

National Capital Sommelier Guild

www.sommelierguild.com

Membership Renewal Form

As you may know, all guild memberships run on a calendar year, thus all 2004 memberships end in December. In 2004, Guild members enjoyed a diverse program of over 50 events reflecting the broad perspective and interests of Guild members. The 2005 program will be every bit as rewarding, so please join in and renew your membership. **Note that membership fees remain unchanged for the 13th year in a row.**

For the fastest renewal: If you have a credit card pre-authorized with the Guild, just send an email to membership@sommelierguild.com, specify the type of membership you want and we will bill your card. **Do not include credit card information in an e-mail.**

Or: Complete the form, make a check payable to *National Capital Sommelier Guild*, or *NCSG*, and forward to:

National Capital Sommelier Guild

99 Fifth Avenue – Suite 130

Ottawa, Ontario

K1S 5P5

Membership Renewal Form

Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Telephone:

Home: _____ Fax: _____

Home: _____ Fax: _____

Email: _____

Type of Membership (please circle one):

General (\$50)

Trade (\$75)

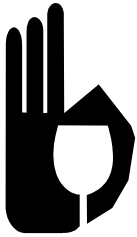
Corporate (\$150)

Corporate Members, please identify your Establishment. **Trade Members**, indicate your Occupation or the Field in which you work:

Or indicate (if applicable) if you are a Student or Graduate of the Sommelier or Hospitality Program:

Program: _____ Graduation Year: _____

Other Information: *The Guild is a non-profit, member-run organization. Please indicate below if you can assist in any way—from helping out at tastings to presenting seminars. If you have expertise in a particular wine, food or beverage field, please also indicate below your field of expertise.*



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – November 2004

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*They are not long, the days of wine and roses:
Out of a misty dream
Our path emerges for a while, then closes,
Within a dream.*

Ernest Dowson (1867-1900), *Vitae Summa Brevis*

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 Tasting

Thursday, 2 December 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

Alsatian Discovery Tasting

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

Chelsea Club, 236 Metcalfe (at Somerset)

Sold Out

Dinner at Les Fougères

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

Restaurant Les Fougères, Route 105, Chelsea

Guild Vice-President Martin Carrière teamed up with Véronique Rivest, Sommelier and Manager of Les Fougères, to choose special wines to complement this gourmet dinner:

Wild Mushroom Soup

Amontillado Carlos VII Montilla-Moriles, Alvear

Seared Grand Banks Scallop on a Finnan Haddie Sauce
with Pear, Curry Spices and Coriander

Gewürztraminer Furstentum, 2000, Alsace Grand Cru, Paul Blanck

Grilled Wild Nunavik Caribou Escalope with a New Brunswick
Partridgeberry Jus, Wild Rice and Buttermilk Potato Puree and Rapini

Mas La Plana, 1998, Penedès, Torres

L'Infidèle, 2000, Côteaux-du-Languedoc, Mas Cal Demoura

Selection of Quebec Cheeses Served with Nuts & Croûtes

Brolo di Campofiorin Masi Veronese I.G.T. Italie, 1998

Cuvée Marie Jurançon-sec Charles Hours, 2001

Dark Chocolate Cake Layered with Dark Chocolate Hazelnut Mousse

Served with Roasted Plum Compote

Taylor Fladgate Tawny 10 years

Dinner is scheduled to start at 6:00 pm. Please arrive a few minutes early. A vegetarian option is available at the time of registering. Visit their web-site at www.fougeres.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.

Trattoria Café Italia, 254 Preston Street

Have you ever attended a Phil Nicholson event? Don't miss your chance! Phil's events re-write the definition of hedonism. The Guild is lucky enough to have one Nicholson-hosted event per year. No fewer than 20 Sherries will be served at this event. And did we mention food matches? If you're not familiar with Sherry, you will learn everything you need to know on this style of wine! If you are a Sherry fan, this is the event for you—you will surely be introduced to new and exceptional wines, many well underpriced for the value. All the usual styles of Sherries

will be represented: 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. This is not a quite a full meal (some might argue that!), but we highly recommend that you have at most a gazpacho before you come!

