

# National Capital Sommelier Guild

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

## Newsletter – October 2004

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Personified

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*With years a richer life begins,  
The spirit mellows:  
Ripe age gives tone to violins,  
Wine, and good fellows.*

John Townsend Trowbridge (1827 – ?), *Three Worlds*

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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.

Thursday, 4 November 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 + GST**

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

## Université du Vin Experience

*Sold Out*

Tuesday, 5 October 2004, 7:00 – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe St. (at Somerset)*

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## Fall Harvest Dinner

*Sold Out*

Sunday, 17 October 2004, 6:30 p.m. reception, 7:00 p.m. dinner  
*Beckta Dining & Wine, 226 Nepean Street, Ottawa*

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## Wines of Argentina

*Sold Out*

Wednesday, 20 October 2004, 7:00 – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe (at Somerset)*

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## Treasures from the Coteaux du Languedoc

*Sold Out*

Thursday, 28 October 2004, 7:00 – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe (at Somerset)*

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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 (Free parking is available in front of the restaurant.)*

A five-course vegetarian dinner has been planned by chef  
 John Leblanc with an emphasis on wine matching. Chef  
 Leblanc is well known for his very successful theme dinners

created for the Sommelier Guild. Some of the highlights of  
 the food and wine matches featured at this dinner are:

A special sparkling wine from Vintages

Fall Harvest Soup  
*Cuvaison Chardonnay from California*

Provinciale Vegetable Confit and Roasted Garlic on Portobello Pasta  
*2001 Pinot Noir, 'Sonoma Selection', E & J Gallo*  
 (Chef Leblanc's was inspired to create this dish based on a fettuccine dish  
 described on [www.gallosonoma.com](http://www.gallosonoma.com) as a good match for the wine.)

Chef Leblanc has been left to his creative devices to make a tasty match for the following wines:

*1998 Mas La Plana*  
*2000 Gigondas*

Chocolate Pecan Butter Tart  
*A Martinez Port*  
 (The Port was described as a great match for pecan pie.)

Come enjoy this elegant meal and great wine matches in the company of your fellow Guild members.

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

**Designated Driver: \$45 + GST**

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## Ottawa Wine & Food Show Expert-Led Tastings

Friday, Saturday, and Sunday, 5, 6, and 7 November 2004

*Westin Hotel, British Columbia Room*

Tim Davis, Guild Governor, is busy orchestrating what is sure to be a dozen or so fantastic tastings at a very reasonable cost. France will be the featured country this year and will be the subject of several illuminating tastings. The

event details are not available until shortly before the show so watch the Guild website and wait for a special e-mailing that will describe the tastings in detail.

### Alsatian Discovery Tasting

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

*Chelsea Club, 236 Metcalfe (at Somerset)*

Join Guild Director Marc Rollin and Guild Member Yohanna Loucheur as they serve a near full representation of Alsatian wine mastery. We invite you to taste a carefully chosen selection of wines vinified under all three Alsatian AOC's, including samples of the illustrious "Vendages Tardives" and "Sélection de Grains Nobles" wines. Additionally, there will be a secret bottle. The focus of this tasting is to represent most of the sanctioned Alsatian grape

varieties in order to provide the most complete Alsatian wine tasting experience.

To end our exploration of this culturally rich region, two Gewürztraminer wines will be paired with Munster cheese and the luscious "sweet flight" will be accompanied with some "terrines de foie gras" courtesy of l'Orée du Bois. Don't miss it!

**Members and Sponsored Guests: \$55 + GST**

### Dinner at Les Fougères

Sunday, 14 November 2004, 6:00 p.m. dinner

*Restaurant Les Fougères, Route 105, Chelsea*

Veronique Rivest, Manager and Sommelier for Les Fougères, has invited Guild members for a special five-course dinner. Veronique and Martin Carriere, Vice-president of the Sommelier Guild, went shopping together to make a special selection of fine wines to match the selected menu. Final purchasing of wines has not been completed but come prepared to taste the following:

- An Amontillado Sherry for the first course.
- A premium white from Alsace for the second course.
- Two premium red wines for the main course of game meat.

- Probably a red and a white wine for the cheese course.
- A Tawny Port for dessert.

There is no formal reception period so please arrive in time for a 6:00 p.m. start for dinner. A complete menu with wine list will be available for the November newsletter.

