

# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Newsletter – January 2004

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*The smell of wine is pretty complicated at the best of times and efforts to describe it, though worthy, are often fatuous.*

Michael Broadbent, Decanter, November 2003

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### 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.

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### Vintages Pre-Release

Thursday, 5 February 2004, 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**

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National Capital Sommelier Guild  
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Tel: (613) 237-7911  
[www.sommelierguild.com](http://www.sommelierguild.com)

## Aussie Reds – Times Two

Wednesday, 14 January 2004, 7:00 – 9:00 p.m.

Thursday, 19 February 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

*Sold Out*

## Voluptuous Virgins & Their Wines

Wednesday, 21 January 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

*Sold Out*

## The Wine of Vignobles Dourthe

Thursday, 22 January 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

The Dourthe signature has become synonymous with top quality fine Bordeaux wines since 1840. Considered one of Bordeaux' top negotiants, Dourthe has achieved success by acquiring high potential estates and investing in their revitalization.

Leading the tasting will be Serge Leveque, Export Manager for Dourthe. Originally from France and now residing in Toronto, Mr. Leveque is an expert on Bordeaux wines with a Masters degree in Wine Business from the Dijon Bourgogne University.

Don't miss this opportunity to taste some of Bordeaux' best including St. Emilion's Chateau Teyssier, St. Estephe's Chateau Le Boscq and a 2000 Chateau Belgrave. We will round out the tasting with a Sauterne from Chateau Roumieu and a sweet surprise from the kitchen.

This is yet another NCSG event made possible by Gord Weber of Philippe Dandurand Wines.

This event will be open to General Members after January 15, but you may place yourself on the waiting list now.

**Trade Members and Sponsored Guest: \$25**

## Southwest France Rediscovered

Thursday, 29 January 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

*Sold Out*

## The Wonderful World of Port

Tuesday, 10 February 2004, 7:00 – 9:00 p.m.

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

What do you get when you cross an Oxford/MIT grad's Cartesian logic with his boundless passion for port? Well, for starters you get Guild Co-Founder and first President Phil Nicholson leading you through the most systematic and comprehensive orientation to every major style of port one could imagine or hope for: white, ruby, *single-quinta* ruby, late-bottled vintage, late-bottled *unfiltered and bottle-aged* vintage (phew!), crusted, vintage, *single-quinta* vintage, single year tawny (colheita), 10 and 20 (maybe even some older) age-specified tawny. Next, just to ensure maximum diversity, all his favourite port friends will be there: the Taylor Fladgates, the Grahams, the Dows, the Novals, the

Niepoorts, the Churchills, the Burmesters, the Martinez Gassiot, and one or two other surprise guests. And for those who didn't know about great port and food love affairs (and even for those who *did!*), there will be some tried and true pairings as well as some daring match-ups that are sure to add to the insight and excitement of the evening. Speaking of which, did we tell you about Phil's legendary energy? As he declares modestly, "*I am not the most knowledgeable wine person, but perhaps the most enthusiastic.*" His tastings routinely sell out early, so book now. Space for 48 on this special event.

**Members and Sponsored Guests: \$60**

## The King is Back Again!

Wednesday, 25 February 2004, 7:00 – 9:00 p.m.

Thursday, 26 February 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

No this is not Elvis we are talking about although he is rumoured to be currently appearing at the Casino. We are talking about the real thing, **King Riesling**, and it is back for a grand tasting after having gone missing for a bit more than two years. “*Unbeatable quality; indisputably aristocratic; ludicrously unfashionable*” is how Jancis Robinson summarizes her views on this noble variety. She also states that it produces the loveliest white wine in the world.

In Alsace, it is referred to as the “King of wines”; in Germany, it definitely reigns as the King, producing some of the world’s best and most long-lived whites. Riesling is also grown in many other wine producing regions around the world, and in many countries it makes outstanding wines that are too often unappreciated.