Members and Sponsored Guests: \$65 + GST

The Wines of Cave Spring and Niagara's Place on 'Planet Wine'

Thursday, 25 November 2004, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

In 1978, the Pennachetti family planted some of Niagara's first European varietals at the Cave Spring Vineyard, which is located on one of the finest slopes of the Niagara Escarpment known as the 'Beamsville Bench'. The site was selected for its proximity to and elevation above Lake Ontario, as well as its stony, limestone-rich clay soils, all of which held great promise for quality wine. In 1986, together with winemaker Angelo Pavan, the family founded Cave Spring Cellars. Specializing in Riesling and Chardonnay, the winery has also developed a niche with Gamay, Pinot Noir, and Cabernet Franc-based Bordeaux blends. With

distribution in the US, the UK, and Europe, Cave Spring is quickly forging an international name, in particular for its age-worthy Rieslings.

Guild members have an opportunity to taste a comprehensive range of Cave Spring wines with Thomas Pennachetti, Director of Marketing and Sales and co-owner of the winery, who will explore Niagara's place in a global wine world. The winery's top Estate bottlings, including the Riesling and Chardonnay 'CSV' as well as the much anticipated 2002 Cabernet/Merlot Reserve, will be highlighted.

Members and Sponsored Guests: \$30 + GST

The Guild's Holiday Gala !

Sold Out

Sunday, 12 December 2004, 5:30 p.m. reception for 6:30 p.m. dinner

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

Please note the following:

1. This event will be held in the **Ballroom** of the Brookstreet Hotel.
2. The reception will start at 5:30 p.m. and will be held outside the doors of the Ballroom.
3. Although this event is presently full, we do encourage members to put their names on a waiting list since cancellations may occur.
4. Seating arrangement is available for up to eight people per table.
5. Alternate modes of transportation should be considered for the end of the evening.

Below are two options to finish a wonderful evening:

1. Responsible Choice is a personal chauffeur service that drives you AND your vehicle home. For more info, see the Items of Special Interest section of the newsletter or visit their Website: www.responsiblechoice.ca.
2. 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.

Go to www.brookstreethotel.com for directions or more information.

Members and Guests: \$115 + GST

Designated Drivers: \$80 + GST

Guild Business

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 the mailing label for this newsletter has "**no-email**" next to your name, it means that your e-mail address is missing from our records.

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. E-mail is the best

way for the Guild to communicate up to the minute information about new events or events that might have room for a few more people.

We want to keep you informed and need your help to ensure that your email address is up to date. If your email address is going to change, please let us know by sending changes to membership@sommelierguild.com. 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.

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

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.

Responsible Choice

Responsible Choice is a personal chauffeur service that drives you AND your vehicle home. With their elite customer service and fully insured chauffeurs they provide a worry free drive home that is an experience like no other. For more information, to get a firm quote, or to book a Responsible Choice chauffeur call 248-0444 or visit www.responsiblechoice.ca.

Special Offers to Guild Members

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

Passing Scene

Is Bordeaux Passé?

Thursday, 23 September 2004

Reported by Keith Hearn

This intriguing question is being debated by wine writers and oenophiles alike. The Guild set out to answer the question in the only way possible: Line up some good Bordeaux red wine and compare them in a blind tasting with good red wine from elsewhere. Twenty-five serious Guild members met at the Chelsea Club in September to taste fourteen wines from eight countries and voice their opinions in a straw poll after each flight.

Merlot was the theme of flight one which started with a Montiano 2000 from Tuscany. What a great wine!!! It presented a marvelous blend of graphite, licorice, and toast on the nose with a smooth mix of berries leading to a long layered finish. A Merlot 2000 from Duckhorn Vineyards received high praise for its ripe currant, plum, and black cherry flavours. The Merlot 2000 from Clarendon Hills had a balanced acid/tannin taste, but failed to impress most tasters. A Chateau La Gaffeliere 1998 from St. Emilion was the big favourite and correctly identified by many as the

French product in the flight. It had a distinctive style starting with a combination of plum, hints of mineral, and roasted nut on the nose leading to thick and rich blackberry, licorice, and Crème de Cassis flavours. Straw poll results: France first, California second.

The second and subsequent flight presented Bordeaux style blends. The first wine, a Guado Al Tasso 2000, was the crowd pleaser demonstrating Italy's presence in the world of fine wine. The Oculus 1999 from Mission Hill had been previously tasted by a number of Guild regulars, but not recognized or enthused over on this occasion. A Château Rauzan-Ségla 1999 from Margaux drew a lot of favourable attention and was recognized as the French wine in the flight. Last was a New Zealand entry from Waiheke Island, the Stonyridge 2002, but it also did not stand out with our tasters. Straw poll results: Italy first, France second.