A vegetarian option is available for this evening. Please specify at time of registering.

Visit the restaurant's web-site at [www.fougères.com](http://www.fougères.com) for directions.

**Members and Guests: \$100 + GST**

**Designated Driver: \$70 + GST**

### Sherry & Food: Marital Bliss Personified

Wednesday, 17 November 2004, 7:00 – 9:00 p.m.

*Café Italia Trattoria, 254 Preston Street*

Ah, the marriage of sherry and food! A perennial favourite returns. For those who know Guild Co-Founder and devoted sherry fan Phil Nicholson (and even for those who don't) you can be assured of a fun and informative evening as we work our way through each and every one of the classic styles of those "jewels from Jerez" (actually, apt alliteration asserts "Jerez heartthrobs"). Dismiss those memories of Aunt Sally's scorching Sunday sipper and start thinking serious and exotic food matches with the world's most ridiculously underpriced wines (sssh! ... let's keep it that

way). All our Spanish friends will be there: The Finos, the Manzanillas, the Palo Cortados, the Amontillados, the extended Oloroso family and a wonderful cross section of representatives from the Cream clan. And each family will take a turn hosting a sampling of their favourite foods: A couple of classic match-ups and a few experimental combos ... just to illustrate sherry's versatility and virtuosity with victuals. Not quite a full meal, but at most grab a gazpacho before you come. Phil's events are quick sell-outs, so book immediately.

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

## The Guild's Holiday Gala !

Sunday, 12 December 2004, 5:30 pm reception for 6:30 pm dinner

*Perspectives Restaurant, Brookstreet Hotel, 525 Legget Drive, Kanata (Free parking is available in front of the hotel.)*

This is the Sommelier Guild's special event of the year and your Board of Directors has spared no effort in making this a premium dining experience to be enjoyed with family and friends. The Executive Chef for the four-diamond Perspectives Restaurant, Michael Blackie, and his team will prepare a five-course dinner for this special evening. A selection of fine wines will complement the menu.

Tables of eight people with pre-arranged seating arrangements are available for this dinner. Please specify at time of registering.

A vegetarian option is available for this evening. Please specify at time of registering.

A special offer of \$109 per hotel room is available to our members for either Saturday or Sunday evening or for both nights. Please call the Brookstreet Hotel directly at 271-1800 and mention that you are a member of the Sommelier Guild or go to [www.brookstreethotel.com](http://www.brookstreethotel.com)

Please reserve early to avoid disappointment.

**Members and Guests: \$115 + GST**

**Designated Drivers: \$80 + GST**

## Guild Business

### Ottawa Wine & Food Show Tasting Room Volunteers

The Guild needs your assistance in the tasting room. We will be running about 12 events over the three days of the show. Volunteers, who need no prior experience, will set the tables, pour the wine, enjoy the guest speaker, and then repeat the process for the next tasting. It's not glamorous work, but it can be a lot of fun. Volunteering for an event does not preclude you from buying a ticket to that event. Shifts are about two hours each and will be in the periods

Friday, 5 November 12:00 – 7:30 p.m., Saturday, 6 November, 12:00 – 8:00 p.m., and Sunday, 7 November 11:00 – 5:00 p.m. (note: these times may shift slightly). We can arrange shifts to suit your needs. So if you can spare at least two hours and are keen to help out, please e-mail Mike Cowen at [cowen@rogers.com](mailto:cowen@rogers.com) or call 841-1612 in the evenings.

### Has the Guild Got Your Current E-mail Address?

Help us to help you receive Guild communication without interruption by keeping your email info up to date! If your email address is going to change, please let us know by sending changes to [membership@sommeliorguild.com](mailto:membership@sommeliorguild.com).

The Guild will increase the use of e-mail for communicating about events this year. It is the best way to give our members

up to the minute information about new events or events that might have room for a few more people. Starting in January 2005, the printed version of the newsletter will be discontinued and e-mail will be the primary way of delivering the newsletter. We want to keep you informed and need your help to insure that your email address is up to date. Thank you.

### 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.

### 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).

## Who Will Be Wine Person of the Year 2004?

Guild members and the public are invited to submit Ottawa-area candidates worthy of being recognized for Wine Person of the Year 2004. If you would like to nominate someone for this honour, please fill out the Wine Person of

the Year 2004 form in this newsletter and mail it in or e-mail mark.kilpatrik@sommelierguild.com. Submissions must be received no later than Thursday, 28 October 2004.

