

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – October 2003

October

- 16 Botner's Best Bottles
- 23 New Zealand—Mainly Reds and a Few Whites
- 25 Vegetarian Dining for the Discriminate Palate
- 30 November VPR

November

- 7–9 Ottawa Wine & Food Show
Expert-Led Tastings
- 13 Bordeaux 2000
- 16 Fall Harvest Dinner
- 19 Beaujolais
- 25 Taylor Fladgate Port

Je ne boy en plus qu'une esponge.

'I do not drink more than a sponge.'

Francois Rabelais, *Gargantua* (bk. I, ch. XLII)

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, 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. The VPR 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. The VPR gives 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

Botner's Best Bottles

Thursday, 16 October 2003, 7:00 – 9:30 p.m.

Bayne-Morrison House, 40 Fuller Street, Ottawa

Lovers of fine Bordeaux's will delight in the collection of wines for this special event. We start in 1990 and work backwards in time with wines like a 1990 Ch. Prieure-Lichine, a 1990 Ch. La Louviere, a 1989 Ch. Pape Clement, and others, culminating with a 1978 Ch. Mouton-Rothschild, and the 1985 and 1970 Ch. Palmer. A 1964 Justino's Madiera Boal puts the finishing touch on this memorable evening.

These grand wines will be served in a grand setting—the historic and elegant Bayne-Morrison House, the residence of Guild Governor and Ottawa Citizen food columnist, Gay Cook. For this special evening, a selection of cheeses from the Ottawa Bagel Shop will accompany the wines.

All the wines have been provided from the cellar of Michael Botner, Guild Co-founder, and noted Ottawa wine writer, educator and consultant, whose commentary will guide us through the evening.

Due to the generosity of Michael Botner, Gay Cook, and the Ottawa Bagel Shop, we will be able to donate all the fees for this event to *Grapes for Humanity*, Tony Aspler's charity which assists landmine and other disaster victims.

This unique evening will be limited to 15 members. Members are limited to **one guest** for this event.

Members and Sponsored Guest: \$100

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 p.m. reception for 7:00 p.m. dinner

Restaurant International, Algonquin College, Woodroffe Campus

A five-course vegetarian dinner has been planned with an emphasis on wine matching. All wines selected are Vintage products.

'Vintage 2000' Pinot Noir / Chardonnay Sparkling Wine, Wolf Blass, Australia

Grilled Zucchini, Eggplant, Roasted Red Pepper and Goat Cheese Terrine with Herb Oil Drizzle
Sancerre 'Les Baronnes' 2002, Henri Bourgeois, France

Lentil, Coriander and Ginger Soup
Chardonnay Unoaked 2002, Kim Crawford, New Zealand

Watercress, Fennel, Orange and Black Pepper Salad
Pouilly-Fumé 2001, Yvon et Pascal Tabordet, Loire

Quattro Main Course consisting of:
Spinach Borek Phyllo
Polenta with Roquefort Cheese
Pasta Nest on Tomato Pesto Sauce
Cashew Nut Parfait with Meaux Mustard Sauce
Pomérol 2000, Jean-Pierre Moueix, Bordeaux
Pinot Noir 2000, Westrey Wine, Willamette Valley, Oregon

Field Berry Shortcake
Late Harvest Riesling Reserve 2001
Mission Hill, Okanagan Valley, B.C.

Members and Sponsored Guests: \$70

Designated Driver: \$40

Ottawa Wine and Food Show Expert-Led Tastings

Friday, Saturday and Sunday, 7, 8 and 9 November 2003

Saskatchewan Room, Westin Hotel

Once again the Guild will be sponsoring and running the Expert-Led Wine Tastings at the upcoming Ottawa Wine and Food Show. Tim Davis, Guild Governor, is busy orchestrating what is sure to be a dozen or so fantastic tastings at a very reasonable cost. Spain will be the featured

country this year and will be the subject of several illuminating tastings. As the event details are not available until shortly before the show, watch the Guild website and wait for a special mailing that will describe the tastings in detail.