A Carruades de Lafite 1999, the second label from Chateau Lafite Rothschild, started the next flight of three wines. The

French style was unmistakable in terms of cedar wood on the nose and a marvelous rich taste of fruit in a layered fashion. Stiff competition came from the legendary makers of Ornellaia with their second label, Le Serre Nuove 2001. Both wines are serious full-bodied products with subtle and refined flavours followed by a long finish. Last was a Spanish entry: the Mas La Plana 1991 by Miguel Torres. This was the oldest wine in the tasting and provided a classic profile of coffee beans, chocolate, leather, and vanilla on the nose followed by rich fulsome flavours. Straw poll results: France first, Italy second.

There was no competition in the last flight: the Château Cos

Flight 1

Montiano, 2000, Falesco, Tuscany	924050	\$59.00
Merlot, 2000, Duckhorn Vineyards, Napa Valley	992529	\$74.95
Brookman Merlot, 2000, Clarendon Hills, South Australia	928127	\$55.00
Château La Gaffeliere, 1998, St.-Emilion, Grand Cru, Bordeaux	957597	\$99.00

Flight 2

Guado Al Tasso, 2000, Marchese di Antinori, Friuli-Venezia Giulia, Italy	986380	\$79.95
Oculus, 1999, Mission Hill, BC		
Château Rauzan-Ségla, 1999, 2nd Cru, Margaux	989343	\$119.00
Larose, 2002, Stonyridge, Waiheke Island, New Zealand	924201	\$99.00

Flight 3

Carruades de Lafite, 1999, 2nd Vin, Château Lafite Rothschild, Bordeaux	998096	\$85.00
Le Serre Nuove, 2001, 2nd wine of Ornellaia, Tuscany	606194	\$54.95
Mas La Plana, 1991, Miguel Torres, Penedes, Spain	997890	\$48.00

Flight 4

Cabernet Sauvignon, 1999, Dunn Vineyards, Napa	709501	\$99.00
Viñedo Chadwick, 1999, Errazuriz, Maipo Valley, Chile	906131	\$79.00
Château Cos d'Estournel, 2001, 2nd Cru, St-Estephe, Bordeaux	9360588	\$139.95

d'Estournel 2001 was the favourite. A classy wine, much praised by Robert Parker, it had an inky purple color with an impressive nose of licorice, graphite, and Crème de Cassis. Most tasters hovered above the glass and marveled at the aromas!!! Good, but not in the same league, was a Cabernet Sauvignon 1999 from Dunn Vineyards and a highly regarded Viñedo Chadwick 1999 from Chile. Straw poll results: France first, Chile second.

Now to answer the question: Is Bordeaux passé? Our straw poll based on a small sample says France is still a leader in fine wine. But we also recognize that Bordeaux has serious world-wide competition and cannot rest on its laurels.

Seafood Dinner at Lapointe's

Sunday, 26 September 2004

Reported by Lynne Clarke

Under a setting sun and pleasant breeze, the evening began with a lovely spread of sushi including California rolls and sashimi served on the patio. It was accompanied by a bright and tasty Cipes Brut from Summerhill Pyramid Winery in BC, compliments of James Bertrand, who brought it back from his last trip to the Okanagan. It is apparently the favourite of the Governor General—she has good taste!

Prior to starting the meal, Martin Carrière introduced Lapointe's Executive Chef and Co-owner Jeff Parlardg. Jeff briefly described the menu featuring a variety of their signature dishes and some of the wine matches, notably the clam chowder with a big Chardonnay and sesame salmon paired with the classic Pinot Noir and the more palate-challenging Gewürztraminer.

With that, out came bowls of steamed PEI mussels in a lemon-roasted garlic cream sauce. The Jean Pabiot 2002 Pouilly-Fumé (Loire, France) was a good match for the delicious light cream sauce, the acidity and rich smokiness provided both a softening complement to the lemon and a contrast to the creaminess of the sauce.

Next came Lapointe's signature New England clam chowder, a rich, creamy soup with dashes of smoked ham. The match had to be equally as big and La Crema 2002 Chardonnay from Sonoma, California fit the bill, receiving an 89 from James Laube of Wine Spectator. Clearly a product of full malolactic, it was rich, yet silky smooth with the classic buttery cream mouth feel. The palate brought forth a blend of citrus and tropical fruits with smokey, nutty undertones that were enhanced by the smoked ham.

