



Experience Wine

Helping People Explore the World of Wine

May 5, 2009

Volume 5, Number 2

In This Issue

- We're Still Here!
- Wine Expressions Event: Mature French Wines
- Trip Report: a Visit to the Santa Ynez Valley in Southern California

Restaurant Partners

Current locations for our public classes and Wine Expressions Events

Mimi's Cafe

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

New South Wales

Recently re-opened after COSMIX completion, located at 5901 Corporate Drive

Other Links

www.localwineevents.com

Our courses are also listed here

Contact Us

www.experiencewine.net

mark@experiencewine.net

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

We're Still Here!



Hello everyone, happy Cinco de Mayo! As I told you in my last newsletter, we are moving to Denver. Our house is now listed and we've begun the process of looking up north, but for now we're still local. I don't currently have any public classes scheduled, but I am still doing private events and our Wine Expressions social events. In fact, the next one is coming up this weekend 5/9 from 2 to 4PM (see the information below). If you're still interested in learning and staying active, please consider joining us. I'm really looking forward to this special event!

Mark Hejtmanek

Owner, Experience Wine

Certified Executive Wine Sommelier

Special Wine Expressions Event This Saturday 5/9/09

Mature French Wines. This course is published on my wine meet-up website here: [Meet-up Link](#). If you are interested in joining us on Saturday, you'll need to join our Experience Wine Meet-up Group (it's free) and then RSVP for the event. You can pay in advance or at the event, but there is a cap on the number of people (due to the limited amount of wine) and a waiting list if we get too many signed up. I will send out a message on Friday letting everyone know the firm attendees for Saturday. The cost is only \$15.



Description: This is a class I've wanted to do for quite awhile and one of our members, Susanne Conly, has offered to host the event at her home in University Park off of N. Academy. (Thank you Susanne!) We will enjoy 4 1990's vintage French wines and I will bring information about each wine and the regions they are from so you can take that home with you. Three of the wines are from Bordeaux, and one is from the Southern Rhone. More information and logistics can be found at the Meet-up.com site.

See you there!

Trip Report: A Trip to the Santa Ynez Valley in Southern California

Over the weekend of April 24-26, I traveled with my family back to my wife's hometown of Santa Barbara, California. We were there to attend a wedding, but I couldn't resist the opportunity to do a little tasting in the Santa Ynez Valley. At least, that was my plan. I ended up tasting at three wineries in Lompoc in an area affectionately known as the "Lompoc Wine Ghetto". It's an industrial park where a number of wineries do their wine production, storage, and sometimes have a small tasting room too. I was impressed by what I learned at each of the wineries, and this part of California is seeing rapid improvement in their quality of wine. After visiting the ghetto, I did get into the Santa Ynez Valley to taste at one more property. Read on for some info about each Winery.

Palmina, www.palminawines.com

This was my first stop, and a great place to begin my tasting. I had met the owner, Crystal Clifton, at a wine and cheese seminar right here in Colorado Springs as part of March's Wine Festival put on by the Fine Arts Center. Unfortunately I was not able to meet with Crystal on this trip as she decided to ditch me and go see the Dalai Lama (go figure!). However, Alicia took great care of us at the tasting room. Palmina's entire story is on their website, but their uniqueness lies in that they are only growing/producing Italian varietals in Southern California. In fact, they recently returned from a trip to Sondrio, Italy where they showed their wines to an enthusiastic Italian audience. They are out to prove that outstanding Nebbiolo-based wines can be made outside Italy in keeping with Italian growing and production traditions; a blending of old world and new world if you will. And they're doing an outstanding job!

Flying Goat, www.flyinggoatcellars.com

After telling Alicia I was a fan of Willamette Valley Pinot Noirs, she sent me two doors down to Flying Goat where I tasted the wines made by owner Norman Yost. Norman specializes in Pinot Noir, and I was able to taste 7 different kinds of Pinots from different vineyards and different clones – all grown in that general area around Lompoc and the Santa Ynez Valley. There were excellent!


Nicolayasen Family Vineyards, www.NFVWine.com

Since I'd tasted and enjoyed a number of Pinots with the folks at Flying Goat, they sent me across the parking lot to visit Robert (Bob) Nicolayasen. Bob is a one man operation, and he puts his heart and soul into every bottle he makes. I particularly enjoyed his 2002 Late Harvest Pinot Blanc dessert wine.

Curtis Winery, www.curtiswinery.com

I finally made it into the Santa Ynez Valley and after passing Firestone Vineyards I stopped at Curtis Winery. Curtis is exclusively focused on producing Rhone-style wines. I particularly enjoyed their two Syrahs (different vineyards) and their Roussanne.

All in all, it was a very enjoyable trip. Each of these small



production houses is dedicated to continually getting the most from the fruit in that region, and improving the quality of their wine for all of us to enjoy. There are two additional vineyards that the locals highly recommended to me that are on my list for next time: Foxen Vineyard and Kenneth Volk. If any of you get a chance to visit, these are 6 vineyards to put on your list.