Bordeaux 2000 – The Best Vintage Ever???

Thursday, 13 November 2003, 7:00 – 9:30 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

If you were to ask the world's foremost wine critics and experts if the 2000 Bordeaux is a wine that comes along once in a lifetime they would all agree. Nearly every Bordeaux wine maker made a serious wine from the grandest chateaus to the simplest vineyards. That means that there are some great drinking 2000's out there to try and even better many are available right now to purchase at great prices.

Jean Michael Cazes, the veteran winemaker and owner of Chateau Lynch-Bages, described the 2000 vintage as "a

small miracle" and "truly great". In the past few years Bordeaux has taken a back seat to wines from Piedmont, Tuscany and Napa Valley. With the 2000 vintage, however, it is Bordeaux's time to shine.

Join Guild Director Paul Courtice for a vinous tour through many of the best regions of Bordeaux and see for yourself if the "Millennium" Bordeaux is as good as the experts say it is before these exceptional wines are gone from your local wine store shelves.

Members and Sponsored Guests: \$40

Fall Harvest Dinner at the Casino Hilton!

Sunday, 16 November 2003, 6:00 p.m. reception for 6:30 p.m. dinner

Restaurant Arôme, Hilton Lac-Leamy, 3 boulevard du Casino, Hull

Last year, Pierre Dupont, Guild Governor, organized a dinner that proved so successful that we are repeating our Fall Harvest dinner at the same venue. Arôme is the main dining room of the Hilton Lac Leamy located adjacent to the

Hull Casino. A spectacular view of the Ottawa skyline, exceptional cuisine and a great wine line-up will surely please all those present.

Velouté de courge automnale et pommes Rougemont
Brisure glacé de châtaigné

Tendres vendurettes de saison et canard en confit
et sa vinaigrette sucré de porto
quelques copeaux de Parmigiano

Rôti de saumon en croûte de raifort
cébettes dorés, confit de tomates fumées

Contre filet de bison laqué au vieux balsamique champignons des bois et pommes fruits
Jus naturel relevé au genièvre

Crèmeux de petitron et son pain au thé vert
au parfum de noix de coco

Café ou thé

An English version of the menu and a completed wine list will be published in the November newsletter. For maximum enjoyment, tables will be limited to six people

for a total of 36 seats. Please act quickly. Vegetarian options are available at time of registering.

Members and Sponsored Guests: \$115

Designated Dirver: \$80

Beaujolais – Le Beaujolais Est Arrivé!

Wednesday, 19 November 2003, 7:00 – 9:30 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

One of the best-known wines in the world, Beaujolais suffers a certain identity crisis. It has the reputation as an easy-to-drink, unassertive young red wine. Its better producers would like it to be taken more seriously. Much of the fame, or notoriety, of Beaujolais stems from Beaujolais Nouveau, the new wine rushed onto the market each November only weeks after the grapes are picked. But there is more to red Beaujolais as you will see if you attend this tasting. In fact there are four different Beaujolais to contend with. Beaujolais, Beaujolais-Villages, the ten named growths (*crus*) whose wines are considered so distinctive, and so good, that they have earned their own appellations

(Chiroubles, Brouilly, Côte de Brouilly, Juliéas, Fleurie, Regenié, Sanit Amour, Chénas, Morgon and Mounlin-à-Vent), and lastly the infamous Beaujolais Nouveau (Primeur).

On the eve of the traditional release of “Beaujolais Nouveau” we will taste selected offerings from the 2001 and 2002 vintages from the 10 named village wines and from Beaujolais and Beaujolais-Villages. In addition, we will sample the Beaujolais Nouveau and Beaujolais-Villages Nouveau wines produced just a few weeks after this year’s harvest.

Members and Sponsored Guests: \$25

All Ports Bulletin – Taylor Fladgate

Tuesday, 25 November 2003

Place: TBA

Keep your calendar open for the port tasting of the year! Your Board of directors is actively working on a premium tasting with the Chairman of the Board of Taylor Fladgate tentatively scheduled for November 26th.

