

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – April 2004

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*Come, come, good wine is a good familiar creature, if it be well used.
Exclaim no more against it.*

William Shakespeare, *Othello the Moor of Venice* (Iago at II, iii)

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, 6 May 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

Australian Wine Trios

Tuesday, 13 April 2004, 7:00 – 9:00 p.m.

Empire Grill, 47 Clarence, Byward Market

Three varieties, three regions, three food pairings.

Taste your way around the wine regions of Australia with a stellar line-up of wines from Penfolds, Rosemount Estate, Lindemans, Wynns Coonawarra Estate, Devil's Lair, and Seaview.

The unprecedented success and growth of Australian wines internationally has been nothing short of phenomenal. So why is it that the world has embraced Australian wine with such enthusiasm? The short answer is that Australian wines tend to be very approachable and easy to drink at a young

age, yet many great Australian wines are capable of being cellared for years and are considered solid investments.

At this tutored wine tasting, you will expand your knowledge of three Australian wine varieties and how they express themselves in different wine growing regions of Australia. Each variety will be complemented by food pairings created by Empire Grill. Guiding you through this memorable event is Southcorp Wine Educator and Sommelier, **Matthew Lane**, named 2001 Sommelier of the Year in Australia.

Members and Sponsored Guests: \$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

We promised you something special from Chef Derek Benitz at the Luxe Bistro and this menu shows he will deliver. The dinner is a tribute to quality Canadian food & wine encompassing five courses paired with five carefully chosen wines. A vegetarian option is available. The event will be

limited to forty people and less than six spots are now available.

It has been a long hard winter, treat yourself and celebrate the arrival of spring in style!

The National Capital Sommelier Guild & The Luxe Bistro Present a Spring Dinner

Cuvee Catherine Brut, VQA, Henry of Pelham

Heirloom Tomato Bisque with a Crab & Cucumber Timbale

Garlic Flower Roasted Nova Scotia Lobster Tail & Shell-On Swimmer Scallops on a
Bed of Local Micro-Greens with Champagne Vinaigrette
Sauvignon Blanc, 2001, 'Triomphe', Southbrook Winery

Truffle Roasted Alberta Beef Tenderloin with a Forest Mushroom Fricassee,
Tellicherry Peppercorn Roasted Fingerling Potatoes & Spring Vegetables with a Madeira Wine Sauce
OR

Skillet Roasted Yukon Gold Potato Crusted Artic Char with Braised Isles d'Orleans Chicory
& a Wild Rice Pancake Drizzled with a Sorrel Chive Oil
Merlot Reserve, 2000, Colio Estates
Meritage, 1999, Thomas & Vaughan

A Duo of Local Cheeses with Seasonal Accompaniments
Select Late Harvest Vidal, Vineland Estates

Fig & Wild Blueberry Tart with Nutmeg Gelato
Coffee/tea

Members and Sponsored Guests: \$90

Designated Driver: 70

The Reds of Châteauneuf-du Pape *Sold Out*

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

Chelsea Club, 236 Metcalfe (at Somerset)

Best Values of the General List

Wednesday, 12 May 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

“Hidden treasures”, “great value” and “smart buy” might be some of the terms you use when looking for a wine from the LCBO General List and Vintages Essentials. I mean, who isn’t on the lookout for a decent, inexpensive wine?! And how often have your friends asked you to recommend a good wine under \$10, \$15, or \$20? It’s great to have a mental list of great wines at the ready—for that recommendation, to take to a party or to enjoy after a hard day at work. And what if you find that quintessential wine that costs \$10, but tastes like \$20!

All wines selected for this tasting will be recommended as exceptional value by two or more LCBO Product Consultants and/or Guild members, and be value rated in a magazine or website.

Help us do the research for this tasting. Do you have a few tried and true choices that you want to recommend? Tell us about them with an email to joe.hatz@sommelierguild.com. Then join us for this blind tasting of some great value wines.

Members and Sponsored Guests: \$25

A Moroccan Night at the Dar Tajine!

