

# National Capital Sommelier Guild

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

## Newsletter – May 2004

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### *Wine Pills*

*A favorite of outdoor alcoholics, connoisseurs and Fundamentalists, these pills turn water into wine. In 10 minutes the most fetid swamp scum in the forest can become modest red, elusive and light on first taste, yet playful—one might say a trifle impudent—on the afterbite. Saves pack space by eliminating need for bulky corkscrew, decanter and bottles. Store pills on their sides in a cool dark place.*

Alfred Gingold, U.S. humorist

From The Columbia World of Quotations, 1996

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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, 3 June 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.

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

## Best Values of the General List

*Sold Out*

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

*Chelsea Club, 236 Metcalfe (at Somerset)*

## 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 capturing the exotic cuisine and atmosphere of Morocco complemented by Vintage wines.

### Prosecco di Valdobbiadene, Veneto, Italy

Harira, Morocco's National Soup  
(rich with vegetables and meat)

Bestella, a Moroccan Delight  
(phyllo pastry stuffed with chicken, almond, and spices)  
**'Zoe's' Unwooded Chardonnay 2002, Npenthe Wines, Australia**

Roast Leg of Lamb Mechoui Style Couscous, the Pride of Moroccan Cuisine, with Seven Vegetables

**'Grandarella' 2000, Masi, Italy**  
**Pinot Noir 2000, Pfeiffer Wines, Australia**  
**'Oratorio' 2000, Caves des Papes, Rhône, France**

Stuffed Crepe with Cream and Pistachio Nuts in Rosewater Syrup  
**Commandaria 'St John', Cyprus**

Mint Tea / Coffee / Tea

A vegetarian option is available for this evening. Also, a chicken dish can be substituted for the lamb main course if requested at the time of registration. Maximum seating capacity is 48.

**Members and Sponsored Guests: \$65**

**Designated Driver: \$50**

## Annual General Meeting

Monday, 17 May 2004, 7:00 – 8:30 p.m.

*Restaurant International – Bldg. H., Algonquin College, Woodroffe Campus (Free parking directly in front of restaurant)*

Note the date, time and venue of our Annual General Meeting. The **National Capital Sommelier Guild** is a non-profit member-run organization, led by a volunteer Board of Directors. ***Please plan to participate in the running of the Guild by coming to the AGM, voicing your views, and electing the Board members.***

The agenda normally calls for reports on membership, finances, and other Guild achievements; the consideration of

any proposed amendments to the By-Law, and the election of the Board of Directors. If you have a specific item you would like added to the agenda, please contact our President, James Bertrand, at james.bertrand@sommelierguild.com or call 830-6994.

Looking forward to seeing you there!

**Please register for this event.**

**Members: Free**

**Guests: \$10**

## Reif Estate “First Growth” Tasting

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 is now open to General Members.

**Members and Sponsored Guest: \$30**

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## Wine and Chinese Food?

Friday, 28 May 2004, 7:00 p.m.

*Chu Shing Restaurant, 691 Somerset St. W.*

As every food and wine matching guide tells you, Gewurztraminer goes great with Asian food. It's as much a cliché as saying that red wine is for red meat and white is for chicken. Here's your chance to try delicious Chinese food with a wide range of wines. Join us on a multi-course Cantonese gastronomic tour that includes Fried Tofu and Shrimp, Chinese Mushrooms with Chicken, Vancouver

Crab with Broccoli and Egg Whites, Sautéed Shrimp, Beef with Chinese Vegetables, Chinese Duck, Snow Pea Tips with Golden Mushrooms, Fillet of Rock Bass, and Red Bean Sticky Rice Balls. They'll be served with a range of white, rose, red, and sparkling wines. No vegetarian option available.

**Members and Sponsored Guests: \$50**

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## The Lighter Side of California

Wednesday, 9 June 2004, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

This event was originally planned as an all white wine tasting. However, the event organizer panicked at the very thought, so has expanded the theme to include a few (six actually) reds. We will begin with a survey of a wide range

of California whites, including sparkling, aromatic whites, Rhone varietals, and some of the premier Chardonnays from the state. We will finish off the tasting with six delightful Pinot Noirs. This will be a great way to start the summer.