Guild Governor Pierre Dupont, a long-time Riesling fan, has been collecting some of the best Rieslings available in this

country for some time now and will be sharing many of them with us. We will try to dispose of some old myths and let you discover for yourself that Riesling is definitely of “*unbeatable quality*” and “*indisputably aristocratic*”. As for the “*ludicrously unfashionable*”, let’s hope it stays that way so that we can continue to enjoy some of the world’s greatest wines at reasonable prices. It’s a faint hope as demand and prices have been creeping up and the recent rise of the euro will also add its dastardly effect.

Riesling is a great food wine and we want you to appreciate this. In order to do so we will be serving tasting portions of dishes that are always enhanced when paired with Riesling.

Every past Riesling tasting has been an early sell-out. Consequently we have doubled the number of seats and provided a choice of dates. The same wines will be served at both sessions so there is little point in attending both unless your memory is really bad.

**Members and Sponsored Guests: \$45**

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## Guild Business

### Have you renewed your membership for 2004?

You can check your membership status by looking for the text “04-OK” on the mailing label of your January newsletter. This indicates that your membership is in place for 2004 and you can count on receiving all of the Guild’s communications without interruption. To the many who have already renewed, we say thank you, and we look forward to your participation in the events of 2004.

If you do not see “04-OK”, your membership has not been renewed. Renewing can be as easy as sending an email. See the enclosed Membership Renewal Form for details.

If you have renewed and the “04-OK” is missing from your mailing label, please email [joe.hatz@sommelierguild.com](mailto:joe.hatz@sommelierguild.com) so that we can take an appropriate action.

### 2003 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 members 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.

### Another Record Year for NCSG!!!! *By Mike Cowen, Guild Event Coordinator*

2003 is over and the numbers have been crunched. In terms of quality, diversity, and raw numbers, it was a banner year. The Guild hosted 14 dinners, 27 wine tastings (four of which were for Trade members), 12 VPRs, and four wine tasting seminars. That totals an amazing 57 events and does *not* include the 13 tastings we organized and ran at the Ottawa Wine and Food Show. As best we can tell, no other wine club in the country offers this many events in one year. While we still struggle to meet the demand for the most

popular events, I think it is fair to say that we are still able to offer members the best selection of wine events in town together with great value for the money. In the first three months of 2004, the pace is not letting up with 17 events scheduled so far. We are also moving to address the waiting lists for the most popular events by running four events in this period with a 48 person capacity. So, enjoy our upcoming program, and if you have an idea for a new event, let a Board member know and we will see what we can do.

## Wine Person of the Year – 2003

Almost every year since 1996, the National Capital Sommelier Guild has honoured an individual who has markedly contributed to the wine community of the Ottawa-Gatineau region. The Wine Person of the Year must have contributed to the advancement of the wine knowledge of those in the trade as well as consumers, to the establishment of standards of excellence in the wine trade, and to the development of the wide range of professional skills required by those in the trade. Individuals who have been recognized in the past include His Excellency, John Ralston Saul, writers Peter Ward, Michael Botner, and Rod Phillips, educator Vic Harradine, wine community builder Philip Nicholson and Sommelier Véronique Rivest. This year, the Board of Directors of the National Capital Sommelier Guild are proud to announce the selection of **Cesare Santaguida** as Wine Person of the Year.

Cesare, along with his brother Domenic, opened his first restaurant in 1992 on Bank Street in the Glebe. The wine list consisted of about 13 wines. As customers' requests for wine grew, Cesare, responsible for the wine list and wine buying, expanded the list. The business, the wine list, Cesare's passion for wine, and his contribution to the Ottawa-Gatineau wine community has continued to grow ever since. Cesare is now the co-owner of the Vittoria Trattoria restaurants in the Byward Market and on Riverside Drive. The Market location has a fabulous private ten-seat dining room in the wine cellar and an inventory of 8,000 bottles with over 800 different labels. The stunning sixteen-foot glass wine cellar is the center-point of the Riverside location which boasts a 5,000-bottle inventory with 350 different labels.

