



# National Capital Sommelier Guild

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*When I read about the evils of drinking, I gave up reading.*

**Henny Youngman**

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### 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.

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### Vintages Pre-Release

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

Thursday, 6 February, 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 \$25**

## Amore Amarone

Thursday, 16 January, 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 Amarone with his liver and fava beans"!

**Members \$35**

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## Somethin' Fishy: Fish and Seafood with Red Wines

Wednesday, 22 January, 6:30 p.m. reception for 7:00 p.m. dinner

*Geraldo's, 200 Beechwood Avenue (East of St. Patrick bridge)*

What a challenge: fish and seafood with red wines! It may sound strange but come to this dinner to be pleasantly surprised with a selection of at least six premium wines with the majority being red. Come also to experience the fine cuisine of Geraldo's, a new venue for the Guild but certainly

not to the gourmets of the region. They are the proud recipient of the People's Choice Silver Award of Merit for the Best New Restaurant 2002 in Ottawa/Hull! Chef Jana will be preparing the following six-course gourmet dinner:

Shitaki and Duck stuffed Jumbo Shrimp on Grilled Eggplant with a Bay Leaf infused  
Sweet Potato Cream  
Shallot and Port Poached Scallop on Braised Endive and Leeks with a Roasted Tomato  
and Extra Virgin Olive Oil emulsion served with a Chipotle and Pinenut Salsa  
Sorbet  
Rosemary and Juniper crusted Ahi Tuna on Red Pepper Risotto and Ratatouille  
with a Roasted Purple Beet and Gorgonzola Sauce  
Green Salad with a Basil and Lime Vinaigrette  
Caramelized Apple Tart with a Lemon and Espresso Syrup

For the person who not only enjoys fish and seafood but who also wants an emphasis on complimentary red wines to match these dishes.

Seating is limited. Please reserve early.

**Members \$80**

**Designated Drivers \$50**

## In Search of the Holy Grail Part 2 – Shiraz/Syrah Blends

Monday, 27 January, 7:00 p.m.

Chelsea Club 236 Metcalfe (at Somerset)

“The holy Grail is a wine capable of acquiring distinction from long cellaring.” *Stuart Walton, The Word Encyclopedia of Wines.*

Our first search for the Holy Grail did prove that when Cabernet Sauvignon is blended with other wines that the sum

is truly greater than the parts. Does the same hold true for Syrah? Join Guild Communications Director James Bertrand in an exploration of uniquely blended wines from around the world. From BBQ wines to Blockbusters this tasting will have something for everyone.

**Members \$30**

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## Guild Wine Tasting Series - Encore! Encore!

Tuesday, January 28, February 4, February 11, February 18 (7:00 – 9:30p.m.)

Chelsea Club, 236 Metcalfe Street (at Somerset)

Join fellow Guild wine enthusiasts on another intriguing journey of fun, wine appreciation, analytical tasting plus wine and food matching! Guild President, Vic Harradine, will handle weeks 1 and 3 while Cellar Master, Lori Davis, will host weeks 2 and 4.

Enjoy 4 stimulating evenings of fellowship, interactive education and pure enjoyment. Take advantage of this opportunity to hone your analytical tasting skills and

discover the basics of wine and food pairing. Only \$80 for the entire 4 evenings! The series culminates in a fun mystery wine challenge with certificates for all.

There is very limited seating (25 persons) so book NOW to avoid being disappointed. Last year, this series was a smash hit. The topic for each session is as follows: Jan. 28<sup>th</sup> - Wine Appreciation Introduction, Feb 4<sup>th</sup> - Analytical Tasting, Feb. 11<sup>th</sup> - Wine and Food Matching, Feb. 18<sup>th</sup> - Fun Challenge.

**Members \$80**

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## An evening in Provence – Distinctive wines from the south of France

Thursday, 13 February 2003, 7:00 p.m.

Chelsea Club 236 Metcalfe (at Somerset)

As *Robert Parker Jr.* states in his fifth edition of the *Wine buyers Guide*, it is easy to regard Provence as just the dramatic playground for the world's rich and famous, for few wine lovers seem to realize that this vast viticultural region in southern France is at least 2,600 years old. For centuries, tourists travelling through Provence have been seduced by the aromatic and flavourful thirst-quenching rosés that seem to complement the distinctive cuisine of the region so well. Yet today, Provence is an exciting and diverse region that is turning out not only extremely satisfying rosés but also immensely promising red wines and a few encouraging whites. Yet it remains largely uncharted territory for wine consumers.