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

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## 10th Annual Méchoui

Sunday, June 13, 2004, 2:30 p.m. (Departing by bus from the RA Centre)

*La Ferme Cavalier, St-Sixte, Québec*

Celebrate summer's return with fellow Guild members and friends, sip fine wines in the great outdoors and enjoy delicious foods prepared by the **Cavalier** family. This Moroccan style feast begins with mouth watering Lamb Pâté flavoured with Madeira wine, followed by farm raised lamb slowly roasted on a spit over a bed of hardwood coals. There are salads, vegetables, and, of course, great desserts all prepared at the farm. Like at all Guild events you will be pleasantly surprised with the selection of fine wines.

This is the 10th year that Mark and Karen have organized this event for our enjoyment. Please dress casually and comfortably. This is a working farm so you may want to visit the sheep and lambs in their pens. Bus transportation is provided for your safety and enjoyment and will leave promptly at 2:30 p.m. from the RA Centre on Riverside Drive, near Bronson Ave. Anticipated return is around 10:00 p.m. Cars may be left in the RA Centre parking lot. Register for this fabulous event early as it fills up quickly.

**Members and Sponsored Guests: \$70**

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## Gems of BC's Okanagan Valley

Thursday, 17 June 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe St. (at Somerset)

In October 2003 Peter and Claire Collis spent seven glorious days touring many of the Valley's great wineries, from Kelowna in the north to the desert region around Osoyoos in the south. Despite the earlier forest fires the area was breathtakingly beautiful, hospitality warm and friendly, and the wines excellent. We returned to Ottawa with a few wines that are now ready to drink.

As the days were hot (40 degrees C.) and the evenings were cooled by gentle breezes flowing down the mountain side, grapes ripened to produce fruity wines of character.

Wines include those from the Gehringer Brothers, La Frenz Winery, Blue Mountain, Quails Gate, and NK'Mip. Don't miss this opportunity to taste these great BC wines.

**Members and Sponsored Guests: \$25**

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## Guild Business

### The Guild—Run by Members for Members

The following members have put their names forward to run for positions as Directors for the 2004–2005 membership year.

- James Bertrand
- Martin Carrière
- Bruno Fioravanti
- Joe Hatz
- Keith Hearn
- Mark Kilpatrick
- Antonio Mauriello
- Hilary Purvis
- Marc Rollin

Any Guild member of more than three months prior to the AGM can run for a Director's position. If you want to put your name forward at the AGM, nominations will be accepted from the floor.

Please do your part in keeping the Guild a vibrant and successful organization.

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## Items of Special Interest to Guild Members

### The Best of Canada 2004

The Best of Canada 2004 wine tasting event will take place on June 24 at the Panorama Room of the National Arts Centre in Ottawa. Fourteen select Canadian wines will be presented by wine expert Phil Nicholson, accompanied by six mini-courses. Proceeds will benefit Project Upstream, a charitable organization providing mental health services in the community. Tickets are \$95/person (\$40 tax receipt). For information and tickets call Sylvia Cuhaci at 234-9131 or send an e-mail to [sylviacuhaci@aol.com](mailto:sylviacuhaci@aol.com).

### 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](http://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

### Chocoholics Anonymous *Reported by Pierrette Breton*

We have the Maya Indians to thank for chocolate. At least that is what I learned at **Chocoholics Anonymous**, one of the most memorable Guild events I have attended—of course I am quite partial to chocolate.

I have frequently tasted chocolate in my favourite wines, usually chewy Zinfandels or Baco Noirs. At this tasting I had the pleasure of sampling various chocolate grades and intensities with 14 wonderful beverages. I must say beverages as not all that were served were wines; a wonderful surprise and great awakening for the palate!

We started off with three grades of dark chocolate, 35% semisweet, and 70% and 80% bittersweet chocolate. Interestingly the higher the chocolate content the more “yummies” I heard around me. These were served with an Amaronella della Valpolicella, a Zinfandel, Deco and an Eau de Vie de Marc. The Marc was oaky and at 40% alcohol, I thought went best without chocolate. I was surprised to find that the Zin worked better with the semisweet than with the bittersweet chocolates—at least to my tastes.

