



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – August 2003

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This is your wine and cheese crowd, and nothing ever goes wrong at such events.

Richard Messener

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, 4 September 2003, 7:00 – 9:00 p.m.

Thursday, 2 October 2003, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Plan to join those who have made this Guild Signature Event a regular feature of their wine life. This event provides 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

National Capital Sommelier Guild

99 Fifth Avenue – Suite 130, Ottawa, Ontario, K1S 5P5

Tel: (613) 237-7911

www.sommelierguild.com

Summer in the City

Sold Out

Thursday, 14 August 2003, 6:30 p.m. for drinks, 7:00 p.m. for dinner

Bayne-Morrisson House, 40 Fuller Street, Ottawa

Best Values of the General List II

Monday, 18 August 2003, 7:00 – 9:00 p.m.

Trattoria Caffè Italia, 254 Preston St. (at Gladstone)

How many times have you been asked to recommend a wine priced below twenty dollars 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?

Join us for an evening designed to discover some of the hidden gems in the LCBO; wines that are well made, ready to drink, attractively priced *and* widely available.

The list of recommendations from LCBO product consultants, Guild Directors and Guild members is growing. Do you have a favourite “best value” wine you would like to recommend? Let us know by sending an e-mail to joe.hatz@sommelierguild.com.

This will be a blind tasting of products from the LCBO General List and Essentials catalogues.

Members and Sponsored Guests: \$20

‘Gout de terroir’ with Cave Spring Cellars at Beckta’s dining and wine

Tuesday, 2 September 2003, 7:00 p.m. reception, 7:30 p.m. dinner

Beckta's dining and wine, 226 Nepean Street

Since 1986, Angelo Pavan has been making wines at Cave Spring Cellars with the goal of capturing the ‘Gout de terroir’. Cave Spring focuses on Riesling, Chardonnay and Cabernet/Merlot blends and has been among the first Ontario wineries to achieve international success.

This success has not stopped Angelo from continuing to be a pioneer in Ontario. What better way to discover what’s new at Cave Spring than to experience some examples with the tasting menu at Ottawa’s hottest new restaurant, Beckta’s dining and wine.

Chef Stephen Vardy will craft a five course tasting menu specially for the event and Sommelier Stephen Beckta with Angelo Pavan will match Cave Spring’s best wines with each course. Find out why the Ottawa Sun, the Ottawa Citizen and the Globe and Mail are all raving about Beckta’s.

Stephen Beckta and Stephen Vardy invite all Guild members to this special ‘S² Experience’. This event is extremely limited with only 22 seats available.

Members and Sponsored Guests: \$135

Best of Brews

Wednesday, 10 September 2003, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

In the world of wine we have seen huge changes over the years, in particular the rise of New World wines. In the North American beer scene, we have seen the opposite—the rise of Old World beers! We are no longer limited to light pap and ice pap, we can now experience a wide range of full-flavoured and full-bodied beers which reflect the long history of European brewing and its diffusion around the world.

To learn about real beer, join the Guild's beer expert Dick James for an evening of fabulous suds. From Pilsner to wheat beer, from ale to stout, we will experience the best the world has to offer.

Members and Sponsored Guests: \$20

Errazuriz and Caliterra—Partners in Wine!

Thursday, 18 September 2003, 7:00 – 9:00 p.m.

Restaurant International, Algonquin College, Free Parking

A Guild ‘Trade Members only’ event. Meet winemaker Sven Bruchfeld as he introduces 14 of his favourite Chilean wines from the Errazuriz and Caliterra collection. Sven graduated as an agronomist in 1996, began with Errazuriz in

1997 and has worked harvests in both hemispheres around the world. He is presently completing his Master of Wine degree. Sven is an avid skier, competing with the Chilean national team.

Amongst the 14 wines to taste, you will find the highly acclaimed Arboleda series, a reserve Syrah from Errazuriz and 3 'heavyweights' that include the highly sought after Seña, the glorious Don Maximiano and another premium wine just being introduced to the Ontario market (you may be the first group to taste it!), Viñedo Chadwick. We

complete the evening with an Errazuriz Late Harvest Sauvignon Blanc and Pear Creme Brulee.

