

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – March 2004

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Have you renewed your membership for 2004?

(If "04-OK" is printed on the mailing label for this newsletter, you're renewed for 2004.)

If not, this will be your last newsletter.

I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it—unless I'm thirsty.

Mme Lilly Bollinger

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, 1 April 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

National Capital Sommelier Guild
99 Fifth Avenue – Suite 130, Ottawa, Ontario, K1S 5P5
Tel: (613) 237-7911
www.sommelierguild.com

Chocoholics Anonymous

Wednesday, 10 March 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Sold Out

A Wine Tour of Tuscany

Thursday, 18 March 2004, 7:00 – 9:00 p.m.

Caf  Italia, 254 Preston Street (at Gladstone)

Sold Out

The Wines of Brazil

Monday, 22 March 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Bored by Bordeaux? Tired of Tuscany? Poured enough Port? Napa a nap and Sonoma a snore? Take a leap to a new frontier of wine ... Brazil! "Brazil?" you say. "They make wine in Brazil? Are they nuts?" Truth is, Brazil is more than beaches, rainforest, and unrelenting heat. They make wine in

several regions, as Guild director Rod Phillips discovered on a recent trip. He'll introduce the regions and a range of sparkling, white, and red wines. (And Brazilian wine is coming to Canada: Restaurant 360 in the CN Tower is the first to offer it.)

Members and Sponsored Guests: \$20

Tastes of Greece: Food and Wines!

Saturday, 3 April 2004, 6:30 p.m. reception and tasting with dinner at 7:30 p.m.

Restaurant International, Algonquin College, Woodroffe Campus (Free parking is available in front on the restaurant.)

For most people, Greece conjures up images of sunlight, a zest for life, and the simple appreciation of good food. Tonight we will delight in the wines and food of Greece with a representative from the Greek Embassy. Various Greek white and red wines will be presented for a special tasting before dinner. For those who were at the Guild's annual Holiday Gala, you have experienced Chef Leblanc's capabilities. Tonight he will present Greek regional cuisine at its best. Special premium Greek wines have been selected

by Joannis Paschalis of the Embassy of Greece to complement this wonderful Greek-style dinner. Mr. Paschalis will be available throughout the tasting session and dinner to present the various wines and also to answer questions. The final selection of menu and wines has not been completed, but reservations are now being accepted.

A vegetarian option is available for this evening. Maximum seating capacity is 48.

Members and Sponsored Guests: \$65

Designated Driver: \$50

Spring Dinner at the Luxe Bistro

Sunday, 25 April 2004, 6:30 p.m. for dinner at 7:30 p.m.

Luxe Bistro, 47 York Street, Byward Market

Take heart, spring is coming and with it our annual Spring Dinner. For this event the Guild surveys the restaurant scene in Ottawa and picks a leading chef to do something special for its members. This year we sat down with Derek Benitz, chef at Luxe Bistro in the Market, and said "craft us a one-of-a-kind five course menu with the finest and freshest Canadian produce available. We want quality, not quantity,

prepared in an imaginative and contemporary manner." Derek's eyes lit up with enthusiasm as he accepted our challenge. Once the menu is settled, the Guild will bring its expertise and resources to the table by matching each course with a premium Canadian wine. Five courses, five wines! Don't miss out on this dinner, which offers a vegetarian option, and is limited to forty people.

Members and Sponsored Guests: \$90

Designated Driver: 70

The Reds of Châteauneuf-du Pape

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

Chelsea Club, 236 Metcalfe (at Somerset)

This will be a unique opportunity to fully explore this famous French appellation. A year in the collecting, fourteen wines, all red, four vintages, each scoring 90 or better by

those pesky wine critics, including five that are rated 94 or better. This tasting is not for white wine lovers!

Members and Sponsored Guests: \$55

Guild Business

Have you renewed your membership for 2004? If not, this will be your last newsletter.

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 so that we can take an appropriate action.

Your 2004 Membership Card will be mailed to you with your April newsletter.

Credit Card Authorizations

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

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

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

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

Thank you for helping the Guild run smoothly.

Scholarship for Wine Education

The Sommelier Guild is pleased to announce that it has awarded two \$500 scholarships to students enrolled in the Fast-Track Certificate Sommelier Program at Algonquin College. Ms. Danielle Prevost, a full-time server at Beckta and Ms. Stacey Metulynsky, an entrepreneur & Reif Estate wine representative, have each received the scholarship award. Congratulations to both of these students.

