

# National Capital Sommelier Guild

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

## Newsletter – September 2004

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*Firm and erect the Caledonian stood;  
Sound was his mutton, and his claret good;  
"Let him drink port!" the English statesman cried:  
He drank the poison, and his spirit died.*

Anonymous, in Dodd's "Epigrammatists"

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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 Tasting

Thursday, 7 October 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**

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## 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**

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

*Sold Out!*

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)*

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## Is Bordeaux Passé?

Thursday, 23 September 2004, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

A fine wine from Bordeaux gives you bragging rights. But in the international world of wine, blind tasting competitions have established doubts about Bordeaux's supremacy. Many now ask if the peerless ranking of Bordeaux is passé? In a rare tasting event the Guild will tackle the question head-on. We have assembled a line-up of premium red wines, many sourced from the Classics Catalogue, originating from

Bordeaux and top producers outside France. These wines will be presented in our usual blind tasting format to give you an opportunity to consider the question yourself.

Because we expect a high level of interest in this tasting, it will be restricted to twenty-five seats. Members are limited to **one guest** for this event.

**Members and Sponsored Guests: \$59**

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## Seafood Dinner at Lapointe's

Sunday, 26 September 2004, 6:00 p.m. reception, 6:30 p.m. dinner

*Lapointe's Restaurant, 499 Terry Fox Drive, Kanata (located in the Signature Mall at the corner of Campeau & Terry Fox)*

Executive chef and co-owner Jeff Parlard will be preparing the following dishes in his new establishment in Kanata:

Sushi

(to be served on the patio with a sparkling wine)

Lapointe's New England Clam Chowder

Steamed PEI Mussels in a Lemon Roasted Garlic Cream Sauce

Lapointe's Linguini with Tiger Shrimps in a Sun-dried Tomato, Garlic and Cream Sauce

Signature Dish – Sesame Salmon with an Orange Leek Sauce

Summer Vegetables

Garlic Spinach

Dessert

Tea / Coffee

Appropriate white and red wines will be chosen to complement this wonderful meal.

**Members and Sponsored Guests: \$80**

**Designated Driver: \$50**

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## The Style of Henry of Pelham

Wednesday, 29 September 2009, 7:00 – 9:00 p.m.

*Vittoria Trattoria Restaurant, 35 William Street (in the market)*

The Vines Buyer's Guide to Canadian Wine rates the Henry of Pelham Family Estate 2000 Unfiltered Pinot Noir as the best in Canada. With Niagara going Pinot crazy, who best to lead a tasting than Daniel Speck, Guild Governor and Vice-president of Henry of Pelham winery. Daniel will present HOP Pinots and some from the Burgundy region as he

describes the style that the winery is pursuing.

To start things off we will taste some HOP chardonnays and round out the tasting with a wonderful Riesling Icewine.

This tasting is a must for Pinot lovers.

**Members and Sponsored Guests: \$40**

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## Université du Vin Experience

Tuesday, 5 October 2004, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe St. (at Somerset)*

On 29 September 2003 Guild Director Marc Rollin and his wife Jennifer Rourke departed for France on a six-month-long study vacation. As a student of the Université du Vin's Sommelier-Conseil program, taught in Suze-la-Rousse (a tiny little village located in the Southern Rhône region, approximately 45 minutes from Châteauneuf-du-Pape), Marc underwent four grueling months of wine studies, which, combined with Jen's newfound enthusiasm towards red wine, permitted them to taste many of the region's rare gems. Despite the summers extended heat wave (dubbed "la Canicule"), and the previous year's inundation at harvest time, the area's winemakers remained optimistic

and the local population remained convivial and maybe there's something to be said for two-hour lunches?

Join us as we taste a selection of rare whites from the East, a variety of heady reds from the South, some of which are over 10 years old, and a sample of the only two Vin Doux Naturels from the region and yes, that means there's a Rasteau VDN on the block. Oh yes, and let's not forget the surprise bottle. Don't miss this opportunity to taste some rare and old French wines. Note also that trade members are limited to **one guest** for trade events. This event will be open to General Members after 15 September, but you may place yourself on the waiting list now.