Provence is a mammoth-sized region that has eight specific viticultural areas. We will taste flights from six of these

appellations, from the two smallest - Palette (*Château Simone*) and Bellet, to the largest, the Côtes de Provence region. Classic and very distinctive wines from Côteaux d'Aix en Provence, les Baux de Provence and Bandol will also be featured.

Fourteen wines have been chosen for the tasting (thirteen reds!). For those keeping score *Mr. Parker* lists nine of these wines as being from Provence's top-rated producers.

Experience for yourself the wines from these interesting *terroirs*, which in the opinion of the author of *Wine*, André Dominé, consistently produce convincing and fascinating wines of great expression and quality. You don't have to spend "a year in Provence" to enjoy this experience, just one evening in February (with apologies to Peter Mayle).

**Members \$35**

## A Decade of Excellence - Trius Red Vertical Tasting

Thursday, February 20, 7:00 p.m.

*Chelsea Club 236 Metcalfe (at Somerset)*

As the Guild celebrates a decade of excellence, it seemed appropriate to sample wines from a similar time frame to see if they have progressed, as well. This 'Trade Member Only' event features a number of vintages of Hillebrand's flagship red wine, Trius. These wines have been pried from the winery's private cellars. We will whet our tasting palates on

a couple of premium whites before moving on to Trius Red 1991, 1994, 1995, 1997, 1998, 1999, 2000 plus the super premium Trius Grand Red from the 1999 and 2000 vintages. And just to 'sweeten' the offering, we will sample a glorious ice wine, paired with an appropriate 'afters' to round out the evening. Only 25 seats at the table for this premium tasting.

**Trade Members (only) \$40**

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## Simply Syrah

Wednesday, 26 February, 7:00 p.m.

*Chelsea Club 236 Metcalfe (at Somerset)*

It's BIG RED time again. Join Guild Vice President Mike Cowen in sampling what is now, on the global scale, the fastest growing grape variety in terms of new plantings. We will explore this varietal in depth to determine for ourselves why Jancis Robinson calls Syrah "the noblest of black grape varieties". Last year, at a sold out Shiraz/Syrah tasting, the assembled tasters made some preliminary judgements on the burning question "is there a difference between "Shiraz" and "Syrah"?. This year, we will continue this worthy pursuit of knowledge by focusing only on those wines that are vinted in the "Syrah style", so no wines with "Shiraz" on the label will

be served. Of course, that does not necessarily exclude an Aussie gem or two!

We will establish a benchmark by tasting highly rated wines from all five of the Northern Rhone major red wine AOCs: Hermitage, St Joseph, Cote Rotie, Crozes-Hermitage and Cornas. To compare, we will see what at least six other countries are doing with this grape. It has taken almost a year to assemble these wines, only 24 lucky people will be able to attend, so register early. **Note:** no white wines will be served.

**Members \$45**

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# Guild Business

## Wine and Food Show Volunteers

Once again, the NCSG was prominent at the 2002 Ottawa Wine and Food Show. Our booth generated a good deal of enthusiastic response with hundreds of pours of 7 medal-winning wines and 22 new members recruited. We owe the success of the entire venture to volunteers. The guild is a volunteer organization and relies on members to answer the call once or twice a year. And answer, you did. Hats off to the following persons who did a magnificent job in attending the booth, promoting wine education and raising the profile of the Guild!

**Patricia MacRae, Sylvie Morel Mark Hetherington, Mark Kilpatrick, Jim Gallivan, Joe Hatz, Siobhan MacDonald,, Debbie Trenholm, Adelaide Correia, Kim MacDonald, John MacInnis, Mario Jarmuske, Dawn Harvie, Bruce Clarke, Paul Radelet-Beaudry, Francois Rochon, Don Jones, Dan Melanson, Marg Hall.**

Thanks also to **Claire and Peter Collis, Pierre Dupont, Paula Hurtubise, and John Kester** for their respective

efforts in administering tutored ticket sales, printed materials and in booth set-up, transport and storage.

