



# Experience Wine

Helping People Explore the World of Wine

September 14, 2006

Volume 2, Number 9

## In This Issue

- Latest News
- Classes in September & October
- Deciphering German Wine Labels – Part 2
- Experience Wine Welcomes Chris Silveri, Wine Instructor, to the team
- Wine Recommendation

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

*"Very informative, great delivery, lots of fun with great people!"*  
-- Dave DeBoer

*"Very nicely done. Fun!"*  
-- Elton Kirkwood

*"Very nice evening - I enjoyed the information, food, wine, company, and presentation."*  
-- Laura Carroll

## 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)

[bethandbob@thewinestoreecs.com](mailto:bethandbob@thewinestoreecs.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](http://www.mimiscafe.com)

Our current location for classes is on

## Harvest Time!

Here in the Rocky Mountains, the mornings are just a little bit cooler and some of the trees have begun to show their color. That can only mean one thing: Fall is here. As far as wine is concerned, Autumn is a marvelous time! Over the next few months, vineyards in the Northern Hemisphere will be harvesting their 2006 vintage and beginning the magical transformation from fruit to wine. We've already begun to see the early 2005 releases hit the shelves (white wines), and we'll see even more as the winemakers decide exactly when the wines have aged enough to prepare them for bottling and distribution. The release of each new vintage brings a sense of mystery and excitement to our wine tasting and is one of the reasons wine never gets boring – every year is different. Enjoy tasting these new wines and I'll look forward to trying them with you at one of our classes this Fall.



Mark Hejtmanek  
Owner, Experience Wine  
Certified Wine Sommelier

## Public Classes for Sept & Oct 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:

**September 17<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy.

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

**Specialty Course: "You're So Sweet"**. By popular demand, we've created a class focusing on wines that are very full-flavored and sweet. We'll try aromatized, off-dry, late-harvest, and dessert wines from different countries paired with exciting appetizers. This class is expected to fill up fast, so make your reservation early. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and more! Date: **September 24<sup>th</sup>** from



North Academy Blvd – check out their website and be sure to click on "Who's Mimi?"

[www.localwineevents.com](http://www.localwineevents.com)  
Our courses are also listed here

## Contact Us

[www.experiencewine.net](http://www.experiencewine.net)  
[mark@experiencewine.net](mailto: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](mailto:uncorked-request@experiencewine.net)

©2005-2006 Experience Wine, LLC.

5:30 to 8:00PM. Price: \$45 per person (\$80 per couple) Location: **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 29<sup>th</sup>** from 12:00 noon to 2:30PM. Price: \$45 per person. Location: **Bambino's Restaurant** at Platte and Circle.

## Deciphering German Wine Labels – Part 2

Last month I began a two part explanation of how to read German wine labels. I first explained the German quality rating system, with QmP being the highest quality. Within the QmP level, there are further distinctions called Prädikats. These Prädikats are primarily based on the level of sugars in the wine as grape sugars are highly prized in that cold growing region. Here are the names of the QmP Prädikats you'll find on German labels:

- Kabinett: Normal, fully ripe grapes
- Spätlese: "Late Harvested" grapes, may yield slightly sweet wine
- Auslese: Very ripe grapes, sweet wine
- Beerenauslese: Individually selected, very ripe grapes, makes extremely sweet dessert wine
- Trockenbeerenauslese: Individually selected, used to make the sweetest of German dessert wines
- Eiswein (icewine): grapes naturally frozen on the vine, concentrated sugars, sweet dessert wine

One other word to look for on a German wine label is *trocken* which means "dry". *Halbtrocken* means "half-dry". The first two Prädikats listed above are also made in a completely dry style too, so look for the word trocken on the label if that's what you're after. There you go, you're armed with the basics you need to start experimenting with German wines.

## New Instructor Joins Experience Wine



I'm very pleased to announce that Chris Silveri has joined our team as a Wine Instructor. He'll be teaching some of our courses beginning in September, and working with us to design new courses as well. Chris is very knowledgeable about wine, and possesses an Executive Sommelier Certification. He's also currently

working on his certification as a Master Sommelier. Visit our website at this link to read more of Chris' bio.

<http://www.experiencewine.net/about.php>

## Wine Recommendation: 2003 Firesteed Oregon Pinot Noir

Last month I recommended a wine from the Columbia Valley in Washington State. This month, I'm recommending another wine from the Pacific Northwest: a very nice Pinot Noir from Firesteed priced at around \$14. This Pinot is medium bodied, has good acidity and the description on their website describes the wine as deeply aromatic with hints of strawberries, raspberries, cherries and cloves. Flavors of strawberry, vanilla and currants combine with tannins to produce a soft, smooth finish. I enjoyed it and I think you will too. [www.firesteed.com](http://www.firesteed.com)