Cesare's contributions to the wine community are indeed considerable. He conducts wine tastings and holds winemaker dinners at Vittoria Trattoria, and travels to Vinexpo and Italy to keep abreast of current trends in the wine world. In his capacity as co-owner, chef, and sommelier at Vittoria Trattoria, Cesare co-sponsors the Vittoria Trattoria–Pillitteri Estate Winery Sommelier Award of Excellence, awarded every year to a graduate from the Algonquin College Sommelier Certificate Program who has demonstrated academic excellence throughout the entire

## Wine and Food Show Volunteers

Once again, the NCSG was prominent at the 2003 Ottawa Wine and Food Show. Our booth generated a good deal of enthusiastic response with hundreds of pours of medal-winning wines and nine new members directly recruited. We owe the success of the entire venture to volunteers. The guild is a volunteer organization and relies on members to answer the call once or twice a year. And answer you did. Hats off to the following persons who did a magnificent job in attending the booth, promoting wine education, and raising the profile of the Guild!

**Roger Beare, Catherine Caron, Giselle Clouthier, Adelaide Correia, Janet Duggan, Jim Gallivan, Leslie Gaudette, Dawn Harvie, Siobhan MacDonald, Patricia**

program, superlative service exam results, and a passion and dedication to the art and science of a sommelier. He has been an active member of the National Capital Sommelier Guild for years and was recently appointed to the Board of Governors.

Cesare and at least 15 of the current service staff at the Vittoria Trattoria restaurants have graduated from the Algonquin College Sommelier Certificate Program. He also holds regular staff training seminars. Anyone dining at Vittoria Trattoria cannot help but be impressed by the depth of interest and knowledge the staff has in wine and in wine and food matching. He has been awarded for his devotion to excellence in the trade through five Wine Spectator Awards since 1999, four Awards of Excellence and, this year, the "Best of" Award of Excellence—the only restaurant in Ottawa to receive this award. Vittoria Trattoria has also received numerous Gold and Silver Ottawa Epicurean Awards since the first year of the awards. This year, in the category of Wine Restaurant, the Market location received a Gold and the Riverside location a Silver. They also won a Bronze in the Service category.



Guild President James Bertrand (left), Cesare Santaguida (center) and Guild Director Paul Courtice

The Guild could not be more pleased to present Cesare, a most deserving recipient, with the Wine Person of the Year Award!

**MacRae, Katy Miller, Sylvie Morel, Girvan Paterson, Sabrina Quick, Jim Reicker, and Marie-Hélène Zahles.**

Thanks also to **Claire and Peter Collis, Pierre Dupont, Donna Keough, Tim Davis, Vic Harradine, Paula Hurtubise, Joe Hatz, and John Kester** for their respective efforts in administering tutored ticket sales, printed materials, and wine sourcing and in booth set-up, administration, transport, and storage.

Once again this year, the Guild-sponsored Wine and Food Show Tutored Tastings were an overwhelming success. Virtually all of the tickets were sold out before the show even started. **Tim Davis**, our loyal former President and current Guild Governor, once again put together an

extraordinary suite of tastings. While retaining his role as overall coordinator, Tim was ably assisted by **Vic Harradine** and **James Bertrand** who between them took on the responsibility of running seven of the 13 tastings. The highlights were many, but judging by the reaction of the crowds, the Mission Hill and Top Canadian Cheeses, Ontario's Newest Wineries, Hardy's 150th, and the Sherry tasting were on everyone's "best of" list. Of course, the whole Tutored Tasting program would be impossible without the hard work of our dedicated volunteers, many of whom return year after year to line up wine glasses, set the table, pour the wine, clean up afterwards, and on and on, all in the 30 frantic minutes between tastings. So, to you volunteers, thank you for your hard work and continuing dedication to executing a first class wine-tasting event:

## The Guild Puts on a Show!

The National Capital Sommelier Guild simply sparkled at the 2003 Ottawa Wine and Food Show. A legion of volunteers was responsible for this scintillating performance and behind the scenes a team of unsung heroes orchestrated three days of flawless synchronization.