Check the November newsletter for event details & registration information.

Members and Sponsored Guests: STBA

The Guild’s Holiday Gala !

Sunday, 14 December 2003, 5:30 p.m. reception for 6:00 p.m. dinner

Restaurant International, Algonquin College, Woodroffe Campus

This is a pre-announcement only to allow members to reserve the above date in their calendars.

This is a popular event, which sells out quickly. Menu and pricing will be announced in the November newsletter. Registration will be accepted at that time.

Guild Business

Volunteers Needed for the Ottawa Wine and Food Show

Friday, Saturday and Sunday, 7, 8 and 9 November 2003

Guild Booth Volunteers

Once again the Guild will be a prominent participant at the show. We have need of volunteers who are willing to devote three or four hours of their time, per shift, to attend our booth. It requires arrival ten minutes before each shift, to remain at the booth throughout the shift, business dress, and a willingness to speak to attendees of the show about the Guild and to assist them in participating in our booth tasting.

Arrangements will be made for show entrance, name tag and a briefing ten minutes prior to your shift. If you are interested in helping out, please send your name, contact information, and availability to: Joseph Phelan by calling (613) 241-1418 or e-mailing joseph.phelan@sommelierguild.com.

The following is indicative of the information required. Show hours are: 12:00 – 9:00 p.m. 12 to on Friday and Saturday and 12:00 – 6:00 p.m. Sunday.

Name: _____

I am willing to attend the Guild Booth (at the Ottawa Congress Centre):

Friday, 7 November from _____ until _____ or anytime _____

Saturday, 8 November from _____ until _____ or anytime _____

Sunday, 9 November from _____ until _____ or anytime _____

You may contact me by Phone: _____ and/or Email: _____

Tasting Room Volunteers

The Guild also needs your assistance in the tasting room. We will be running 12 events over the three days of the show. Volunteers, who need no prior experience, will set the tables, pour the wine, enjoy the guest speaker and then repeat the process for the next tasting. It's not glamorous work, but it can be a lot of fun. Volunteering for an event does not preclude you from buying a ticket to that event. Shifts are about two hours each and will be in the periods

Friday, 7 November 12:00 – 7:30 p.m., Saturday, 8 November, 12:00 – 8:00 p.m., and Sunday, 9 November 11:00 – 5:00 p.m. We can arrange shifts to suit your needs. So if you can spare at least two hours and are keen to help out, please e-mail Mike Cowen at mike.cowen@sommelierguild.com or call 841-1612 in the evenings.

Items of Special Interest to Guild Members

Our Thoughts Are With You, Barry

Guild member Barry Gaudette has been in the Civic Hospital since late August and is currently receiving treatment for multiple myeloma (cancer of the plasma cells). This came up very quickly over the summer starting as back pain towards the end of July. Barry (and Leslie) miss seeing

all of the friends that they met or came to know better through the Guild. They are sorry that they cannot join us at events at this time, although they are there in spirit—hospital food is just no comparison to the excellent food served at Guild dinners.

Canada-EU Labelling Agreement

by *Tony Aspler*

15 September 2003

The Canadian government is set to end a long-running dispute over wine and spirits with the European Community.

Under the terms of the agreement—to be signed tomorrow by trade minister Pierre S. Pettigrew, and agriculture minister Lyle Vanclief—Canadian wineries will no longer be able to use a range of generic names such as Chablis, Chianti, Mosel, Port, Sherry and Champagne for locally-made products.

Provincial liquor boards will not list any wines so labeled unless they come from the geographic region that historically has produced them.

It has taken five years to hammer out the current agreement. The dispute goes back to 1986 when the EU complained that

certain practices violated Canada's treaty obligations by giving tax breaks to Canadian wine over imported products, and allowing the operation of stores selling exclusively Canadian wine while prohibiting European wine stores.

