

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – August 2004

August

19 Summer in the City Dinner

September

2 VPR

9 Four Continent Chardonnay
Challenge

12 Game Dinner at the Pommier
d'Argent in Gatineau!

To take wine into our mouths is to savor a droplet of the river of human history.

Clifton Paul Fadiman

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, 2 September 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Join those who have made this Guild Signature Event a regular feature of their wine life. VPRs provide 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. VPRs give 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

Summer in the City

Thursday, 19 August 2004, 7:00 p.m. reception, 7:30 p.m. for dinner
Bayne-Morrison House, 40 Fuller Street, Ottawa

August is a great month for dining 'al fresco' and the historic Bayne-Morrison House is the perfect place to do it. Weather permitting, we will dine outdoors on the terrace overlooking the garden at the residence of Guild Governor and Ottawa Citizen food columnist Gay Cook. In keeping

with the season, dinner will emphasize the best of fresh fruit & veggies from local markets. The complete menu is shown below and a vegetarian option is available. This popular annual event is limited to forty people.

NATIONAL CAPITAL SOMMELIER GUILD

In Association with Gay Cook

Presents

SUMMER IN THE CITY

– Reception –
Kir Royale

– First –
 Chilled Coconut Corn Soup with Fresh Basil

– Second –
 Lime Marinated Salmon on Skewers with Tarragon Sauce
 Pesto Tossed Baby Potatoes
 Grilled Zucchini, Red & Yellow Peppers, Mushrooms, Onions with a Coriander Balsamic & Goat Cheese Dressing
 Green Beans with Gazpacho Sauce
 Yeast Rolls with Butter

Domaine Des Cassagnoles 2003
Salice Salentino Riserva 1999

– Third –
 Peach Lavender Sorbet with Raspberry Coulis in a Maple Cup

– Fourth –
 Assorted cheeses

Port

Tea and coffee

Members and Sponsored Guests: \$59

Designated Drivers: \$49

Four Continent Chardonnay Challenge

Thursday, 9 September 2004, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

The last Four Continent Challenge crowned North America, closely followed by Australia, as the champion in a comparison of Cabernet Sauvignon. Our search continues for the ultimate wine continent with a Chardonnay challenge. Again, we will compare wines from four

continents in three price ranges and you will decide who wins.

Will France rule with a wonderful Burgundy? Will an oakey Aussie steal the show? Can South America make the quality jump or will North America rule again? You be the judge.

Members and Sponsored Guests: \$25

Game Dinner at the Pommier d'Argent in Gatineau!

Sunday, 12 September 2004, 6:00 p.m. reception, 6:30 p.m. for dinner

Highway 50 east, exit Gatineau Airport (20 minute drive from downtown Ottawa)

Come visit this Table Champêtre (country-style dining and harvest table) in the beautiful Gatineau countryside. This is a farming operation where Chef Philippe Salmon, originally from the Loire Valley, raises his own rabbits, Barbara ducks, pheasants, goats, and capons (grain-fed chickens). A formal dining room is attached to the home where he and his wife, Thérèse, will serve us a gastronomic delight out of ingredients grown on the farm and in the region. His specialty is the preparation of game. A maximum of 32 people will feast on a five-course dinner.

Because of the nature of this event, wine selection will follow the following criteria:

- Predominantly red wines will be selected.
- These premium wines will be chosen from the Vintages catalogue.
- All wines will be exclusively Old World.

For a road map and directions, visit the Web site at www.infonet.ca/pommierdargent.

Members and Sponsored Guests: \$95

Designated Driver: \$70

Guild Business

Guild Partners with Epicurean Awards—Everyone Can Get Involved

The National Capital Sommelier Guild is proud to be partnered with and a sponsor of the Epicurean Awards. Both the Epicurean Awards and the Guild are organizations dedicated to promoting professionalism and excellence in the hospitality industry, and together we will recognize the best National Capital restaurants.

Every Guild member can get involved. We are looking for 50 members to assist with evaluation of restaurant service. What's involved? Well it's simple! You will be given a list of thirty restaurants, select the restaurant or restaurants that

you want to review, then go to dinner. The evaluation is performed by filling out a simple score sheet. When you're finished, mail in your score sheet. Evaluators will be responsible to pay for their own meals.

