



National Capital Sommelier Guild

La guilde des sommeliers de la capitale nationale

Newsletter - October 2002

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“I am certain that the good Lord never intended grapes to be made into grapejelly.”

Fiorello La Guardia

Moderation is a sign of good taste

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Guild dinner events allow a designated driver to attend at a reduced price. The designated driver will not be served

alcohol. Guild tasting events provide and encourage the use of spit buckets. As well, at every event, the organizer will arrange a method of safe transportation home for you or your friends upon request.

Vintages Pre-Release

Thursday, 3 October, 7:00 - 9:00 p.m. (October – Part 1)
Thursday, 31 October, 7:00 - 9:00 p.m. (November – Part 1)
Thursday, 14 November, 7:00 – 9:00 p.m. (November – Part 2)
Chelsea Club, 236 Metcalfe (at Somerset)

Mark these dates on your calendar and plan to join those who have made this Guild Signature Event a regular feature of their wine life. These events provide an

opportunity to sample several of the wines to be released by Vintages on the following Saturday.

The wines are always tasted blind, allowing the quality of each to shine through without the distortions that often

result from knowing the producer's reputation and/or the price range. These tastings give us an opportunity to discover well-made, inexpensive wines, little-known and often ignored quality wines, wines that offer an exceptional

price/quality relationship and, to the greatest extent possible, more expensive, highly reputed wines that most would not experience otherwise.

Members & Sponsored Guest \$25 each

Non-members \$35

Smoked Fish and Wine

Wednesday, October 16, 7:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

You won't want to go back to pan fried perch after you've finished *Ginette and Jean De La Durantaye's* exotic tasting tour of a delightful cross-section of smoked fish from their renowned *Boucanerie Chelsea* smokehouse. Discover the magic of cold and hot smoking processes. Revel in natural, lemon, fine herb, BBQ and even maple syrup flavourings, each designed to bring out the best and most complex tastes of our piscine treasures – from pickerel, salmon, scallops and mussels to tuna, marlin, and eels (yes!).

Moreover, it's two tastings in one, as Guild Co-Founder *Phil Nicholson* and Past President *Pierre Dupont* match each flight of fish (flying fish, surely?) with a couple of fine wines. All told, some 16 smoked fish and 10 or 11 wines for the moral equivalent of a full meal.

Book now, there are only a few seats left and it may be another 5 years before we have another one of these exquisite experiences.

Trade Members \$50

Members and Invited Guest \$55

Non-members \$65

Dinner with the Master!

Wednesday, 23 October, 6:15 pm for welcoming wines and 7:00 sharp – 10:00 p.m. for dinner

Trattoria Caffè Italia 254 Preston St. (at Gladstone) - Parking at rear or at Preston Hardware Store.

There are fewer 'Masters of Wine' in the world than there are astronauts and the reason is the difficulty in attaining this status. When you get an opportunity to meet one – take it! The opportunity presents at this dinner, and the wine and food are equally compelling and demand your focused attention.

Our guest and V.I.P. speaker for the evening is Mark de Vere, MW from Robert Mondavi Winery in Rutherford, California. The venue is the well regarded Trattoria Caffè Italia with its sterling reputation for fine wines and classic cuisine. Our evening is redolent with the exquisite wines and a carefully chosen menu (all recipes from Mondavi chefs) that should provide a gustatory experience for both the novice wine and food lover and the serious gourmand. Join Guild members and friends in an evening of fine dining and entertaining enlightenment. Five gourmet courses and eight fine wines portend an evening to remember!

- Reception wines: Robert Mondavi Coastal Sauvignon Blanc and Coastal Merlot

- Warm Goat Cheese on Baby Lettuces with Roasted Peppers paired with the highly acclaimed Robert Mondavi Napa Valley Fume Blanc
- Tarragon-Mustard Crusted Halibut with Mashed Butternut Squash matched to the bench mark Robert Mondavi Napa Valley Chardonnay Reserve and prestigious Carneros Pinot Noir
- Grilled Rosemary Rack of Lamb with Vegetable Salsa and cracked wheat pilaf accompanied by the highly sought after Robert Mondavi '99 Carneros Merlot and their sensational '98 Cabernet Sauvignon Reserve
- Apple Torte with a carefully selected Robert Mondavi Napa Valley Sauvignon Blanc Botrytis

It might also strike you that the pricing for this event is out of proportion and we owe this, especially, to the generosity of Robert Mondavi Winery in providing wines at far less than cost and to Trattoria Caffè Italia owner, Dominic Carrozza, for extending his generosity to the Guild. Take home recipes and the menu from the evening. We can allow only the first 56 people who register to attend this event, and respectfully advise you to make your decision as soon as possible.