The next two courses would suggest that Jeff may have had difficulty deciding which of two great dishes should be the main course so he just said "heck let's give 'em both". First came the generous and mouth-watering serving of linguini topped with tiger shrimps in a sun-dried tomato, garlic, and cream sauce. Although Chardonnay is a favourite with this type of pasta, the 2000 Libera Barbera d'Asti (Bava, Italy) was a daring but interesting match with the big, tasty shrimps and richly-flavoured pasta sauce. Its light berry palate with spicy/leafy notes played well with the garlic flavours and sun-dried tomatoes.

Not to be outdone, we were treated to another signature dish—sesame salmon with an orange-leek sauce, accompanied by summer vegetables and garlic spinach. This unique dish received accolades and little was left even if it went home in “doggie bags”. The classic match for salmon is Pinot Noir and, indeed, the 2002 Pencarrow Pinot Noir from Palisser Estate (New Zealand) was great. Its light colour belied the depth of sweet ripe-fruit characters with cherry and spice flavours that complimented the delicious sesame-orange leek combination. As Jeff indicated, the 2001

Université du Vin Experience

Tuesday, 5 October 2004

Reported by Dawn Harvie

In 2003, the National Capital Sommelier Guild awarded the Botner-Nicholson Scholarship (www.sommelierguild.com/botner-nicholson.html) to Marc Rollin for his professional contribution to the wine industry. The Guild has been lucky enough to benefit greatly from Marc’s commitment to the wine industry—Marc is now a Director of the Guild and hosts wine tastings, this being his first lone effort.

Marc shared his “Université du Vin experience” with Guild members through this tasting. A short history: Between October 2003 and February 2004, Marc studied in the Sommelier Conseil program at the Université du Vin in Suze-la-Rousse, Rhone Valley, France. His first two months were spent studying technical analysis, viticulture, viniculture, and French viticultural regions among other topics, while the last month included courses in foreign wines, business, and marketing. He tasted approximately 600 wines in his three months at the university. While in Europe, he also had the opportunity to visit other wine regions such as Beaujolais, Alsace, Catalunya in Spain, and Germany (near Bonn). With the support of his wife, Jennifer, who spent her months in France acquiring a taste for wine, Marc shared his experiences at the Université du Vin with Guild members in this tasting.

The first flight was the requisite white flight. It turned out to be quite an interesting white flight! The first wine, a Gewürztraminer made from a select mature harvest, was extremely fragrant with good ripe fruit, some sweetness, and “a dry spicy astringency on the back of the palate”. It was the favourite of the flight. The second wine, a Côtes-du-Jura, had to be one of the most interesting wines of the evening—a Vin Jaune Loupé or Raté. It is quite like a fino sherry in both aroma and taste and, in fact, its vinification process is similar to that of a fino. A Vin Jaune is fermented in a 228L barrel for six years and three months without ullage (topping up). During this time it develops a flor which protects the wine from oxidation. The colour becomes a bright straw yellow. A Vin Jaune Loupé, however, remains in the barrel for only two years. The third wine, a Châteauneuf-du-Pape, had some light floral, mineral, and beeswax notes on the nose, while evidence of its barrel fermentation came through on the palate.

In flight two, Marc challenged us to name the non-Rhône wine and the non-French wine and, as you can imagine,

Gewürztraminer Vignobles de Pfaffenheim (Alsace) was a little more challenging but the medium dry full-bodied wine with its big leechy, fruity, and spicy aromas stood up well to the dish’s array of flavours, especially when lemon was added.

After such an abundant meal, the light maple infused strawberry in a chocolate cup on a pool of crème Anglaise was a welcome and delicious finish to the evening. Hands together for another Carrière winner.

most of the guesses were wrong. The first wine had a slightly earthy nose with notes of pepper and cabbage. It was very similar on the palate with the addition of some sour fruit. This wine was produced using cosmoculture, “a form of natural agriculture which joins together the fundamental principles of biological and biodynamic cultures”, and includes geobiology, radionic culture, planetary alignment, and water memory. The wine was fermented using wild yeast and without the addition of SO₂. The second wine, the non-Rhône wine produced in Côtes-du-Roussillon-Villages, was described as having a slightly oxidized nose and being over-ripe and astringent. The third, a Côtes-du-Rhône-Villages, was full of grapey and bubblegum flavours and was rather hot. The last wine seemed corked. It was the non-French wine—the Woodstock from Australia made with Grenache and Shiraz.