Once again this year, the Guild-sponsored Wine and Food Show Tutored tastings were an overwhelming success. Virtually all of the tickets were sold out before the show even started. **Tim Davis**, our loyal ex-President and long-time Guild member, once again put together an extraordinary suite of tastings. The highlights were many, but judging by the reaction of the crowds, the Robert Mondavi Pinot Noir vs the World and the Best of Chile were on everyone's "best of" list. Of course, the whole Tutored Tasting program would be impossible without the hard work of our dedicated volunteers, many of whom return year after year to line up wine glasses, set the table, pour the wine, clean up afterwards and on and on, all in the 30 frantic minutes between tastings. So, to you volunteers, thank you for your hard work and continuing dedication to executing a first class wine-tasting event:

**Brenda Mahoney, Terry Hill, Lise Levesque, Yohanna Loucheur, Steve Uranick, Kim Farrall, Dick James, Anne Zaborski, Louis de Bellefeuille, Mario Jarmuske, Heather Lockwood, Lucie Guay, Maureen Perrin, Jean Farrall, Joe Hatz, Lynn Lafrance, Mark Kilpatrick, Michel Haddad.**

A special thanks to Guild Member **Al Barber**, who once again volunteered to assist at all 12 tastings, sacrificing a

## The Guild Puts on a Show!

The National Capital Sommelier Guild simply sparked at the 2002 Ottawa Wine and Food Show. A legion of volunteers was responsible for this scintillating performance and behind the scenes a team of unsung heroes orchestrated three days of flawless synchronization.

**Peter and Claire Collis** meticulously developed spreadsheets and charts ensuring tickets for all who registered. They created and printed the individual tickets for each Tutored Tasting event and delivered them to the show each day to capture the latest registrations. Their dedication and generous gift of time (they tally the results, as well) to the Guild are legendary and this show and their involvement are what legends are made of!

**Mike Cowen** once again ran the room where the Tutored Tastings were held. Utilizing his Navy training and ranking of Commander, he ran a tight ship, with 30 minute turnarounds transforming a mess from one tasting to pristine surroundings and some 300 glasses of wine poured and properly ordered for the next round. It is better than slight of hand of magic and it really happens. The highest compliment one can pay in the navy is Bravo Zulu. Bravo Zulu, to you, Mike!

**Tim Davis** was the impresario and provided the creative genius for the structure of the tastings. He personally contacted the myriad of wineries and winery personnel leading the tastings. Tim organized and coordinated the delivery of wine to the show, the transfer to the tasting room and arranged for A-V equipment, show signage and customized tasting sheets. It goes on and on. Tim, you really are the spark plug that makes it happen.

## Guild Policy Change

At the Annual General Meeting in May, 2002, the Guild's decision to become incorporated as a Not-for-Profit organization was ratified. The following policy has been adopted by the present Board of Directors with the objective of meeting the requirements of the existing Goods and Services Legislation as applied to our membership.

Commencing January 1<sup>st</sup>, 2003 the following policy shall come into effect.

The Guild shall eliminate differential pricing at our events. All people attending an event will pay the same, including non-members attending as sponsored guests. All Guild

valuable "day off" to make this happen. The same to Board Member **Keith Hearn**, who amongst many other tasks, took on the job of "gate keeper" to ensure a smooth flow into the event. That these two individuals were willing to work eight hours a day over a three day weekend demonstrates just how dedicated Guild Members can be.

**Dave Isaacs** is responsible for our web site and for the first time ever, most tickets were sold before the show opened. Members, and friends of members, accessed the site and were eager to obtain tickets. Dave's fine work allowed this to happen. The Guild succeeds because we have people like Dave who freely give of their time in an area of their expertise and their passion. Thanks, Dave; you make us a much better and stronger organization!

**Cynthia Mar**, combined the skills of a diplomat, a mathematician and Houdini, masterminding a flawless and seamless transition from phone calls, letters and e-mails to some 200 persons being successfully registered and in attendance at 12 events in 3 days. Cynthia volunteers her time and expertise to allow the Guild to run as well, and often better, than any business. Your dedication, professionalism and positive attitude is much admired, Cynthia!