**Trade Members and Sponsored Guests: \$40**

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## Fall Harvest Dinner

Sunday, 17 October 2004. 6:30 p.m. reception, 7:00 p.m. dinner

*Beckta Dining & Wine, 226 Nepean Street, Ottawa*

A combination of sommelier training and New York experience has propelled Steve Beckta's new restaurant to the forefront of exciting places to eat in Ottawa. The Guild is pleased to announce that its annual Fall Harvest Dinner will be held at his restaurant this year. On this occasion the

restaurant will be opened exclusively for Guild members and their guests and a custom 'fall harvest' menu will be prepared for us. The dinner will be limited to fifty-four people and a vegetarian option will be available.

**Members & Sponsored Guests: \$99**

**Designated Drivers: \$89**

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## Treasures from the Coteaux du Languedoc

Thursday, 28 October 2004, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

Famous for its veritable lake of mass produced cooperative wines, the Languedoc is witnessing a resurgence of producers intent on restoring individuality and quality. The Coteaux du Languedoc region, inland from Montpellier, is home to many of these young garagistes, and during their month sojourn in Montpeyroux this spring, Girvan Patterson and Janet Duggan tracked down some of their gems to share with us.

Starting with a flight of whites including the best of the idiosyncratic Picpoul de Pinet, we will move on to sample some exciting and often surprising innovations from the newcomers, including Virgile Joly, Callage Resseguier, and

Crès Ricards. Then to the treasures: the prized bottles of Mas de Mortières' Jamais Content, a 95 Copa Santa from Pierre Clavel, and Laurent Vaille's unobtainable Grange des Pères (\$180 a bottle—if you could find one!). This event could certainly change your expectations of a Languedoc tasting!

Those of you who have read Patrick Moon's recent book "Virgiles Vineyard" (now in paperback at Nicolas Hoare) will feel right at home with this area, otherwise come and learn from Girvan and Janet's colourful introduction to this exciting region, and judge for yourself whether all you've read about these rising stars is true.

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

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## Elegant Vegetarian Dining at Restaurant International

Saturday, 30 October 2004, 6:30 p.m. reception, 7:00 p.m. dinner.

*Restaurant International, Algonquin College, Woodroffe Campus*

A five-course vegetarian dinner has been planned with an emphasis on wine matching that will include a sparkling wine for the reception, two white wines, and at least two red wines to match the different courses. Join your fellow Guild members for an enjoyable evening intended as an adventure

in gourmet vegetarian dining prepared by a chef who has successfully accepted this challenge in the past.

Menu and wine selection will be finalized for the next newsletter.

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

**Designated Driver: \$45**

## Guild Business

### Designated Driver

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Most Guild dinner events allow for the attendance of a Designated Driver at a reduced event price. In registering as

a Designated Driver, the individual will not be served alcohol by the Guild and must commit to not consuming any alcohol during the course of the dinner event.

### Ottawa Restaurants Win Wine Spectator Awards

On behalf of the National Capital Sommelier Guild, our congratulations to the following restaurants for having recently been honoured with Wine Spectator awards.

Their outstanding contribution to fine dining and the added enjoyment of a distinguished wine list certainly enhances the dining experience in Ottawa. Congratulations once again to each on this well deserved honour.

*Best of Award of Excellence for 2004*

Trattoria Caffè Italia, Vittoria Trattoria (William Street location), and Le Baccara.

*Award of Excellence for 2004*

Empire Grill, Fratelli (Bank Street location), Les Fougères, Luxe Bistro, Meditheo, Merlot, Perspectives, Restaurant 18, Signatures, Vittoria Trattoria (Rivergate Way location), and Wilfrid's.

### Best Ontario Sommelier Competition 2004

Are you up for the Challenge?

The Canadian Association of Professional Sommeliers will run a competition to select the best Sommelier in Ontario on September 8 with the finals on November 8 at the Royal York Hotel. The winning Sommelier will have the opportunity to compete with other professional Sommeliers in the International competition 2006.