**Peter** and **Claire Collis** masterminded a flawless and seamless transition from phone calls, letters, and e-mails to some 200 persons being successfully registered and in attendance at 12 events in 3 days. In addition, they meticulously developed spreadsheets and charts ensuring tickets for all who registered. They created and printed the individual tickets for each Tutored Tasting event and delivered them to the show each day to capture the latest registrations. Their dedication and generous gift of time (they tally the results, as well) to the Guild are legendary and this show and their involvement are what legends are made of!

**Tim Davis** was the impresario and provided the creative genius and overall coordination of all 13 Tutored Tastings. For the six tastings he personally ran, Tim contacted the myriad of wineries and winery personnel leading the tastings. Here's a list of just a few of the things he did: organized and coordinated the delivery of wine to the show, the transfer of wine to the tasting room, and arranged for A-V equipment, show signage, and customized tasting sheets. Tim, you really are the spark plug that makes it happen.

**James Bertrand** coordinated the three Canadian tastings to universal acclaim from our tasters. James was able to use his extensive contacts in Niagara to organize some stellar wines. Arguably (judging from the virtually empty spit buckets!) the most appreciated tasting was the one which highlighted the up and coming newer wineries, including Featherstone, Lailey, Legends, and Maleta. Thanks James for demonstrating so clearly that Canadian wines deserve to be shown on an equal footing with the best in the world.

**Louis de Bellefeuille, Laurie Bentson, Brian Brooks, Bob Chekan, Verley Cooper, Jean Farrall, Kim Farrall, Jim Gullivan, Dawn Harvie, Dick James, Mark Kilpartrick, Lynn Lafrance, Yohanna Loucheur, Siobahn MacDonald, Brenda Mahoney, Sylvie Malboeuf, Sylvain de Margerie, Robert Pentland, Maureen Perrin, Paul Radelet-Baudry, Bert Riveroso, and Eric Wong.**

A special thanks to Board members **Keith Hearn** and **Bruno Fioravanti** who worked all 13 tastings. Keith handled the receipt, logging, and pouring of the wines while Bruno took on the job of "gate keeper" to ensure a smooth flow into the event. That these two individuals were willing to work eight to ten hours a day over a three day weekend demonstrates just how dedicated Guild Members can be.

**Vic Harradine** orchestrated the four Spanish tastings. Of course, with Spain being the featured country this year, this was a high-profile assignment. Vic admirably rose to the challenge, adapting to frequent changes (many at the last minute) and keeping the myriad of "interested parties" at bay and happy—no small feat!! The wines spoke for themselves, indeed showing us that the "new Spain" is competing very well at all price points. Thanks, Vic, for your incredible dedication and superbly organized events.

**Pierre Dupont** applied his creative genius and Internet search skills to produce tailor-made tasting note sheets for each and every event. Many of the wine makers/principals commented on the professional look of these sheets. Thanks, Pierre, for a job well done; one that added that extra level of attention to detail that the Guild is so well known for.

**Dave Isaacs** is responsible for our web site, and because of his quick skill in getting the Tutored Tastings listed on the site for the first time ever most of the tickets were sold before the show opened. Members and their friends accessed the site, eager to obtain tickets. Dave's fine work allowed this to happen. The Guild succeeds because we have people like Dave who freely give of their time in an area of their expertise and their passion. Thanks, Dave; you make us a much better and stronger organization!

**Joseph Phelan** could have sublet his own home as he hardly left the show! Joseph was responsible for the Guild Booth; a job that entails assembling the booth on Thursday and disassembling late Sunday, arranging for a steady flow of Guild volunteers for all hours of the show, gathering the booth literature and medal-winning wines for show attendee tasting, soliciting and taking memberships and more. Joseph, you jumped in at the deep end and swam for the gold!