Sunday, 16 May 2004, 6:00 p.m. for dinner at 6:30 p.m.

Restaurant Dar Tajine, 256 Preston Street at Gladstone (Free parking is available near the restaurant)

Join fellow Guild members in experiencing the exotic cuisine and atmosphere of Morocco. The emphasis is definitely on food for this evening with a wide variety of dishes that allow us to explore this unique cuisine. Come prepared to sample Harira (Morocco’s national soup), Bestellas (phyllo pastries stuffed with meat), lamb, tajines, couscous, Moroccan pastries, and more. The final menu will be available later this month.

Wines will be chosen from various countries of the Old and New World to complement this feast. A minimum of six wines will be selected and with emphasis on products from Vintages. A special dessert wine will also be served.

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

Members and Sponsored Guests: \$65

Designated Driver: \$50

Reif Estate “First Growth” Tasting – Trade Event

Wednesday, 19 May 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Please join us for the Ottawa launch of Reif Estate Winery’s “First Growth” product line! This exciting line of products is the ultimate in Canadian wine, produced following the strictest guidelines and from the oldest Estate vines, planted from 1987 to 1989. The Cabernet Sauvignon has already triumphed at Cuvée 2004 in Niagara-on-the-Lake, capturing the title of Best Cabernet Sauvignon. Winery owner and winemaker Klaus Reif joins us to present his premium wines, award-winning dessert wines, and a couple of surprises too! After tempting your taste buds, you will also have the opportunity to place an order for many of the wines tasted.

Reif Estate Winery is located on the Niagara Parkway, just minutes from Niagara-on-the-Lake. With generations of winemaking history, the Reif family established this winery in 1977 and continues to follow the philosophy that “nature makes wine” in their wine-making practices, winning them over 150 international awards, including twice the Grand Gold at Vinitaly. Come taste for yourself at this exclusive event!

This event will be open to General Members after April 19, but you may place yourself on the waiting list now.

Trade Members and Sponsored Guest: \$30

Guild Business

Looking for a Few, Very Special People!

The lifeblood of the Guild is its membership and its heart is the volunteer Board of Directors. If you are the type of person who seeks out and acts on solutions, works well both independently and within a team, and aren't afraid of a little hard work, this may be a great opportunity for you.

It is the membership that votes to put people on the Board, for a one year term, and voting takes place at the Annual General Meeting in May. There are eleven positions to be filled. Some have set responsibilities, such as Treasurer, Secretary, President, and Communications Director, and

these positions are decided each term by the new slate of Directors. Others are called Directors-at-large.

Those positions with responsibilities, e.g., Treasurer and Membership Director, have set position descriptions to follow. These positions are often, but not always, filled by returning Directors. For most new Directors, their responsibilities include running 4 or 5 events per annum, assisting one of the other Directors with large projects from time to time, and familiarizing themselves with the working of the Board with an eye to taking on more responsibilities in the next term.

Items of Special Interest to Guild Members

New FREE Wine Newsletter

Worlds of wine-newsletter is a free monthly e-newsletter hosted by Guild Director Rod Phillips, wine columnist for the Ottawa Citizen and Editor-in-Chief of *Vines* magazine. His newsletter contains articles and reviews. You can subscribe to it through his web site at www.worldsofwine.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 is 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

The King is Back—Long Live King Riesling! *Reported by Jim Gallivan*

"Floral, citrus, petrol/paraffin, slightly sweet, good acid, ...", and again, and again. Well, what other descriptors do you expect at a Riesling tasting? Quite a few considering the variation between wines, but the above were very common.

Just when you thought guild members didn't like white wine, Guild Governor Pierre Dupont organized two sell-out evenings of Riesling tastings. As both evenings featured the

same wines, this also provided an excellent opportunity to examine consistency among guild members tastes.

