



National Capital Sommelier Guild

Newsletter - April 2003

April

- 10 Lailey / Malivoire Tasting
- 16 Best Values of the General List
- 23 Benefactor's Bottles for CHEO
- 27 Spring Dinner at Restaurant e18teen

May

- 1 Bravissimo! Sangiovese
- 8 VPR
- 11 The Charm of Chapoutier
- 12 Annual General Meeting
- 13 A Special Tasting of Vincor's Wines
- 14 A Comparative Survey of Pinot Noirs
- 26 A Wine & Food Matching Opportunity

Wine is bottled poetry.

Robert Louis Stevenson

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, 8 May 2003, 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 and Sponsored Guests: \$25

Lailey Vineyard / Malivoire Wine Company Tasting

Thursday, 10 April 2003, 7:00 – 9:00 p.m.

Trattoria Caffé Italia, 254 Preston St. (at Gladstone). Parking at rear of restaurant or at Preston Hardware Store.

The Guild is proud to present two great winemakers in one great tasting. **Ann Sperling** and **Derek Barnett**, two of Ontario's finest winemakers, will lead you through a tasting of their best wines.

Derek Barnett was born in England and studied agriculture in the UK. He gained 10 years of wine making experience at Southbrook Wines, north of Toronto, where his winemaking skill earned him the Air Ontario Winemaker of the Year Award in 2000. Now partnered with Donna Lailey of Lailey Vineyard, they use top quality grapes and years of experience to produce some of Ontario's best wines. Derek will be pouring the best of 2001 including all of his LCBO Classic Catalogue wines.

Ann Sperling achieved international acclaim in BC before moving to Ontario as the first winemaker at Cilento. Now with Malivoire, Ann oversees one of the most exciting wineries in Ontario. Using environmentally friendly viticulture and gentle gravity-fed wine processing, she sculpts some of the most sought after wines in Ontario. Ann will be pouring some newly released 2002 and a special treat from the Malivoire library.

Several of the flights will be accompanied by bite-sized treats from amongst Trattoria Caffé Italia's favourite dishes. After tasting these great wines, you won't have to drive to Niagara to buy them, as both wineries will take orders for many of the wines tasted.

Members and Sponsored Guests: \$50

Best Values of the General List

Wednesday, 16 April 2003, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe Street (at Somerset)

How many times have you been asked to recommend a wine priced below \$20 that is always available at the LCBO? Or even better, do you rise to the challenge of finding that exceptional bottle priced below ten dollars?

Well, this is your opportunity to re-discover LCBO's regular list catalogue! Join us for an evening of exploration and

adventure as we try to uncover some of the hidden gems priced below \$25.

BBQ season is right around the corner, get a jump on your summer wine selection!

Members and Sponsored Guests: \$25

Benefactor's Bottles for CHEO

Wednesday, 23 April 2003, 7:00 – 9:00 p.m.

Vittoria Trattoria Restaurant, 35 William Street (in the market)

In celebration of the 10th Anniversary of the National Capital Sommelier Guild we are proud to announce what may be the wine tasting event of this year and also a great opportunity to help CHEO at the same time. Thanks to the unbelievable generosity of several of our guild members we have been able to assemble a mega tasting of truly great wines: '63 Cockburn's Port, '67 Chateaux d'Yquem, old Bordeaux,

Super Tuscans like Solaia, Sassicaia, Ornellaia and Tignanello. We have already sourced over \$3000 worth of fine wine for this tasting and have not yet finished. Best of all, the proceeds from this tasting will be donated in their entirety to help the Children's Hospital of Eastern Ontario. Come and enjoy a memorable tasting experience for a great cause.

Members and Sponsored Guests: \$100

Spring Dinner at Restaurant e18hteen

Sunday, 27 April, 2003, 6:30 for dinner at 7:00 p.m.

18 York Street, Byward Market

This event was so popular last year that we are doing it again. Spring dinner offering an all Canadian menu of food & wine. Our venue is a historic stone building in the Byward Market now used as a trendy restaurant. Wines, which include rare labels and hard to get vintages from some of the best wine makers in Ontario and British Columbia,

have been thoughtfully paired with the five course dinner menu shown below. A vegetarian option is available on courses two and three. The event will be limited to forty people and due to its timing this will be the only printed notice sent out.

