



National Capital Sommelier Guild

Newsletter - November 2002

November

- 14 November VPR Part – 2
- 19 Vegetarian Dining: European Style!
- 20 An Alsatian Sensation – Revisited!
- 28 Four Continent Cab Challenge

December

- 5 December VPR
 - 15 Tenth Annual - Guild Holiday Gala!
- ### January
- 9 January VPR
 - 16 Amore Amarone

“You can’t bottle love, but you can come close.”

Virtual Vineyards

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, 14 November, 7:00 – 9:00 p.m. (November – Part 2)

Thursday, 5 December, 7:00 - 9:00 p.m.

Thursday, 9 January, 7:00 - 9:00 p.m.

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

Vegetarian Dining: European Style!

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

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

A six-course vegetarian dinner at an East-European restaurant paired with all wines from the Vintages catalogue has been selected to please both the serious vegetarian diner and also the non-vegetarian diner who is willing to experience vegetarian cuisine with an ethnic influence paired with some tempting wines.

Sparkling Brut, 'Proprietors' Reserve', Jackson-Triggs

Eggplant Caviar - Odessa Style

Sauvignon Blanc 2001, Kim Crawford, New Zealand

Wild Mushroom Soup

'La Grola' 1998, Allegrini, Italy

Vegetable-Root Salad

Vegetarian Kulebiaka (Russian Pastry)

Red Cabbage

Chardonnay 2000, 'Hill of Gold', Rosemount Estate, Australia

Sangiovese 1999, La Famiglia di Robert Mondavi, California

European Cheese Plate

Pinot Noir 2000, 'Cockfighter's Ghost', Australia

Peaches and Cream Cheesecake

Château La Chartreuse 1996, Sauternes, France

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)

As it turns out, this will be a single-bottle per wine event, lowering the ticket price by \$10 from what we advertised in the last newsletter! As you can see from the list of wines

below, this will be a truly premium tasting of the best that Alsace has to offer. Some of the outstanding wines that we'll sample include:

Hugel 1997 Gewurztraminer Jubilee (PAR=90, WA=97)

Trimbach 1997 Gewurztraminer Ribeaupierre (RP=91+)

Weinbach 1999 Riesling Schlossberg Ste-Catherine l'Inédit (WS=94, PAR=93)

Zind-Humbrecht 1999 Pinot Gris Rangen Clos St-Urbain Vendanges Tardives (WS=93)

Hugel 1989 Riesling Vendanges Tardives (ST=91)

Hugel 1997 Gewurztraminer Sélection de Grains Nobles (WS=95)

Hugel 1989 Gewurztraminer Sélection de Grains Nobles (WS=93, WA=96)

To end our exploration of Alsace, the luscious, two-wine vertical of SGN Gewurztraminer will be accompanied by a sampling of the region's famous Munster cheese and foie

gras. Don't miss it! **Note:** for those who have already paid by cheque at the previous rate you will receive refunds in the mail.

Trade Members \$45

Members and Invited Guest \$50

Non-members \$55

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

Dressed to "The Nines" for the Tenth!

The Tenth Annual Guild Holiday Gala is an event not to be missed! We expect to reach capacity seating for this event of 130 persons. Can already hear the, "I've nothing to wear" murmurings across the entire region. This is your chance to dust off that 'special number' you've been dying to wear. Of course, there is no 'dress code' or even any expectations, but feel free, if you wish, to put on your finest evening wear in the spirit of the season, the special occasion of the Guild's Tenth and in recognition of the spectacular venue.

Tenth Annual - Guild Holiday Gala!

Sunday, December 15th, 2002 – 5:00 p.m. for welcoming drinks and 6:00 p.m. seating for dinner

Room 200, West Block, Parliament Hill

If one attended only one 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 bejeweled by 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 menu follows:

Fresh Fig w/Gorgonzola Mousse drizzled w/Star Anise infused Port

Winter greens w/locally Smoked Trout on Cucumber nest w/vinaigrette

Thyme and Again's signature palate refreshner

Alberta Beef Tenderloin with sun dried Cherry Rosemary Jus

Roasted mini Potatoes, Medley of Squash, Peppers, Green Beans

Fresh rolls, Organic and Olive bread plus flatbreads

Orange scented Chocolate Tart w/Crème Anglais and chocolate orange cup

Tea and coffee

The phalanx of fine wines that will complement this special menu continues to be identified and carefully cellared. Expect premium selections from major wine producing countries of the world, all carefully chosen to complement the cuisine. This Holiday Gala Guild event is a sure way to celebrate the season, luxuriate in spectacular surroundings and indulge yourself in a gustatory extravaganza with family and friends. There are very few spaces left for this incredible gala!