Our challenge for flight three was to detect the Vin de Pays, an impossible challenge for most. The first wine, the 1990 Domaine Mazurd, was very light in colour with a nose of grapes, candy, and cranberry juice. On the palate, the fruit and candy came through as well as lots of acidity and alcohol. The second wine of this flight, the Vin de Pays, also a 1990, smelled of tobacco, dried fruit, and sweet woodruff and had tobacco, coffee, and sweet vanilla on the palate. The third wine was quite spicy with good deep fruit flavours and hints of chocolate. The last wine, the Châteauneuf-du-Pape was the favourite of this flight. It had a creamy vanilla nose with some spice and nice oak on the palate.

The last flight, the Vin Doux Naturel flight, was served with dried apricots and fig and dark chocolate. The first wine, a Muscat de Beaume de Venise, was very fragrant with aromas of lilac, peach, orange peel, and almond. On the palate, it was sweet with good acid to balance it out and all the fruit flavours showed through. It paired nicely with the apricot. The Rasteau had aromas of coffee and chocolate and was a perfect match with the dark chocolate. The last wine, the Rivesaltes Tuilé 1984, had a rancio aroma and tasted of dried raisins. It had a good balance of sugar and acid, and it paired well with the fig.

With this tasting, the Guild has benefited from Marc’s passion and knowledge for wine, and more specifically, his love of French wine. Many thanks, Marc, for such an interesting and informative tasting.

Flight 1: White Wines

Gewürztraminer, 1999, Trimbach, Cuvée des Seigneurs de Ribeaupierre, Alsace, 13.5% alc.

Baud, 1999, Cuvée Tradition, Côtes-du-Jura, 13.5% alc., Savagnin Blanc

Boisrenard, 2002, Châteauneuf-du-Pape, 14% alc., Clairette, Grenache Blanc, Boiurboulenc, and Roussane

Flight 2: Red Wines

Domaine Viret, 2002, Énergie, Côtes-du-Rhône, 12.5% alc., Grenache, Syrah, and Mourvèdre

Domaine Mas Amiel, 2000, Carerades, Côtes-du-Roussillon-Villages, 14% alc., Grenache, Syrah, and Carignan

Château Saint Estève d'Uchaux, 2001, Grand Réserve, Côtes-du-Rhône-Villages, 14% alc., Grenache, Syrah, and others

Woodstock, Grenache, 1999, McLaren Vale, Australia, 1999, 13.5% alc., Grenache and Shiraz

Flight 3: More Red Wines

Domaine Mazur, Cuvée Spéciale, 1990, Côtes-du-Rhône, 14% alc., Grenache

Domaine Rabasse Charavin, 1990, Mourvèdre, Vin de Pays de la Principauté d'Orange, 12.5% alc., Mourvèdre

Domaine la Monardière, 2001, Vieilles Vignes, Vacqueyras, 14% alc., Grenache, Syrah, and Mourvèdre

Château la Nerthe, 1999, Cuvée des Cadettes, Châteauneuf-du-Pape, 14% alc., Grenache, Mourvèdre, and Syrah

Flight 4: VDN Wines

Vignerons de Beaume de Venise, Vin Doux Naturel, Muscat de Beaume de Venise, Non, 15% alc., Muscat à Petit Grain

Domaine Didier Charavin, Vin Doux Naturel, 2001, Rasteau, 16.5% alc., Grenache

Clos Saint-Georges, Rivesaltes Tuilé Hors d'Age, 1984, Rivesaltes, 15% alc., Grenache, Maccabeu, and Malvoisie

October VPR

Thursday, 7 October 2004

Reported by Richard Thibodeau

Sometimes there is nothing better than starting a blind tasting with a sparkling wine, and that was just how Marc Rollin chose to start this VPR. This small-bubbled Vouvray Brut was creamy-smooth and supple with very nice yeast/toast, vanilla, and lemon. Many tasters that night considered it a good buy.

The White Flight started with another Vouvray, a Vouvray Sec this time. Pale yellow with mineral and yeast, it exhibited the typical unctuousness of the Chenin Blanc. The Hedges Fumé/Chardonnay, which followed, was soft with yellow plum and apricot and a peach finish. The favourite for the whites was the Chateau Reynella loaded with fresh fruit of apricot plus honey, butter, and vanilla.

The attendees were split on the favourite in the first red flight between the Henry of Pelham Cabernet-Merlot and the Gallo Cabernet Sauvignon. The Gallo was a delightful wine with an opaque bowl. A complex, rich, and luscious wine, it was loaded with dark fruit. The Henry of Pelham was also full of big black fruit. The Bordeaux entry showed mint and currant with a nice deep bowl, and a lighter body weight. The Hedges CMS blend was chewy and fruit-forward. The Cave Springs Pinot Noir started the flight and showed a mid-red bowl with cherry, mint, and floral notes.