The National Capital Sommelier Guild & Restaurant e18hteent

Present a Spring Dinner

****Reception****

Methode Cuve Close 2000, 'Proprietors' Reserve', VQA Niagara Peninsula, Jackson-Triggs

****First****

Spring Pea Soup with Truffle Oil & Sour Cream
Chardonnay 2001 Burrowing Owl Vineyard, VQA Okanagan Valley, Sandhill Winery

****Second****

Nova Scotia Lobster Salad w/ Watermelon & Daniel's Cilantro Yellow Tomato Gazpacho
– or a Vegetarian Option –
Inox Chardonnay 2001, VQA Niagara Peninsula, Peninsula Ridge Estates Winery

****Third****

Grilled Alberta Beef Filet w/ Pearl Onion & Asparagus Ragout
Rosemary & Dijon Reduction
– or a Vegetarian Option –
Strewn Three 1998, VQA Niagara Peninsula, Strewn Estates Winery
Oculus 1999, VQA Okanagan Valley, Mission Hill Winery

****Fourth****

Thyme Scented Quebec Chevre w/ Maple Drizzle

****Fifth****

Spring Rhubarb Tart w/ Champagne Sorbet
Indian Summer Riesling 2001, VQA Niagara, Cave Springs Winery

Members and Sponsored Guests: \$90

Designated Drivers \$70

Bravissimo! Sangiovese

Thursday, 1 May 2003, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Start May off right by tasting some of the greatest red wines produced in Italy made from the Sangiovese grape ... "The Blood of Jove" ... Nectar of the Gods. There are 650 different clones of Sangiovese and we will taste several flights from the very best clones including those that produce Brunello di Montalcino, Vino Nobile di

Montepulciano, Morellino and Chianti from the Classico and Rufina areas. Many of these wines will be from the 1996, 1997 and 1998 vintages which are being touted as some of the best vintages of the 20th century in the Tuscany area.

Members and Sponsored Guests: \$35

The Charm of Chapoutier - Trade Members Only

Sunday, 11 May 2003, 2:00 – 4:00 pm

Restaurant International, Algonquin College, Woodroffe Campus, free parking in front of restaurant.

Guild Trade member and wine agent, Gord Weber, has arranged for Alistair Pine, Chapoutier's Export Manager for Canada, UK & Ireland, to attend and tutor 3 flights of outstanding Chapoutier wines. Robert Parker recently rated Chapoutier "one of the top winemakers on the planet." Alistair is an accomplished chef and has traveled the world in previous and present executive trade positions. He was first introduced to members at a Guild tutored tasting at the Ottawa Wine and Food Show. There were rave reviews.

The line up of Chapoutier wines includes: Cigala White 1998, Cotes du Rhone Blanc "La Ciboise" 2001, Chateauneuf-de-Pape "Bernadine" White 1999, Cotes du Rhone-Villages Rasteau 1999, Crozes Hermitage "Les

Meysonniers" 1999, St. Joseph "Deschants" 1999, Hermitage "La Sizeranne", Cote Roti "Le Becasses" 2000, Banyuls 1998.

Most of the wines are recent and upcoming Vintages Releases. The Banyuls will be accompanied by a "Death by Chocolate" dessert as Parker contends the Grenache-based 'Vins doux Naturel' Banyuls is the *only* sensible match for chocolate. Take that, you Port and chocolate lovers!

Tasting is limited to the first 25 Trade members to register. The Algonquin Sommelier Certificate Program has generously supplied the venue making it another wonderful value tasting. Bring your mother.

Trade Members and Sponsored Guests: \$15

Annual General Meeting

Monday, 12 May 2003, 7:00 – 8:30 p.m.

