

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – September 2003

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*Jeremiah was a bullfrog
Was a good friend of mine
I never understood a single word he said
But I helped him a-drink his wine
And he always had some mighty fine wine
Singin'... Joy to the world*

Joy To The World, written by Hoyt Axton, recorded by Three Dog Night (1971)

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, 2 October 2003, 7:00 – 9:00 p.m.

Thursday, 30 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

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!

Sold Out

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

Restaurant International, Algonquin College, Free Parking

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

Sold Out

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

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

Going Vertical with Henry of Pelham

Sold Out

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

Chelsea Club, 236 Metcalfe (at Somerset)

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

Sold Out

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

Chelsea Club, 236 Metcalfe (at Somerset)

New Zealand—Mainly Reds and a Few Whites

Thursday 23 October 2003, 7:00 – 9:30 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

New Zealand is world famous for its Sauvignon Blanc but what about its red wines? Have you ever tried one? Here's your chance. But first, your host will greet you at the Chelsea Club door with one of NZ's most famous sparkling wines. Then, a flight of delightfully refreshing whites (including that most famous of Kiwi Sauvignon Blancs), all designed to cleanse your palate before the main event—our exploration of the red wines of New Zealand. Pinot Noir is

the number one red NZ grape in terms of production—how will they compare to the global perspective on Pinots presented by Tim Davis this past spring or to the Oregon Pinots that many of us sampled in the Reds of the Pacific Northwest tasting? How will the Merlots and the Cab blends stand up to the global competition? These are burning questions and you owe it to yourself to find the answers. Dare to explore.

Members and Sponsored Guests: \$35

Vegetarian Dining for the Discriminate Palate!

Saturday, 25 October 2003, 6:30 pm reception, 7:00 pm dinner

Restaurant International, Algonquin College, Woodroffe Campus

A five-course vegetarian dinner has been planned with an emphasis on wine matching that will include a sparkling wine for the reception, two white wines and at least three red wines to match the different courses. To transform a vegetarian dinner into a veritable feast, we chose the following venue: Restaurant International has served the Guild very well with many theme dinners. They take the time to properly research the type of meal that has been

requested and the results have proven very satisfactory in the past with the many dinners organized with the Guild including the Christmas Gala. Join your fellow Guild members for an enjoyable evening intended to please not only the serious vegetarian but also to please the most discriminate palate.

Menu and final wine selection will be finalized for the next newsletter.

Members and Sponsored Guests: \$70

Designated Driver: \$40

Guild Business

Botner-Nicholson Scholarship

The Guild is pleased to announce a Botner-Nicholson Scholarship award to Marc Rollin. Starting in October, Marc will study at the Universite du Vin's Sommelier Conseil program in Suze-la-Rousse, France. Marc and his wife will have to endure the climate & rigors of Provence as well as the wines for the six months that it will take to complete the course. Marc is known to many Guild members for his participation in our activities and as a graduate of the Algonquin Certificate Sommelier Program. When he graduated from the Algonquin program, Marc was awarded the Vittoria-Trattoria/Pillitteri Estates Winery Sommelier Award of Excellence.

The Botner-Nicholson Scholarship was established in 2000 and is 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. It is named after two founding Directors of the Guild: Michael Botner and J. Philip Nicholson. The scholarship is part of the Guild's ongoing mandate to enhance educational opportunities & foster development of professionalism in all aspects of the wine trade.

The Guild is pleased to award the Botner-Nicholson Scholarship to Marc Rollin and extends best wishes to him in his studies.

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.

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).

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.

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

George Riedel is coming to Ottawa

George Riedel of Riedel glassware is coming to Ottawa and will be tutoring a wine tasting in three glasses of the Sommeliers line of stemware. C.A.Paradis will be hosting this event on October 3, 2003 at the Camelot Golf and Country Club. Guests will receive a complementary gift pack valued at approximately \$500.00 which includes the three glasses used in the tutoring. To reserve your place for

this occasion, a payment of \$287.50 taxes included is required. Seating is limited, and early booking is recommended. You may confirm your reservation by credit card from C.A. PARADIS by calling 731-2866 and ask for Ashleigh or dropping in to either of our 2 locations (1314 Bank St, or 216 St. Joseph Blvd. in Hull).

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

August VPR *Reported by Dawn Harvie*

There was a full house with 48 participants at the August VPR at *Trattoria Caffè Italia*. We started the evening off with the Versinthe. I enjoyed it full strength, but others added a bit of sugar and/or water. It took several sips of water to clear the palate of the intense liquorice flavour of the Versinthe so we could move on to the next flight, which, of course, was the white flight. Two of the four whites were very popular with the group: The Sauvignon Blanc was full of tropical fruit, mango, and herbaceous notes and was considered good value after its price of \$11.95 was revealed. The Rosemount Chardonnay had obvious oak and was a good match with the shrimp pizza.

The Cline Syrah was by far the favourite of flight two. It was full of candy apple, fruit, spice and black olives. A pleasant wine at a reasonable price of \$17.95. The Pinot Noir had notes of spice and earth while the Cabernet Sauvignon had flavours of candy, bubblegum and sweet fruit.