Note the two 2000 wines, both Cab-Merlots, and both the same price point. Interestingly, more people preferred the Henry of Pelham than the Château de Cruzeau, although it was commented that the Château de Cruzeau might have

been the “best buy” of the flight, given the excitement about the 2000 Bordeaux and their development potential.

The third flight featured the popular D'Arenberg; this time it was their ‘The Stump Jump’, arguably the best buy of the night. This GSM blend had tamed its tannins and gave us a sweet nose with black currants, candy, mint, and spice with a good dark finish. The Normans Old Vine Shiraz was the fan favourite of the flight by far with its big deep bowl, big extract, and big fruit. The last two wines of the flight came from Italy. If you like them deep and the dark, then you would probably like the Cappellaccio Aglianico from Rivera – dark fruit, tobacco, and tar if a bit thin in the mouth. The Brunello di Montalcino from Frescobaldi was still asleep, but rich with dried cherry, leather, and spice and a long finish with lots of fruit, tannin, and acidity.

Marc Rollin selected a delicious Chapoutier Banyuls, a Vin Doux Naturel from the south of France, to round out the evening. It was composed of 90% Grenache and 10% “other”. This one was still a bit closed, but had lots of dried fruit with orange and pepper and a bit of chocolate.

A lively and interesting discussion took place at the close while we tasted the Banyuls. The topic was the longevity and aging of wines, sparked off by the Brunello di Montalcino. It was commented that if you want a Brunello to lay down, then this is it.

And so, a good evening with some good buys to be had from the October Vintages release.

Aperitif Wine

Vouvray Brut, Bernard Fourquet, 'Domaine des Aubuisières', Loire, 12%	991752	\$18.95
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Flight 1: Whites

Vouvray Sec, 2001, Vignoble Brisebarre, Loire, 12.5%	715185	\$16.95
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Fumé/Chardonnay, 2003, Hedges Cellars, Columbia Valley, Washington, 13.5%	938589	\$19.95
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Chardonnay, 2001, Chateau Reynella, South Australia, 13%	510610	\$25.95
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Flight 2: Lighter Reds

Pinot Noir, 2002, Cave Spring Cellars, VQA Niagara Peninsula, 13%	246561	\$17.95
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'CMS', 2002, Cabernet/Merlot/Syrah, Hedges Cellars, Columbia Valley, Washington, 13.5%	948992	\$19.95
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Château de Cruzeau, 2000, André Lurton, AC Pessac-Léognan, Bordeaux, 12.5%	966473	\$24.95
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Cabernet/Merlot, 2000, Unfiltered, Henry of Pelham, VQA Niagara Peninsula, 13.5%	395855	\$24.95
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Cabernet Sauvignon, 1999, Ernest & Julio Gallo, Barrelli Creek Vineyard, Alexander Valley and Sonoma County, 14%	555615	\$39.95
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Flight 3: Big Reds

'The Stump Jump' Red, 2002, Grenache/Shiraz/Mourvèdre, d'Arenberg, McLaren Vale, Australia, 14.5%	606236	\$13.95
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'Old Vine' Shiraz, 2002, Normans Wines, McLaren Vale, Frankland River and Margaret River, Australia, 14%	678284	\$19.95
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'Cappellaccio' Aglianico Riserva, 1999, DOC Castel del Monte, Puglia, Italy, 13.5%	984120	\$17.95
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'Castel Giocondo', 1999, Brunello di Montalcino, Frescobaldi, Tuscany, 14%	650432	\$49.95
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Dessert Wine

Banyuls, 1998, Vin Doux Naturel, Chapoutier, Roussillons, 17%, 500mL	709436	\$19.95
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Fall Harvest Dinner

Sunday, 17 October 2004

Reported by Dawn Harvie

Many attendees of this year's Fall Harvest Dinner had never enjoyed a meal at Beckta Dining & Wine and were very excited to have an opportunity to sample the fare and some great wines too. Our aperitif was Vouvray Brut by Domaine des Aubuisiers: lovely and bubbly with green apple and mineral flavours.

The first course was an amazing Butternut Squash Bisque made by roasting the squash with honey, vanilla bean, and spices before creating the soup, and this likely contributed to the great concentration of flavour. Many attendees said that it was one of the best squash soups they had ever had. It was paired with a 2002 Domaine de la Baume Viognier, which had flavours of honey and lime, mineral and melon, and a touch of smoke, which seemed to come out with the spices in the soup. A very good match. Vegetarians enjoyed an Organic Heirloom Tomato Salad, which was also nice with the wine.