# Items of Special Interest to Guild Members

## 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

### Bordeaux 2000 *Reported by Mark Hetherington*

Paul Courtice led us through an impressive group of reds from Bordeaux, and, I must say, that this tasting ranks among the best that I have attended. As Paul was quick to mention, it really is too early to drink from this vintage, and yet, the essential characteristics and unique potential of these reds came through unmistakably.

By far, the more popular of the first flight was Les Cruzelles Lalande de Pomerol. Deep purple in colour, with a nose of intense dark fruit and with softness on the palate hinting of vanilla and cherry, this medium-full bodied wine was elegant and distinctive.

The wines of flight two were all from the Haut-Medoc, and, in contrast to the first flight where Merlot predominated, contained a majority of Cabernet Sauvignon and lesser amounts of Merlot and Cabernet Franc. This blend seemed to make these wines even more deeply purple. Chateau Arnaud, with its palate of pepper, black cherry and excellently balanced acid was favoured by more than half of us.

The third flight was a face-off between St. Estephe and Margaux with the dominant grape being Cabernet Sauvignon. Chateau Tour de Pez was somewhat closed but had highlights of cherry and sandalwood. The palate revealed a medium body with plum and spice. Chateau Picard made a bolder statement with a nose of berry and mineral and a palate of acid, tannin, and cherry fruit. The Domaine Zede, from Margaux, had a classic pepper and alcohol nose and palate and was one of the best buys of the evening—if you can find it.

One of Paul's evenings would not be complete without his signature parmesan cheese. We sampled this and gorgonzola with our wines as we learned more about viticultural improvements in Bordeaux. We learned that ripeness is now being gauged by tannin levels rather than sugar content and that this, along with other innovations, assures us all that Bordeaux will continue to be a source of premium aged-wines well into the 21st century.

### Fall Harvest Dinner *Reported by Yohanna Loucheur*

Guild members and their guests met at Arôme, the Casino Hilton restaurant, on November 16 for the annual Fall Harvest Dinner. True to the theme, the menu celebrated North-American bounty by offering seasonal products in sometimes intriguing combinations.

A glass of Crémant d'Alsace from Wolfberger opened the festivities. Participants were unusually quiet, perhaps influenced by the very formal setting, but as soon as people

sat at their tables the chatter of conversations filled the room. The Crémant had a nice balance with light hazelnut notes. The amuse-bouche of thyme-steamed halibut mousse with a soy and sesame sauce offered very delicate flavours to match.

The first course was a soup of autumn squash and apple, the most memorable dish of the evening for many people. The soup was delicious and the tiny nuggets of garnish captured

our attention. What could they be: Pieces of roasted chestnut? Or the apples mentioned on the menu? They were indeed caramelized bits of apple. A Léon Beyer 2001 Tokay-Pinot Gris from Alsace was poured with the soup. With a peachy and floral nose, completed by honey notes on the palate, it made the soup taste sweeter.

The next course, again with the Pinot Gris, was duck confit served over seasonal greens with a porto dressing and some parmigiano. The confit by itself was a fantastic match with Pinot Gris, bringing out very intriguing flavors. A concept to revisit in a future dinner.

We then moved on to roasted salmon with horseradish crust on a smoked tomato sauce. It was served with a Marques de Caceres 1995, Rioja. The novelty of the fish and red wine match was appreciated. The smoked tomatoes worked wonders with the rich vanilla, leather, and plum flavours of the Rioja. Again, a winning match worth repeating.

Having taken the edge off our appetites, we continued the feast with a buffalo striploin with a balsamic glaze, wild mushrooms, and juniper berry sauce. A lot happening on

that plate! The wines were equally exciting, with a 1999 St-Joseph Ex Septentrio and a 2000 Fronsac la Vieille cure. Tasted on their own, the St-Joseph was much friendlier, with lots of fruit, especially black cherries, while the Fronsac showed its youth with very firm tannins. However, the meat and time in the glass softened the tannins and brought out lots of spice, blueberry, and chocolate flavours. The Fronsac was the clear winner at our table, though other tables preferred the St-Joseph. Some Rioja saved in my glass proved a wonderful match with the wild mushrooms.