There was some negotiation, but in the late 1990s the EU threatened to take Canada before the World Trade Organization unless Canada agreed to talk further.

Canada will maintain its current liquor distribution system, with winery retail stores and Canadian wine stores.

The agreement will give Canadian products—including Icewine—access to European markets. It also assures European acceptance of Canadian winemaking practices, and validation of the Vintners Quality Alliance (VQA), the country's appellation system.

Natalie Maclean Nominated as the World's Best Drink Writer

Guild member Natalie MacLean has been nominated as the World's Best Drink Writer by the World Food Media Awards. Other nominees in the drink category include Gerald Asher (Gourmet magazine), Tim Atkin (The Observer in London), Chris Orr (The Daily Telegraph and Decanter magazine in London), Stuart Ramsay (Whisky magazine in the US), and Huon Hooke (Sydney Morning Herald). Natalie

is the only one holding a flag for Canada, but proud of it. The competition was judged by an international panel of writers and critics. Winners will be announced October 11 in Adelaide, Australia. Natalie's nomination is based on her writing in her free wine newsletter available at www.nataliemaclean.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

September VPR *Reported by Dawn Harvie*

I love the VPRs—I can't remember when I last missed one. If you haven't been to a VPR, you really should try it some time. They're fun, interesting and educational—and you get to enjoy a wide selection of wines!

There were some strong favourites in this VPR in all but the last flight. The Kim Crawford Chardonnay was the strong favourite in the first flight. It was described as having tropical fruit, a reasonably long finish, and good balance. The Mas des Bressades had floral and honey aromas. Someone said that it was the “type of wine you want to wear rather than drink.” For those who enjoy their white wines oaked, the Benefizio, a blend of Pinot Blanc and Chardonnay, was described as having a “full chardonnay nose”.

The Aussie Shiraz was the favourite in flight two. It had nice jammy fruit, cedar, and cassis on the nose. On the

The wines were:

First Flight: Whites

Chardonnay Unoaked, Kim Crawford, Marlborough, New Zealand, 2002	991950	\$18.95
Mas des Bressades, Cyril Marès, Costières de Nîmes, France, 2002	701094	\$11.95
Benefizio, Marchesi de Frescobaldi, Pomino, Italy, 2001	332247	\$25.95

Second Flight: “Lighter” Body Reds

Vacquieras, Paul Jaboulet Aîné, France, 2000	717454	\$21.95
Shiraz, Cape Mentelle, Margaret River, Australia, 2001	452516	\$24.95
Château Suau, Premières Côtes de Bordeaux, France, 1999	945212	\$18.95

palate it was all jammy fruit, cedar, and spice. The Vacquieras was a bit too acidic and was quite short on the finish. The Château Suau was the least favoured with vegetal flavours. Someone suggested that in five years it may make a good food wine.

The Ripasso in the third flight was full of “raisin pie”, “bubble gum”, “dates”, and “maple syrup”. In the last flight, votes were more evenly spread across the four wines, but the two that had the most votes were the Trinders and the Mondavi. The Trinders had some eucalyptus on the nose and had big fruit, cedar, eucalyptus and coffee on the palate. The Mondavi had some classic green pepper on the nose and big dark fruit with cedar on the palate. The Cardinal Zin had its fans who considered it “raisiny”. The Château Mazeyres had aromas and flavours of pine, menthol, smoke and cassis and was described as “elegant”.

Third Flight: Medium Body Reds

Montepulciano d'Abruzzo, Az. Agr. Terra d'Aligi, Italy, 2000	981399	\$11.90
Vigna Montecoma, Remo Farina, Valpolicella Classico Superiore, Ripasso, Italy, 2000	905695	\$21.45
Santo Stefano, Az. Agr. Castello di Neive, Barbaresco, Italy, 1998	702944	\$36.95