Restaurant International – Bldg. H. Algonquin College, Woodroffe Campus (parking directly in front of restaurant)

Note the date, time and venue of our Annual General Meeting. The **National Capital Sommelier Guild** is a non-profit member-run organization, led by a volunteer Board of Directors. **Please plan to participate in the running of the Guild by coming to the AGM, voicing your views and electing the Board members.**

If you are interested in **running for a position on the Board**, submit your name to: The Nominating Committee, NCSG, Suite 130, 99 Fifth Avenue, Ottawa ON K1S 5P5 by April 19. Anyone who has been a member of the Guild for a minimum of three (3) months and is a member in good standing, is eligible to stand for election to the Guild's Board of Directors. All members of the Guild in good standing are eligible to vote at the AGM.

If you have a proposal to amend a By-Law, it must be submitted by April 19 so that it can be included in the next newsletter for consideration by all members and reviewed by our legal teams to insure compliance with provincial law. Amendments will not be accepted from the floor.

The agenda normally calls for reports on membership, finances and other Guild achievements; the consideration of any proposed amendments to the By-Law and the election of the Board of Directors. If you have a specific item you would like added to the agenda, please contact our President, Vic Harradine, at vic.harradine@sommelierguild.com or call the Guild line at 237-7911.

Looking forward to seeing you there!

Members: Free

A Special Tasting of Vincor's Wines *presented by Vincor International*

Tuesday, 13 May 2003, 7:00 - 9:30 p.m.

Ottawa Marriott Hotel, 100 Kent Street

The revolving *Merlot Restaurant* on top of the *Ottawa Marriott* will be the setting for a special tasting for Guild members and their guests to sample a selection of some 40 estate bottled wines. This is a premiere event for Ottawa and the Vincor Sales and Marketing team is proud to present wines from their ten distinct wineries located in North America and Australia:

- Hawthorne Mountain Vineyards, Okanagan Valley BC
- Hogue Cellars, Columbia Valley, Washington
- Inniskillin Wines Niagara Peninsula and Okanagan Valley
- Goundrey Wines, Mount Barker, West Australia
- Jackson-Triggs, Niagara Peninsula and Okanagan Valley

- Nk'Mip Cellars, Okanagan Valley
- R. H. Phillips, Dunnigan Hills, California
- Sumac Ridge Estate Winery, Okanagan Valley.

This will be a great opportunity to taste a variety of wines such as Pinot Gris, Riesling, Gewurztraminer, Pinot Noir, Meritage, Shiraz, Merlot and others. To accompany the wines, there will also be fine cheeses, fruit, bread and crackers. This is bound to be a popular event so reserve early.

This event is presented by Vincor for Guild members and their guest. As a service to Guild members, you may reserve for this event in the normal registration manner.

Members and Sponsored Guests: \$30

A Comparative Survey of Pinot Noirs

Wednesday, 14 May, 2003 7:00 – 9:00 pm

Chelsea Club, 236 Metcalfe (at Somerset)

Over the last few years, a comparative tasting of Pinot Noirs from here there and everywhere has become one of the Guild's favourite, recurring events. The Pinot is one of the oldest vine varieties known to woman or man. It probably originated at the Nile, and was spread around by the Greeks and the Romans, who took it to France. From there it has travelled throughout the world and, while Burgundy is still thought of as its home, decent Pinot Noirs are also now sometimes produced in Australia, California, Canada, Oregon, New Zealand, Germany, Eastern Europe and a host of other places.

Pinot lovers appreciate the grace and elegance of the very best examples of this wine. Unfortunately, Pinot Noir can be expensive and fickle. The 'Heartbreak Grape' is tough to grow. Neither price nor place are necessarily good indicators of quality and while the best examples are rarely cheap, some renowned bottlings can still disappoint.

Tim Davis returns to present what is undoubtedly his favourite tasting. He has been sequestering the most interesting samples he has found from diverse regions around the globe and he promises to surprise and delight us. As usual, he will keep us guessing.

Members and Sponsored Guests: \$50

A Wine and Food Matching Opportunity

Monday, May 26, 2003, 6:30 p.m.

West End Station Bistro, 3659 Richmond Road

Chef/Owner Jordon Forester is designing a very special menu for you to experience how carefully selected wines can enhance the delicacy of foods being served. This unique opportunity is sure to influence the wine selection at future dinner parties. Sometimes the wine and food match is made in heaven, at other times it is not as expected. Come and join two of your Directors, Lori Davis and Peter Collis, to learn how to make these important selections.