The dessert, with the intriguing title of “creamy pumpkin and a green tea bread perfumed with coconut”, was a sweet pumpkin sauce surrounding a slice of dense green tea cake with coconut flavours. It was served with a Ramos Pinto 10-year-old tawny port. The 10-year-old tawny was delicious on its own and the sweetness in the dessert brought out some acidity.

With so much food and such great wines, we thank Martin Carrière for his time and efforts in organizing another outstanding event. Thank you also go to the Casino for receiving us in great style with outstanding food and service.

## Beaujolais—Le Beaujolais Est Arrivé! *Reported by Joseph Phelan*

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 Beaujolais as the full house who attended this tasting experienced.

The first flight of the evening explored three different styles of Beaujolais. Beaujolais and Beaujolais-Villages wines were juxtaposed against the same wines, but made in the nouveau or en premier style from this year’s excellent vintage. The 2003 Beaujolais Nouveau and Beaujolais-Villages Nouveau were both bursting with fresh red fruit flavour (cranberries or cherry) with the typical bubble gum nose, though the Beaujolais-Villages Nouveau offered slightly more acidity. The older traditional Beaujolais displayed more sour raspberry and floral notes while the Beaujolais-Villages offered a more refined taste profile with noticeable sour cherry nuances. The crowd favourites in this flight were the 2003 Beaujolais-Villages Nouveau and the wine from the same region, but from the 2001 vintage.

We then moved on to the ten named Village (or *crus*) wines. These were considered in three separate flights chosen somewhat on their apparent weight and alleged complexity, though mindful that these wines after all are made from the Gamay grape!

The second flight explored the villages of Chiroubles, Brouilly, Côte-de-Brouilly and Juliéna. The first lived up

The wines were:

### Flight 1

Beaujolais Nouveau, 2003, Mommessin, Beaujolais, AC  
Beaujolais Supérieur, 2002, Bouchard Aîné et Fils, Beaujolais, AC

to its advanced billing being rather light and low in tannin but offering a marked cranberry edge. The Brouilly and Côte-de-Brouilly were both quite fruity with aromas of cherries and strawberries though rather thin in body. The edge for crowd pleasure for this flight went to the Juliéna which was well balanced offering good mouth feel, balance, and structure, though certainly not as powerful as its alleged namesake—Julius Caesar!

The third flight sampled three *crus* with the evocative names of Fleurie, Régnié, and Saint-Amour. More varied in style were these wines ranging from the delicate, silky floral notes of the Fleurie, to the full-bodied, spicy, blackcurrent, and to some tasters, raspberry notes, from the wine named Saint-Amour (Holy Love).

The last flight brought out the brooding and relatively fuller-bodied wines from Chénas, Morgon, and the Moulin-à-Vent. These wines were quite different than the other flights offering an array of flavours from soya, tobacco, smoke, earth, leather, and spice, to rich dark fruit, displaying quite Pinot Noir-like characteristics. The favourite of this flight and overall was the Moulin-à-Vent from Georges Duboeuf which definitely stood out from the rest and even diehard non-Beaujolais fans said they would definitely drink this particular wine.

Beaujolais is a wine that marries well with many styles of food, though for some (especially in France) it is best partnered with simple salami, pâté, and cheese. So to see for ourselves the participants were asked to save some of the last flight of wines to enjoy with this simple food pairing, which we did to everyone’s delight. Has Beaujolais perhaps arrived?

