

National Capital Sommelier Guild

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Newsletter – November 2003

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I only drink fortified wines during bad weather. Snowstorm, hurricane, tornado—I'm not particular, as long as it's bad. After all, any storm for a Port.

Paul S. Winalski

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 December 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

Bordeaux 2000—The Best Vintage Ever???

Sold Out

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

Chelsea Club, 236 Metcalfe (at Somerset)

Members and Sponsored Guests: \$40

Fall Harvest Dinner at the Casino Hilton!

Sold Out

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

Members and Sponsored Guests: \$115

Designated Driver: \$80

Beaujolais—Le Beaujolais Est Arrivé!

Wednesday, 19 November 2003, 7:00 – 9:00 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, Juliéna, Fleurie, Regenié, Saint 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, , 7:00 – 9:00 p.m.

Marriott Hotel, 27th floor, Sussex Room

The NCSG, in conjunction with Whitehall Canada, is pleased to announce an unforgettable tutored tasting by Huyshe Bower, Vice President of Taylor Fladgate. Mr. Bower will share his vast expertise and personal insight, while we sample an array of whites, rubies, tawnies, and vintage ports. Details of the exact wine list are top secret,

but we can disclose that we are working to not only have the famous century of port flight (10, 20, 30, and 40 year olds = 100 years), but our agents are hot on the trail of a magnum of vintage 1970 ...

This is a 2 bottle event, but register early as we anticipate a sellout !

Members and Sponsored Guests: \$75

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 the Sommelier Guild’s special event of the year and your Board of Directors has spared no effort in making this a premium dining experience to be enjoyed with family and friends.

Two years ago, chef John Leblanc successfully entertained Guild members with a memorable feast. This year he will endeavour to repeat this success story with the following menu:

Ceviche of Scallops with Coriander and Lime

Duck Comfit on Bed of Lentils

Wild Mushroom Ragoût Papilotte

Gin and Tonic Sorbet

Roast Loin of Veal au jus, Julienne of Sun-dried Tomatoes, Roast Provençale Potatoes and Mixed Vegetables

Chocolate Marquise Cake with Pistachio

Coffee / Tea

A selection of fine wines will complement this menu and is in the process of being cellared for this special occasion. Please reserve early to avoid disappointment.

Free parking is available in front of the restaurant.

Members and Guests: \$105

Designated Drivers: \$65

Guild Business

The Guild Welcomes New Governors

The NCSG is proud to announce the appointment of three new governors. Governors serve as advisors to the Guild, and our new appointees can provide unique expertise in their fields.

Peter Collis has acted as Director, Vice President, Treasurer and Registrar for the NCSG, but that is only half the measure of his contribution. His work at the Wine and Food Show was transparent to members, but legendary for those of us who know the days of work and tireless effort that he and Claire put into making it a success. Peter has always been willing to fill in, add assistance or simply help out by taking attendance. He carried out a myriad of tasks such as picking up and distributing mail, handling many files such as the Guild insurance and running more events than would be his fair share. We are extremely lucky to have Peter on board to continue his excellent work for the Guild.

Pierre Dupont has held positions as Director, Vice-President and President. He provided the Guild with a

standard of organization and structure that we will all struggle to emulate as well as leadership, vision, support and the lifeblood that has allowed the Guild to become the wonderful organization it is today. We are incredibly grateful to Pierre for continuing to offer his support.

Victor Harradine has held positions as Director, Vice-President and President. He has sat on and off the board since its inception. Vic, admired by thousands in Ottawa for his great enthusiasm for wine, will be remembered by the board for his great leadership. Between winemaker dinners, seminars and tastings, Vic still had time to lead the board through some of the most difficult issues that it faced in its history. Incorporation, insurance and GST are all issues resolved with his leadership. Vic's legacy is a stronger Guild that will continue to prosper for years to come. We are thrilled to know that he will continue to share his knowledge and expertise with us.

2004 Membership Changes

Registration by Mail: Effective November 1, 2003 we will no longer be accepting event registration by mail. If you do not have an agreement with the Guild for credit card payment (see the Credit Card Pre-Authorization form at the end of this newsletter), cheques should still be mailed in after you have secured your spot at the event by e-mail or phone.