You will delight in this five course dinner. Consider glazed Pate Foie Gras served on a bed of Radicchio Lettuce, a Wild Mushroom Struddle, a succulent presentation of Sea Bass and Scallop, Medallion of Venison followed by a light fruity desert. Such dishes, when served with tantalizing wine, will satisfy the most discriminating palate. Like the Ottawa roads in spring, this menu is still under construction. You will not be disappointed. Watch for more details in the May Newsletter.

Members and Sponsored Guests: \$ TBA

Guild Business

Botner-Nicholson Scholarship

The mission of The National Capital Sommelier Guild (the NCSG) is to foster the development of professionalism in all aspects of the wine trade.

In 2001, the NCSG established one (1) annual scholarship of \$1000 to be awarded to a candidate to pursue advanced studies in the areas of viticulture, viniculture, the marketing and distribution of wine products or the harmonization of food and wine. That same year, the NCSG renamed the scholarship to reflect the efforts of two of its founding Directors, Michael Botner and J.Philip Nicholson.

The annual deadline for submission of an application (with all required supporting material) for the NCSG Scholarship is April 30 of each year. The NCSG reserves the right to make no award or make multiple awards.

Botner-Nicholson Scholarship Criteria:

Candidates for the Botner-Nicholson Scholarship must:

- have demonstrated a commitment to apply their knowledge in the wine industry;
- be recognized by their professional mentors or peers as having outstanding potential to make a significant professional contribution to the wine industry; and
- be a person whose permanent residence is in the National Capital Region.

Looking for a Few, Very Special People!

The lifeblood of the Guild is its membership and its heart is the volunteer Board of Directors. If you are the type of person who seeks out and acts on solutions, works well both independently and within a team and isn't afraid of a little hard work, this may be a great opportunity for you.

It is the membership that votes to put people on the Board, for a one year term, and voting takes place at the Annual General Meeting in May. There are eleven positions to be filled. Some have set responsibilities, such as Treasurer, Secretary, President and Communications Director and these positions are decided each term by the new slate of Directors. Others are called Directors-at-large.

The successful applicant is encouraged, but not required, to give a public lecture, seminar or presentation at an appropriate venue in the National Capital Region within twelve months of their scholarship award. At this time, the contribution of The NCSG should be recognized.

The NCSG makes the announcement and award of the Botner-Nicholson Scholarship in May of each year at its Annual General Meeting. All candidates will be notified in advance by mail. The decision of The NCSG Board of Directors is final and is not subject to appeal.

For more information or to download the application form visit the Guild Web page at www.sommelierguild.com.

Completed applications with all supporting material should be submitted on or by April 30 to:

The National Capital Sommelier Guild
Attention: Scholarship Committee
99 Fifth Avenue, Suite 130
Ottawa, ON K1S 5P5

OR via Fax at (613) 237-9276

OR via Electronic mail at info@sommelierguild.com.

Those positions with responsibilities, e.g., Treasurer and Membership Director, have set position descriptions to follow. These positions are often, but not always, filled by returning Directors. For most new Directors, their responsibilities include running 4 or 5 events per annum, assisting one of the other Directors with large projects from time to time and familiarizing themselves with the working of the Board with an eye to taking on more responsibilities in the next term.

The Treasurer's position will be open this term. The software is set up and Peter Collis has agreed to get the new person up and running.

Directors meet on the second Monday of each month from 6:30 pm until 9 pm to review the past month's activities, plan upcoming events and deal with the many issues that confront the organization. Directors are expected to manage a myriad of other administrative tasks, which allow the Guild to function effectively.

All the privileges you enjoy as a member: the newsletter, web page, membership card, registration by mail/E-mail/phone, calendar of events, payment by cheque/credit card/cash are handled by a Director or a member volunteer who works with a Director. Administrative tasks such as minutes for meetings, control of the cellar, picking up and delivering mail, financial reports, correspondence, liaison with the Council of Governors and more, are also handled by the Directors.