897934	\$13.95
009431	\$10.95

Beaujolais-Villages Nouveau, 2003, Georges Duboeuf, Beaujolais-Villages, AC	932780	\$15.95
Combe aux Jacques, 2001, Louis Jadot, Beaujolais-Villages, AC	365924	\$14.95
<b>Flight 2</b>		
Chiroubles, 2001, Maison Trénel Fils, Chiroubles, AC	021114	\$18.95
Château de la Chaize, 2001, Domaine dela Chaize, Brouilly, AC	565663	\$20.55
Domaine de la Feuillée, 2001, Georges Duboeuf, Côte-de-Brouilly, AC	905133	\$16.95
Juliéna, 2001, Georges Duboeuf, Juliéna, AC	070508	\$16.95
<b>Flight 3</b>		
Domaine de la Presle, 2001, Mommessin, Fleurie, AC	736769	\$19.95
Château de Pizay, 2002, Domaine Château de Pizay, Régnié, AC	700484	\$17.40
Domaine des Cros, 2001, Louis Jadot, Saint-Amour, AC	960427	\$25.65
<b>Flight 4</b>		
Château des Boccards, 2001, Château des Boccards, Chénas, AC	856856	\$19.65
Pisse-Dru, 2001, Noémie Vernaux, Morgon, AC	614016	\$17.60
Moulin-à-Vent, 2001, Georges Duboeuf, Moulin-à-Vent, AC	707984	\$19.95

## The Guild's Holiday Gala *Reported by Bruce and Lynne Clarke*

The guests, all decked out in their finest, came in from a cold, snowy night to the warm, beautiful Christmas music being played by pianist Cynthia Bredfeldt. Very quickly, flutes of rose-red kir, made from Chambord liqueur and Aria Cava Estate Brut-Segura Viudas, were elegantly served. It had a wonderful semi-sweet raspberry flavour, a perfect set-up for what was to come.

Our President, James Bertrand, got the dinner off to a great start, welcoming the guests and giving them a taste of what was in store for the evening. Following that, Guild Director Paul Courtice gave a rundown of the wines that had been chosen to accompany the courses. Midway through the evening, a special treat was the presentation of the Wine Person of the Year award to Cesare Santaguida. Co-owner of the Vittoria Trattoria restaurants in the Byward Market and on Riverside Drive, he has one of the top 20 wine cellars in Canada and his contributions to the wine community are considerable. At the end, Chef John Leblanc came out with his staff, for a well-earned round of applause. The Chef gave some hints as to preparation, answering questions, and in some cases even giving out a recipe or two.

We must congratulate Paul Courtice and Martin Carriere for their excellent choice of wine, which took considerable time and thought, not to mention their careful “overview” of the wine service throughout the meal.

The evening started with Ceviche of Scallops with Coriander and Lime, an absolutely delicious dish of marinated scallops in lime juice and coriander. This was exquisitely accompanied with Zind Humbrect Reisling 2001. An Alsatian wine, it had an oily, petrol, and somewhat citric nose, with a pithy, limey, tart grapefruit palate. The wine was acidic enough to hold well with the lime/coriander. It was suggested that a Gewürztraminer could have been a possible alternative.

The next course was Wild Mushroom Ragout Papilotte & Thyme, a lusciously rich, flavourful dish, which was skillfully matched with a Cuvaison Pinot Noir 2001 (\$32.00). A robust wine, 14% alcohol, its light, fruity, and dusty earthiness was wonderful with the mushroom and thyme.

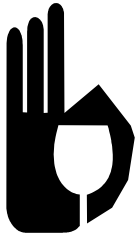
Still savouring this wonderful Pinot, we were served the next dish, Duck Confit on a Bed of Lentils, with not one, but two great wines: Morgon 2002, AC, “Jean Descombes” George Duboeuf (\$18.00) and Cline Ancient Vines Mouvedre 2001 (\$18.95). The Duck Confit takes 2-3 days to prepare, the duck coming from King Kole Duck Farms. Against a dish bathed in flavours of onions, chives, garlic, and parsley, the two wines presented an interesting comparison. At 12.8%, the Morgon was an excellent example of a Cru Beaujolais—red berries, bubble gum, candy apple. At 15.5%, the Cline was a monster of a wine; dark fruit, full-bodied, almost syrupy, it was almost too rich for the food—but we didn’t hear any complaints!