Aside from helping the Guild fulfill its mandate of promoting excellence in the hospitality industry, you will be invited to the award ceremonies at the opening of the Wine and Food Show and a wrap-up party. To submit your name or for more details, please contact Sandra Nash at s.nash@sympatico.ca.

Items of Special Interest to Guild Members

Natalie MacLean Wins Food and Wine Writing Oscar!!

On May 7 in New York City, Guild member **Natalie MacLean** won two James Beard Foundation Journalism Awards, considered the Oscars of food and wine writing. One of the awards, the MFK Fisher Distinguished Writing Award, is named in memory of America's greatest food writer and was given out at the end of the ceremony for work of the highest literary merit. Both James Beard awards were for articles published on Natalie's Web site www.nataliemaclean.com. At her site, you can also sign-up for her free wine newsletter, which was nominated as one of the three best food and wine newsletters at the James Beard ceremony last year.

Beckta's Dining and Wine Open Sunday Nights!

Guild member **Steve Beckta** of **Beckta's Dining and Wine** would like his fellow members to know that due to overwhelming demand they are pleased to announce that beginning July 25th they will be serving dinner on Sunday nights! Beckta's is now taking reservations for dinner seven nights a week. In order to deliver the best dining experience possible, they will be focusing 100% of their efforts on what they do best—dinner. This also means that they will no longer be serving lunch effective July 16th. They would love to thank their dedicated lunch guests for all of their support and encouragement since they've opened. Please accept their deepest apologies for any inconvenience that this change may cause and they hope to be able to welcome you for a Sunday dinner soon.

Rod Phillips' FREE Wine Newsletter

Worlds of wine-*newsletter* is a free monthly e-newsletter hosted by our very own Guild member **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

Blasted Bottles is offering a **10% discount** to Guild Members. Blasted Bottles is Ottawa's store for anything and everything to do with wine and entertaining. From corkscrews to wine-themed home decor, to napkins, cheese plates and serving pieces (and everything in between) and of course, our sandblasted and painted bottles. Not your everyday wine accessory store! Shop on-line at www.blastedbottles.com (use discount code GUILD) or in person at our store located at 1305 Wellington Street, Ottawa, Ontario (between Holland and Island Park Drive). 761-5999.

For more special offers to Guild members, please visit www.sommelierguild.com and click on the Special Offers link.

Passing Scene

July VPR

Thursday, 8 July 2004

Reported by Marc Rollin

Another remarkable VPR, however, this one had a few twists. As the first of the Guild's Summer VPRs held at Trattoria Caffè Italia, 45 souls enjoyed a successful event hosted by Guild President James Bertrand. The twist is that James did very little presenting in order to allow new Guild Directors Hillary Purvis, Richard Thibodeau and me the chance to serve our first flights at a VPR. Of course, as always, an assortment of pizzas was served after the last flight of reds—what a way to conclude a wonderful tasting.

The evening started with a flight of four whites. Although the 'Obsession' Symphony was the overall favorite, with its sweet, honeyed, floral notes and balanced acidity, many revered the Riesling Spätlese as the best summer selection. Both wines were deemed great for aperitif, but equally suitable with spicy summery dishes. The Viogner from France invoked very little discussion, while the Okanagan Pinot Gris conjured some debate over quality—maybe it was the vintage?

The second flight similarly divided the room into two factions: one favoured the Ripassa and the other the Meritage. Although the first two wines produced some red

fruit aromas, the consensus was that the 'Arbanta' from Spain was too jammy, practically madeirised, and the 'Nectar' from France was too tannic. The Valpolicella Classico Superiore 'Ripassa' was dark, opaque, displaying aromas of ripe plum and chocolate, while the Gold Medal winning Meritage from Jackson-Triggs displayed complex aromas of cedar, ripe red fruit, accentuated with buttery notes—drink now or forever hold your piece [sic].

The third flight gathered together wines from the old old world and the new old world ... this sentence even confuses me. The first, a 1996 'Campillo' Reserva, unfortunately, displayed some nutty oxidized notes; the fruit seemed long gone, however, the acidity persisted in the finish. The Barbaresco was a surprise to all with its cherry fruit, balanced mouth feel and lingering pleasant finish. Lastly, we tasted a 1995 Croze-Hermitage and a 1998 'Mas La Plana'. The overall winner in this flight was the 'Mas La Plana' because, unfortunately, although displaying complex aromas of cumin spice and cooked red fruit, the Croze-Hermitage was too tired. Hooray Miguel Torres for creating yet another full-bodied big red!