The evening started with the Vineland Estates Sparkling Riesling released at Vintages the previous week. It was light and fruity with a clean finish—an excellent aperitif. The first two flights featured "dry" Riesling, although some tasted "off-dry". The wines ranged from the light-bodied Vineland

Estates Dry Riesling 2002 to the medium-bodies Domaine Weinbach 1998, and all were well balanced with a clean finish. This flight was accompanied by sushi with wasabi, pickled ginger, and cheese puffs. The Jackson-Triggs Delaine Vineyard 2000 was the better match for the sushi and wasabi, while the Vineland Estates allowed the cheese puffs to shine. There wasn't a clear favourite in this flight the first night, but the Jackson-Triggs was the clear favourite the second night.

The second flight was accompanied by a boudin blanc pate (recipe from Pierre) with red onion confit and pickled herring. The drier Eroica 2002 from Chateau Ste. Michelle-Dr. Loosen and the Sepp Moser 2001 worked best with the pate, while the sweeter Domaine Weinbach and Pierre Sparr were better matches for the herring. Again, there wasn't a clear favourite the first night, but the Pierre Sparr 1993, which nobody voted for the first night, was a clear favourite the second night. Were these people tasting the same wines?

The voting consistency improved in the third and fourth flights, with clear favourites in each flight—and they were even the same on both nights. The third flight featured three German spätleses. The favourite was the Schloss

Rheinharthausen 1990 with its honey, paraffin, spice, and mineral nose, good acid and a long finish. The 1999 JJ Prüm and the 1999 Kurt Darting lacked the depth and complexity, but were still relatively young with many years of development ahead. The flight was matched with a salmon terrine and a crab and lobster terrine. The Schloss Rheinharthausen was the best match with the salmon, while the 1999's worked best with the crab and lobster.

The favourite in the fourth flight was the Henry of Pelham Special Select Late Harvest Riesling 2000 with a nose of honey, spice, and apricots, good body and a long finish. It overshadowed the German ausleses from Wegeler Erben and Gunderloch, but with the fruit and acid, both of these wines have many years ahead of them. The flight was accompanied by a cheese plate with figs and dates. The Henry of Pelham was an excellent foil for the mild blue Fourme d'Ambert and the fruits, with the ausleses complementing the milder aged gouda and soft Pont Évêque.

Pierre is to be complimented for organizing yet another successful Riesling tasting and exposing us to the range of styles from this grape. Hopefully he will organize Riesling tastings in the future.

Aperitif

Vineland Estates Riesling Cuve Close, 2000, Niagara, 10.5%

\$18.95

Flight 1

Herman J. Weiner Dry Riesling, 2002, Seneca Lake, New York, 11.5%

\$12.00US

Vineland Estates Dry Riesling, 2002, Niagara, 11%

\$9.95

Jackson-Triggs Delaine Vineyard Riesling, 2000, Niagara, 12%

\$15.95

Von Kesselstatt Riesling Kabinett, Josephshöfer, 2001, Mosel, 8.5%

\$21.95

Flight 2

Chateau Ste Michelle-Dr Loosen Eroica, 2002, Columbia Valley, WA, 12%

\$20.35US

Sepp Moser Riesling, von den Terrassen, 2001, Kremstal, Austria, 12.5%

\$18.60

Penfolds Dry Riesling, 2000, Eden Valley, South Australia, 12%

\$24.95

Domaine Weinbach Riesling Cuvée Ste Catherine, 1998, Alsace, 11%

\$45.00

Domaine Pierre Sparr Altenbourg Riesling, 1993, Alsace, 13%

\$36.00

Flight 3

JJ Prüm Riesling Spätlese Wehlener Sonnenuhr, 1999, Mosel, 8.5%

\$27.00

Kurt Darting Riesling Spätlese Ungsteiner Herrenberg, 1999, Pfalz, 9.5%

\$19.40

Schloss Rheinharthausen Riesling Spätlese Hohenrain, 1990, Rheingau, 9.9%

\$21.95

Flight 4

Wegeler Erben Riesling Auslese Geisenheimer Rothenberg, 2000, Rheingau, 8%

\$49.00

Gunderloch Riesling Auslese Nackemheimer Rothenberg, 2001, Rheinhessen, 10%

\$43.50

Henry of Pelham Special Select Late Harvest Riesling, 2000, Niagara, 10%

\$21.95

March VPR *Reported by Pierre Jodouin*

This was not a typical VPR tasting attended by the regular crowd but a rather more subdued gustation on this 4th eve of March.