The wines featured:

Appéritif

Versinthe, Liqueuristerie de Provence, France

738708 \$39.95

Flight 1: Whites & Shrimp Pizza

Chardonnay, Barrel Fermented 'A', Marynissen Estates, VQA Niagara Peninsula, 2001

907683 \$15.95

Sauvignon Blanc, La Baume Sélection, Domaine de la Baume, Vin de Pays d'Oc, France, 2002

728600 \$11.95

Chardonnay, Tomaresca, IGT Puglia, Italy, 2002

968446 \$11.95

Chardonnay, Show Reserve, Rosemount Estates, Hunter Valley, NSW, Australia, 2001

324772 \$25.45

Flight 2: Medium Body Reds

Pinot Noir Limited Release, Qualis' Gate Estate Winery, VQA Okanagan Valley, 2000

585760 \$18.90

Syrah, Cline Cellars, California, 2000

733758 \$17.95

Cabernet Sauvignon, Armen, Jacques Frélin Vignobles, Vin de Pays d'Oc, 2001

937516 \$12.50

Flight 3: Medium Body Reds & Pesto Pizza

Shiraz, Jeanneret Wines, Clare Valley, South Australia, 2001

732891 \$24.95

Zinfandel, Kenwood Vineyards, Sonoma County, 2000

983577 \$26.95

Shiraz, Coastal Cellar, Graham Beck Wines, Franschoek, Coastal Region, South Africa, 2001

607796 \$18.55

Flight 4: Full Body Reds & Grilled Sausage Pizza

Cabernet Sauvignon, Barelli Creek Vineyard, E. & J. Gallo Winery, Alexander Valley, 1999

555615 \$38.00

Cabernet Sauvignon, Markham Vineyards, Napa Valley, 1999

989095 \$39.95

Bordeaux blend, Château Beaumont, AC Haut-Médoc, Cru Bourgeois, 2000

903526 \$25.90

Summer in the City *Reported by Keith Hearn*

Where were you when the lights went out???? On that fateful night when lights dimmed to darkness from Cleveland to New York and all places between, a happy crowd of Guild regulars and their guests enjoyed a marvelous candlelight dinner on the terrace at Gay Cook's elegant stone home. Considering the gridlock on Ottawa streets, it wasn't easy for everyone to turn up. Several walked and one hardy soul experienced OC Transpo for two

hours. But the reward was the best—and some say the only—professionally prepared & served meal in Ottawa that night. On arrival a glass of chilled sparkling Cremant was thrust into eager hands. Anxiety soon faded as everyone savoured a beautiful August evening with fine wine, great company, and a stunning four course dinner as shown below. Many thanks to Gay Cook for her warm hospitality and culinary talents.

Brut Reserve, A.C. Cremant de Bourgogne, Bailly-LaPierre

Chilled Gazpacho Soup

Cold whole salmon with lemon cucumber sauce

Bulgar , feta & mint salad with herbed eggs

Warm new potatoes with tarragon

Balsamic sage baby beets & savoury baby carrots

Mesclun greens & pear salad with pistachio & blue cheese

Freshly baked dinner rolls with butter

Sauvignon Blanc 2002, Cloudy Bay Vineyards, N.Z

VQA Pinot Noir Reserve 2000, Cave Springs Cellars, Ontario

Frozen white chocolate mousse cake with fresh peaches

Assorted cheeses

Zinfandel "Port", Montevina, California

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:**

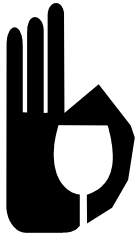
Submitted by:

Date:

Day Telephone:

Evening Telephone:

Email:



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – September 2003

Please note that:

- You will not normally receive confirmation of your reservation
- You will be contacted only if we cannot accommodate you
- Your cancelled cheque or credit card statement will serve as your receipt
- If paying by cheque, send a separate cheque for each event with name of event on the cheque

Cancellation Policy

- Cancellations must be made by informing the Registrar at least 5 days before the event. If you do so within this time frame you will not be charged for the event.
- If you cancel less than 5 days before the event, you will be charged for the event; and you will be responsible for finding an alternate to fill your seat and for advising the registrar of your alternate's name at least 12 hours prior to the event.

Best of Brews

Wednesday, 10 September 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s) @ \$20 = _____
Total _____

October VPR

Thursday, 2 October 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s) @ \$25 = _____
Total _____

New Zealand—Mainly Reds & a Few Whites

Thursday, 23 October 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s) @ \$35 = _____
Total _____

Vegetarian Dining for the Discriminate Palate

Saturday, 25 October 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s) @ \$70 = _____
 Designated Driver @ \$40 = _____
Total _____

November VPR

Thursday, 30 October 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s) @ \$25 = _____
Total _____

Preferred method by E- Mail with credit card: Send your reservation to events@sommelierguild.com. If *VISA or MasterCard Pre-authorization* has been submitted, no cheque or registration form is necessary. Your credit card will be debited **after** the event. Otherwise immediately mail **one cheque per event** with your registration form.

By Phone: Call the Guild's answering machine at (613) 237-7911. Please speak clearly, identify the event(s) you wish to attend, the persons attending and immediately mail the registration form and **one cheque per event**. If *VISA or MasterCard Pre-authorization* has been submitted, no cheque or registration form is necessary. Your credit card will be debited **after** the event.

By Mail: Mail the registration form and **one cheque per event**.

Cheques are to be made out to: National Capital Sommelier Guild or NCSG

Mail to:

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

Visa or MasterCard Pre-authorization

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

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

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

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

Print Name: _____

Signature: _____ Date: _____
