



Experience Wine

Helping People Explore the World of Wine

May 15, 2006

Volume 2, Number 5

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What People are Saying about classes from Experience Wine:

"Very nice evening – I enjoyed the information, food, wine, company, and presentation."

-- Laura Carroll

"Great personal stories...the information on food and wine pairing was just what I was looking for."

-- Carrie Jackson

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

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

Our current location for classes is on North Academy Blvd – check out their website and be sure to click on "Who's Mimi?"

www.localwineevents.com

Our courses are also listed here

Contact Us

Welcome!

I've always been interested in history. Historical information in itself wasn't the draw for me, but rather the stories that I found most fascinating. So, when I began to learn about wine, it's no wonder one of the things that really intrigued me was its history. When something has been around for a few thousand years there are bound to be stories, folklore, and old wives tales in abundance. Beginning this month and from time to time going forward, I'll share some of wine's history with you. I hope you enjoy the little tidbits and that they give you a new perspective on the glass of wine you plan to drink tonight.

Mark Hejtmanek

Owner, Experience Wine

Certified Wine Sommelier

Wine History: The Roman Influence

As the Romans expanded their empire throughout the Mediterranean, they found grape vines already under cultivation. The Phoenicians and Greeks had already come to appreciate wine, and were widely planting it in the temperate climate of the eastern Mediterranean. The Romans also acquired a passion for wine. By 1000 B.C., they were classifying grape varieties, identifying diseases, and experimenting with new, improved growing techniques. They developed wooden casks and barrels to store their wine in place of the jars and skins previously used, and they may have even been the first to put wine into glass containers. One story has it that Roman soldiers carried two things with them as they ventured into new territories: olive pits to plant which would grow into trees, so they'd always have something to eat; and a wine grape cutting to plant, so they'd always have something to drink.

Classes for May & June 2006

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.

Date: **May 21st**. Price: \$35 per person (\$60 per couple) Location: Mimi's Café on N. Academy.

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To: 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: **June 4th** . Price: \$45 per person (\$80 per couple) Location: Mimi's Café on N. Academy.



Introductory Wine Course: "A Friendly Introduction to Wine". Date: **June 18th**. Price: \$35 per person (\$60 per couple) Location: Mimi's Café on N. Academy.

Wine Recommendation: *The Winner's Tank*

Here's a fun wine to try. This is an Australian Shiraz, vintage 2004 from Langhorne Creek. Remember, Shiraz is the name Australians use for the Syrah grape and this is a fine example with medium body, balanced fruit flavors of berry and plum, and not too tannic from the oak aging. Don't be scared off by the screw cap – give it a try and let me know what you think.