



# Experience Wine

Helping People Explore the World of Wine

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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*

## Wine Festival in Manitou Springs

Last weekend we had a great time at the Manitou Springs Colorado Wine Festival. Guests at the festival got a chance to sample wine from 22 different Colorado wineries, purchase food, crafts, and wine/food related items for only a \$20 entry fee. We did hourly min-classes for the crowd, and our booth was packed for most of the day; I would highly recommend you attend this event next year to check out what's going on with the wineries in Colorado. We also had a drawing at the end of the day and want to say **congratulations to Andrea Rumple** who won two free tickets to the upcoming class **"How to Make Your Own Wine"** which will be held on June 21<sup>st</sup> at the Warehouse Restaurant. Even if you don't see yourself as a fledgling winemaker, this class will be a great way to discuss the actual winemaking process with folks who have first-hand knowledge.



Mark Hejtmanek  
Owner, Experience Wine  
Certified Wine Sommelier

## Public Classes for June and July 2007

Here are the courses we have planned for June and July – our August class schedule will be posted on the website within the next few days.

### **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:



**June 10<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

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



### **Specialty Course: "How to Make your Own Wine"**

Ever wonder how to make your own wine? Join us for this unique

#### 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 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

seminar that will teach you how to do just that. We'll be joined by experienced winemakers and the folks from **Old West Homebrew Supply Company** who specializes in helping people with the equipment and expertise to help them make their own wine. Even if you don't want to make your own wine, you'll learn a tremendous amount about the winemaking process at this event. Course includes: appetizers, 4 wines to taste, course materials, and discounts from local vendors. Date: **June 21<sup>st</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.



**Specialty Course: "Wines of Summer"**. Wine is a great drink no matter what the weather, but it's especially wonderful in the summertime. In this class we'll explore different kinds of wines that go great with outdoor picnics and summer barbeques. 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.

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## International Wine Guild Completes First Ever Certification Seminar in 'Springs

The **International Wine Guild** is a professional wine school based in Denver. On June 2<sup>nd</sup> and 3<sup>rd</sup>, they completed their first ever **Wine Sommelier Certification Seminar** in Colorado Springs at Plate World Cuisine. This was their 101<sup>st</sup> Certification Seminar, but the first ever in Colorado Springs. Experience Wine co-sponsored the event and **we've already agreed to do another one in October 2007**. Many thanks to Claude Robbins MWA MWE, and his fantastic team, and we're looking forward to offering professional level wine certifications in the 'Springs on a regular basis going forward.

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## Experience Wine Instructor Wins Sommelier Competition

Last month, the **International Wine Guild** held a Sommelier competition in Denver. Eight different Wine Sommeliers, all certified by the IWG, were paired with eight different Chefs from the Mesa State College Culinary School to see who could come up with the best wine/food combinations. Well, our very own **Chris Silveri won the event**. Chris chose a Monastrell from Spain and a white Chateauf-neuf-du-Pape from France to go with the Lamb round and side dishes created by his partner Wayne Smith. Congratulations Chris and Wayne!

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## How Does Wine Get Its Color?

"Why is it that Zinfandel, which I always think of as a red wine grape, can also be made into White Zinfandel which is a semi-sweet blush wine?" I get that question a lot in my classes. What most folks don't realize is that with just a few exceptions, the juice

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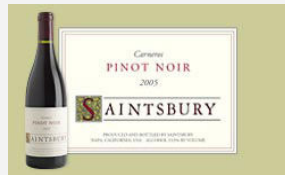
that emerges from wine grapes is clear. The wine gets its color through exposure to the skins during the production process. One of the options that the winemaker has is just how much color to give the wine. If they want to make a blush wine or a white wine, the juice and the skins will be in contact with each other for just a few hours. In the case of red wine, the skins and juice could be together for days or even weeks. The color of your wine in the bottle will also change as the wine ages. Young white wines are more clear and have a slightly green-ish tinge to them but get darker with age. Red wines are more dark and purple-ish when young, but pale and turn more brick-red in color over time.



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## Wine Recommendation: 2005 Carneros Pinot Noir by Saintsbury

At the IWG Sommelier Certification Seminar, the students had the opportunity to try over 25 different wines as part of their training. One of them was this very nice Pinot Noir from the California producer, Saintsbury. Saintsbury has been making outstanding Pinot Noir for many years with grapes from the Carneros region of Northern California which straddles the lower portions of both Napa and Sonoma Counties. Give it a try for around \$29.



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