## Items of Special Interest to Guild Members

### FREE Wine Newsletter with LCBO Wine Reviews

Guild member Natalie MacLean, recently named the World's Best Drink Writer, offers a free newsletter with wine picks, tips, articles and humour. The newsletter was named one of the three best wine and food newsletters in North America at the James Beard Foundation Journalism awards. There are no ads and all e-mail addresses are kept confidential. To sign up, visit [www.nataliemaclean.com](http://www.nataliemaclean.com)

### 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. 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

For special offers to Guild members, please visit [www.sommelierguild.com](http://www.sommelierguild.com) and click on the Special Offers link.

## Passing Scene

### Le Pommier d'Argent Game Dinner

Sunday, 12 September 2004

*Reported by Hilary Purvis*

At a rustic farmhouse in Gatineau on a beautiful late summer evening, Guild members were treated to a tantalizing game dinner. We were welcomed by the chef / proprietor of this 'Table champêtre' Philippe Salmon along with his wife and business partner, Thérèse Desjardins. Chef Philippe hails from the Loire Valley and was eager to share his classic French flavours with us. Old World wines were selected to enhance the theme of the evening, three of which were Vintages In-Store Discoveries.

The evening started with Champagne Georges Gardet 'Cuvée Saint Flavy' Brut. This true French Champagne had a hint of yeast on the nose and tongue, highlighted with lively fruit. The sparkling was followed by a Terrine of Wild Boar with Marinated Prune. The sweetness of the terrine was enhanced with a crisp Pinot Gris 2001, Domaine de Bollenberg from Alsace. A second appetizer—Melange of Farm-Raised Duck, Rooster, and Rabbit on a Bed of Caramelized Onions and Leeks was paired with Masi's 'Toar' 1999. The earthiness and ripe cherries really came through on this wine and followed through with a long finish of fruit and black pepper.

A Spanish 'Arroyo' Reserva 1996 from Bodega Arroya and a 2000 Bordeaux—Chateau Mouton from J-Phillip Janoueix stood up well to the Braised Young Goat with Chanterelles and Creamy Cognac Sauce. The Arroya had a fruit-forward (raspberry) nose and taste and worked well with the goat and the sweet potato puree. However, the highlight of the evening was the Bordeaux which came through velvety and well-rounded, with just enough ripe plum to work with the creamy sauce.

A pre-dessert tasting of Canadian cheeses served with a salad with raspberry vinaigrette was a nice touch. The evening was closed off with a Raspberry and Chocolate Mousse, served with a smooth, delicate Domaine de Valcros Banyuls.

The dinner was nicely paced; the food was nicely presented with good-sized portions. Should you decide to visit yourself, it is best to call a few days ahead. Le Pommier d'Argent requires a minimum number of guests to open, but will accept additional patrons if they already have bookings. An added bonus—you are required to bring your own wine.

## September VPR

Thursday, 2 September 2004

Reported by Keith Hearn

A lively and talkative group of wine lovers gathered at the Chelsea Club in early September to start the new tasting season. A crowd pleasing Cremant d' Alsace was the introductory drink as everyone settled in to enjoy the evening. The first flight—all whites—was a tasting tour of four continents. First up, a dry Riesling by renowned Kim Crawford with true varietal characteristics of balanced acidity and refreshing flavours. A Chenin Blanc from the scenic Azay-Le-Rideau estate in the Loire presented aromas of honeyed tangerine and melon in a dry, crisp style. A Sauvignon Blanc from Peninsula Ridge—the Gold Medal winner at the 2004 Ontario Wine Awards—was the favourite of the flight. This wine by noted wine-maker Jean Pierre Colas exhibited the influences of his recent trip to New Zealand. The last offering of the flight, a Chilean Chardonnay 2003 by Concha y Toro, was remarkable in that it had been matured in stainless steel tanks and had no trace of oak.