Designated Driver \$50

Trade Members \$65

Members and Invited Guest \$70

Non-members \$80

Our Annual Fall Harvest Dinner

Sunday, November 10, 2002, 6:30 p.m. for dinner at 7:00 p.m.

Restaurant *Arôme* at the Hilton Lac Leamy, 3 boulevard du Casino, Gatineau

Every year we strive to find a very unique place to celebrate the bounty of the harvest and the coming change of seasons. This year we have struck it rich. *Arôme* is the main dining room of the posh Hilton Lac Leamy located adjacent to the casino. It offers a spectacular view of the Ottawa skyline, as well as of the Ottawa River and Lac Leamy. Still relatively new, this dining room has quickly established itself as a five star venue. The inventiveness of the cuisine, the scope of the wine list, the quality of the service and the ambience of the place are up there with the very best of this region.

Indulge yourself, share the comfort of the room, the view, an exciting menu and, of course, wines to match, with your many Guild friends. Here is what is being offered:

Le Croc-en-Bouche – Canapés

Trempelette de Foie Gras et Tartare de Cannelle
aux Olives Noires
*Rounds of Foie Gras and Tartare of Duckling
with black olives*

Bonbonnière de Saumon et Truffes en Mousseline,
Jus Corsé au Vinaigre de Cidre
*Packet of Salmon and Truffle mousse,
with Cider Vinegar reduction*

Entrée froide – Cold Starter

Carpaccio de Saint-Jacques en Saumure de Limette ,
Macédoine Froide de Courge à l'Érable et Sésames
*Lime-brined Scallop carpaccio with a cold, maple and
sesame flavored, macédoine of marrow*

Entré chaude – Warm Starter

Compote de Coing et Oignons au Xérès à l'Effiloché de
Lapin, Pain de Maïs au Saindoux Juste Toasté
*Sherry-flavoured compote of quince and onions with
strips of Rabbit and barely toasted cornbread*

Trou Normand

Granité de Cassis au Cabernet Sauvignon,
Embeurré de Cassis
*Cabernet Sauvignon-flavoured Cassis granité
buttered with cassis*

Plat principal - Main

Longe de sanglier rôti, sauce Grand Veneur aux
canneberges, ragoût d'haricots coco aux légumes racines et
champignons de la Gatineau
*Roasted Loin of Wild Boar, Grand Veneur sauce with
cranberries, ragoût of green peas with root vegetables and
local mushrooms from the Gatineau*

Dessert

Tatin d'Ananas Confit au Galettes des Rois à la Pistache,
Sorbet au Vieux Rhum
*Pineapple confit on pistachio flaky pastry,
Ancient Rum Sorbet*

Thé et café – Tea and Coffee

The wines are being picked as we publish this newsletter. The chef was away on vacation and we do want his input in order to make this a most unique experience. We will do our best to match this creative menu with wines that you will want to remember.

The seats are limited. This event usually fills up very quickly and so it will again this year. Do not procrastinate; book now to experience our newest five-star restaurant.

Designated Driver \$70

Members & Invited Guest \$95

Non-members \$110

Vegetarian Dining: European Style!

Tuesday, 19 November 2002, 6:30 p.m. for 7:00 PM dinner

The Amber Garden, 1 Richmond Road (one block east of Island Park Drive)

An unusual and much requested event was given to Guild Director Martin Carrière to organize. Vegetarian Dining is becoming more popular as seen by the addition of vegetarian choices on the menu at some of the best restaurants in Ottawa. Martin is also the President of the Vegetarian Dining Club of Ottawa for the past seven years. The Amber Garden was chosen for this venue to give an

added theme to vegetarian dining. This restaurant specializes in Eastern European cuisine and all dishes will have an ethnic accent. Come experience great vegetarian dining in an intimate setting with well chosen food and wine pairings. All wines will be sourced from the

Vintages catalogue. A total of *six wines* (1 bubbly, 1 white, 3 red wines and 1 dessert wine) from around the

world will complement this *six-course* gourmet dinner.

A detailed food and wine list will appear in the next newsletter.

Seating is limited to 40 people. Early reservation is recommended.

Designated Driver \$35

Trade Members \$50

Members and Invited Guest \$65

Non-members \$70

An Alsatian Sensation – Revisited!