**Joseph Phelan** could have sublet his own home as he hardly left the show! Joseph was responsible for the Guild Booth and that entails: assembling on Thursday, disassembling late Sunday evening, arranging for the steady flow of Guild volunteers in between, the booth literature, medal-winning wines for show attendee tasting, soliciting and taking memberships and more. Joseph, you jumped in at the deep end and swam for the gold!

members may now sponsor 3 guests. Only members and sponsored guests may attend events. Trade members will be offered 4 exclusive events per annum. The 'Designated Driver' category remains in effect.

The rationale for this change in policy was that the Guild will NOT collect and remit GST, thereby avoiding a potential increase in membership fees or event prices for our members. It also circumvents increased administrative burdens on the organization.

## 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](mailto:Pierre.Fournier@sommelierguild.com) or [Mike.Cowen@sommelierguild.com](mailto: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?

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## Items of Special Interest to Guild Members

### Special Offers to Guild Members!

**Free Wine Newsletter.** Ottawa wine writer and Guild member Natalie MacLean offers Guild members her e-mail wine newsletter for free. Natalie covers a range of topics, such as restaurant wine lists, food and wine matching, the health benefits of wine, and her top wine picks, including those from the monthly LCBO Vintages releases, all of which she pre-tastes.

Natalie's articles have appeared in the National Post, Hemispheres (United Airlines), Food & Wine, Sydney Morning Herald, Ottawa Citizen and Ritz-Carlton Magazine, among others. She was nominated for the 2002 James Beard

**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**

**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

**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

Journalism Award for the best wine writing in North America. (The New York Times was the deserving winner.) You can read more of her work at [www.nataliemaclean.com](http://www.nataliemaclean.com).

There are no ads in her newsletter and your e-mail address will be kept confidential. Natalie does this because she enjoys the occasional feedback she receives from those on her list. If you're interested, please e-mail her at [nataliemaclean@rogers.com](mailto:nataliemaclean@rogers.com).

**merchandise** to all Guild members. Next time you're shopping at CA Paradis discreetly identify yourself as member of the NCSG and enjoy the savings.

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!

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. 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

### 19 September VPR *Reported by Mike Cowen*

All three white wines met the test of providing value for money and opinion was evenly split amongst the group as to which was the favourite. The NZ Sauvignon expressed the almost stereotypical “cats pee on a gooseberry bush” while the Riesling was crisp and dry with nuances of petrol. As in the recent Chilean tasting, the Carmenere impressed everybody with lots of flavour and a big, long finish. You may have noticed that Vintages seems to be releasing South African Shirazes almost every month. The Graham Beck tasted this month was superb and was judged to be the overwhelming favourite of the first red flight. Not exactly an Aussie-style, but certainly not as austere as Rhone Syrahs. South Africa seems to be searching for its own identity in this increasingly popular varietal.

That Aussie fruit-forward style captivated our tasters in the third flight—this time with a varietal that most of us had never tasted solo before—Petit Verdot. It was great, but with so much fruit and oak, it was hard to use this sample to figure out what this grape tastes like on its own, but who cares. In the last flight, the Australian Rosemount GSM won out again by about a 20 to 1 margin over the competition. I guess this explains why Aussie wine sales have increased by 27% year over year in Canada. The red Burgundy, though not really disliked by anybody, once again showed that finding good Burgundy at a reasonable (\$55?) is still a challenge. We will keep trying!!

|  |        |       |
|--|--------|-------|
| 1. Knappstein Hand Picked Riesling 2001 Clare Valley South, Australia p35      | 593368 | 15.85 |
| 2. Kim Crawford Sauvignon Blanc 2001 Marlborough NZ p35                        | 975672 | 17.75 |
| 3. Mirabelle Ch de la Jaubertie, Bergerac, France pg 38                        | 713248 | 16.80 |
| 1. Cave Spring Gamay Reserve 2000, Niagara pg 41                               | 289082 | 15.95 |
| 2. Château Laffitte-Teston 1998, Madiran, France, pg 47                        | 972026 | 14.90 |
| 3. La Vinas de la Calina Carmenere Reserve 2000 Maule Valley, Chile pg 33      | 951079 | 16.95 |
| 4. Graham Beck Coastal Cellar Shiraz 2000, South Africa, pg43                  | 744102 | 16.95 |
| 1. Castello Vicchiomaggio “Riserva Petri 1998, Chianti Classico Ris, Italy p48 | 993360 | 25.95 |
| 2. Kim Crawford Te Awanga Merlot 2000, Hawkes Bay, N. Island, NZ pg 43         | 990887 | 24.95 |
| 3. A.C. Johnston Pirramimma Petit Verdot 1998, McLaren Vale, S. Aust pg 42     | 986752 | 22.35 |
| 1. Dom Hudelot-Noellat 1999 Chambolle-Musigny, Burgundy pg44                   | 979252 | 54.95 |
| 2. Rosemount Estate GSM 1999 McLaren Vale, S. Australia pg 42                  | 583146 | 32.75 |
| 3. Michelle Castellani “I Castei” Amarone 1997, della Valpolicella Classico    | 715415 | 32.90 |