The second flight started with a Merlot 2002 from Chile. It had a dark garnet colour suggesting more than Merlot and a search of LCBO notes revealed both Carmenere and Cabernet Sauvignon in the mix. This is an example where labelling doesn't tell the whole story! The second and third wines were more obvious: an unfiltered Pinot Noir 2002

from Henry of Pelham (Wine of the Month) and a 'Sonoma Selection' Pinot Noir 2002 by Gallo. The tasting challenge was to detect climatic differences on the same grape varietal. While the Pelham Pinot was very good, with a slight acid edge over the smooth California product, both presented subtle fruit flavours and were considered worth buying. The last wine, a Barbera grape product from Piedmont, the 'Libera' Barbera D'Asti 2000, exhibited a dark colour, aromas of wild berries, and a pleasant aftertaste.

The third flight began with the Jackson-Triggs Okanagan Estate Meritage 2001. Its fruit, sourced from the Osoyoos region of southern B.C., produced big wine flavours with traces of berries and chocolate. Move over Australia, Canada has arrived! Next, a Cabernet Sauvignon 2000 from South Africa with rich flavours of cassis was approved by many but also considered a candidate for cellaring. A Cabernet Sauvignon 2003 from Chile, at the unbelievable price of \$13.95, drew little attention but was respectable in its class. Lastly, a Cabernet Franc 2002 from Ontario's Magnotta Winery was predictably dark and intense. This grape is an acquired taste but a favourite with some of the experts present and can be ordered next time you dine at the Chateau Laurier.

### Flight 1: Whites

Dry Riesling, 2003, Kim Crawford, Marlborough, New Zealand	626408	\$19.95
Touraine Azay-Le-Rideau, 2002, Pascal Pibaleau, Loire, France	950766	\$15.95
Sauvignon Blanc, 2003, Peninsula Ridge Estates Winery, VQA Niagara Peninsula	592303	\$18.95
Chardonnay, 2003, 'Trio', Viña Concha y Toro, Casablanca Valley, Chile	433938	\$12.95

### Flight 2: Lighter Reds

Merlot, 2002, 'Trio', Viña Concha y Toro, Rapel Valley, Chile	433920	\$13.95
Pinot Noir, 2002, Unfiltered, Henry of Pelham, VQA Niagara	268391	\$19.95
Pinot Noir, 2002, 'Sonoma Selection', E & J Gallo, Sonoma County, California	463810	\$21.95
'Libera' Barbera D'Asti, 2000, Bava Cocconato, DOC, Italy	723577	\$18.75

### Flight 3: Big Reds

Meritage, 2001, 'Proprietors' Reserve', Jackson-Triggs Okanagan Estate, VQA Okanagan	643502	\$17.95
Cabernet Sauvignon, 2000, 'Cathedral Cellar', KWV, WO Paarl, South Africa	328567	\$16.95
Cabernet Sauvignon, 2003, Viña Perez Cruz, Maipo Valley, Chile	694208	\$13.95
Cabernet Franc, 'Limited Edition', Magnotta Winery, VQA Niagara	589713	\$18.95

# 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](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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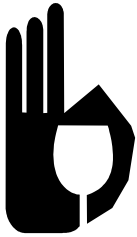
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Submitted by:	_____	Date:	_____
Day Telephone:	_____	Evening Telephone:	_____
Email:	_____		_____

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# National Capital Sommelier Guild

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

## Registration – October 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.

### October Vintages Pre-Release Tasting

*Thursday, 7 October 2004*

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

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

### Elegant Vegetarian Dining at Restaurant International

*Saturday, 30 October 2004*

Members & Sponsored Guests @ \$70 + GST = \_\_\_\_\_  
 Designated Drivers @ \$45 + GST = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### Alsatian Discovery Tasting

*Wednesday, 10 November 2004*

Members & Sponsored Guests @ \$55 + GST = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### Dinner at Les Fougères

*Sunday, 14 November 2004*

Members & Sponsored Guests @ \$100 + GST = \_\_\_\_\_  
 Designated Drivers @ \$70 + GST = \_\_\_\_\_  
 Total \_\_\_\_\_

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

### Sherry & Food: Marital Bliss Personified

*Wednesday, 17 November 2004*

Members & Sponsored Guests @ \$65 + GST = \_\_\_\_\_  
 Total \_\_\_\_\_

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

## The Guild's Holiday Gala

Sunday, 12 December 2004

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

Members & Sponsored Guests	@ \$115 + GST =	_____	_____
Designated Drivers	@ \$80 + GST =	_____	_____
	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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