The Deco wine is worthy of further mention. At 18.5% alcohol, it is a blend of Portuguese grape varieties grown in California and a tawny made from grapes of South Australia finished with a touch of chocolate essence. Such an unusual blend resulted in such a classy finish. Unfortunately one is not likely to find this wine again. It came from S.V.P. Winery, Santa Rosa, California.

The second flight of Mavrodaphne of Patras (a Greek port like and complex beverage), Samos Grand Crus Muscat (Samos Island off the Greek coast), and Black Muscat from California was sampled with milk chocolate (10% chocolate). Wonderfully more than enough dark chocolate was available to sample all through the flights. The Samos

Grand Crus, with peach on the nose, was quite lovely with milk chocolate, but the California Muscat needed a dark chocolate.

The third flight, served with white chocolate, included Banyuls, a Recioto della Valpolicella, and a white port. The Banyuls, at 90% Grenache, was a good match with white chocolate but was better complemented by the 80% dark. The white port worked well with the white and also with the dark chocolates. Many in attendance did not think the white chocolate worked well—I thought that it might have been because the dark chocolate was so alluring.

The last flight was a mystery flight and was served with the most wonderful Chocolate Truffle Turtle Cake with Burnt Sugar Rum Sauce. All of us were in heaven! Such richness to this desert—made with 70% chocolate. We had our hosts to thank for this blessing as they had slaved to prepare it. The cake was matched with a Zin Port, an Australian Black Noble, and, much to my surprise, a Matusalem Rum. This 10 year old Rum is made from sugar cane and was quite distinct. I thought the alcohol content too high for the cake but was dreamy with the Burnt Sugar Rum Sauce.

Oh what a night! This time we were made talkative and happy not just by fine wines but also by the mood enhancing characteristics of chocolate.

One last note, another good tip I learnt that evening—remember to buy products containing a minimum of 70% or more cocoa solids. They are the healthiest (high in antioxidants and magnesium) and the best way to satisfy a craving for chocolate, without consuming too much sugar and saturated fat.

Happy choco/wine matching!

### April VPR *Reported by Pierre Jodouin*

No fooling around on this April 1st VPR, which started with an Oloroso by Perez Barquero as a warm-up. Despite it not being from the region of Jerez, and not made from the Palomino grape, this Montilla-Moriles was indeed very “Oloroso”—a term forbidden in the EU on bottles from this region. Pronounced aromas of nuts, orange rind, and caramel follow through to a dry, full-bodied palate (hmm), which ends in a long warm finish. I gave it full marks on the hedonistic and value scales.

Four whites composed the first flight: a bland Vouvray redolent of canned tuna, two rather ordinary Chardonnay *varietals*, and an interesting (but in my opinion, faulty)

“Alluvium Blanc” from Beringer. Most seemed to prefer the “Cathedral Cellar” Chardonnay from South Africa’s influential KWV. Light aromas of apples, gooseberries, and some wood spice followed by honey and floral notes on the nose; pronounced citrus fruit flavours, creamy mouthfeel, high alcohol, and a somewhat unbalanced medium-low acidity on the palate; ends in a rather short finish. What’s happening to Beringer? All I got was acetone. Someone suggested “buckwheat.”

The second flight comprised yet three more whites (Riesling, to be more specific) and all of German provenance—one *Hock* and two from the *Mosel*. Everyone

enjoyed this flight as evidenced by a 3-way tie. I preferred the Marcobrunn from Schloss Schonborn. Light aromas of sweet apples, citrus fruit with floral and mineral notes; lots of juicy citrus fruit flavours, light bodied, off-dry, low alcohol, and a mouth-watering acidity, which all contribute to a long fruity finish. This is an excellent wine from a famous vineyard.

Following the sweetish whites, the third flight, all of which were red, seemed a little aggressive but the Santenay remained persuasive. Ruby red, pronounced aromas of cherries followed by oak and smoke; dry, medium-to-full body, lots of cherry fruit on the palate, high acidity, medium-high alcohol, slightly rough tannins; ends in a medium length tart cherry finish. The least favored of the flight was the ‘Riparosso,’ a nondescript Montepulciano d’Abruzzo on which no one volunteered to comment.