Wednesday, 20 November, 2002, 7:00 –9:30 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

In May 2000 we explored the whole range of wine types that Alsace has to offer, including Crémant (sparkling) and even Pinot Noir! This time out, we invite you to join us to focus on wines made from the region's most noble varieties (Muscat, Pinot Gris, Gewurztraminer and Riesling), and from top producers such as Hugel, Trimbach, Zind-

Humbrecht and Weinbach. We'll taste an assortment of gems, including premium cuvées, single vineyard, Grand Cru and powerful vendanges tardives wines. To top off the evening, we'll sample a couple of Alsatian food delicacies along with a luscious, two-wine vertical of Sélection de Grains Nobles Gewurztraminer. Don't miss it!

Trade Members \$55

Members and Invited Guest \$60

Non-members \$70

Four Continent Cab Challenge

Thursday, 28 November, 7:00 p.m.

Chelsea Club 236 Metcalfe (at Somerset)

Who makes the best Cabernet Sauvignon in the world? Does Europe still hold the title with its complex Bordeaux? Can Napa and Niagara capture the crown for North America? Maybe Australia or South America will steal the honours with a few gems from McLaren Vale or Maipo. This tasting will allow you to compare cabs and cab blends from these four continents in similarly priced flights and

just to make things interesting we dug into the Guild's cellar to find 3 well-aged wines.

After tasting these wines blind, you'll be able to vote on your favourites. There's nothing scientific about the results, like the wine, it's for your enjoyment only.

Trade Members \$25

Members and Invited Guest \$30

Non-members \$35

Tenth Annual - Guild Holiday Gala!

Room 200, West Block, Parliament Hill

Sunday, December 15th, 2002 – 5 p.m. for welcoming drinks and 6 p.m. seating for dinner

If one attended a single Guild event per year, this would be a good bet to be *the* one. We have been extremely fortunate to secure an outstanding venue – a lavish salon in the Parliament Building's West Block with an ornately tiled floor, adorned and corniced walls and a ceiling bejewelled with a bank of crystal chandeliers. The most sought-after high end caterer in Ottawa, 'Thyme and Again', has consented to prepare and serve a spectacular 6 course meal. The final preparations to the menu are being

polished and prepared by Thyme and Again owner, Sheila Whyte. The phalanx of fine wines that will complement this special menu are now being identified and carefully cellared. This Holiday Gala Guild event is a way to celebrate the season, luxuriate in spectacular surroundings and indulge yourself in a gustatory extravaganza with family and friends. A detailed menu and carte de vins will appear in next month's issue, but you may book now!

Designated Driver \$95

Members and Invited Guest \$120

Non-members \$135

The National Capital Sommelier Guild Tutored Tasting Series at the Ottawa Wine & Food Show

This will be another year of extraordinary Tasting Seminars at the Wine and Food Show, November 1-3.

As in the past, these will all offer great educational value, super wines and very low prices. The charge for most events will be \$15 with some Premium Tastings at slightly higher prices.

Chile is the theme country this year and we will be blessed with many winemakers and other Principals from the top wineries. We'll do an Overview Tasting on Friday to highlight what's being produced, and where. On Saturday, two tastings will focus on some specific grape varieties, including the unique, and superb, Carmenère and also Syrah – an emerging success-story for Chile. On Sunday, we'll wrap up our review of Chile with a very special tasting of some top rated Chilean wines. When it comes to Chilean wines, these four tastings will allow you to advance from novice to expert in a weekend!

For the first time, we'll be featuring German wines in our Seminar Series this year. A careful selection of superb Rieslings will demonstrate the impact of terroir and ripeness. These wines are subtle and classy – perfect with food.

California wine lovers will want to take in both of our special presentations of wines from the Golden State. We'll have a Premium Tasting from the Robert Mondavi Winery and we'll also have an opportunity to compare the different terroir behind several of the Single Vineyard wines from Gallo of Sonoma.

We won't overlook our native sons and daughters. The prize-winning Canadian wines, as picked by Ottawa's top tasting panel, will be revealed and revered.

After a brief hiatus, we are very pleased to be able to bring a great Port Tasting back to the Wine & Food Show. Mario Ferreira of the Port Wine Institute will be visiting from New York and bring some special samples for a complete review of this extraordinary wine.

The complete schedule and registration form will be sent out electronically and through a special mailing by early October. These events always sell out very quickly, but Guild members have an advance opportunity to reserve. Watch for the announcements and sign up as quickly as you can to guarantee a seat.

