



Experience Wine

Helping People Explore the World of Wine

October 11, 2006

Volume 2, Number 10

In This Issue

- Latest News
- Classes in October & November
- What is Tannin?
- Experience Wine Welcomes two new partner wine shops
- Wine Recommendation

What People are Saying about classes from Experience Wine:

"We have attended wine tastings previously, and this was the best by far! The course content covered and the reference material provided ensures you take the most knowledge away from the experience."
-- Cathy Bielak

"This was very educational, easy, and fun; a great way to learn about wine and an excellent value."
-- Jeanne Moore

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

Bambinos Restaurant & Catering

New location for wine classes and does catering for private wine events. Located at 2849 East Platte Ave. (corner of Circle and Platte)

Steins & Vines

Located in King Soopers shopping center at corner of Fillmore and Centennial, offers our Experience Wine students a 10% discount off their next purchase after completing one of our courses

www.thewineseller.net

A Good Read

We've had our first couple of Fall storms, and even our first dusting of the white stuff along the front range. When the weather turns cold I long for a warm fire and a good book. Lately, I've been reviewing wine books and I found one I think you'll enjoy: *Windows on the World Complete Wine Course* (2007 edition) by Kevin Zraly. I've enjoyed Kevin's work in the past, but this book is exceptional. It's packed with good, solid foundational information but also many, many details for those of you who want to dig deeper into the subject. There are also a lot of interesting tidbits stuffed into the margins. I highly recommend it and it's definitely worth the money at \$24.95 retail. Check it out, and e-mail me to let me know how you liked it.



Mark Hejtmanek
Owner, Experience Wine
Certified Wine Sommelier

Public Classes for Oct & Nov 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. Price: \$35 per person, \$60 per couple:

October 15th 5:30 to 7:30PM at Mimi's Café on N. Academy

November 12th 5:30 to 7:30PM at Mimi's Café on N. Academy

Specialty Course: "Italian Wines". Wine has been a staple in the diet of Italians for thousands of years. Today, Italian wines are unique and wonderful. We've developed a new class to explore the main wine regions of Italy so this is a class you won't want to miss. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and more! Date: **October 29th** from 12:00 noon to 2:30PM. Price: \$45 per person. Location: **Bambino's Restaurant** at Platte and Circle.

Specialty course: "Wines of Napa Valley". The second in our



Located at Highway 105 and Roberts Drive in Monument, offers our Experience Wine students a 15% 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

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series of courses on Northern California wines, we'll taste wines from the Napa Valley where some of the best wines in the world are made; Napa Valley Cabernet Sauvignon has developed an especially strong global reputation. Course includes appetizers, course handouts, and a beautiful book on the wineries of Napa Valley (\$19.95 retail value alone!), Date: **November 19th**. From 5:30 to 8:00PM. Price: \$45 per person (\$80 per couple). Location: **Mimi's Café** on N. Academy.

What is Tannin?

According to Kevin Zraly in his book, Complete Wine Course, "Tannin is a natural substance that comes from the skins, stems, and pips of the grapes, and even from the wooden barrels in which many are aged." Tannin is found in both Red and White wines, but is much more prevalent in red wines. Tannin is also not a taste, but rather a tactile sensation. The sensation you get in your mouth to detect Tannin is a drying out of your mouth, also known as astringency. In a young wine, the tannin sensation can be quite pronounced, and can make the wine taste bitter. This may sound unappealing, however, Tannin is a natural preservative and a critical component necessary to help wines age well. What you're looking for is a wine where the Tannin experience does not overwhelm the rest of the wine; in other words, a wine with balance. Tannin softens with age, and also when exposed to oxygen. So if you've got a wine with a "Bite", you might want to let it breathe out in the open for a few minutes or hang on to that extra bottle for a little while longer.

Two new Wine Store Partners

I'm happy to report we've added two new Wine Store partners: The Wine Seller in Monument, and Steins and Vines in the Shopping Center at the corner of Fillmore and Centennial. Dirk Stamp up in Monument is an expert on French and German wines, and he's got a wonderful selection of handpicked domestic and imported wines. Dee Lambert over at Steins and Vines has a very nice selection of domestic wines and her non-stop energy and friendly nature will make you want to go back again and again. Both of these wonderful merchants are offering a discount for students who complete one of our Experience Wine classes. Make sure you tell them you heard about them through Experience Wine!

Wine Recommendation: 2003 Limestone Cabernet Merlot by Greg Norman Estates



Wow, what a find! I grabbed this Australian wine off the shelf just to try it out to see if an ex-golfer could make wine. What a wonderful surprise! The flavors of black cherry, raspberry and black currant come through over a background of chocolate and coffee aromas. Yum! After trying this 83% Cab/17% Merlot blend, I looked it up

and it turns out it was rated 91 points (classic) by Wine Spectator.
It's also a great bargain at around \$14 retail. Enjoy!
www.shark.com