Trade Membership: Effective January 1, 2004 trade members will be able to register themselves and one guest for trade events. Trade member will have an exclusive window where only they can sign up for trade event. After the trade member window has closed the event will be open to general members. General members can be placed on a waiting list for trade events as soon as the event is published.

Items of Special Interest to Guild Members

Peter Ward Doesn't Spit the Good Stuff

Peter Ward, former *Citizen* wine columnist and Guild Governor, is coming out with a book with the catchy title *Don't Spit the Good Stuff* published by General Store Publishing (\$19.95). This delightful book is full of stories of his experiences with wine, including tips on grape varieties

and food pairing. The book includes anecdotes about his many political travels as well as recipes by his wife Jane. His book launch takes place October 27 from 2:30 to 5:00 p.m. at Moe's World Famous Newport Restaurant, 334 Richmond Road in Westboro.

Natalie MacLean Named World's Best Drink Writer

Guild member Natalie MacLean was named the World's Best Drink Writer at the World Food Media Awards in Australia October 11. There were more than 1,000 entries across categories that included magazines, books, and television shows. The awards were judged blindly by an international and independent panel of 47 writers and editors. U.K. writer

Jancis Robinson also won an award for her role in promoting better understanding of Australian wines and Australian writer Oz Clark won for the Best Drink Book. Natalie's award was based on a cross-section of her writing, which included articles from her free wine e-newsletter and web site 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 Guild Director Rod Phillips has been appointed Editor-in-Chief of *Vines Magazine*. *Vines* is an up-scale, glossy wine magazine, published six times a year, that covers the world of wine with particular attention to Canada. Each issue contains wine reviews written by the *Vines* team of critics across the country, and features articles on food and wine, wine travel, and wine regions. Look for a forthcoming feature on Port written by former Guild President, Vic Harradine. Guild members may purchase a one-year subscription for only \$8.50, which is half the normal subscription and much less than the store price (\$3.95 an issue). Just send a cheque to **Vines Magazine, 159 York Street, St Catharines, Ontario L2R 6E9**, with a note saying that you are a member of the Guild. Good wine reading!

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

Best of General List Take 2 *Reported by Sylvain de Margerie*

The second in a promising new series of tastings for the guild was held at Trattoria Italia on Preston. The house was packed and the organisers (thanks Joe Hatz) outdid themselves to uncover even more excellent value wines from the LCBO general list and Vintages Essential list. In total we tasted 15 wines in four flights. The highlight of each flight was as follows:

Whites: Cavas Hill Oro Penedes 2002 took half of the votes out of the four wines. It had a pale straw colour, a fruity nose of muscat and apples, and a nice off-dry finish with good sustaining acidity—a perfect summer afternoon wine.

Light Reds: The Masi Modello Delle Venezi 2001 won by a large margin, but admittedly this was probably the least

successful flight, many considering the Masi to be the least offensive. Ruby red, ripe blackberry and cherry nose with medium body.

Medium Reds: This was a very good flight and three of the four wines were really too close to call. The Cannoneau di Sardegna 1999 got 14 votes, the Dão 1999 Duque de Viseu got 12 votes and the Strewn Cabernet Blend got 10 votes.

Heavy Reds: In another successful flight two reds almost tied: The Mission Hill Cabernet Sauvignon Reserve 2001 got 22 votes and the Penfolds Koonunga Hill Shiraz Cabernet 2001 got 19 votes.

Thanks to Strewn winery who provided several of their wines for the tasting.