Once again, the generosity of Ottawa agent and friend of the Guild, Gord Weber, allows us to offer this at a subsidized price. Only 22 seats for this one bottle tasting.

Trade Members and Sponsored Guests: \$23

Winemaker Dinner—Wayne, the Wizard of Aus, Returns!

Friday, 19 September 2003, 7:00 – 9:00 p.m.

Trattoria Caffè Italia, 254 Preston St. (at Gladstone)

Wayne Stehbens, senior winemaker of Katnook Estates, will host another entertaining evening of his top wines matched to a table d'hôte in true Caffè Italia style. Wayne has been working his magic at Katnook for 22 years, joining his father Ray at that time and garnering 2 prestigious 'Jimmy Watson Trophies' for his reds, since. Wayne, as past President of the Coonawarra Vignerons Association and as a much be-medaled winemaker, is one of the more prominent persons leading the Aussie wine revolution that is sweeping the world.

Many of this evening's wines have not yet been released, but are slated for fall release through Vintages and Classics Catalogue. The Chardonnay was a Gold medal winner at Sydney and gained 91 points from James Halliday. The Riddoch Cab Sauv is the first ever produced whilst the Katnook Merlot is a \$29 Vintages release in August. The '98 'Odyssey' was a double trophy winner at the 2003 London Wine and Spirits trade fair as 'Best Australian Wine' and 'Best International Vintage Red Wine'! It is slated for the Fall Classics Catalogue at \$65.

Table d'hôte

Olive oil, garlic and grated Parmesan Bruschetta
Deakin Estate Chardonnay 2002, Victoria, Australia

Cafe Italia Shrimps in Cognac and Cream Sauce
Riddoch Chardonnay 2001, Coonawarra
Katnook Estate Sauvignon Blanc 2001, Coonawarra

Granita – Lemon refresher

Roast Veal, Mushroom demi-glace, Seasonal Vegetables, Roast Potatoes
Riddoch 2001 Cabernet Sauvignon
Katnook Estate 1999 Merlot
Katnook Estate 'Odyssey' 1998 Cabernet Sauvignon

Bittersweet Chocolate Mousse
Riddoch Sparkling Shiraz n/v

Wayne will bring along a 'vin mystere', leading us through the popular Aussie 'Wine Options' game. Guild member, Dick James was the winner last year, can he repeat? Be certain to note the 6:15 start time for stand up hors d'oeuvres and our welcoming wine. Seating for dinner and

our guest winemaker's comments at 7 pm sharp. Through the generosity of Derrick Butler, Canadian Manager for Wingara and a past Guild President, we can offer this 5 course, seven wine event at an extremely attractive price.

Members and Sponsored Guests: \$65

Designated Driver: \$40

Going Vertical with Henry of Pelham

Wednesday, 1 October 2003, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

It is a rare treat to be able to attend a vertical tasting, but it almost unheard of to experience two in one night. This incredible event will be hosted by Guild Governor and Henry of Pelham co-owner Daniel Speck.

Daniel will be presenting two of Henry of Pelham's most popular wines. First, we will explore the effect of Niagara's

climate on Riesling, when we try Reserve Riesling going back to 1996. Do cooler years produce better Riesling? You be the judge. Next, we'll taste an incredible range of Henry of Pelham's award winning Cabernet-Merlot. This vertical will go all the way back to 1993 and will include all the big vintages. We're not divulging the exact years because there will be a surprise in the mix.

Trade Members and Sponsored Guests: \$40

Spain / Portugal—What's New and Who's Who

Wednesday, 8 October 2003, 7:00 – 9:30 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Taste your way through a wine revolution in these countries with a diverse selection of 12 premium wines from elite traditionalists to wines so rare you have previously only read about them in *Vines* or the *Wine Spectator*. Vic Harradine, Guild past President, recently completed a summer swing; visiting, searching out and making special purchases along the way with this tasting in mind. No home videos or pics, promise! A unique opportunity to taste wines not available in Canada and to judge if the wine 'revolution' lives up to the press coverage.