The main course was Yurtland Farms Venison Loin with Parsnip Purée, Honey Mushrooms, Rose Hip Jam, and Brown Butter "Broken Jus" served with 2001 Domaine

Pierre Lancon Châteauneuf-du-Pape. The wine was very fruity with tar, licorice and tobacco and had great weight and a long finish. The fruity flavours of the wine came out with the venison. In contrast, the earthier flavours came out with the vegetarian main of Tagliatelle with Wild Mushrooms, Truffle Oil, and Chipped Parmesan.

By the time the third course of artisanal cheeses arrived, we were already feeling quite satiated, but pushed on in the quest for a perfect wine/food match. The 2002 "Indian Summer" Riesling from Cave Spring was chosen to pair with the L'Explorateur, the Blue d'Auvergne, and the Forfor 7-Year-Old Cheddar. The wine had flavours of lemon/lime, honey, and Vaseline/oil. Some thought it was a bit too big for the L'Explorateur and the Blue d'Auvergne, but was a better match for the Cheddar. To finish, we had Warm Royal Gala Pave and Granny Smith Gelato. Lovely.

Many thanks to our organizer Keith Hearn, the masterful Chef Steve Vardy, the superb serving staff, and Beckta Dining and Wine for another terrific Guild dinner!

Wines of Argentina

Wednesday, 20 October 2004

Reported by Rod Story

According to Joe Hatz this tasting set a record for the length of time it took to be fully booked: one hour after the email announcement was sent out! The lucky participants who managed to get on the list were able to taste a total of 15 Argentine wines, four of which were very generously supplied by the Embassy of Argentina. The guild was very fortunate to have the support of the Embassy of Argentina and their representative Gustavo Infante. The tasting was organized by guild members Sylvie Malboeuf and Sylvain deMargerie whom had been collecting the wines for the last seven months. To complete the thematic event, Sylvie and Sylvain also prepared some typical Argentine appetizers to accompany the wines. Thank you to both Sylvie and Sylvain for putting this tasting together.

Guild members were welcomed with a Blanc de Noir made from 100% Pinot Noir. This wine is not exported from Argentina. It was light pink in colour, full bodied, with big fruit and oak to match. It was the type of sparkler that needs food such as pâté or game. Too bad it can only be found in Argentina!

The first flight made up of three wines was a study of the Torrontes grape which is Argentina's signature white wine grape. The two from Cafayate Salta were light bodied and had a pronounced floral aroma with the first wine being quite floral. Reminiscent of tree blossoms and lavender. Definitely aromatic with great acidity. An interesting match for a fennel, arugula, and pomegranate salad. The Torrontes from Mendoza was a year older and from a warmer area, which was reflected by its medium body and more lanolin nose. Not this taster's preference.

The second flight consisted of three Chardonnays. For those who like a big oak Chardonnay with the crisp fruit, acidity to match, sweet vanilla, and medium body/finish, the first wine is very good value. The second wine, the Catena Zapata, had more structure and finesse with a subtler use of oak. Overall it was the crowd's favourite of the three and worth the \$19.95. The Alamos Chardonnay smelled of burnt matches (over sulfured?) and I would have sent it back in a

Aperitif

Nieto Senetiner Extra Brut, Bodegas Nieto Senetiner, Mendoza

Flight 1: Torrontes

2003 'Crios' De Susana Balbo Torrontes, Balbo, Cafayate Salta	928416	\$10.95
2003 Etchart Torrontes, Etchart, Cafayate Salta	283754	\$8.05
2002 Torrontes "Tango Blanco", Domingo Hnos, Mendoza	928424	\$11.95

Flight 2: Chardonnay

2001 Chardonnay Reserva '1067 Metres', Bodega Terrazas de Los Andes	996025	\$15.95
2002 Chardonnay, Bodega Catena Zapata, Mendoza	918805	\$19.95
2003 Alamos Chardonnay, Catena, Mendoza	925743	\$12.95

Flight 3: Malbec

2001 Catena Malbec, Bodega Catena Zapata, Mendoza	478727	\$19.95
2001 Alamos Malbec, Bodega Catena Zapata, Mendoza	467951	\$12.95
2002 Trivento Reserve Malbec Oak Barrel Aged, Trivento Bodegas y Viñedos, Mendoza	974469	\$12.95
2002 Shiraz / Malbec, Viña Doña Paula, Luján de Cuyo, Mendoza	998492	\$15.95

restaurant.