Members and guest \$120 per person

Non Members \$135 per person

Designated Driver \$95

Amore Amarone

Thursday, 16 January, 2003 7:00 p.m.

Chelsea Club 236 Metcalfe (at Somerset)

Take advantage of tasting what Jancis Robinson, the well known British wine writer, refers to as one of the best 46 wines in the world...the Massano Amarone della Valpolicella Classico by Masi. This same wine was described by Sheldon and Pauline Wasserman as the Amorone which "sets the standard by which we judge the others". We will taste four flights of wine starting with examples of how much traditional Valpolicella has progressed in quality in the last few years. That flight will be followed by a flight of wines using the new ripasso

technique. Then a flight of Amorone Classico wines to showcase the wine making method called "appassimento" (drying of the grapes). The final flight will take us back 2000 years to Roman times when the same grapes (Corvina, Rondinella and Molinara) were dried and crushed to make a delicious semi-sweet wine called Recioto della Valpolicella. Many of these wines will be from the 1997 vintage which is being touted as the best vintage ever in Italy. Come find out why Hannibal Lecter preferred "a big Amorone with his liver and fava beans"!

Members and Guests \$35

Guild Business

The Guild Needs You!

2003 Event Planning

Do you have a special wine interest that you would like to explore and share with other members of the Guild? Perhaps you are interested in discovering the joys of wine and food matching. Well, the Guild needs you!

Your Board of Directors is launching this open invitation to all members who would like to propose, plan, and execute events for the first half of 2003. Just think of the possibilities: explore wines from regions yet undiscovered, match regional wines & cuisine at a special restaurant

dinner or the definitive showdown of Shiraz vs. Syrah. The opportunities are endless!

E-mail Pierre.Fournier@sommelierguild.com or Mike.Cowen@sommelierguild.com or snail mail to the Guild office, a brief outline of your idea for an event. The Board will review each proposal, then move the selected ones forward by assigning a Director to assist you in the planning and execution. So... what are you waiting for?

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 took 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 the attendee to notify the registration has been 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)

Items of Special Interest to Guild Members

Thursday, December 5th at 7:30 p.m. in the Auditorium at the National Library of Canada.

The Friends of the National Library of Canada will host an evening "About Wines" featuring Rod Phillips, wine columnist for the Ottawa Citizen, author of the book "A Short History of Wines" and Professor of History at Carleton University. Dr. Phillips will speak on some

highlights from his book and discuss particular wines to serve and enjoy during the holiday season. Discussion, socializing and refreshments will follow. A great time to start off the festive season! Tickets are available in advance by calling (613) 992-8304 or at the door, space permitting. Members of the Friends of the National Library \$18.00. Non members: \$20.00.

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.

CHEESE and WINE... Complement your discerning taste for wine with the sumptuous taste for gourmet cheese! The **House of Cheese**, in the Byward Market specializes in a diversity of Canadian cheese and gourmet cheeses from around the world. **Guild members are offered a 10% discount** from regular priced cheeses on presentation of Guild membership card. What better way to discover the

unique flavours of raw milk cheese or to explore the increasing diversity of Canadian cheeses. Let their experienced staff help you add another dimension to your enjoyment and that of your guests. Open 7 days a week at 34 Byward Market, Ottawa, ON K1N 7A2, tel: (613) 241-4853.

Passing Scene

Premium Canadian Reds.....and a few whites.Reported by Keith Hearn

A sold-out crowd filled the dining room of the Chelsea Club on September 26 for an eagerly awaited match-up between some of the best known Ontario and B. C. wine products. Co-host Tim Davis asked us to vote a first, second or third preference for each wine in order to give feed-back to the wine makers. The tasting was done blind so the opinions reported are as objective as we can achieve. The first flight included a Daniel Lenko 99 Chardonnay (\$24.95) done in French oak; it garnered the highest number of votes and once again demonstrated this winemakers superb skills. The Blue Mountain '97 Pinot Gris Reserve (\$28.95) with its impressively long finish was slightly favoured over the Sumac Ridge 01 Meritage (\$20). A darkly coloured Malivoire 00 Pinot Gris (\$18) followed up. Many of these whites were described as good food wines with strong fruit flavors but short on finish.

The second flight was scheduled to present four Pinot Noirs but one was corked so three were served. A '96 Blue Mountain (\$33.75) and a 98 Inniskillin (\$34.95) tied with equal votes in second place. The last wine was there to test us. We should know by now that a tasting organized by Tim Davis will be a challenge to the palate and mind. The last Pinot was a 99 Rex Hill Vineyards (\$37.80) from Oregon and, while its differences were noticeable, no one guessed its provenance. It was the overwhelming favourite and suggests that a match-up between Canadian & U. S. Pinots would be a worthy competition.