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

Guild Honours Cuvee Best

For the third year in a row the Guild sponsored the Limited Addition Red and White Wine awards at Cuvee. In front of the Vice Regal couple, federal and provincial ministers, wine makers and several hundred guests, the awards were presented to Konzelmann Estate Winery and Thomas and Vaughan Estate Winery.

The Limited Edition White Wine award was won by Konzelmann repeating their victory from the Ottawa Food and Wine Show. The 2000 Chardonnay Grand Reserve Barrel Fermented impressed everyone with its tropical fruit and toasted oak.



The benefits are many. You can point with pride to your key role in sustaining and plotting the future course of the most vibrant and successful wine organization in Canada, you will enjoy the camaraderie of ten like-minded individuals and, most importantly, you are afforded the opportunity to contribute to a volunteer, non-profit organization that has given so much to you, as a member.

If you are still reading this, then you have shown enough interest to pursue this a little further. Perhaps, you might speak with one of the current Directors to gain more insight into what is involved. You are probably one of those few, very special people! For more information contact Vic Harradine at vic.harradine@sommelierguild.com or call the Guild line at 237-7911.

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

Send a brief outline of your idea for an event by E-mail to Pierre.Fournier@sommelierguild.com or Mike.Cowen@sommelierguild.com or by snail mail to the Guild office. 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?

An amazing Cabernet Franc Estate Reserve won the Limited Edition Red Wine for Thomas and Vaughan Estate Winery. The wine has taken Cabernet Franc to new levels, as can only be done in Ontario.



This was the final year of a three year commitment to Cuvee. Guild directors will be looking for feedback from members concerning future Ontario wine development projects.

Dawn Harvie Takes Over the Newsletter

The NCSG is proud to announce that Guild member, Dawn Harvie, has accepted the position of Newsletter Coordinator. Dawn, along with key volunteers, Dave Issacs and Cynthia Mar, will ensure the success of the Guild with their unique skill and talents. Dawn is well known to Guild members for

attending numerous events. She brings experience and professional editing skills to this new position.

The NCSG Board of Directors welcomes Dawn to the team and encourages members to do the same!

Items of Special Interest to Guild Members

Nat Nominated Again!

The NCSG would like to congratulate Natalie MacLean on her second and third James Beard Journalism Awards nominations. In the world of food writers it's the Oscars.

Natalie was nominated for an article about retro cocktails and for her newsletter, which is considered one of the best food and wine newsletter in North America.

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 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.

Passing Scene

Simply Syrah *Reported by Mike Cowen*

This was the third tasting in the past year that the Guild has dedicated to exploring Syrah, the grape whose new plantings on a global scale are exceeding that of any other varietal. In January, James Bertrand led us on an exploration of Shiraz/Syrah blends. Last spring, I hosted a tasting that took a global view of this up and coming grape, though the emphasis was on Australia. This time, the goal was to do an around the world survey of Syrah-based wines with the caveat that "Shiraz" could not be on the label. I wanted to

finally satisfy my curiosity—is there a difference among wines labeled "Shiraz" compared to those labeled "Syrah"? Certainly, our previous tastings highlighted the obvious—Australian Shiraz does have an easily identifiable profile: fruit forward, sweet, minty, luscious, fairly mild tannin and modest acid. By focusing only on those wines the vintners called "Syrah" perhaps we could peg the core characteristics of this grape. So much for the theory.

Our first flight presented “the baseline”. Five classic Syrahs from the northern Rhone, one from each of the five big red wine producing regions, and in an effort to establish the benchmark with which to compare the rest of the evening’s wines, all were scored at least 90 by one of those infamous wine critics. It soon became obvious that better Northern Rhone Syrahs do have a classic profile—peppery, gamey, minerally, smokey, spicy with a complex structure, a certain leanness and elegance combined with power and the need for serious aging to reach perfection. The overwhelming favourite was the Cote Rotie by Gerin, which showed lots of fruit, elegant tannin and a long finish.