The Scholarship For Wine Education was established by the Sommelier Guild in 2003 to promote educational

opportunities and foster development of professional wine service with individuals employed full-time in the hospitality industry in the Ottawa-Gatineau community. Our linkage with the Algonquin Certificate Sommelier Program extends throughout our membership and support of the program is considered a natural affiliation. The Scholarship is an opportunity for the Guild to pursue its educational mandate in a manner which initially benefits students but ultimately will lead to improved wine service for consumers throughout the capital region.

Items of Special Interest to Guild Members

FREE Wine Newsletter

Guild member Natalie MacLean, recently named the World's Best Drink Writer, offers a FREE wine e-newsletter with wine picks, articles, and humour. There are no ads and all e-mail addresses are kept confidential. To sign up, visit www.nataliemaclean.com or e-mail natdecants@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

Voluptuous Virgins & Their Wines *Reported by Bob Pentland*

This event lived up to its risqué title, as Paul Courtice led us through an impressive group of 10 extra virgin olive oils, 10 wines (including Sherries), and a plethora of tasty treat sensations including cheese, nuts and vegetables to match the stars of the evening, the extra virgin olive oils.

Flight One introduced us to two Greek oils and accompanying wines. We were given a taste descriptors list for olive oils and instructed that a good oil should leave you with a mild stinging sensation on the uvula ("little grape") at the upper back of your mouth. Both oils showed a green tinge when compared with those later offered from Spain and California. The Morea oil (a Gold Medal Winner) presented us with the anticipated bite on the uvula along with a smell of freshly mowed grass and straw and a pleasant fruity olive taste. The Sitia, from Crete, exuded an even grassier nose and essences of cucumber. It was thought to be the less ripe of the two Greek oils.

Of the two wines, the consensus favoured the Gerovassiliou, for its balance and new world fruity Rhone style. The Katsaros, the most expensive wine in Greece at \$40, was a Cabernet Sauvignon showing traces of mint and eucalyptus on the nose with the expected dark berry cassis taste along with enough tannin to last 30–40 years!

These oils and wines were accompanied by bread for dipping and what else but Greek feta cheese for food matching.

Flight Two introduced us to three Spanish oils beside three Sherries ranging in style from Fino through Amontillado to Oloroso. Paul pointed out that Spain is the world's largest producer of olive oil, mostly blended. The three oils we tasted were 'monovarietal' oils in the \$20 range. All three were golden yellow in color suggesting that they were picked riper than the greenish yellow Greek oils. The Hojiblanca had a sweet grassy nose and an essence of Christmas tree and almonds. The Arbequina was very grassy with traces of tomato and fresh artichokes while the Picual with its uvular sting rounded out the trio.

Peter and Claire Collis provided us with lots of information on the styles of Sherry made from the Palomino Grape, from the effect of the Flor in creating the Fino Sherry to the Solera System that delivers the darker Amontillado and the sweeter, dark Caramel, round, full bodied Oloroso.

While this flight was being presented, Paul Courtice treated us to his hand crafted almonds sautéed in olive oil and dusted with Fleur de Sel. Accompanying this treat was a selection of two styles of black Kalamata olives, one style picked at full ripeness, the other picked younger. Paul

prepared the olives in heated olive oil with garlic, thyme, and orange zest.

At this point in time some of us were overwhelmed with the number of taste sensations—oils, wines, cheese, nuts, olives and still to come were five more olive oils, five more wines and four vegetable hors d'oeuvres.

A few interesting facts:

- Olive oil does not age in the bottle although the bitterness softens.
- The shelf life of olive oil is about two years.
- Never store olive oil in the refrigerator because water (condensation) turns it rancid. The perfect storage area is your wine cellar at 52°C and 57% humidity.
- Gaye Cook mentioned that when heating extra virgin olive oil you only lose 50% of its nutritional and flavour values.

Flight Three took us to California. Paul introduced us to the B.R.Cohen Winery's Sonoma Estate 'EVOO' (extra virgin olive oil) and their Olive Hill Estate 1998 Cabernet Sauvignon. The Picholine olive flavour was quite different from the previous offerings—less grassy, smooth and subtle with its fresh olive fruity flavour, hints of citrus and pleasing pepper finish. The Prato Lungo 'EVOO' from Long Meadows Ranch was the most expensive at US\$45 and was quite subtle with a little of the grassy character. It was the favourite of the two in Flight Three. A number of the group felt that there was more olive fruit flavour to the Spanish oils.

Both of the Cabernet Sauvignons were impressive with intense flavours of black currant, cassis, and rich dark chocolate. These are big league wines that are still closed and might have been sampled 10 years too early. The consensus favoured the Long Meadows Ranch 2000 US\$65.