With flavours and aromas swimming, we were given a break with Gin and Tonic Sorbet, a dry, crisp, refreshing change in pace.

Then the main course arrived: Roast Loin of Veal au jus, Julienne of Sun-dried Tomatoes with Roast Provencale Potatoes and Mixed Vegetables. The meat, done to a beautiful medium-rare and the nicely seasoned vegetables went very well with the two big wines selected: Thomas and Vaughn Cabernet Franc 1999 (\$45.00) and Bodega Monticello Grand Reserva 1995 (\$32.00). A full-bodied 13%, the Thomas and Vaughn was a Gold Medal winner. With its blend of vanilla, big cassis, raspberry, and pepper notes, it was not as rich as the Rioja, making it a tasty companion with the vegetables. Also at 13%, the dark and lusty Bodega was a great match with the veal, and a wine you could hold onto for another 5 years.

This outstanding dinner was topped off with one of Algonquin’s signature desserts: Chocolate Truffle Roulade, a rich orange, brandy-drenched, chocolate cake and cream roll. A big dessert that called for an even bigger wine and we were not disappointed with the pouring of a Premium Fine Old Tokay R.L. Buller and Sons. This smooth, elegant, 18% Australian wine is from Muscat grapes, and with its maple syrup and taffy notes, it was a superb match for the Roulade. BRAVO!

A fitting climax to the evening was a Christmas carol sing-along led very capably by Cynthia and in which many guests participated with great voice and enthusiasm.



# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Registration – January 2004

### 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.

### The Wine of Vinobles Dourthe

*Thursday, 22 January 2004*

Trade Members' & Sponsored Guest's Names:

Trade Members' & Sponsored Guest @ \$25 = \_\_\_\_\_  
**Total** \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### February VPR

*Thursday, 5 February 2004*

Members' & Sponsored Guest's Names:

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

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### The Wonderful World of Port

*Tuesday, 10 February 2004*

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$60 = \_\_\_\_\_  
**Total** \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### The King is Back Again

*Wednesday, 25 February 2004*

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$45 = \_\_\_\_\_  
**Total** \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

# The King is Back Again

Thursday, 26 February 2004

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest	@ \$45 =	_____	_____
	<b>Total</b>	_____	_____
		_____	_____
		_____	_____

**Preferred method by E- Mail with credit card:** Send your reservation to [events@sommelierguild.com](mailto: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**

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## 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:	_____	

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# It's time to renew your Guild membership!

As you may know, all guild memberships run on a calendar year, thus all 2003 memberships end in December. In 2003, Guild members enjoyed a diverse program of over 50 events reflecting the broad perspective and interests of Guild members. The 2004 program will be every bit as rewarding, so please join in and renew your membership. **Note that membership fees remain unchanged for the 12th year in a row.**

**For the fastest renewal:** If you have a credit card pre-authorized with the Guild, just send an email to joe.hatz@sommeliorguild.com, specify the type of membership you want and we will bill your card.

**Or:** Complete the form, make a check payable to *National Capital Sommelier Guild*, or *NCSG*, and forward to:

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

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## Membership Renewal Form

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Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_

**Telephone:**

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

**Type of Membership** (please circle one):

*General (\$50)*

*Trade (\$75)*

*Corporate (\$150)*

**Corporate Members**, please identify your Establishment. **Trade Members**, indicate your Occupation or the Field in which you work:

\_\_\_\_\_

Or indicate (if applicable) if you are a Student or Graduate of the Sommelier or Hospitality Program:

Program: \_\_\_\_\_ Graduation Year: \_\_\_\_\_

Other Information: *The Guild is a non-profit, member-run organization. Please indicate below if you can assist in any way—from helping out at tastings to presenting seminars. If you have expertise in a particular wine, food or beverage field, please also indicate below your field of expertise.*