### Warm-up

“Gran Barquero” Oloroso, DO Montilla-Moriles, Perez Barquero, Spain, 375 ml 922740 \$11.95

### Flight 1

Vouvray SEC, 1998, Gauthier-Lhomme, AC Domaine du Viking, Loire 711176 \$18.95

Chardonnay, 2002, ‘Cathedral Cellar’, KWV, WO Coastal Region 328559 \$12.95

Chardonnay Reserva, 2001, Mendoza ‘1067 Metres’, Bodega Terrazas de Los Andes, Argentina 996025 \$15.95

‘Alluvium Blanc’, 2000, Beringer Vineyards, Knights Valley 403188 \$29.95

### Flight 2

Riesling Kabinett, 2001, Weingut Schloss Schönborn, Erbacher Marcobrunn 928861 \$21.95

‘Dr. L’ Riesling, 2002, Weingut Dr. Loosen, QbA 599274 \$12.95

Riesling Kabinett, 2002, Weingut Dr. Loosen, Erzeugerabfüllung, QmP 927756 \$19.95

### Flight 3

Santenay, 1999, Michel Colin-Deléger et Fils, AC Burgundy 995969 \$32.95

‘Riparosso’, 2001, Az. Agric. Dino Illuminati, DOC Montepulciano d’Abruzzo 328997 \$12.95

Merlot, 2000, Black Sage Vineyard, Sumac Ridge Estate Winery, VQA Okanagan 593053 \$18.95

‘La Cuvée Mythique’, 2001, Les Vignerons de la Méditerranée, Vin de Pays d’Oc 352468 \$18.95

### Flight 4

‘Woodcutter’s Red’ Shiraz, 2002, Torbreck Vintners, Barossa Valley, S. Australia 927533 \$25.95

‘The Steading’, 2001, Torbreck Vintners, Barossa Valley, S. Australia 723890 \$41.95

Cabernet Sauvignon, 1999, Rutherford Ranch, Napa Valley 994483 \$21.95

Cabernet Sauvignon, 2001, ‘The Black Swamp’, Currency Creek Estate Winery, S. Australia 919571 \$22.95

The fourth and last flight also started with the wine collecting most of the votes. The “Woodcutter’s Red” Shiraz has pronounced aromas of black fruit, oak spice, and notes of chocolate; sweet-like black cherry and blackberry flavours, full bodied, high alcohol, medium acidity, and soft tannins; ends in a medium length oak finish (available also in pine or white laminate). The Rutherford Ranch Cabernet Sauvignon seemed to have a fault yet no one could put the finger on it. “Waterlogged barrel”, “very green”, and “pyrazine” were some of the *aromas* being voiced by the gathering.

A joyful evening, with many thanks going to Joe Hatz and Dawn Harvie for having organized it. Special applause goes to Dawn, our Newsletter Editor, for having animated her first Guild Event without a hitch. Excellent job!

## Tastes of Greece: Food and Wine *Reported by Bruce and Lynne Clark*

In an interesting talk by Joannis Paschalis, Counsellor for Economic and Commercial Affairs, we learned about recent developments in a country with a long rich history of wine making, indeed it is likely the original source of many of the varieties now found around the world. Of interest, there is significant debate in Greece as to whether to focus primarily on their native grapes or to join the Chardonnay/Cabernet Sauvignon/Syrah bandwagon in competition with the rest of the winemaking world. We enjoyed an interesting mix of more common wines and those featuring native Greek grapes, all generously provided by the Greek Embassy. The wines were sourced from many of the country’s wine regions—from high up in the mountains to the Island of Crete.

The evening began with a reception wine, a Kouros 2002, white wine from Patras Winery. The native Rhoditis grape varietal yielded a crisp and vegetal wine, very light in colour, reminiscent of a Sauvignon Blanc.

This was followed with an opportunity to taste five white and red wines:

- Chardonnay 2001, Cambas, 12% alc. A dry wine with mineral notes.
- Amethystos 2002, Lazaridi’s, Cabernet Sauvignon/Merlot/Limmio, 13% alc. Fruity nose with green tannins—needs to lay down for a few years.
- Naoussa 2001, Boutari, Xinovavro grape, 12% alc. This had an interesting Zin-like nose, medium body and a palate reminiscent of Zin as well.
- St. George 1999, Achaia Clauss, Cabernet Sauvignon, 12% alc. Rounded tannins, good nose, medium body with typical cassis, dark fruits, and oak/cedar on the palate.
- Vin de Crete 2001, Kourtake, two native grape varieties, 12% alc. Raspberry jam on the nose, nice fruity red berry flavours, and medium body.