Guild Business

Guild Cancellation Policy Strengthened

Please take note of the following changes to the Guild cancellation policy. Although the changes are minor in nature, they are necessary to the smooth operational functions of registering and paying for events. This policy will assist in meeting member needs, ensuring maximum availability at events and assisting our hard working, volunteer Registrar and Treasurer. This policy will take effect October 1, 2002.

1. When registering and paying by cheque, the cheque must be in the hands of the Guild within 7 calendar days of registration. If the cheque is NOT received within 7 days, the registrar will phone/e-mail attendee to notify the registration is cancelled.
2. In the event of a member-initiated cancellation, notification must be made 5 days before the event and there will be no charge to the registrant. If less than 5 days, the registered person may designate another person(s), but is still responsible for payment to the Guild. Notify registrar immediately of your designate(s) to allow the host of the event to tally numbers. The "registered" person is responsible for payment and must make arrangements for collecting from their designate(s)

Volunteers for the Ottawa Wine and Food Show November 1, 2, 3, 2002

Once again the Guild will be a prominent participant at the show. We need volunteers who are willing to devote three or four hours of their time, per shift, to attend our booth. It

requires your arrival ten minutes before each shift, to remain at the booth throughout the shift, business dress, and a willingness to speak to attendees of the show about the Guild and to assist them in participating in our booth

tasting. We also require members to assist Vice President, Mike Cowen, in the tasting room.

Arrangements will be made for show entrance, name tag and a briefing ten minutes prior to your shift. Please send along your name and availability to: Joseph Phelan, phone

(613) 241-1418 or e-mail to joseph.phelan@ottawa.ca indicating your willingness to assist.

The following is indicative of the information required.

Show hours are: 12 to 10 p.m. on Friday and Saturday and 12 to 6 p.m. Sunday.

Name _____

I am willing to attend the Guild Booth on

Friday, 1 November from _____ until _____ (or anytime) ___ (check)

Saturday, 2 November from _____ until _____ (or anytime) ___ (check)

Sunday, 3 November from _____ until _____ (or anytime) ___ (check)

You may contact me by: Phone _____ Email _____

Welcome our Newest Members

André Charland

Bernard Éthier

Jean-Sébastien Morin

Please offer them a warm welcome

Items of Special Interest to Guild Members

The Ottawa Art Gallery and Arts Court Foundation's Tenth Annual Wine Auction

October 9, 6:00 p.m.

Arts Court Theatre, 2 Daly Avenue, Ottawa, Ontario, Canada.

Wine consultant Nico van Duyenbode, who holds the awards Canadian Wine Taster of the Year and President's Cup for the Ontario Wine and Spirits Importers Association, has curated the wines for auction. He also represented Canada as a team taster for the German Wine Tasting Championships 1986 and 1990. Participants will enjoy an array of hors d'oeuvres and wine tasting while previewing the items available for auction.

The collection of over 100 lot will appeal to the most discriminating connoisseur, but there are also items of interest for newcomers. Mailed and faxed bids and credit card payments are welcomed.

Delivery can be arranged for out-of-town purchases. For information and tickets, call (613) 233-8699 ext. 221 or (613) 569-4821 ext. 232. Fax (613) 569-7660

Special Offers to Guild Members!

CA Paradis has been serving Ottawa restaurants and wine lovers for 80 years. Guild member Diane Paradis would like to offer a **10% discount on all regularly priced merchandise** to all Guild members. Next time you're

shopping at CA Paradis discreetly identify yourself as member of the NCSG, show your membership card, and enjoy the savings.

Vines magazine is a bi-monthly, up-scale glossy that has a primary focus on the Canadian wine scene. It offers tasting notes and evaluations on easily available wines, articles on wineries and wine makers and feature articles on regional cuisine. The publisher has agreed to accept subscriptions from Guild members at a 50% discount. This makes the

yearly subscription of 6 issues only \$7.50! Order your subscription by writing to: **Vines Magazine, 159 York Street, St. Catharines, ON L2R 6E9.** Simply send them a cheque for \$7.50, include your name and address and let them know you are a member of the National Capital Sommelier Guild. Good wine reading!

An Offer for Collectors of Wine Implements Many Guild members are also collectors. Obviously they collect wines, but many others collect wine paraphernalia: corkscrews, carafes, foil cutters, etc. ...and some even collect antiques. Those who harbour a passion for antique wine accessories might find that rare piece missing from their collection at **Ernest Johnson Antiques** Ernest is a

long time Guild member and informs us that he can show you some fine antique decanters, funnels, spirit tags, wine coasters and corkscrews. Guild members will benefit from a discount of at least 10% on their purchases. The shop is located at 292 MacKay Street at the corner of Dufferin Road in New Edinburgh. It is open Thursday to Sunday. You can call Ernest at 741-8565 for more information.