By Flight Four we were all "well oiled" and finished off the evening in Italy. The colour of these oils suggested that, like the Greek offerings, the olives were picked a little less ripe than those in Spain and California. The colors had a hint of green and the nose exhibited various degrees of grassiness. The Badia was very grassy and hit the uvula substantially. The Avignonesi was less grassy but tasty. "Pesto's Puglia" was only subtly grassy with the pleasant bitter hit in the mouth. "Pesto's Puglia" at \$10 per litre is perhaps the best buy of the evening.

The Santera from Puglia (the warm heel of Italy) was spicy and earthy followed by the Montepulciano featuring the Sangiovese grape and topped by the Chianti Classico 1997 (best year of the century), the favourite, but deemed far too young to drink now. The final cheese, the Boccochini, was perhaps too subtle an offering to find a flavourful place on our worn out tongues.

With such a splendid cross section of extra virgin olive oils, I would imagine that all of us walked away from the evening with an enhanced appreciation of the topic and of Paul's incredible knowledge, organization skills, presentation skills, and general 'joie de vivre' about wine, food and life. Thank you Paul! And thank you Peter and Claire Collis!

February Vintages Pre-Release *Reported by Catherine Hooker*

There was a good turnout of 24 tasters, myself, and Joe. Three flights of five were comprised of eight Old World and seven New World wines.

The evening began with a flight of five whites, four of which cost less than \$20. The Grove Mill Chardonnay introduced itself with fresh fruit aromas, particularly peach and pineapple. Light yeast and oak flavours were also present yet didn't override the fruitiness. The Perantonie Chardonnay was off-dry. I thought it lean and minerally. Some tasters detected the apple flavours promised in its write-up. The Quail's Gate Chardonnay had an atypical nose. There were light pear and peach aromas as well but the consensus was that it would be worth trying another bottle, just in case of a slight fault. I particularly liked the Martin Steimer Gewurztraminer, with its big lychee aromas and taste and full-bodiedness. The big favourite of the whites, however, was the Lingenfelder Riesling Spatlese. It's an easy wine to like if you are a fan of bright fruit and some sweetness well balanced with crisp acid. A nice long finish.

The second flight of "Value Reds under \$21" got off to an unfortunate start. The "La Chapelle Notre Dame d'Aubune" was corked. There was some feeling (optimism?) that a hint of fruit was there behind the mustiness. Joe came to its defense—he is a fan of this wine from past years and recommends it. The Glass Mountain Cabernet Sauvignon was pleasing. Rich with black fruit, oak, and not unpleasant tannins, this one should be laid down for a few years. There

was some light, sour cherry in the next wine as well as an earthy quality which gave rise to comments upon the revelation of the name: Faithful Hound! The Castano "Hecula" was the crowd favourite of all ten reds tried. One hundred percent Monastrell (Mouvedre) from 40-year-old vines in a hot climate: cassis, leather, smoke, and earth. The last of this flight, but not the least, was Masi's "Passo Doble" from Argentina. Made in the Ripasso style, this wine had plum and dark cherry flavours with hints of chocolate.

The last flight, "Big Reds over \$20", began with the Quiet Chateauf-neuf-du-Pape. With a port-like nose, this was a fairly big and fruity wine. The second favourite of the reds that night was the Coleraine "Culraithin" Shiraz. Many guessed it to be an Australian Shiraz. Enough said! Following that came "La Vite Lucente" from Tuscany. It was also popular with the group, having lots of red fruit with some cloves, menthol, and, some said, tobacco. "La Grola" was next. The consensus on this wine was that it was nicely balanced and could benefit from four to five years of aging. Finally, the Mas de Daumas Gassac Rouge was found to be not overly generous at present. It was thought that aging would release its full potential.

Many thanks to Joe Hatz for running a great show. The evening was enjoyed by all there. Thanks, as always, to Derek whose help behind the scenes allows the organizers to enjoy themselves as well.

Flight 1: Whites

Grove Mill Chardonnay, 2001, Marlborough, NZ	925792	\$17.95
Perantonie Chardonnay, 2001, Fasoli Gino, IGT Veneto	912733	\$14.95
Quails' Gate Estate "Family Reserve" Chardonnay, 2000,	559625	\$25.95
Martin Steimer Gewürztraminer, 2000, AC Alsace	709790	\$15.95
Lingenfelder Riesling Spätlese, 2001, QmP Pfalz	928192	\$19.95

Flight 2: Value Reds (Under \$21)

Beames de Venise "La Chapelle Notre Dame d'Aubune", 2002, AC Côtes-du-Rhône Villages	910976	\$14.95
Glass Mountain Cabernet Sauvignon, 2000, California	727511	\$16.95
"Faithful Hound", 1999, WO Stellenbosch	922443	\$20.95
Castaño "Hécula", 2001, DO Yecla	718999	\$13.95
Masi "Passo Doble" Rosso, 2000, Mendoza, Argentina	996439	\$16.95