The "Best Ontario Sommelier Competition" is open to all CAPS active members in good standing. Members have to currently work in a restaurant, where they make at least 50% of their revenue. Members must have a minimum of two to three years experience working as a sommelier or graduate certified sommelier.

For more information please contact Gilberto Bojaca at 905-508-4164 or [capsontario@rogers.com](mailto:capsontario@rogers.com).

### 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](mailto: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](http://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](http://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](http://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](http://www.sommelierguild.com) and click on the Special Offers link.

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## Passing Scene

### August VPR

Wednesday, 4 August 2004

*Reported by Antonio Mauriello, Marian Aylward, and Mark Kirpatrick*

Another wonderful summer VPR at Trattoria Caffé Italia. More than 40 wine lovers came out to sample interesting wines, enjoy great pizza, and share insights, thoughts, and laughs throughout the evening. Guild President James Bertrand took a behind-the-scenes approach once again this month allowing three new Guild Directors, Antonio Mauriello, Marian Aylward, and Mark Kilpatrick the honour of selecting and presenting the wines for the evening.

The evening started as usual with a flight of four whites. Antonio, just back from a prolonged visit to Italy, was up to the challenge and presented his picks. They were lesser known grape varieties from Italy and Greece, a Sauvignon Blanc from South Africa, and a Moscato from Austria.

Although the first three were all slim in structure, they presented attractive floral aromas on the nose and a pleasing freshness in the mouth with an interesting "sapid" finish. The fourth one, a Muskat Ottonel from Austria, was the overall favorite, with the typical sweet and delicate touch of Moscato grape.

The second flight began with a Chianti Classico, which was nicely fruit forward with licorice aromas and raspberry on the palate. It was a hit with many in attendance. The Cabernet Franc which followed proved to be an interesting release from a new winery. While all agreed it was quite indicative of the varietal, it proved to be quite green on the palate. The La Garrigue was very enjoyable, providing complex aromas and wonderful peppery, dark

cherry notes on the palate. While balanced and drinking well now, many felt it could age for a year. The final wine, a Grenache from Mitchell Wines prompted much discussion as to whether it was faulted or simply created in a vegetal style. The red fruit aromas gave way to vegetal (to some moldy grape) flavours.

The third flight consisted of “Big Reds”, with an attempt to provide “value for money” in this category. From the Old World, the first wine offered was the top-of-the-line offering from Italian winemaker Rocca delle Macie, the “Roccatto” 1999, a big, deeply-coloured, tight wine with a touch of menthol and mint, complemented by underlying fruit and a dry finish. Nicely done and obviously too young for current drinking. Also presented for tasting was Château Pipeau, a Bordeaux from the highly acclaimed 2000 vintage, with

aromas of tobacco and cedar, typical for a wine of this calibre and region. Like the Italian wine above, it needs more time in bottle to properly strut its stuff. From the New World came two challengers from Down Under, the “Lodge Hill” Shiraz 2001 from producer Jim Barry, a deeply coloured fruit bomb with sweet fruit and hints of raspberries, layered in vanilla and mint. The overwhelming favourite of the last flight was a perennial “best buy”, the Leasingham “Bin 61” Shiraz 2001, a big purple wine with hints of vanilla, cardamom and spices, layered over the black fruit so typical of the grape.

All in all, the membership in attendance went home satisfied that from this large release of 160 wines there were many new and exciting wines in all styles and price points for everyone to enjoy.

**Flight 1: Whites**

Vermentino di Sardegna, 2003, Tenute Sella & Mosca, Italy	627067	\$12.95
Sauvignon Blanc, 2003, African Terroir, South Africa	999912	\$9.95
Assyrtico, 2003, Santorini, Greece	627760	\$14.95
Muskat Ottonel, 2002, Weinkellerei Moorhof, Austria	728667	\$12.95

**Flight 2: BBQ Reds**

Chianti Classico, 2001, Marchesi Antinori, Italy	606541	\$19.95
Cabernet Franc, 2002, Willow Springs, VQA Niagara Peninsula	692673	\$21.95
‘La Garrigue’ 2001, Château la Casenove, Etienne Montés, France	956888	\$16.95
Grenache, 2001, Mitchell Wines, Australia	692517	\$19.95