Fourth Flight: Big Reds

Cardinal Zin, Bonny Doon Vineyard, Beastly Old Vines, California, 2001	903252	\$27.95
Trinders, Cape Mentelle, Margaret River, Australia, 2001	452508	\$21.95
Château Mazeyres, Pomerol, France, 1998	988170	\$44.94
Cabernet Sauvignon, Robert Mondavi, Napa Valley, 1999	255513	\$39.95

Best of Brews *Reported by Dawn Harvie*

I enjoy what is becoming the Guild's annual beer tasting led by Dick James. We started off with lagers. The first beer of the first flight was the only beer tasted blind. People thought it was watery without much flavour—nobody was surprised when it turned out to be the low-alcohol brew. The Kozel had a slight sweetness and citrus notes on the nose and had a good balance of hops and malt on the palate. The Lowenbrau was a light, but fresh beer with some earthy, mushroomy notes. The Grolsh was my favourite of the three lagers—very aromatic, good body.

The second flight of wheat and fruit beers included the Hacker Pschoor Weisse, a refreshing beer with flavours of spice and cloves. The Hoegaarden is quite a flavourful beer with coriander and orange peel. It is a perfect beer on a hot summer day. The KLB Raspberry Wheat had a big raspberry nose and lots of raspberry on the palate. These are the kinds of beers that non-beer drinkers enjoy. The third flight included the Connors, which was spicy and a bit bitter at

The beers tasted were:

Lagers

Labbatt Nordic, 0.5% abv
Kozel Premium, Czech Republic, 5.0% abv
Lowenbrau Original, Germany, 5.2% abv
Grolsch, Netherlands, 5% abv

Wheat & Fruit Beers

Hacker Pschorr Weisse, Bavaria, 5.7% abv
Hoegaarden Wit, Belgium, 5.0% abv
KLB Raspberry Wheat, Ontario, 4.5% abv

British-style Ales

Connors Best Bitter, Ontario, 4.8% abv
Fuller's London Pride, UK, 4.7% abv
Black Sheep Ale, UK, 4.4% abv

Porters and Stouts

McAuslan St-Ambroise Oatmeal Stout, Quebec, 5% abv
Guinness® Draught Stout, Eire, 4.1% abv
Samuel Smith's Imperial Stout, UK, 7% abv

Killer Beers (i.e. Extra Strong)

Niagara Eisbock, Ontario, 8% abv
De Gouden Boom Brugse Tripel, Belgium, 9% abv
Unibroue '10', Quebec, 10% abv

Special

Unibroue Quelquechois, Quebec, 8% abv

the end. The Fuller's is a multi-award winning beer and it is quite evident why when you taste it. The Black Sheep had some aromas and flavours of earth and mushrooms, and some bitterness on the finish. The stout flight included Guinness®, a favourite of mine, and a classic stout. Samuel Smith's Imperial Stout is full of roasted barley and chocolate. St-Ambroise Oatmeal Stout is all coffee and chocolate.

The extra strong beers were anywhere from 8 to 10% abv. The Niagara Eisbock is brewed only during the winter season, which is fast approaching. It had aromas of spice and caramel and had a nice spicy palate. A perfect beer for late fall or winter. The De Gouden Boom Brugse Tripel seemed corked! I will have to taste it again sometime. The Unibroue 10 is a wonderful beer with spice and orange and nice yeasty flavours. The Unibroue Quelquefois had aromas of spice and cherries and was very nice. A lovely beer for cold winter evenings.

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:**

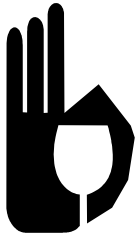
Submitted by:

Date:

Day Telephone:

Evening Telephone:

Email:



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – October 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.

Botner's Bottles

Thursday, 16 October 2003

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$100 = _____
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 _____

Bordeaux 2000

Thursday, 13 November 2003

Members' & Sponsored Guests' Names:

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

Fall Harvest Dinner

Sunday, 16 November 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s)	@ \$115 =	_____	_____
Designated Driver	@ \$80 =	_____	_____
Total		_____	_____
		_____	_____
		_____	_____

Beaujolais

Wednesday, 19 November 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: _____
