



# National Capital Sommelier Guild

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**“This is your final newsletter unless you renew your membership!”**

**No quote, just a reminder to renew your membership in Canada’s most active wine organization.**

**Please action the renewal enclosure now, to avoid missing out on all future events.**

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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.

Thursday, 6 March, 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**

## 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 Street bridge)

Come join fellow members in the first dinner of the Guild's new decade. We will celebrate with a special sparkling wine: 'Cuvée Catharine Rosé Brut' 1999, Henry of Pelham. This sparkling wine and the

following premium wines have been specially selected to keep with the theme which emphasizes red wines to complement this six-course dinner prepared by chef Jana Arup:

Shitaki and Duck stuffed Jumbo Shrimp on Grilled Eggplant with a Bay Leaf infused Sweet Potato Cream

**Pinot Noir 2000, Yarra Ridge, Australia**

Shallot and Port Poached Scallop on Braised Endive and Leeks with a Roasted Tomato and Extra Virgin Olive Oil emulsion with a Chipotle and Pinenut Salsa  
**'La Grola' 1998, Allegrini, Veneto, Italy**

Sorbet

Rosemary and Juniper crusted Ahi Tuna on Red Pepper Risotto and Ratatouille with a Roasted Purple Beet and Gorgonzola Sauce

**Chardonnay Reserve 1999, Steve Kocsis Vineyards, Thirty Bench, Niagara**

**Pinot Noir 2000, Russian River Valley Sonoma, Kenwood, California**

**Châteauneuf-du-Pape 1999, Domaine Grand Veneur, Rhône**

Green Salad with a Basil and Lime Vinaigrette

Caramelized Apple Tart with a Lemon and Espresso Syrup

**'Pomme de Glace', Clos Saint-Denis, Saint Denis-sur-Richelieu, Québec**

Members \$80

Designated Drivers \$50

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## 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 – 9:30 p.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

# Romancing the Rhone!

Saturday, 15 February, 6:30 sharp – 9:30 p.m.

*Trattoria Caffè Italia 254 Preston St. (at Gladstone). Parking at rear of the restaurant or at Preston Hardware Store*

The Guild is proud to present a **unique** and **premium** wine tasting / cuisine event!

**Unique**, in that Rhone wine makers (Yves Cuilleron, Pierre Gaillard, Francois Villard) will be present to address their wines. Attendees will have an opportunity, but no obligation, to purchase these wines in 6 bottle lots (none available for retail at the LCBO). The wine for the evening is being generously subsidized by the winery, providing exceptional value for attendees!

The wines being offered are as follows:

Les Bialères 2001, AOC Saint Peray (white) estimated retail \$36.00 (85 points – needs ageing)

La Chambée 2001, AOC Condrieu (white) estimated retail \$61.00 (92 points)

Les Cranilles 2000, AOC Cotes du Rhone estimated retail \$30.00 ((89 points)

La Perdendaille 2000, AOC Cairanne estimated retail \$36.00 (90 points)

Les Pimpignoles 2000, AOC Gigondas estimated retail \$50.00 (90 points)

L'Arzelle 2000, AOC Saint Joseph estimated retail \$41.00 (88 points)

Les Chirats de Saint Christophe 2000, AOC Hermitage estimated retail \$75.00 (90 points)

Les Otéliees 2000, AOC Châteauneuf-du-Pape estimated retail \$61.00 (93 points)

These high profile wine makers have joined forces to form “Les Vins de Vienne”, and have vineyards planted around the town of Vienne. They produce wines from almost all the Rhone appellations and should provide a wonderful insight into those appellations and the wines derived from them.

**Premium**, in that these wines are well recognized and positively reviewed by Robert M. Parker Jr. and the Wine Spectator. Parker raves, “Francois Villard is one of the brightest lights emerging from the northern Rhone.” About Yves Cuilleron, “Always a brilliant wine maker,…” and on Pierre Gaillard, “Certainly he is doing some serious work.” The Wine Spectator has high praise for these negotiant offerings, as well, with the 6 reds averaging over 90 points and the whites not far off.

Those who have attended previous events at Caffè Italia will know enough to arrive ‘peckish’ as suitable cuisine will be served with each of the 3 flights. Look for a seafood appetizer with the 2 whites, mushrooms and veal with flight 2 and a hearty lamb or beef offering with the third. Seating is quite limited.

**Members \$55**

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## 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 seems 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**

# Trophy Reds of Australia

Wednesday, 19 March, 7:00 p.m.

*Chelsea Club 236 Metcalfe (at Somerset)*

Australian. Twelve Reds. One Dessert wine (OK, it's a white, but it is kinda dark). Average cost per bottle - \$107. Least expensive wine - \$56. Two wines at \$250. Grange? - yes. Lowest Parker/Spectator Score - 91. Twenty-four seats. A once in a lifetime opportunity? Possibly.

