



# Experience Wine

Helping People Explore the World of Wine

September 4th, 2007

Volume 3, Number 9

## In This Issue

- Harvest Time 2007
- Public Classes for September through November 2007
- Become a Wine Sommelier
- Wine History: Bordeaux
- Wine Recommendation

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

*"Great food and great presentation. Thank you so much we can't wait for the next class."*  
- Mellissa Smith.

*"In just 2 hours I have gained a fabulous wealth of knowledge about wine that I know will serve me in the future."*  
-- Jennifer Young

*"Very informative, loved the selection of wine and the food went really well with the wine."*  
-- Velma Jones

### 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*

## Here Comes the Crush!



Here we are at the end of the Summer, Labor Day has come and gone, and that means just one thing: winemakers are going into their busiest time of the year – the start of the 2007 harvest. Winemakers throughout the Northern Hemisphere are analyzing data from grape growers, deciding the perfect time to pick the grapes, and preparing their production facilities for the arrival of the freshly picked fruit.

Soon juice will be flowing, and fermentation will begin. If you haven't been to visit a winery during one of these busy times, it's well worth the effort. Most likely you'll need to arrange your visit in advance, as some of the wineries will be just too busy to host you, but many will welcome the chance to show off their craft. And even if you can't get over to the Western Slope of Colorado, or to one of the other winemaking regions going through this fantastic process, you can certainly raise your glass of an earlier vintage to toast the winemakers and wonder about just how good the current year's vintage will be when it finally hits the shelves a year or two from now. Salut!

Mark Hejtmanek  
Owner, Experience Wine  
Certified Executive Wine Sommelier

## Public Classes for September Through November 2007

### **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:



**September 9<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

**October 14<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

**November 11<sup>th</sup>** 5:30 to 7:30PM at Mimi's Café on N. Academy

#### Fairfax Liquors

Located at 5535 Powers Center Pt.  
near the intersection of research and  
Powers.

#### 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)



**Specialty Course: "Intro to France"**. France is one of the oldest and most revered winemaking regions in the world. But it's also one of the most complicated too. Come join us for your first look at this fascinating wine region that makes some of the best wines in the world. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discount offers from local vendors. Date: **September 27<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

**Specialty Course: "Wines of Napa Valley"**. 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, book, and discount offers from local vendors. Date: **October 25<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.



**Specialty Course: "South American Wines"**. South America is one of the fastest growing wine imports to the United States. This class will explore how and why this region is on the rise, led by Chile and Argentina. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discounts from local vendors. Date: **November 29<sup>th</sup>** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

## Become a Wine Sommelier!



The **International Wine Guild** is a professional wine school based in Denver. On October 20<sup>th</sup> and 21<sup>st</sup>, they'll be bringing their instructors and executive chef to Colorado Springs to conduct a **Wine Certification Seminar** at Plate World Cuisine. Experience Wine is co-sponsoring the event and we're thrilled to be working with the owner, Claude Robbins MWA MWE, and his fantastic team. This class is for both professionals AND enthusiasts – check out the link (above) for a complete description of the program. The Guild doesn't charge your credit card until 7 days prior to the event, so sign up early to ensure your spot!

## Wine History: Bordeaux

Bordeaux is arguably the most famous wine region in France. This is primarily due to the strong connection with the British during the medieval period of European history. However, did you know that the Dutch actually had a profound influence on this area's ability to make great wine? After the Hundred Years War which culminated in the British being tossed out of France, the Dutch began to exert their influence on the Bordeaux region. In the 17<sup>th</sup> century, it was the Dutch who drained the area of Bordeaux known as the Medoc

## Other Links

[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)*

©2005-2007 Experience Wine, LLC.

which was up until that time just a swampy bog. The Dutch had long been experts at reclaiming land from the sea, and they put that knowledge to use in Bordeaux. The result was the creation of some of the most famous vineyard properties in the world. Chateau Lafite, Chateau Latour, and Chateaux Margaux; each of which are "First Growth" vineyards were all planted on this reclaimed land in the late 1600's. To learn more about Bordeaux and some of the other famous wine regions of France, join us at the end of September for our Introduction to French Wine class at the Warehouse on September 27<sup>th</sup>. See you there!

---

## Wine Recommendation: 2005 BearBoat Russian River Pinot Noir

This was another wonderful surprise. Over the weekend, I decided to try this 2005 Pinot Noir from the Russian River AVA in Sonoma County; an area coming to be known for its excellent Chardonnay and Pinot Noir. This is a wonderful light-bodied Pinot Noir with aromas of strawberries and raspberries. The 10 months of ageing in French oak nicely balances the fruit forward nature of this wine. It's drinking very well right now and will be even better in a few years. Give it a try for around \$18 retail.