The third flight was a study of Argentina's signature red grape: Malbec also known as Cot. This is the grape of Cahors fame as well as one of the grapes that can be part of the Bordeaux blend but rarely is. The favourite of the flight was the third one, the Trivento Reserve Malbec. It had a dark Bing cherry colour while the rest were much lighter. It had ripe fruit and tannin to match and was much closer to that of a Cahors. Very good value at \$12.95 (if you like Cahors) and there is still some in town! The Catena Malbec was out of balance with too much acid (sour cherry) for the little fruit that was there. The Alamos Malbec was similar but had more fruit and a bit of spice and therefore was more in balanced (second favourite of the flight). The fourth wine had Shiraz mixed in with it which gave it a fuller, rounder palate which balanced the sour cherry. On the palate it was green and stemmy (very young vines?) which made it rather unpleasant though the smoky/toasty nose was pleasant.

The fourth flight consisted of three 50% Malbec blends and one 100% Tempranillo. Three of the wines were donated by the Embassy of Argentina, too bad (since we can't buy them here). The first wine of the flight was 50% Malbec and 50% Cabernet Sauvignon. It was light in colour and body with elderberry fruit on the nose. I found the wine too astringent and tannic for the fruit. The Iscaay Merlot/Malbec was a 50% Merlot and 50% Malbec blend and a nose of cassis, leather, and vanilla. On the palate it was medium bodied with big tannins and a medium finish. Even though it was four and half years old, this wine still needed more bottle time. The Etchart Cabernet Sauvignon was the crowd's second favourite wine of the flight. It was a lighter wine than the second with green pepper on the nose. It reminded me of an Ontario Cabernet Sauvignon. Not bad value at \$10.15/bottle. The last wine of the flight, the Tempranillo, was clearly the group's favourite wine of the evening and once again it is not available in Ontario! It had a smoky, light eucalyptus nose and was full bodied with ripe, dried berry fruit on the palate. It had great balance with a long finish. Too bad we can't buy it here.

Flight 4: Other Reds

2002 Finca El Portillo—Equilibrium, Bodegas Salentein, Mendoza		
2000 Iscay Merlot / Malbec, Bodega Trapiche, Mendoza		
2003 Cabernet Sauvignon Privado, Etchart, Cafayate	362186	\$10.15
2001 Tempranillo, Bodegas Zuccardi, Mendoza		

Sylvain's Chimichurri

Chimichurri is a typical Argentinean condiment made mostly with herbs. There are as many recipes as there are kitchens in Argentina. The choice of herbs and their proportion change, lemon and/or vinegar can be used, and there is usually some garlic. The one constant is that chimichurri is entirely herb based and there is never ever any spices (pepper, chili, etc.). Here is my version:

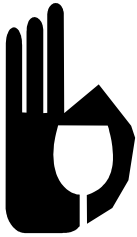
1 bunch of parsley
 1 bunch of oregano
 1 bunch of chives
 1 lemon
 3 cloves of garlic
 1/4 to 1/2 t sp of salt
 something red (tomatoes, roasted peppers or even carrots)
 1/4 to 1/2 cup of good oil perhaps a (light but good quality olive oil)

Wash and remove the stems from the herbs. Chop finely (about 2mm x 2mm pieces). Chop the garlic into minuscule pieces or crush it to a paste so it blends well with the other ingredients. Add the lemon juice and half the oil. (Short cut: Stick everything in a food processor just long enough to chop everything without turning it to mush.)

Chop your red ingredient very finely (3mm x 3mm) and add it in. This makes things pretty.

Put in a jar and cover with the rest of the oil to protect from the air. You can mix everything together to serve, or just lift some of the chimichurri through the top oil. Eat it with roast or anything else you please.

It tastes better the next day, and will keep for a week or two in the fridge although the fresh tastes will dissipate with time.



National Capital Sommelier Guild

www.sommelierguild.com

Registration – November 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.

Dinner at Les Fougères

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

Sunday, 14 November 2004

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

Sherry & Food: Marital Bliss Personified

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

Wednesday, 17 November 2004

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

The Wines of Cave Spring and Niagara's Place on "Planet Wine"

Members & Sponsored Guests @ \$30 + GST = _____
 Total _____

Thursday, 25 November 2004

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

December Vintages Pre-Release Tasting

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

Thursday, 2 December 2004

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

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.

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

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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: _____

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