The **House of Cheese** in the Byward Market specializes in gourmet cheese from Canada and around the world. It offers Guild members a 10% discount from regular prices on presentation of your membership card. What better way to discover the unique flavours of raw milk

cheese or to explore the increasing diversity of Canadian cheese. Let their experienced staff help you add another dimension to your enjoyment and that of your guests. The House of Cheese, 39 Byward Market
Tel: 241-4853

Passing Scene

July VPR *Reported by Dick James*

A pretty well full house gathered at the Tratoria Caffè Italia on Preston for the pizza with VPR - a bigger room allowed for over 40 participants. Peter Collis introduced a new presenter for the first half of the tasting, Pierre Fournier, who kicked off smartly with the first flight of whites.

The surprise of the flight was the Sirio Muscat from Veneto, which led with the typically aromatic nose and the usual Gewurztraminer/Muscat guesses, and then followed up with some peach and floral tones on the palate; this contrasted with an intense nutty, almost bitter finish. It garnered the most votes from a crowd obviously waiting for the reds. The Pinot Grigio and Rully were described as flat and even uninteresting... Making the Muscat the best value, too.

The Pinot in the second flight was a bit lost among the other denser reds, and seen as overpriced compared to the

'Dead Arm' Shiraz, which was the clear favourite. Lots of fruit and young tannins, this one is good for a few years yet. The Ravenswood Zin came in second, with a raisiny nose over the fruit that surprised some of us.

Peter introduced the third flight – the Chateau Musar was well liked, but some of us had a bottle that was quite oxidized and seemed well past its prime. Chateau La Nerthe led the pack with firm tannins, well structured lighter fruit and a touch of spice, again one for the cellar if the budget will stand it. The last flight accompanied the pizzas. As judged by my table, the Chianti worked best, particularly with the Nina and Pinta – yet more evidence that geography is the best guide to matching food and wine!

Our thanks to Peter for a well-researched selection of wines.

'Sirio' 1999, Dry Muscat, IGT Veneto, Az. Agr. Vignalta	737247	\$14.95
Rully 2000, AC 'La Charme', Charton et Trébouchet	711812	\$24.95
Pinot Grigio 2000, DOC Collio, Az. Agr. Conti Attems	707950	\$19.65
Pinot Noir 1999, Grand Val Vineyard, Carneros, Clos du Val	936781	\$39.95
Zinfandel 1999, Amador County, Ravenswood Winery	732503	\$28.40
Private Reserve 1999, 'Last Edition', Maipo Valley, Vina Tarapaca	950154	\$18.65
'Dead Arm' Shiraz 1999, McLaren Vale, S Australia,	981183	\$39.95
'Sassella' Riserva 1996, DOC Valtellina Superiore,	707208	\$21.80
Domaine Saint-Damien 1999, AC Gigondas, Povidis	728469	\$24.60
Château Musar 1993, Bekaa Valley, Gaston Hachar	420869	\$44.80
Chateauf-neuf-du-Pape 1999, AC, Château la Nerthe	735407	\$44.95
Shiraz 2000 'Lyndoch Hills', Klauber Block, Barossa Valley, South Australia	949206	\$24.70

(Kies Family Wines)

How to Succeed in the Big Apple

Reported by Martin Carrière

On a Wednesday evening, approximately 50 people, Guild members, non-members and Algonquin students gathered

at the Restaurant International on the Algonquin College Campus to hear Steve Bekta, a former Sommelier graduate

now residing in New York city. The evening started in the foyer with a sparkling wine matched with cheese puff pastries. Once seated, Vic Harradine described how our evening would evolve. Next, the formal presentation of our guest speaker was done by Tim Davis, a past-President. The interactive discussion that followed was appreciated

1. Premier Cuvée, G.H. Funk Vineyard, 1998, 13th Street Winery.
2. Sauvignon Blanc, 2001, Henry of Pelham.
3. Pinot Gris, 2000, Malivoire.
4. Viognier >Alben Vineyard=, 2000, Failla Jordan.
5. Pinot Noir, G.H. Funk Vineyard, 2000, 13th Street Winery.
6. Pinot Noir, Russian River, 1999, DuMol Wine Company.
7. Laura's Blend, 1999, Creekside Estate Winery.
8. Meritage, Sandstone Vineyard, 2000, 13th Street Winery.
9. Cabernet Sauvignon, Howell Mountain, 1999, White Cottage Ranch.
10. Riesling, Indian Summer, 2001, Cave Springs Cellars.