First to take off were four whites of decreasing tipicity, the first being a light-bodied grassy NZ Sauvignon Blanc from Nautilus Estate, which had good fruit, balanced alcohol, and a medium length mouth-watering citrus finish. Fooling everyone as to its provenance and grape variety, the last of this flight was, in my view, one of the most interesting wines of the evening. Bright lemon yellow, clean pronounced aromas of lemon, pear, peach, and floral notes, medium bodied, good ripe fruit, balanced alcohol, ending in a medium length dry, crisp finish. Viognier, some thought,

even after its identity was revealed. In fact, San Vincenzo Bianco 2002 by Roberto Anselmi made mostly from yield-reduced Garganega grapes in the Soave DOC region but indisputably not of that ilk, hence the IGT classification.

The second flight started with a nosedive into a musty cloud of 2,4,6-trichloroanisole: this Umbrian was corked! Fortunately, VPR guru Peter Collis steered us back on course with the two favourites of the night. From the Old World, a 1999 Bergerac made with 90% Merlot and 10% Cabernet Franc. No razzing, this wine had intense aromas of cherries, toffee, coffee, and vanilla mixed with notes of mint and spices to name but a few. A complex nose indeed, followed through on the palate with ripe fruit, medium

alcohol, high acidity, and firm tannins, making this a rich full bodied wine with a long finish. And from downunder, more specifically King Valley, Victoria, a fruit-driven full-bodied 2001 Cabernet/Merlot blend currently known as “The Edge.” This very-berry wine from Nugan Estate had medium alcohol, medium acidity, and soft tannin—a real crowd pleaser.

The next flight was by far the most quiescent of the evening. Most seemed to prefer the 1999 Cabernet Sauvignon from Thomas Hardy’s Tintara, which was somewhat closed and uninteresting at best. John’s Blend was, in my opinion, tainted by over-zealous lactic bacteria, which resulted in something akin to sour chocolate milk. And then, there was the Fifth Leg Red 2001, which based on the number of votes, should have remained in the Devil’s Lair, at least for another 3 years, if not for eternity.

Flight 1

Sauvignon Blanc, 2002, Nautilus Estate, New Zealand	927525	\$21.95
Chardonnay, 2002, Grace Elizabeth, Meadowbank Estate, Tasmania, Australia	995795	\$26.95
Fifth Leg White, 2002, Devil’s Lair, Australia	922658	\$19.95
San Vincenzo Bianco, 2002, Roberto Anselmi, IGT Veneto	948158	\$14.95

Flight 2

Merlot, 2002, Vinic. Falesco, IGT Umbria	926865	\$19.95
Chateau Le Raz, 1999, Bergerac, Southwest France	718932	\$16.95
The Edge, 2001, Cab. Merlot, Nugan Estate, Victoria, Australia	919589	\$22.95

Flight 3

Zinfandel, 2001, Rancho Zabaco, Sonoma County	434605	\$19.95
Cabernet Sauvignon, 1999, Thomas Hardy’s Tintara, South Australia	948893	\$24.95
Cabernet Sauvignon, 1999, John’s Blend Pty. Ltd., South Australia	927640	\$44.95
Fifth Leg Red, 2001, Devil’s Lair, Western Australia	512103	23.95

Flight 4

Shiraz/Mourvèdre, 2001, Penfold’s Bin 2, South East Australia	468629	\$18.95
Shiraz, 2001, Stellenbosch, Golden Triangle, South Africa	919597	\$20.90
Malbec, 2001, Bodega Catena Zapata, Mendoza, Argentina	478727	\$19.95
Muga Reserva, 1999, Bodegas Muga, DOC Rioja	177345	\$23.95

A Wine Tour of Tuscany *Reported by Dawn Harvie*

Keith Hearn is known for his fabulous dinners with the Guild which have taken us to fabulous places like the Village Café, Restaurant e18hteen, Bayne-Morrison House, and soon the Luxe Bistro. This is one of his first forays into specialized wine tastings for the Guild. And what a success!