Our welcoming wine will be a "Splash", white Port over ice with tonic and a lemon twist. From Spain you can expect a vaunted Rio Alta red 'Vina Arana' and a Marques de Murrieta Ygay Gran Reserva Especial from the great '94 vintage in Rioja. These Riojan traditionalists will be challenged by the exploding Priorat region and a '98 'Les Terraces' by Alvaro Palacios, at present, Spain's hottest wine maker. His premium wines top out at \$1000 a bottle. Ribera del Duero will be ably represented by a '96 'Flor de Pingus' by Peter Sisseck. Parker says his wine may be the

best in Spain and I saw his 'Pingus' selling for \$1500 Canadian a bottle in 2 stores. No wonder, he picks and sorts his grapes individually (one grape at a time!), by hand.

Another region and Bodega gaining much press is Bodega's Mauro and their sister winery 'Leda'. We will taste a 2000 from the former and a '99 and 2000 from Leda. Both of these wineries hail from the tiny, but burgeoning region of Tudela del Duero and were made by Vega Sicilia's former winemaker. Even my 'cellar door' purchase was limited to one bottle! We will round off our tasting of reds with a San Roman from Spain's Toro region and another new star, Quinta de la Rossa from the Duero region of Portugal.

We then move on to Port wines. Enjoy a Kopke '87 Vintage Port (small elegant Port house with an illustrious past) and a Ten Year Old Tawny from Burmester (smooth and silky) each matched to a different and appropriate cuisine. A commentary on wines and the regions from which they hail will certainly add to your evening's pleasure. Only 25 seats reserved for this one bottle tasting.

Members and Sponsored Guests: \$45

Guild Business

Guild Partners with Epicurean Awards—Everyone Can Get Involved.

The National Capital Sommelier Guild is proud to announce that it will be partnered with and a sponsor of the Epicurean Awards. Both the Epicurean Awards and the Guild are organizations dedicated to promoting professionalism and excellence in the hospitality industry, and together we will recognize the best National Capital restaurants.

Every Guild member can get involved. We are looking for 50 members to assist with evaluation of restaurant service. What's involved? Well it's simple! You will be given a list of thirty restaurants, select the restaurant or restaurants that

you want to review, then go to dinner. The evaluation is performed by filling out a simple score sheet. When you're finished, mail in your score sheet. Evaluators will be responsible to pay for their own meals.

Aside from helping the Guild fulfill its mandate of promoting excellence in the hospitality industry, you will be invited to the award ceremonies at the opening of the Wine and Food Show and a wrap-up party.

To submit your name or for more details, please contact Sandra Nash at s.nash@sympatico.ca.

National Capital Sommelier Guild Scholarship For Wine Education

The Guild is pleased to announce the creation of a scholarship to foster professionalism of wine service in the hospitality industry in the Ottawa-Gatineau community. Starting in 2004, a scholarship will be awarded annually in the amount of \$500 to an individual enrolled in the Fast-Track Sommelier program at Algonquin College and who is employed full-time in the hospitality industry. The scholarship will also include a one-year membership in the Guild.

This scholarship is a natural development of the combined activities, linkages and origins of the Guild. Since the Guild was founded & energized by many individuals who developed their awareness and knowledge of fine wine

through the Algonquin Sommelier Program (ASP), a scholarship is a way of giving back to the ASP by its largest group of graduates.

Furthermore, a core mandate of the Guild is to provide educational opportunities and foster development of professionalism in all aspects of the wine trade. A scholarship to encourage a high standard of wine service in the hospitality industry pursues this mandate and strengthens the linkages which have developed between the Guild and many businesses creating & promoting fine wine.

Individuals interested in the Scholarship For Wine Education can obtain more information by contacting a Guild Director or logging on to the Guild's web page.

Credit Card Authorizations—Correction

If you have authorized the Guild to charge specific events to your credit card, please inform us of any changes to the status of your card, such as new expiry date, etc. In addition, if your card is overextended, please provide us with an alternate method of payment.