Flight 1: Whites

Pinot Gris, 2002, Gray Monk Winery, Okanagan, BC	118638	\$15.95
Viogner, 2003, Domaine la Bastide, Vin de Pays d'Hauterive, France	626572	\$13.95
'Obsession' Symphony, 2003, Ironstone Vineyards, CA	355784	\$14.95
Riesling Spätlese, 2002, Weingut Kurt Darting, QmP, Ungsteiner Herrenberg, Germany	936207	\$19.95

Flight 2: BBQ Reds

'Arbanta', 2002, Bodegas Biurko Gorri, DOC Rioja, Spain	699728	\$14.95
'Nectar' Le Grand Cros, 2001, Domaine du Grand Cros, AC Côtes de Provence, France	955666	\$19.95
Valpolicella Classico Superiore, 'Ripassa', 2001, Zenato, Italy	479766	\$23.95
Meritage, 2001, 'Proprietors' Grand Reserve', Jackson-Triggs Okanagan Estate, BC	643460	\$24.95

Flight 3: Big Reds

'Campillo' Reserva, 1996, Bodegas Campillo, DOC Rioja, Spain	982280	\$31.95
Barbaresco la Gallina, 2000, DOCG, Prinsi, Piedmont, Italy	934521	\$49.95
Croze-Hermitage Rouge, 1995, Paul Jaboulet Aîné, AC, Domaine de Thalabert, Rhône, France	605261	\$49.95
'Mas La Plana', 1998, Cabernet Sauvignon, Miguel Torres, DO Penedès, Spain	617456	\$39.95

Who Will be the Wine Person of the Year 2004?

Each year the National Capital Sommelier Guild honours an individual who has markedly contributed to the wine life of this region and it prepares to do so again this year.

His Excellency, John Ralston Saul, writers Peter Ward and Michael Botner, educator, writer and Past Guild President Vic Harradine, Guild co-founder Philip Nicholson, former Guild Director and Sommelier Véronique Rivest, former Guild Director and Ottawa Citizen Wine Columnist Rod Phillips, and Vittoria Trattoria owner Cesar Santaguida are among those who have been recognized in the past.

Candidates for this award are considered in light of the following criteria:

1. **The candidate's contribution to the advancement of the wine knowledge of those in the trade as well as consumers.** This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communication.
2. **The candidate's contribution to the establishment of standards of excellence in the wine trade.** This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.
3. **The candidate's contribution to the development of the wide range of professional skills required by those in the trade.** This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.

Guild members and the public are invited to submit candidates worthy of being recognized in this manner.

Submissions should be accompanied by evidence and/or testimonials describing how the candidate has fulfilled the above criteria over the past twelve months.

Submissions must be received no later than Thursday, 28 October 2004.

Submissions can be made using the form enclosed with this newsletter or on the web at www.sommelierguild.com via

E-mail: mark.kilpatrick@sommelierguild.com

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

WINE PERSON OF THE YEAR

I submit that _____ should be recognized as 2004 Wine Person of the Year by the **National Capital Sommelier Guild**.

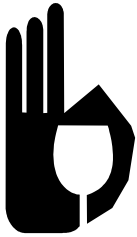
I believe this candidate is deserving of this award because of the following contributions:

To the advancement of the wine knowledge of those in the trade as well as consumers. (This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communication.) **The following examples support this:**

To the establishment of standards of excellence in the wine trade. (This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.) **The following examples support this:**

To the development of the wide range of professional skills required by those in the trade. (This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.) **The following examples support this:**

Submitted by:	_____	Date:	_____
Day Telephone:	_____	Evening Telephone:	_____
Email:	_____		_____



National Capital Sommelier Guild

www.sommelierguild.com

Registration – August 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.

Summer in the City Dinner

Thursday, 19 August 2004

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

Members & Sponsored Guests @ \$59 = _____
 @ \$49 = _____
 Total _____

September VPR

Thursday, 2 September 2004

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

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

Four Continent Chardonnay Challenge

Thursday, 9 September 2004

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

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

Game Dinner at the Pommier d'Argent

Sunday, 12 September 2004

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

Members & Sponsored Guests @ \$95 = _____
 @ \$70 = _____
 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, Ontario 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, Ontario 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: _____