The wines were:

Flight 1

Sauvignon Blanc, Calvet, Bordeaux, France, 2001	41657	\$8.95
Riesling semi-dry, Strewn, Niagara, 2002	616599	\$9.95
Chardonnay, Fleur du Cap, South Africa, 2002	340406	\$11.00
Private Bin Sauvignon Blanc, Villa Maria, Marlborough, New Zealand, 2002	426601	\$14.45
Oro Penedes Hill, Cavas Hill, Penedes, Spain, 2002	610071	\$7.95

Flight 2

Les Brottiers Cotes du Rhone, Maison Brotte, Cotes du Rhone, France, 2001	612150	\$12.95
Merlot VQA, Konzelman, Niagara, 2000	439281	\$11.25
Modello delle Venezie, Masi, Veneto, Italy, 2001	533026	\$10.95

Flight 3

Duque de Viseu, Sogrape, Dao, Portugal, 2000	546309	\$12.65
Cannonau di Sardegna, Sella & Mosca, Sardinia, Italy, 1999	425488	\$14.95
Argento Malbec, Esmeralda, Mendoza, Argentina, 2002	591693	\$9.70
Cabernets, Strewn, Niagara, 2001	612820	\$13.95

Flight 4

Cabernet Sauvignon Reserve, Chicureo, Maule Valley, Chile, 1999	531764	\$10.00
Koonunga Hill Shiraz Cabernet, Penfolds, South-East Australia, 2001	285544	\$15.45
Cabernet Sauvignon reserve, Mission Hill, Okanagan Valley, 2001	553321	\$19.95

October Vintages Pre-Release *Reported by Mike Cowen*

The new Delaine Vineyard wines from Jackson-Triggs struck a positive note with our tasters. In particular, the 2001 Riesling was judged a great value, showing stony mineral qualities combined with a bracing lemon acidity. However, it was the Alsatian Gewurztraminer from Hugel that wowed the crowd with its classic lychee and rose aromas backed by delicious fruit. Perhaps the best red wine value of the evening was the Ramitello from Italy which showed great structure and complexity for a \$16 wine.

We had an interesting chance to compare Pinot Noirs from Burgundy, California, and Oregon. The Girardin Burgundy

(\$19.95 and a Wine of the Month) garnered not a single vote as best of the group. The hands down winner was the Sonoma Chateau St Jean Pinot (\$26.95) which showcased new world fruit, lovely cherries and velvety tannins. About a third of the group pegged the King Estate Pinot (\$25.95) as the best of the lot. New World 2: Old World 0.

In the last flight, the overwhelming favourite was an Australian Shiraz from Johnstone called "Pirramimma" which displayed classic Aussie fruit, oak, and value all in one very enjoyable package.

Jackson-Triggs Riesling, 2001, Delaine Vineyard, Niagara	623462	\$15.95
Jackson-Triggs Chardonnay, 2001, Delaine Vineyard, Niagara	623454	\$16.95
Domaine de la Baume Viognier, 2002, Vins de Pays d'Oc, France	723916	\$14.85
Hugel Gewurztraminer Tradition "Hugel", 2000, Alsace, France	329235	\$28.90
Candido Salic Salentino Riserva, 1998, Puglia, Italy	529487	\$9.85
Errazuriz Syrah Reserva, 1999, Maipo Valley, Chile	976407	\$19.95
Di Majo Norante "Ramitello", 1999, DOC Biferno, Italy	973214	\$15.95
Vincent Girardin Bourgogne, 2001, Cuvee, Saint-Vincent	727966	\$19.95
Chateau St Jean Pinot Noir, 2001, Sonoma County, California	939322	\$26.95
King Estate Pinot Noir, 2000, Oregon	984005	\$25.95
Diffonty Felicien Chateau-Neuf-du-Pape, 2000, Cuvee du Vatican	719120	\$32.50
Casal Branco 'Falcoaria', 1999, DOC Ribetejo	723445	\$18.50
Johnston Shiraz, 2000, 'Pirramimma' McLaren Vale, South Australia	987784	\$25.50
Lustau Moscatel 'Emilin', Jerez, Spain	992248	\$16.95

Spain/Portugal—What's Hot and What's Not *Reported by Paul Courtice*

When presented with the opportunity to spend an evening with one of our new Guild Governor and Past President Vic Harradine, take it. Particularly if he has just returned from a trip to Spain/Portugal with a box of first class wines.

With his usual non-intimidating style Vic lead us through some of his thoughts on what is happening in the world of wine in these two countries and shared his tasting experiences at several of the bodegas he visited.