If only your credit card expiry date has changed, please email the new expiry date (and *only* the expiry date) to Bruno Fioravanti at bruno.fioravanti@sommelierguild.com or leave a message on the Guild line (613-237-7911).

If your credit card number has changed, DO NOT SEND THE NEW CREDIT CARD NUMBER BY EMAIL. Instead, please complete a new Credit Card Pre-Authorization Form found at the end of the registration form (or at www.sommelierguild.com) and mail it to us at:

National Capital Sommelier Guild
99 Fifth Avenue – Suite 130
Ottawa, Ontario K1S 5P5

Thank you for helping the Guild run smoothly.

Items of Special Interest to Guild Members

Free Wine Newsletter

Ottawa wine writer and Guild member Natalie MacLean offers a free bi-weekly e-mail newsletter that covers a wide 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, which she pre-tastes.

While she tackles each topic to learn something new, she never takes wine—or herself—too seriously, and writes in a highly entertaining way. There are no ads 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.

Her articles have appeared in the *London Times*, *Chicago Tribune*, *National Post*, *Hemispheres (United Airlines)*, *Food & Wine*, *Sydney Morning Herald* and *Ritz-Carlton Magazine*, among others. You can read more of her work and sign-up for the newsletter at www.nataliemaclean.com. Or just e-mail her at nataliemaclean@rogers.com.

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 a 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 (613) 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 cheeses 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

July VPR *Reported by Pierre Dupont*

A full house gathered at the Trattoria Caffè Italia on Preston for the July VPR. Habitues of these events met several seldom seen members or guests, no doubt attracted by the promise of some tasty pizzas to reward all the hard work that a blind tasting requires.

Peter Collis led the party and, as he is experienced in these matters, he promptly abandoned the usual formula for these events by having an entire flight devoted to a single varietal and a second flight consisting of wines from a single country. The final flight was also dedicated to a preeminent varietal with some blending allowed.

The first flight of whites was all Chardonnays and some participants managed to pick that up, one of the clues being the presence of oak. Nevertheless one of our foremost tasters thought one of the wines might have been a Riesling. By far the favourite of the flight was the Laguna Vineyard Chardonnay from Gallo, a big, fruity, mouth-filling wine in the California-style; it is also the most expensive. Many preferred the Mission Hill with its intense, fruity, spicy aromas and flavours and the Cloudy Bay also had a good number of fans, those appreciating a leaner example from a cooler climate. The Toasted Head was disappointing, presenting a soft almost bland profile.

The next flight featured Italian reds and what a surprise it provided. Typical of most Italian reds all of these wines offered the touch of acidity that makes them so food-friendly. The surprise came from the fact that the overwhelming favourites were also the least expensive wines of the flight, both exceptional values. The clear first choice of most was the 'La Segreta', a blend of Nero d'Avola and Merlot that had a taste profile very different from any of the wines too often made from the same few 'international' varietals (Cab, Merlot, Cab Franc, Pinot Noir, etc.). On the nose it offered notes of tobacco and tar to complement the

aromas of cherries and plums and all enjoyed its elegant, long finish and pleasant aftertaste. The 'Piancarda' also gathered a fair number of fans with its rich, spicy and complex flavours and its equally long finish. Some tasters were observed voting for both of these wines, an indication of their appreciation for both of these unexpectedly complex wines at this price point. The Barbera d'Alba also had its fair share of fans no doubt seduced by the notes of dark cherries, black currant and herbs on nose and taste and its soft, smooth mouth-feel. The Barbaresco is obviously too young, the tannins very much in evidence and masking whatever fruit might be lurking in the background. Give it five years and give it a try; but who wants to wait?