These wines were accompanied with an array of hors d'oeuvres: chickpea keftedes, pork souvlaki, mussels in tomato feta sauce, saganaki, and calamari.

The dinner was prepared by Executive Chef John Leblanc, supported by a team of understudies. Chef Leblanc led us through the meal with an explanation of each course and discussed his efforts to match the wines, with great success—the matches were superb!

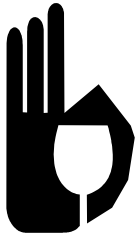
The dinner started with the first of two appetizers, a tasty and interesting combination of flavours and textures—a platter of stuffed grape leaves, fried smelts with peppers, and pork in tomato sauce, each with their own sauce to complement. This was accompanied by the Château Julia 2002 Chardonnay from Lazaridi's Winery (13% alc). It was a creamy, buttery texture, with tropical fruits on the nose, and followed up on the palate.

The second appetizer was a bitter green burek (spinakopita) with tzatziki sauce. This was a wonderful spinach and cheese-filled phyllo pastry, with four cheeses—Canadian feta, Greek feta, and Greek and Italian parmesan. Those familiar with this dish said it was very good, as was the matching wine featuring Grenache and Limnio grapes. It was a fruity, well-balanced wine from Mount Athos 2000, Tsantali (13%).

The main course was a generous serving of grilled leg of lamb with rosemary potatoes and vegetable moussaka. The lamb was succulent and tender with lightly breaded potatoes and tasty vegetables. Two Bordeaux style wines were served. A Hatzimichlis 2000 (12.5%) blend of Cabernet Sauvignon, Merlot and Cabernet Franc—a well-balanced and fairly complex wine reminiscent of Canadian Meritage and a Cabernet Sauvignon from Château Porto Carras 1998 (12.5%)—a rich, well balanced wine with the typical cassis aromas and flavours, and ripe tannins.

The dessert was date gryzo and brie with chocolate ouzo sauce. This was a unique dish created by Chef Jean Leblanc, with the dessert wine in mind. You had to eat this warm, chocolate-roll delight, even after such a big meal. It was exquisitely matched with a delicious Mavrodaphne of Patras, Kourtaki, a red dessert wine with rich fruits, figs, and raisin flavours. Yum.

Thanks were extended to Martin Carrière, the Guild organizer, for this wonderful evening and also to the chef and staff of Algonquin College for their precise and successful execution of this wine tasting and dining experience.



# National Capital Sommelier Guild

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

## Registration – May 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.

### A Moroccan Night at the Dar Tajine!

*Sunday, 16 May 2004*

Attendee's Name(s) (please print):

Members & Sponsored Guests	@ \$65 =	_____
Designated Driver	@ \$50 =	_____
	<b>Total</b>	_____

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Annual General Meeting

*Monday, 17 May 2004*

Attendee's Name(s) (please print):

Members	Free	_____
Guests	@ \$10 =	_____
	<b>Total</b>	_____

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### Reif Estate "First Growth" Tasting

*Wednesday, 19 May 2004*

Attendee's Name(s) (please print):

Members & Sponsored Guests	@ \$30 =	_____
	<b>Total</b>	_____

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### Wine and Chinese Food?

*Friday, 28 May 2004*

Attendee's Name(s) (please print):

Members & Sponsored Guests	@ \$50 =	_____
	<b>Total</b>	_____

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## June VPR

Thursday, 3 June 2004

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$25 = \_\_\_\_\_  
Total \_\_\_\_\_

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

## The Lighter Side of California

Wednesday, 9 June 2004

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$45 = \_\_\_\_\_  
Total \_\_\_\_\_

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

## 10th Annual Méchoui

Sunday, 13 June 2004

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$70 = \_\_\_\_\_  
Total \_\_\_\_\_

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

## Gems of BC's Okanagan Valley

Thursday, 17 June 2004

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$25 = \_\_\_\_\_  
Total \_\_\_\_\_

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

**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*. 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: \_\_\_\_\_

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