**Flight 3: Big Reds**

Roccatto, 1999, Rocca delle Macie, Italy	964130	\$49.95
‘Bin 61’ Shiraz, 2001, Leasingham Wine, Australia	448241	\$24.95
Château Pipeau, 2000, Pierre Mestreguilhem, France	731364	\$38.95
‘The Lodge Hill’ Shiraz, 2001, Jim Barry Wines, Australia	998476	\$24.95

## Summer in the City

Friday, 19 August 2004

*Reported by Keith Hearn*

Nothing is better on a warm August evening than to enjoy a great dinner, the appropriate wine for each course, and good company. ‘Summer in the City’ is the Guild’s only alfresco dinner party designed to bring all those elements together. This year forty Guild members and guests enjoyed themselves on a cloudless August night at Gay Cook’s historic stone home in west-end Ottawa. We started the evening with the classic summer sipper from France, Kir Royale.

After the home owners, Grete Hale and Gay Cook, told an extremely interesting and entertaining history of the oldest family home in Ottawa, everyone sat down for lime marinated salmon skewers done to perfection on the barbecue. Gay Cook always adds copious amounts of summer veggies to a meal and on this occasion we enjoyed grilled red and green peppers, onions with coriander, green beans with gazpacho sauce and fresh herbed buns. Wines

accompanying this course included a Colombard based Domaine Des Cassagnoles 2003 from France and a smoky cherry/plum flavoured Salice Salentino Riserva 1999 from Italy.

The thing about ‘Summer In The City’ is the unhurried pace of the evening which creates the feeling of “this is how to enjoy summer”. As everyone was reaching that mellow stage we moved on to a peach sorbet served in a maple cup with an abundance of raspberry coulis.

To finish the meal a Brie and an aged cheddar were served with a ten year Colheita Port. The combination of cheese and Port, while a traditional way to end a meal, never fails to work.

Our thanks to Gay Cook for allowing the Guild to enjoy the surroundings of her home and for a marvelous dinner.

# 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](http://www.sommelierguild.com) via

E-mail: [mark.kilpatrick@sommelierguild.com](mailto: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:**

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**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:**

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**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:**

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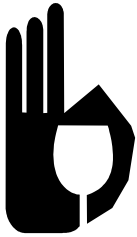
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Submitted by:	_____	Date:	_____
Day Telephone:	_____	Evening Telephone:	_____
Email:	_____		_____

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# National Capital Sommelier Guild

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

## Registration – September 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.

### Four Continent Chardonnay Challenge

*Thursday, 9 September 2004*

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

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

### Is Bordeaux Passé?

*Thursday, 23 September 2004*

Members & Sponsored Guests @ \$59 = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### Seafood Dinner at Lapointe's

*Sunday, 26 September 2004*

Members & Sponsored Guests @ \$80 = \_\_\_\_\_  
 @ \$50 = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### The Style of Henry of Pelham

*Wednesday, 29 September 2004*

Members & Sponsored Guests @ \$40 = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### Université du Vin Experience

*Tuesday, 5 October 2004*

Members & Sponsored Guests @ \$40 = \_\_\_\_\_  
 Total \_\_\_\_\_

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

**October Vintages Pre-Release Tasting**

*Thursday, 7 October 2004*

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

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

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

**Fall Harvest Dinner**

*Sunday, 17 October 2004*

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

Members & Sponsored Guests @ \$99 = \_\_\_\_\_  
@ \$89 = \_\_\_\_\_  
Total \_\_\_\_\_

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

**Treasures from the Coteaux du Languedoc**

*Thursday, 28 October 2004*

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

Members & Sponsored Guests @ \$50 = \_\_\_\_\_  
Total \_\_\_\_\_

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

**Elegant Vegetarian Dining at Restaurant International**

*Saturday, 30 October 2004*

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

Members & Sponsored Guests @ \$70 = \_\_\_\_\_  
@ \$45 = \_\_\_\_\_  
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, Ontario 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, 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: \_\_\_\_\_

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