**Members \$85**

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## Guild Business

### His Excellency John Ralston Saul is Wine Person of the Year!

The Guild was proud to present honorary Guild member, His Excellency John Ralston Saul, with the National Capital Sommelier Guild's prestigious award, "Wine Person of the Year". The award is not presented every year, only when an outstanding candidate is brought forward, and His Excellency (HE) is certainly that.

Rushing from the Governor General's levee and greeting thousands of people, HE joined the attendees for dinner at our Tenth Annual Gala on Parliament Hill. The award was presented by Guild President, Vic Harradine, who chronicled HE's outstanding initiatives and contributions in promoting Canadian wines both at home and abroad.

Rideau Hall now holds over 4000 Canadian wines in its cellar and serves Canadian wines almost exclusively at state

and public functions. HE conducts twice yearly trips to Ontario and B.C. wine regions and has promoted our wines abroad in trips to South America and Germany. Canadian wines and local produce have been matched by the chefs of Rideau Hall and visiting Heads of State have been heard to comment most favourably.

His Excellency accepted the award most graciously and delivered remarks that illustrated his keen passion for wine and broad knowledge of it, his diligence in seeking out the best and most promising varietals and his acute awareness of what is necessary to further promote Canadian wines at home and abroad. His pertinent remarks and comfortable style in delivering them won comments of admiration from the guests. A most worthy recipient of the 2002 award, His Excellency John Ralston Saul!

### 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 price, including non-members attending as sponsored guests. All

Guild 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 is 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

### Ottawa Chamber Music Society continues Wine Auction tradition

**Ottawa (December 17, 2002)** — The Ottawa Chamber Music Society will hold its second auction of fine and vintage wines at 7:00 p.m. on Wednesday, February 26, 2003. The Ottawa Marriott is the sponsor for this event, which will be held in their ballroom at 100 Kent Street. Admittance is \$50, which can be applied as a credit towards any purchase.

Proceeds from this auction will help support all of our activities including next summer's 10<sup>th</sup> Ottawa International

Chamber Music Festival. We still need donations of fine and vintage wines. For contributions please call our office at 234-8008.

Tickets and catalogues will be available soon and we will post updates regularly on our website at [www.chamberfest.com](http://www.chamberfest.com).

### 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

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).

**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 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 variety 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.

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## Passing Scene

### More than Satisfying Vegetarian Dining

Snow storm or not everyone came to enjoy good food, good wine and the 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.

### An Alsatian Sensation Revisited *Reported by Mike Cowen*

It was a great evening for lovers of Alsatian wines. After months of careful collecting, Guild member Jeff Frank presented a truly impressive array of wines from an area that many consider to be the single best source of white wines in the world. Many of the great producers were represented: Hugel, Zind-Humbrecht, Trimbach, Weinbach, Andre Blanc and Beyer. We had a chance to sample most of the great grape varieties: Pinot Blanc, Pinot Gris, Muscat, Riesling and Gewurztraminer. We all appreciated the chance to taste the hard to find and expensive Sélection de Grains Nobles and Vendanges Tardives styles of wine.

Schlumberger 1998 Pinot Gris Les Abbes (SAQ \$24.35)

Zind-Humbrecht 2000 Pinot d'Alsace (Vintages \$24.95)

Weinbach 2000 Muscat Reserve (Classics \$34)

André Blanck 1999 Schlossberg Riesling (Vintages \$19.95)

Weinbach 1999 Riesling Schlossberg Ste-Catherine l'Inédit (Classics \$69)

Trimbach 1997 Gewurztraminer Ribeaupierre (Classics \$32)

Hugel 1997 Gewurztraminer Jubilee (Classics \$29)

Hugel 1989 Riesling Vendanges Tardives (Classics \$57)

Beyer 1990 Gewurztraminer Vendanges Tardives (Classics \$45/375ml)

The Weinbach Muscat dazzled many with its exotic fragrance of violets and roses. The Hugel Jubilee was unctuous with intense floral notes and mouth-coating glycerine. The Beyer 1990 Gewurz exuded lychee and smokey notes on the nose and layers of taste complexity on the palate. The 1989 Hugel Riesling Vendages Tardives was a classic representative of that grape-with bracing acidity and delightful petrol. And finally, what can be said about the Hugel Gewurz SGN? Just an incredible wine.

A special thanks to Jeff for taking the time to collect these fine wines and for a delightful evening of informed comment and delicious tasting.

Zind-Humbrecht 1999 Pinot Gris Rangen Clos St-Urbain Vendanges

Tardives (Classics \$98)

Hugel 1997 Gewurztraminer Sélection de Grains Nobles (Classics \$119)

Hugel 1989 Gewurztraminer Sélection de Grains Nobles (Classics \$123)

## Tenth Annual Guild Gala!

A night to remember, indeed! Every Guild member was afforded the opportunity to attend this momentous event and 138 fortunate persons made their way to The Hill on Sunday, December 15, 2002. Two previous newsletters chronicled the cuisine, this reprise will keep to the wines served and the evening's highlights.