We started of with a trio of Chianti—Rufina and Classico. These wines were all great Italian food wines! The Nipozzano was described as “lacking fruit”, “a good food wine” and a “raw, rough, typical Chianti”. A regular participant at many of the Guild’s tastings described the Castello Bicchoiomaggio as the “most interesting Italian [wine] I’ve had in a long time—it’s got Aussie fruit and Italian acidity.” Unfortunately the Castello di Brolio was corked.

The wines of flight two again showed that classic Italian acidity that shows best with classic Italian dishes. The Carmignano had a relatively subtle nose with some earth and leather, while palate had some of that same earth and leather with some cassis and a good length. The La Braccessa had a complex nose with descriptors such as “vanilla”,

The fourth and last flight of the evening started with 3 disappointments: a flabby and medicinal 2001 Bin 2 from Penfolds, a 2001 Shiraz/Sulfur blend from Stellenbosch, and a mousy 2001 Malbec. Fortunately, the Muga Reserva 1999 saved the flight. This DOC Rioja, made primarily from 70% Tempranillo and 20% Garnacha, and then aged 24 months in barrel, was dark ruby red and had moderately pronounced aromas of strawberries, candied cherries, and wood spice. On the palate, it was dry, medium-to-full bodied, had ripe fruit flavours, medium alcohol, balanced acidity, and slightly rough tannins, which will no doubt soften with further bottle aging. A warm fruity medium-to-long finish capped the evening.

Despite some faulty and uninteresting wines, a few unexpected stars shone through, not all of which were wines. Kudos goes to Peter Collis for leading the tasting. The other non-vinous star I will keep a secret for now.

“prosciutto”, and “candy”. On the palate though, it proved rather green. And the Poliziano had earthy notes, vanilla oak, and sweet berries which all came out on the palate.

The Villa Poggio Salvi showed vanilla, tobacco and cherry with some good acidity and fruit in the mouth. The Brunello di Montalcino had a spicy nose and good acidity. The Maremma was one of the best values of the evening! It had good dark fruit, some sweetness and a touch of mint and pine on the nose. In the mouth, it had good fruit, earthy qualities, and good tannins.

Some very powerful wines—the Super Tuscans—were the feature of the last flight. The Promis from Ca’ Marcanda/Gaja was lovely with luscious cherry and plum fruit and nice vanilla aromas. These flavours all followed through on the palate along with good tannins and a long finish. The Tignanello was full of black fruit, some dried fruit, chocolate, and spice. Still very young, this wine had “classic Italian wine structure”. The Ornellaia had great plummy fruit, tobacco, and sweet vanilla on the nose. It is a full-bodied wine with lots of tannins and good acidity. The

infamous and expensive (!) Sassicaia had a nose of plums, green olives, chocolate, and tobacco. A lovely full-bodied wine with good tannins and an excellent length.

An incredible tasting of some interesting and great Italian wines. Thanks, Keith!

Flight 1

Nipozzano Riserva, 2000, Chianti Rufina DOCG	107276	\$18.95
Chianti Classico Riserva Petri, 1999, Castello Vicchioiomaggio	993360	\$29.95
Castello di Brolio, 1998, Ricasoli	942607	\$43.45

Flight 2

Carmignano, 1998, Nobil Casa Contini Bonaconssi	344762	\$27.00
La Braccasca, 1999, Vino Nobile Di Montepulciano	566216	\$29.95
Poliziano, 1999, Vino Nobile	702159	\$23.95

Flight 3

Villa Poggio Salvi, 1999, Rosso di Montalcino	737312	\$32.95
Brunello di Montalcino, 1998, Castello Banfi	378257	\$49.95
Serrata Di Belguardo, 2001, Maremma IGT		\$25.95