### Smoked Fish and Wine *by Jim Gallivan*

And you thought that smoked fish and wine meant salmon and champagne! On Wednesday, October 16 a group of Guild members were pleasantly surprised to learn that there was more to smoked fish than salmon, and that champagne isn't the only wine to go with smoked fish - in fact, there wasn't a champagne to be had.

The evening featured a selection of smoked fish prepared and presented by Jean De La Durantaye and his daughter Sandra of the Boucanerie Chelsea. We learned the difference between cold smoking and hot smoking, and why some fish are always hot smoked, sampled the difference between natural (no spices) and spiced fish, and were introduced to some smoked fish which are unlikely to

be found at your local supermarket. The fish were matched with a selection of wines picked by Phil Nicholson and Pierre Dupont.

The first course featured “traditional” smoked fish: natural cold-smoked arctic char and salmon, natural hot-smoked trout, cold-smoked salmon with fine herbs, and natural cold-smoked scallops (maybe not traditional). These were matched with a selection of Old World and New World wines, a 2000 Domaine des Malandes Chablis (Burgundy), a 2000 Michel Redde et Fils “Taille Pierre” (Loire) and a 1999 Blue Mountain Pinot Gris (BC). The wines were all acidic and clean, and contrasted the richness of the fish. The Pinot Gris with slightly more body was the best all-

round match, providing yet another food match for this grape.

The second course was a Pasta with Smoked Salmon Sauce matched with a 1999 Inniskillin Montague Vineyard Pinot Noir (Niagara). The smoky overtones in the wine matched the smoked fish in the sauce and the acidity balanced the creamy sauce.

The third course was more exotic and au naturel, with natural hot-smoked eel, natural cold-smoked tuna, natural hot-smoked sturgeon (a dish for the Queen), natural cold-smoked halibut, and natural cold-smoked New Zealand mussels (apparently providing mussels in the half shell is too difficult for Canadian producers). These were matched with a 2001 Clifford Bay Sauvignon Blanc (NZ), a 1999 Clos du Val Chardonnay (California), and two “sherries”, a La Goya Manzanilla by Delgado Zuleta, and a Peninsula Palo Cortado by Emilio Lustau. The Manzanilla is a crisp, clean fino style, while the Palo Cortado is a richer, darker style between Amontillado and Oloroso. The creamy chardonnay clicked with the sturgeon, the clean, crisp Manzanilla complemented the eel, and the nutty, rich Palo Cortado was an excellent foil for the mussels.

## **Annual Fall Harvest Dinner** Reported by Guild Director Paul Courtice

Wonderful venue, great food, super wines and excellent service is how guild members and their guests described the dinner held at the new Hilton Hotel in the Arôme Restaurant and expertly organized by Pierre Dupont, a longtime Guild Director, on Sunday the 10<sup>th</sup> of November.

We began our culinary extravaganza with Fois Gras Trempette and Duckling Tartare along with a Salmon and Truffle Mousse with cider vinegar reduction that was beautifully presented on small Christening spoons. This was accompanied with a Gewürztraminer Spätlese from the Rheinpfalz area of Germany. The sweetness of the Spätlese was a great foil to the silkiness of the foie gras and the richness of the Duck Tartare. This course was followed by a Lime-brined Scallop Carpaccio served with a grassy, herbal, crisp Sauvignon Blanc from Babich in the Marlborough district of New Zealand. Each sip provided a refreshing break from the unctuousness of the Scallop Carpaccio. This was then followed by a Macon-Uchizy from Domaine Talmard, 2000 which on its own had a lovely mineral, fruity flavour with a nice touch of acid for balance that was served with a Sherry-infused Pear and Onion Compote with Rabbit Strips. Following this course Allison Fader led the guests in a discussion of the wines to this point and it was generally agreed the first two matchings were superb but that the Macon-Uchizy lost its fruit when paired with the sweetness of the pears in the rabbit dish and made the wine appear quite acidic. It was agreed that the wine and the food were both lovely on their own but both lost their finesse when paired.

