wine Sommelier

## Public Classes Jul Through Sep 2007

### **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:

**July 15<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

**August 12<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

**September 9<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy



**Specialty Course: "Wines of Summer"**. Wine is a great drink no matter what the weather, but it's especially



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 19<sup>th</sup> 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)

#### Other Links

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

Our courses are also listed here

wonderful in the summertime. In this class we'll explore different kinds of wines from around the world that go great with outdoor picnics and summer barbecues. Course includes: appetizers, 6 wines to taste, course materials, and discounts from local vendors. Date: **July 26<sup>st</sup>** 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. Date: **August 23<sup>rd</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.



**Specialty Course: "Intro to France"**. France is one of the oldest and most revered winemaking regions in the world. But it's also one of the most complicated too. Come join us for your first look at this fascinating wine region that makes some of the best wines in the world. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discount offers from local vendors. Date: **September 27<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

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## Experience Wine Celebrates "Ribbon Cutting" With the Chamber

On July 2<sup>nd</sup>, the Gazette Telegraph published the photo (below) of our Ribbon Cutting



Ceremony held on May 21<sup>st</sup> at Vintages Wine & Spirits on S. Tejon. The Colorado Springs Chamber of Commerce has been a very supportive organization and one that we expect to continue to work with in the years to come. In addition, we'd like to thank Erin Collins, owner of Vintages, for letting us take over her store for awhile on the day of the event. We had a great turnout and are proud to have joined the Colorado Springs business community.

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## Why Do Winemakers Use Sulfites?

Sulfur Dioxide (Sulfites) is a natural and critical part of all winemaking. During fermentation, the process of converting the sugar from the grape juice into alcohol, sulfur dioxide is one of the natural by-products. Sulfur dioxide is also added at different stages of the winemaking process to kill bacteria, inhibit additional fermentation, and prevent oxidation. In the USA, winemakers cannot have more than 350 parts per million (ppm) of sulfites in their wine. However, most wine contains much less than that and

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

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even organic wine contains sulfites, but not more than 100 ppm; even wines that say "No Sulfites Added", still contain the sulfites that occurred naturally during fermentation. Sulfites also occur naturally in many other foods such as broccoli, potatoes, garlic, onions, fruit juices, salad bars, etc. According to Natalie MacLean, noted wine author, "...a single serving of most of these foods has more sulfites than a whole bottle (of wine)". So who truly is affected by Sulfites? There is a small percentage of the population that is allergic to this chemical, and in particular the asthmatics in that group who can develop a severe reaction to them; that's what prompted the US FDA to require the "Contains Sulfites" on the label. Finally, while it's certainly important to read the cautionary label and note if you really are allergic, for the vast majority of people sulfites are a non-issue and they actually make our wine better for their use.

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## Wine Recommendation: 2005 Mad Dogs & Englishmen, Jumilla

OK, so I was shopping at The Wine Store (one of our preferred partners) a couple of weeks ago, had a few bucks left in my pocket and literally decided to buy a bottle of Mad Dogs and Englishmen because I liked the name of the wine. And like so many wines I've purchased from Bob and Beth at The Wine Store, I was not disappointed. This is a wonderful blend of Monastrell (50%), Cabernet Sauvignon (30%), and Shiraz (20%) from the Jumilla region of Spain. Aromas of blackberries, black cherry, with a bit of leather and tobacco are rounded out with very smooth tannins. This medium-full bodied wine will go well with meat dishes or mild cheeses. At \$14, this is a GREAT wine for the price!