However, our attempts at finding a common theme among the remaining Syrahs (representing nine countries) were not particularly successful. I think most of us tasters would have been very hard pressed to even declare that all of these wines were Syrah had we not known in advance that they were all the same grape. Some were clearly in the northern Rhone style—lean, well-structured and gamey. Others were clearly

Australian in style—mini fruit bombs that appealed to our hedonistic side. And we couldn’t find a pattern or a common flavour or aroma profile—some Old World country wines fell into the fruit forward category, while some of the New World wines fell into the Rhone-style. So, my personal conclusion is that the word “Shiraz” or “Syrah” on the label of any wine that is not from Australia or the Northern Rhone will not tell you anything about the wine style—“Shiraz” can be Aussie or Rhoney in style, the same with “Syrah”. It all comes down to marketing—what does the winery think will sell?

Of interest, the Mission Hill Syrah from BC fared very well in its flight, easily garnering the most “first place” votes against wines from Chile and California—and this with only three year old vines! And in the last flight, once again the Aussie style won out—the Balmoral Syrah was the overwhelming favourite; it had not a Rhoney bone in its body!

Flight One

1. Paul Jaboulet Vieilles Vignes 1996 Crozes Hermitage, Rhone, France 13%	\$39.00
2. Paul Jaboulet Le Grande Pompee 1999 Saint Joseph, Rhone, France 13%	\$22.00
3. Paul Jaboulet Domaine de Saint Pierre 1999 Cornas, Rhone, France 13.5%	\$67.00
4. Jean Michel Gerin Le Seigneur Cote Rotie 1999, Rhone, France, 13.5%	\$54.00
5. Cave de Tain l’Hermitage Nobles Rives 1998 Hermitage Rhone, France 13.5%	\$35.00

Flight Two

1. Charles Frederick Syrah 1999 Grande Reserve Midi, France Vin de pays doc 12.5%	\$13.30
2. Orleans Hill Lodi Syrah 2000 California 13.5%	\$15.95
3. Chateau Ste Michelle Syrah 2000 Columbia Valley, Washington	\$19.55

Flight Three

1. Caliterra Syrah Arboldeda 2000, Colchagua Valley Chile 14.5%	\$19.95
2. Mission Hill Syrah 1999 Okanagan Valley, BC. 13.5%	\$29.90
3. Jade Mountain Syrah 1998, Napa Valley, Calif 14.9%	\$42.50

Flight Four

1. Guigal Hermitage 1999. Rhone, France 13%	\$69.93
2. Manzano, Il Bosco 1999 Tuscany, Italy 13%	\$39.00
3. Spice Route Flagship Syrah 1999 South Africa 14%	\$43.00
4. Rosemount Estate Balmoral Syrah 1999 McLaren Vale Australia 14%	\$56.05

Trade Members Titillated Tippling Trius! *Reported by Vic Harradine*

Twenty-five fortunate Guild Trade members were present at the Chelsea Club as a magnificent vertical of Hillebrand’s Trius Red was uncorked. Educational Director David Larocque explained that Hillebrand uses low yields, careful fruit and barrel selection plus meticulous wine making techniques to produce this, their flagship red. These wines were carefully chosen from their library and are not all available to the public.

The Guild can now point to a decade of continuing and progressive success and we wanted to find out if ten years of Trius could deliver the same. We tasted wines from 1991 to 2000, including their now super premium Grand Red. The evening began with an offering of whites and finished with an opulent ice wine accompanied by poached pears and blue cheese. The evening was augmented by wines generously donated by the winery.

The oldest Trius red was from ’91 and proved that both Trius and the Guild started from a solid base. This wine was delicious, delivering still firm tannin, great ripe fruit and a wonderful colour and balance that belied its age. Who said these Canadian reds won’t cellar? There were many favourites amongst the wines with the ’98 and the ’95 garnering a lot of support. The newer vintages, whilst not yet knit together, showed great promise.

The Trade members present were treated to a unique event and the comments from the floor indicated it was an educational and tasting success! You should expect four of these special Trade member events per annum. To become a Guild Trade member you must 1) be in the wine or food and beverage trade, 2) be registered in a Sommelier program, or 3) be a Sommelier Grad. Watch for these events and register early.