The fourth course featured natural hot-smoked mackerel, natural cold-smoked trout, cold-smoked cajun salmon and hot-smoked peppered mackerel with two wines, a 1997 Riesling Spätlese, Wiltringer Schlangengraben, St-Urbans-Hof (Mosel, Germany) and a 1997 Riesling Gueberschwihr, Domaine Zind-Humbrecht (Alsace, France). The drier Alsatian Riesling complemented the richness of natural mackerel and trout, while the spätlese was the superior match for the cajun salmon and the peppered mackerel. The spätlese and peppered mackerel were the top match of the evening as the spice of the peppers enhanced the sweetness of the spätlese and vice versa, providing an explosion of flavours on the palate.

The evening ended with a dessert course of cold-smoked maple salmon with a slice of Granny Smith apple matched with Sortilège, a Canadian Whiskey and Maple Syrup Liqueur (Québec). The contrasting richness of the salmon, crisp acidity of the apple and bite of the alcohol of the liqueur were married by the sweet maple flavours of the salmon and liqueur, and provided an elegant end to the evening. Now - smoked salmon and champagne seem so mundane!

Three big reds accompanied the Roast Loin of Boar that was served pink and succulent with wild field mushrooms that really complimented the wines. The members were almost equally split on whether they preferred the Domaine Gallety, Côtes du Vivarais from the Southern part of the Rhone Valley or the Chateau Haut-Gléon from the Languedoc area of Southern France with the boar. Most of the diners agreed that the Dead Arm Shiraz from d'Arenberg in the McLaren Valley region of Australia, a perennial gold medal winner, was a superb wine on its own but, with its 14.5% alcohol, it overpowered even the field mushrooms in the dish. The wine is a star on its own but does not like sharing the limelight with food as subtle as boar. Bruce Clarke, a new member and a long time collector of wines, led a discussion about the three reds proffered with the Plat Principal and provided the group with a breakdown of the varietals in each wine and some background information on the wines. All agreed there was not a dud in the group.

Pierre Richard, the Maitre'd, and his knowledgeable staff further enhanced our dining pleasure with their excellent service throughout the evening. A real tip of the “gastronomic” hat should be given to Pierre Dupont for his hard work and knowledge in organizing one of the premier events that the Guild has held and providing an evening to remember at Arôme.

## More than Satisfying Vegetarian Dining

Snow storm or not everyone came to enjoy good food, good wine and charming hospitality at Amber Gardens.

Most carnivores cringe at the thought of a meal without meat. Those more venturesome discovered that vegetarian dining at Amber Gardens satisfied the most discriminating of palates. Needless to say fine wines made the meal complete as only fine wines do.

The Jackson Triggs Reserve Sparkling Brut was a pleasant start to the evening. The appetizer of eggplant caviar was well matched with Kim Crawford Sauvignon Blanc. The fragrant wild mushroom soup was welcomed on such a snowy night. The La Grola, Allegrini, superb! Our palates were cleared with a root salad. The name conjures up some interesting visions but the taste was wonderful.

The main course was Kulebiaka (Russian Pastry) filled with many varieties of vegetables and served with sour cream and red cabbage on the side. A Rosemount Chardonnay and Mondavi Sangiovese were absolutely excellent accompaniments. The main course was followed by a plate of European cheeses served with a very fine Australian, Cockfighter's Ghost, Pinot Noir. Dessert, peach cheesecake was amazing with the Chateau La Chartreuse Sauterne.

Most people think you can't be satisfied with vegetarian dining. The myth has been laid to rest. Not only did we not go hungry but a few took doggy bags home. Congratulations Martin for organizing a wonderful meal paired with great wines.

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. \_\_\_\_\_

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Signature: \_\_\_\_\_ Date: \_\_\_\_\_