The final flight featured Cabs and Cab blends. There were no overwhelming favourites, the group being pretty well evenly split in their preference for the Château Malescasse and the two New World cabs. The Château de Camensac also had some fans but a touch of corkiness prevented us from fully appreciating its qualities. The two Bordeaux are truly young wines and will definitely gain from at least a few years in the bottle. The Catena is a well made wine, reserved and elegant with aromas of chocolate and cedar and well structured with good cab character. The Mission Hill is becoming a Guild favourite as it has been featured at a few tastings and always shows well. Tasters are seduced by the hints of coffee, cedar, black currant and pepper found in both aromas and flavours. Perhaps this is why it has been added to the Vintages Essentials portfolio.

Finally came what many had come to savour, a variety of piping hot pizzas (Sausage and Cheese, Seafood and Hearts of Palm, Pesto and Black Olive combinations) accompanied by a reasonably good quaffing Sangiovese; a very nice way to finish the evening.

Thanks Peter for a most enjoyable event.

First Flight—Whites

Chardonnay Reserve 2001, Mission Hill Family Estate, Okanagan, BC	545004	\$17.95
Chardonnay 2001, 'Toasted Head', R.H. Phillips, Dunnigan Hills, California	594341	\$19.95
Chardonnay 2000, Laguna Ranch Vyd, E & J Gallo, Sonoma, California	544981	\$32.95
Chardonnay 2001, Cloudy Bay Vyds, Marlborough, NZ	359513	\$29.95

Second Flight—

Barbaresco Magno 1999, Costa di Bussia, Piedmont	721977	\$26.95
Barbera D'Alba 2000, Pio Cesare, Piedmont	984310	\$22.95
'La Segreta' 2002, Planeta, Sicily	936773	\$14.95
'Piancarda' 1999, Casa Vinc. Garofoli, DOC Rosso Conero, Marches	721811	\$13.95

Third Flight—Cabs and Blends

Cabernet Sauvignon Reserve 2001, Mission Hill Family Estate, Okanagan, BC	553321	\$19.95
Cabernet Sauvignon 2000, Agrelo Vyds, Catena, Mendoza, Argentina	985002	\$20.95
Château Malescasse 2000, AC Haut-Médoc, Bordeaux, France	979732	\$35.95
Château de Camensac 2000, AC Haut-Médoc, Bordeaux, France	903534	\$42.95

Who Will be the Wine Person of the Year 2003?

Each year the National Capital Sommelier Guild honours an individual who has markedly contributed to the wine life of this region and it prepares to do so again this year.

His Excellency, John Ralston Saul, writers Peter Ward and Michael Botner, educator, writer and Past Guild President Vic Harradine, Guild co-founder Philip Nicholson, former Guild Director Véronique Rivest and present Guild Director and Ottawa Citizen Wine Columnist Rod Phillips are among those who have been recognized in the past.

Candidates for this award are considered in light of the following criteria:

1. **The candidate's contribution to the advancement of the wine knowledge of those in the trade as well as consumers.** This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communications.
2. **The candidate's contribution to the establishment of standards of excellence in the wine trade.** This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.
3. **The candidate's contribution to the development of the wide range of professional skills required by those in the trade.** This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.

Guild members and the public are invited to submit candidates worthy of being recognized in this manner.

Submissions should be accompanied by evidence and/or testimonials describing how the candidate has fulfilled the above criteria over the past twelve months.

Submissions must be received no later than Thursday, 30 October 2003.

Submissions can be made using the form enclosed with this newsletter or on the web at www.sommelierguild.com via

E-mail: paul.courtice@sommelierguild.com

Fax: 613-237-9276

Snail mail: National Capital Sommelier Guild
99 Fifth Avenue – Suite 130
Ottawa, Ontario K1S 5P5

WINE PERSON OF THE YEAR

I submit that _____ should be recognized as 2003 Wine Person of the Year by the **National Capital Sommelier Guild**.

I believe this candidate is deserving of this award because of the following contributions:

To the advancement of the wine knowledge of those in the trade as well as consumers. (This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communications.) **The following examples support this:**

To the establishment of standards of excellence in the wine trade. (This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.) **The following examples support this:**

To the development of the wide range of professional skills required by those in the trade. (This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.) **The following examples support this:**

Submitted by: _____ Date: _____
Day Telephone: _____ Evening Telephone: _____
Email: _____