Steve is very opinionated about Canadian wines and his choice of wines certainly reflected this. What a pleasure to hear Steve. He is not doubt a great presenter and an entertainer. What an opportunity also to taste great American and Canadian wines specially chosen by Steve.

by all. Delightful appetizers such as Risotto cake with crab and lobster, Phyllo pastry with a spicy chicken purée and a skewer made up of a mushroom, filet of beef and a pork/veal meatball were served and matched with the following wines:

Many thanks to chef Jean-Pierre Mantha of Algonquin for his tasteful morsels. Also thanks to other Guild members involved in preparing this successful evening, Pierre Dupont, Joseph Phelan and others.

On the Look Out for Carmenera *by Debbie Trenholm*

Ever wonder why Chilean Merlot is outstanding? Because, it is not Merlot at all! On September 4th, a large group was amazed that the Chilean Merlot grape that we have come to love and largely associate with Chile, is not necessarily Merlot, but rather a grape variety called Carmenera. When this enlightening news was revealed, by Rodrigo Banto, Caliterra's Chief Winemaker, many of us were instantly converted.

The story goes that in 1995 scientists discovered through DNA testing and leaf analysis that the majority of Merlot grown in Chile was an ancient variety called Carmenera. The evidence was the number of points on the Carmenera leaf, and, apart from this discovery, everything else mislead us to believe that it was Merlot.

Little of this variety has seen Canadian borders, as it is rarely found outside of Chile. Bolder fruit than Cabernet, and as approachable as a Merlot, Carmenera wine is deep

red, offers spicy aromas of dried fruit, raspberry jam, cherries and chocolate. Its soft tannins and fresh fig, dark chocolate and plum taste is a memory to hold onto until I find a way to visit Chile.

There were other unveilings at this tasting. Caliterra is a new generation of wines from the families of Errazuriz and Mondavi who began this venture over 10 years ago. Rodrigo, who joined Caliterra in 2000, explained how his wine styles were changing to suit the new food trends. "We are moving away from the California influence of powerful, big & concentrated wine to one that is more approachable, fresh, clear and easier to drink." Caliterra is achieving this by less pruning (leaving more leaves to shade the grapes), less malolactic fermentation, lower new barrel percentage and earlier harvesting. "We want our wines to have more complexity and dimension", explained Rodrigo. This showed in the 14 wines we tasted. All were enjoyable and these are worth mentioning:

- Caliterra Sauvignon Blanc- dry, refreshing, citrus notes and taste \$9.35
- Caliterra Chardonnay – an example of Californian styled Chard \$9.90
- Caliterra Chardonnay Reserva, 1996 – Aged well - maintains fresh flavours \$19.95
- Caliterra Merlot – deep, bright colour with dark cherry and spice flavours \$9.90
- Caliterra Carmenera 2000 – enliven the senses to this new grape variety. Due to the weather, Rodrigo was able to leave the grapes on the vine 20 days longer than in past years to achieve optimal ripeness, and it shows in the complexity of this wine Not Available in Canada
- Caliterra Syrah 2000 – purple colour with velvet textures of black cherries & plums. French & American oak barrels were used. Vintage Release October @ \$19.95
- Caliterra Cabernet Sauvignon Reserva 2000 – intense berry flavours softened by sweet spicy notes. SAQ @ \$17.70

- Arboleda Cabernet Sauvignon 2000 – a stunning example of dried fruits, blackberry jam and tobacco. Vintage Release October @ \$19.95
- Errazuriz Don Maximiano Founder's Reserve 1998 – Can age for up to 15 years. Classics Catalogue @ \$62.00
- Sena 1998 – a joint venture of Mondavi & Errazuriz to capture the essence of Chile's outstanding terroir. These grapes were touched by El Nino contributing to longer ripening and cooler temperatures. The result is a very elegant wine with cassis, strawberries, dark cherries mixed with tobacco, leather brown sugar and spice. Definitely a "fireplace wine". \$54.45 on Sale in Vintages now.

Thank you to Rodrigo for visiting Ottawa and hand carrying the Carmenere with him. Caliterra's 'Classic New

World' style impressed us all and we are scrambling to find more in Ottawa.