Flight 4

Promis, 2000, IGT Toscana Ca' Marcanda/Gaja	745638	\$46.95
Tignanello, 2000, Antinori	986786	\$89.95
Ornellaia, 2000, DOC Bolgheri Rosso Superior	722470	\$159.00
Sassicaia, 1999, Marchesi de Incise de Rochetta		

Wines of Brazil *Reported by Rod Phillips*

Twenty Guild members had their first taste of Brazilian wine at a tasting led by Rod Phillips, who visited the southern wine regions of Brazil in August 2003. The group tasted fifteen wines, most from the Vale dos Vinhedos appellation (Brazil's first and only designated viticultural area) in the hilly, humid, Serra Gaucha region in the south of Brazil. The remainder were from the more northerly and drier Vale do São Francisco district.

The Ambassador of Brazil greeted the group and Rod Phillips made a brief presentation on Brazil's wine regions and industry. Growing conditions are challenging and it is

difficult to bring some varieties to full ripeness. Many of the wines are high in acidity, which makes for good sparkling wines but more difficult reds. But the wine industry is dominated by descendants of Italian immigrants, whose models (Italian wines) are also high in acidity and complement Italian cuisine.

The wines tasted were of variable quality and there was a general consensus that the first (sparkling, whites) and fourth (premium reds) were the best flights. Assessments of individual wines varied, but there was general agreement that the Miolo Lote 43 was the best of the evening.

Flight 1

Salton Brut Reserva Ouro NV, Sparkling, 11.5%
 Miolo Seleção Branco NV, Vale dos Vinhedos, 11%
 Miolo Chardonnay Reserva, 2002, Vale dos Vinhedos, 12%

Flight 2

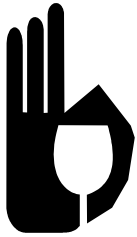
Miolo Seleção Tinto NV, Vale dos Vinhedos, 11%
 Miolo Merlot Reserva, 2000, Vale dos Vinhedos, 12%
 Miolo Cabernet Sauvignon Reserva, 2000, Vale dos Vinhedos, 12%
 Miolo Terranova Shiraz, 2002, Vale do São Francisco, 12%

Flight 3

Villaggio Larentis Cabernet Franc, 2002, Vale dos Vinhedos, 12.6%
 Villaggio Larentis Pinotage, 2002, Vale dos Vinhedos, 12.6%
 Miolo Terranova Cabernet Sauvignon Shiraz, 2002, Vale do São Francisco, 12%
 Don Laurindo Tannat, 2001, Vale dos Vinhedos, 13%

Flight 4

Cordelier Merlot, 2002, Vale dos Vinhedos, 12.5%
 Salton Classic Cabernet Sauvignon Reserva, 2001, Vale dos Vinhedos, 12.3%
 Marco Luigi Assemblage (Merlot, Cabernet Sauvignon, Tannat), 1999, Vale dos Vinhedos, 12.5%
 Miolo Lote 43 (Cabernet Sauvignon, Merlot), 1999, Vale dos Vinhedos, 12.5%



National Capital Sommelier Guild

www.sommelierguild.com

Registration – April 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.

Australian Wine Trios

Tuesday, 13 April 2004

Members' & Sponsored Guest's Names:

Member(s) & Sponsored Guest @ \$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 _____

May VPR

Thursday, 6 May 2004

Members' & Sponsored Guest's Names:

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

Best Values of the General List

Wednesday, 12 May 2004

Members' & Sponsored Guest's Names:

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

A Moroccan Night at the Dar Tajine!

Sunday, 16 May 2004

Members' & Sponsored Guest's Names:

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

Reif Estate "First Growth" Tasting

Wednesday, 19 May 2004

Trade Member & Sponsored Guest's Names:

Trade Member & Sponsored Guest	@ \$30 =	_____	_____
	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*. Please fill out the form below so that it is identical in all respects to that of the billing address used by your financial institution. 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.

Name: _____

Address: _____
Apt. No. Street No. Street

City & Province: _____

Postal Code: _____

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

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

Print Name: _____

Signature: _____ Date: _____