Jumping into the shallow end of the wine drinking pool we started with a "Splash"—a copyrighted name for a combination of 1oz White Port (dry style) with 2 oz of tonic plus ice and lemon. This is an Old World attempt at attracting the 20 to 30 year olds with all the dollars, but not much wine savvy—those young drinkers, still wet behind the ears with coke, who wouldn't be caught dead asking for a Sandeman's Dry Port but who wouldn't mind asking for a "Splash".

The second offering, a Marques de Murrieta, DOCa Rioja, 'Eldorado' Ygay Reserva '98 was from Spain. It immediately took me back to my early drinking days. It was typically oxidized, dry, and somewhat bitter—more like a Fino Sherry in character—actually a very nice starter wine and made with 100% Viura grapes in the same style as it has always been made. No attempt here at appeasing the likes of Parker or the Wine Spectator. This wine spent 40 months in oak and tasted like it.

The next flight began with a Bodegas Maurados, 'San Roman', DO Toro, 2000 from Spain. This bodegas was voted the best wine in Spain in '98. The wine was made in new world style with sweetness on the nose from ripe upfront fruit, loads of wood and tannins—still very young and bright. The next wine in this flight was from Quinta de La Rosa, DO, 2000 from Portugal. This wine was from a traditional Portuguese producer and it would have been fun to have been able to compare this wine with the Toro, both being on the Duero river—one in Spain the other in

Portugal—but unfortunately the Portuguese wine was corked. Ironically, the corked wine was from the largest cork producing country in the world.

The next flight started with a Rio Alta, DOCa Rioja, 'Vina Arana' '94 from Spain. Older La Rioja Alto has always reminded me of aged Pinot Noir and this was no exception—stewed fruit and barnyard nose—a very typical 'Vina Arana' that always ages well and shows great longevity. This was made with 100% Tempranillo in American oak—the Spanish love American oak. The next wine was another Marques de Murietta being the DOCa Rioja, Ygay Gran Reserve Especial '94 from Spain. This maker is believed to be either the oldest or second oldest bodega of the modern Rioja era and was founded around 1872. This wine did not show the age of the previous wine, but had good intensity and complexity and would have been wonderful with local lamb done with some rosemary and thyme. The next two wines took us to one of Spain's remotest highland locations—Catalonia and in particular Priorato. The vineyards are situated 328 to 2,297 feet above sea level and are planted on terraces up craggy escarpments or buried deep in the mountain valleys. Many of the wines from this region have achieved cult status—Palacios and Barbier have achieved that designation and we were lucky enough to be treated to two examples from Palacios. The '98 and '99 'Les Terraces' both exhibited great berry noses with lots of wood and tannins and enough fruit to age well into the future. My table preferred the '98 but both wines were good examples of the region and were still too young to achieve full balance. Both wines were made with Granacha and were great.

The next flight included three wines from Castilla y Leon which is located just outside the famous Ribera del Duero

(Pesquera and Vega Sicilia country) and so not eligible for inclusion in that legendary designation. All three were from the same owner, Mariano Garcia, who was a former winemaker with the prestigious Vega Sicilia. The wines were produced from mostly Tempranillo. All three had good intensity with lots of fruit on the nose. They were easy to drink with lots of concentration and all had good ageing potential. The next wine was from another cult producer, Peter Sisseck, owner and winemaker of Dominio de Pingus in Ribera Del Duero and was his second label Flor di Pingus made from 100% Tempranillo. This wine garnered the most votes in this flight. I wondered whether being told that these wines were almost impossible to get and that the grapes for this wine were picked by hand, grape by grape, might have had some influence on the voting. The '96 Flor de Pingus was very, very young and not yet balanced but all agreed it had wonderful potential. Hats off to Vic for sharing this one.

The next flight took us east along the Duero from Spain back into Portugal. Both the Burmester 10 year old Tawny Port and the Kopke 1987 Vintage Port went well with the Crème Brulee. The cheese was a particular hit with the lighter, nuttier aspects of the 10 year old Tawny Port which earns its' designation not by being 10 years old but by tasting 10 years old.

Only by visiting a wine area does one get the full feeling and picture of the wine in a particular bottle. Thanks to Vic we all felt his enthusiasm for his vinous travels to Spain and Portugal and I look forward to his next wine adventures and hope he agrees to share them with the Guild again. Make sure you check out Vic's article on Spain and Portugal in an upcoming edition of *Vines Magazine*.