Flight 3: Big Reds (Over \$21)

Quiot Châteauneuf-du-Pape, 2000, AC C-du-P, 375cl	722306	\$15.95
Coleraine "Culraithin" Shiraz, 2000, WO Paarl, South Africa	913954	\$28.95
Mas de Daumas Gassac Rouge, 2001, Hérault	910687	\$47.95
"La Vite Lucente", 2000, Tuscany	747030	\$39.95
Allegrini "La Grola", 1999, IGT Veronese	476598	\$29.95

The Wonderful World of Port *Reported by Mike Cowen*

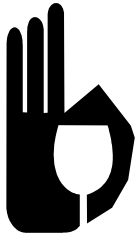
What can you say about a Phil Nicholson event that has not already been said? Tour de force is the phrase that leaps to mind. Phil represents that magical combination of unbridled passion, expert knowledge, and a willingness to plunge in where us mere Port neophytes fear to tread. We began the evening with a flight of rubies, LBVs and crusted Ports complemented by a hot new seven year old cheddar from Quebec called Silo. Most of us were surprised by the amount of sediment thrown by what are supposed to be easy drinking ports.

The second flight featured a duo of vintage Ports and a triad of single Quintas including a mini-vertical of Taylor Fladgate Quinta Vargellas (1978 and 1984). What a treat, especially when tasted alongside a great Stilton and some boutique chocolate (Donini Chocolates) that weighed in at an incredibly rich and smooth 80% cocoa. Special thanks to our "supplier" Reg Gagnon.

Flight three was a quatrain of 1983 vintage Ports served with gourmet quality figs and prunes and an absolutely incredible fois gras terrine—all from Les Fougères in Chelsea. From that hedonistic high we plunged into the ethereal world of age-designated Tawnies and Colheitas. Of course, Phil had matched these wines with the perfect complements—crème brûlée, Geai Bleu cheese from Quebec and some delicious Morrow's almonds.

It was one of those evenings where all of your senses were so agreeably challenged by a cavalcade of tastes, smells, and textures. What was the best wine of the evening? Impossible to tell and largely irrelevant when faced with so many different styles, ages, and food matches. A very special thanks to Phil Nicholson who once again, donated the wine and food so that the profits could go to topping up the Guild's scholarship funds. Can a Sherry tasting be in the offing?!

N/A	Newman's	Ruby
1999 (bottled)	Vinhos Do Porto Do Produtor	Single Quinta Ruby: Quinta Do Infantado
1998 (bottled)	Churchill's	Crusted
1994 (bottled 1999)	Dow's	Late Bottled Vintage
1994 (bottled 1998)	Warre's	Late Bottled Unfiltered Bottle Matured Vintage
1994	Martinez Gassiot	Single Quinta Vintage: Quinta Da Eira Velha
1985	Burmester	Vintage
1977	Warre's	Vintage
1984	Taylor Fladgate	Single Quinta Vintage: Quinta De Vargellas
1978	Taylor Fladgate	Single Quinta Vintage: Quinta De Vargellas
1983	Fonseca's	Vintage
1983	Taylor Fladgate	Vintage
1983	Robertson's	Vintage
1983	Warre's	Vintage
Bottled 2000	Niepoort	10 Year Old Tawny
Bottled 2002	Quinta Do Noval	10 Year Old Tawny
1987 (bottled 2000)	Feist	Colheita (Single Year Tawny)
Bottled 1997	Taylor Fladgate	20 Year Old Tawny
1982 (bottled 1999)	Dow's	Colheita (Single Year Tawny)
N/A	Newman's	
1999 (bottled)	Vinhos Do Porto Do Produtor	



National Capital Sommelier Guild

www.sommelierguild.com

Registration – March 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 Wines of Brazil

Monday, 22 March 2004

Members' & Sponsored Guest's Names:

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

April VPR

Thursday, 1 April 2004

Members' & Sponsored Guest's Names:

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

Tastes of Greece: Food & Wines!

Saturday, 3 April 2004

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$65 = _____
 Designated Driver @ \$50 = _____
Total _____

Spring Dinner at the Luxe Bistro

Sunday, 25 April 2004

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$90 = _____
 Designated Driver @ \$70 = _____
Total _____

The Reds of Chateauneuf-du-Pape

Thursday, 29 April 2004

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest	@ \$55 =	_____	_____
	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: _____

Membership Renewal Form

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

Membership Renewal Form

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.*