Greeted by Hawthorne's sparkling Riesling brut, we made our way into the dazzling Room 200 of the West Block to the soft sounds of carols and seasonal favourites played by the evening's pianist, Cynthia Bredfeldt. A 25 foot Christmas tree adorned one corner. The tables were decorated with festive centrepieces and napkin rings whilst our menus beckoned us to the table as we sampled our hors d'oeuvres.

Once seated, the first 2 appetizers were ably accompanied by a Cave Spring Riesling Reserve and Lailey Vineyards 2001 Pinot Noir. The first 3 wines were introduced by Pierre Dupont, who provided an in-depth and interesting commentary on each.

During these courses our surprise (to the members) guest and honorary Guild member, His Excellency John Ralston Saul, arrived and was introduced. He had rushed from the Governor General's levee to be with us.

Matching the main of Beef Tenderloin, we were treated to a flight of 3 diverse and unique wines – Folonari Valpolicella Superiore Ripasso, Humberto Canale Malbec and Peninsula Ridge Syrah. Phil Nicholson introduced the wines and Phil solicited table comments from the first

flight. Only one table did not prefer the Syrah and everyone seemed to enjoy all 3 as a match. Special kudos go to Lori Davis, who sourced the rare Syrah, and to Phil for his generosity in donating this wine to the Guild Gala.

A highlight event followed with His Excellency being honoured as the Guild's "Wine Person of the Year" for 2002. He was presented with an engraved decanter and a precious, only 42 cases made, bottle of the Pen Ridge Syrah. He is an exceptional and most deserving award recipient due to his extraordinary contribution to the Canadian wine industry. Rideau Hall has been transformed into a showcase for fine Canadian wines and trips abroad feature Canadian wines and prominent proponents of them. His Excellency then gave warm and insightful acceptance remarks that illustrated his in depth wine knowledge, passion for Canadian wines and excellent business and marketing sense of what is needed to drive Canadian wines to prominence on the world wine stage.

Mike Cowen solicited the table comments from the 3 wines served with the main and introduced the Graham's 20 Year Old Tawny 'Special Reserve' that capped off the evening with dessert. Sheila Whyte, of Thyme and Again Catering, and her professional and obliging staff were thanked and deserved every round of applause.

With Cynthia again caressing the ivories, we gathered around and sang carols and seasonal songs before wishing our colleagues a happy holiday season and making our way home, quite contentedly. It will take another ten years of Guild excellence to come up with a Gala so grand!

## 5 December, 2002 VPR Reported by Dawn Harvie

Two of the three whites in the first flight proved to be popular. The 1999 Chablis, which was just added to Vintages Essentials, was not one of them—it was extremely disappointing. But perhaps we shouldn't be too willing to toss it aside so quickly—it got a good review from the Wine Spectator and the 1998 vintage was reportedly fabulous. The Kenwood Pinot Noir received high marks in the second flight—it was described as having a "huge Pinot nose and taste" and being made in the "French style". The Chusclan was another winner and it is a super value at \$12.40.

One of the biggest surprises of the whole tasting was the Geyserville. And not because it was a favourite, but rather

because nobody chose it as their number one wine of the flight. Our guess was that it was an off bottle despite the fact that nobody detected an off nose. Wine Spectator gave it an 88. The Mountain Blue, a Shiraz/Cab blend, and the Bin 389, a Cab/Shiraz blend, tied for favourites in flight three. The La Vite Lucente, a Sangiovese/Merlot blend, was described as "well balanced" and "elegant".

What made this tasting so different from most VPRs was the last flight of three fortified wines. Somebody in the crowd said "I like them all". The Colheita Port seemed to be the favourite. (By this point in time we had stopped counting!) What a wonderful port! And what a wonderful way to wrap up a VPR!

2000 Pinot Blanc, Blue Mountain Vineyards and Cellars, Okanagan	329441	\$16.50
2002 Lily Farm, Late Harvest Muscat, Grant Burge, Barossa Valley, South Australia	954701	\$13.75
1999 Chablis, La Chablisienne, AC, Vieilles Vignes	942243	\$19.95
2000 Pinot Noir, Kenwood, Russian River Valley, Sonoma	718940	\$29.90
2001 Goats Do Roam, Fairview / Charles Back, WO Western Cape	718940	\$10.90
1995 Château De Lamarque, S.C Grommand d'Evry, AC Haut-Médoc	956185	\$33.35
2000 Chusclan, Domaine Vieux Manoire de Maransan, AC Côtes-du-Rhône Villages	744896	\$12.40
2000 Geyserville, Ridge Vinyards, California	723072	\$49.90
1999 Mountain Blue, Rosemount Estate, Mudgee, New South Wales	583138	\$59.00
1999 Cabernet/Shiraz, Bin 389, Penfolds, South Australia	309625	\$34.90
1999 La Vite Lucente, Marchesi de Frescobaldi & Robert Mondavi, IGT Toscana	747030	\$36.80
East India Solera, Emilio Lustau (375 mL)	713636	\$13.95
1984 Colheita Port, C.N. Kopke & Ca., bottled 2002, Potugal	726877	\$36.70

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: \_\_\_\_\_