Botner's Bottles *Reported by Pierre Fournier and Joe Hatz*

Guild Govenors Michael Botner and the ever gracious co-host Gay Cook treated 15 guests to an astonishing evening of wines and insight. The simple question "What happens when a wine ages?" was beautifully answered with this vertical tasting of sensational vintages spanning 33 years.

The first flight introduced us to three excellent Bordeaux's. The 1997 Ch. Gloria (St. Julien Cru Bourgeois) showed excellent fruit but immature tannins, suggesting lots of potential for bottle aging. The initial green pepper nose of the 1990 Ch. Prieure-Lichine (Margaux 4th Growth) gave way to a soft sweet pallet dominated by notes of stewed fruit, coffee, and black plums. A joy to taste. The 1990 Ch. La Louviere (Pessac-Leognan) showed a cassis and caramel nose with complex notes of cedar and spice. Still acidic with sharp tannins and a long finish.

The second flight was a pair of 1989 wines. The Ch. Pape Clement (Pessac-Leognan), with 50% Merlot, produced a wonderful array of flavours ranging from cassis/dark fruit to coffee and leather. Tannins were strong but smooth. The Ch. Haut Marbuzet (St. Estephe Cru Bourgeois) showed amazing licorice on the nose. With 70% Cabernet Sauvignon, it gave off a rainbow of aromas: red fruit and

mace, but the true surprise was the mouth feel—perfect balance, soft tannins, and pure velvet. Wow!

The third flight was majestic by any measure. Just saying the names of the chateau and the vintages built the level of anticipation in the room. Like the seasoned captain of a ship, Michael guided us through the details of both the production and full appreciation of these three Bordeaux masterpieces. The 1985 Ch. Palmer (Margaux 3rd Growth) was youthful with only a hint of brown in the rim and some sharp acidity suggesting its age. 50% Cabernet Sauvignon gives this wine structure and refinement. A chorus of fruit, chocolate, and leather blended superbly with the tannins to live up to the reputation of both the 1985 vintage and Chateau Palmer. The 1978 Ch. Mouton-Rothschild (Pauillac 1st Growth) Riopelle label was dominated by 85% Cabernet Sauvignon. The nose varied from an initial chalkyness to a slightly closed but present chorus of sweet fruit and plums. Amazing tannins and mouth feel coupled with a near perfect balance clearly demonstrated its pedigree. But it was overpowered by the Palmer and was perhaps the least favorite wine of the flight.

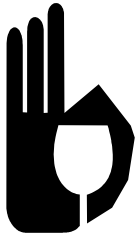
The 1970 Ch. Palmer was a huge wine that just would not quit! The room was filled with epithets that would have

taxed the authors of the Larousse Dictionary: spices, fruits of multiple varieties, and even menthol. The only sign of its age was the relative lack of tannins.

We finished the evening with Madeira and cheeses. The 1964 Justino's Madeira Boal was a wonderful example of aging at its best: a magnificent blend of a nuts, figs, molasses, Christmas cake, and crème caramel. Matched with this was an array of cheeses donated by Vince Piazza of the

Ottawa Bagelshop and Deli at 1321 Wellington St. A great discovery was the chocolate cheese that tasted of lime!

Michael's generous donation of all the wines enabled proceeds from the evening to be donated to the "Grapes for Humanity" charity. Michael's expert tutelage and the splendor and history of Bayne-Morrison House made for a wonderful evening.



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – November 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.

Beaujolais

Wednesday, 19 November 2003

Members' & Sponsored Guests' Names:

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

Taylor Fladgate

Tuesday, 25 November 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s)	@ \$75 =	_____	_____
	Total	_____	_____
		_____	_____
		_____	_____

December VPR

Thursday, 4 December 2003

Members' & Sponsored Guest's Names:

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

Gala Dinner

Sunday, 14 December 2003

Members' & Sponsored Guests' Names:

Member(s) & Sponsored Guest(s)	@ \$105 =	_____	_____
Designated Driver	@ \$65	_____	_____
	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: _____