The third flight upped the ante in terms of price but as a blind tasting, the wines were judged on a level playing field. The 98 Trius from Hillebrand (\$35), which garnered the most votes by a wide margin, was described as "dark, massive, tar & tobacco". The other three wines trailed behind in this order: 98 Pinnacle by Sumac Ridge (\$50) described as having coconut on the nose due to ageing in American oak; the 99 Trivalente by Pillitteri (\$49.95) described as having good flavours of cherry & Cassis; and the 00 Oculus from Mission Hill (\$35) considered to be green & young.

There were three Merlots in the last flight with a 99 Merlot by La Frenz (\$20) in B.C. the big favourite. Few of us have heard of this winery but at that price & quality we will now look for it. The La Frenz was described as big and rich with a sweet jamy nose. The less favoured Merlots included: the 98 Lailey Vineyards (\$44) from Southbrook described by one taster as a powerhouse of a wine followed by a 00 from Burrowing Owl (\$25) described as earthy, spicy & with hints of chocolate.

With the last flight we enjoyed some yummy triple Brie from Warwick in the eastern townships of Quebec, an Asiago from Italy and a goose liver pate with Ace baguette. Kudos to both Pierre Dupont and Tim Davis for all the leg work in assembling a cast of great wines and organizing the evening with humor and style. Thanks also to Phil Nicholson for his donations to the event.

Dinner with the Master! *by David Swift*

For those of us present, it soon became apparent that the value of the wine and cuisine far exceeded our registration fee for the evening. The final 2 wines each exceeded \$150 at retail! How can this be done, you ask? Through the generosity of Robert Mondavi Winery, I answer! All wines for the evening were shipped directly from the winery and one can imagine only part of the transportation costs, and non for the actual wine, was covered. The least expensive dinner wine was \$30 with the next over \$50, and so on. The wines were spectacular, fruit forward, elegant and charming, all in the contemporary Mondavi style. A stylistic change, by the way, you must soon experience. The cuisine and service was exemplary and stunning.

Mark de Vere, Masters of Wine, was an honoured guest and led the proceedings at the Guild dinner at Trattoria Caffe Italia on this Oct. 23rd evening. Mark is one of only 276 Masters of Wine in the World and, as Vic Harradine pointed out, there are more astronauts than Masters of Wine! After a brief history of Robert Mondavi wines, his family founded a winery after the days of Prohibition, we began our dinner with a 2000 Napa Fume Blanc. The Fume Blanc designation was created by Mondavi in 1966. This was a refreshing wine, barrel fermented in old oak barrels with just 5% new wood so that the oak is not predominant. After a delicious dish of warm Goat Cheese on Baby

Lettuces with Roasted Bell peppers we moved on to the fish course of Tarragon Mustard Crusted Halibut with mashed Butternut Squash. This dish, as were all the recipes, was gleaned from Mondavi's kitchens. Accompanying this was a '98 Chardonnay Reserve Carneros from the very southern end of the Napa Valley with its cooler climate. Also with this course was a '97 Napa Pinot Noir with a roundness in mouth feel and good fruit, with a freshness of flavour and good acidity and not the typical sweetness of a Californian Pinot. With the Grilled Rosemary Rack of Lamb we were treated to a '99 Carneros Mondavi Merlot which exhibited a hint of mint and chocolate and is drinking well now. With this came the heavyweight of the evening, the '98 Cabernet Sauvignon Reserve. With its 14.5% alcohol, the group felt it would last a long time but it is showing very well now with flavours that evolve across the palate. The final wine was a delightful '98 botrytised Sauvignon Blanc. This is a very special wine that was made only in two vintages of the '90's. It left a fresh taste in the mouth which focused on the fruit and had no cloying after taste. A tip of the hat to Domenic and Pasquale Carrozza, owners of Trattoria Caffe Italia, and Chef Andrew who superbly prepared the cuisine.

Visa or MasterCard Pre-authorization

Members who wish to make charges against their **Visa** or **MasterCard** must complete this *pre-authorization* and mail it to the Guild's address at 99 Fifth Avenue - Suite 130, Ottawa, On K1S 5P5. Visa or MasterCard information will not be accepted by phone or by E-mail. This authorization will remain in effect until the expiry date or rescinded by you.

I authorize the National Capital Sommelier Guild to charge my event registrations and membership to my Visa or MasterCard Number provided below.

Visa Account Number: _____ Expiry Date: Mo. _____ Yr. _____

MasterCard Number: _____ Expiry Date: Mo. _____ Yr. _____

Print Name: _____

Signature: _____ Date: _____