

# National Capital Sommelier Guild

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

## Newsletter – December 2004

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**It's time to renew your membership.  
Please see the Membership Renewal Form in this newsletter.**

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*Wine ... offers a greater range of enjoyment and appreciation than, possibly, any other purely sensory thing which may be purchased*

Ernest Hemingway, *Death in the Afternoon*

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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, 6 January 2005, 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 + \$1.75 (GST) = \$26.75**

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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)

## The Guild's Holiday Gala !

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.)*

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. 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).

Responsible Choice is a personal chauffeur service that drives you AND your vehicle home. For more info visit their Website: [www.responsiblechoice.ca](http://www.responsiblechoice.ca).

**Members and Guests: \$115 + \$8.05 (GST) = \$123.05**

**Designated Drivers: \$80 + \$5.60 (GST) = \$85.60**

## What's Red and Hot in Australia? I and II

Thursday, 13 January 2005, 7:00 – 9:00 p.m. and

Thursday, 24 February 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

If you love the rich, bold, and fruit-driven experience that is the hallmark of Australian wine, join Guild member Mike Cowen for what promises to be another unobtrusive evening of hedonistic wine-tasting pleasure. Mike has collected an exciting array of wines from the hottest and most innovative wineries in Australia, including many that will not be familiar to Guild members. Register for either or both of

these tastings as each will feature a unique blend of vinous rapture (with one repeat—see warning below). This is a premium tasting with the average cost per bottle of \$60.

**WARNING:** There will be at least one *white* wine served at each tasting: Since Parker gave it a 99 point score, we thought we would give it a try!

**Members and Sponsored Guests: \$55 + \$3.85 (GST) = \$58.85**

## 10 – 20 – 30

Wednesday, 19 January 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

Can you tell the difference? As many of us know, there are lots of great wines at all price levels. In this tasting, we'll let you test your skills at determining which wines are in the 10, 20 and 30 dollar range. Join Guild Director Hilary Purvis as she leads you through a blind tasting of similar wines in each of the price ranges. At the end of each flight, we'll test your

skill at guessing the correct price points for each wine served. When the wines are revealed, you'll be able to see how well you judged the wines. We hope this new tasting for 2005 brings you some new favourites to enjoy throughout the year!

**Members and Sponsored Guests: \$25 + \$1.75 (GST) = \$26.75**

## Verticals

Monday, 24 January 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

Many people look for that special bottle that will develop when properly cellared, and then spend years contemplating the right time to open it. So let's explore the topic of "how wines change with age" by tasting some verticals. Vertical tastings are a useful way to experience the "bottle development" that occurs in aged (cellared) wines.

This tasting will include a budget, but tasty, Cotes de Rhone (1994, 1995, 1998, 2002) and a range of Bordeaux labels like Larose-Trintaiudon, Arnauld, and Ramage La Batisse. The Bordeaux wines were selected in pairs (a 2000 and a 1995/6 vintage) to illustrate bottle development, but may also provide for an interesting comparison of the two vintages.

**Members and Sponsored Guests: \$35 + \$2.45 (GST) = \$37.45**

## Discover Italy's Wine Routes – “Le strade del vino”

Wednesday, 26 January 2005, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

During this tasting, Guild Director Antonio Mauriello will share his experiences of his recent trip to Italy. From April to July 2004 Antonio spent 12 weeks in his native Italy as “wine tourist” and researcher of native grape varieties. He set out to discover new wine trends, small wine producers,

and regional cuisine. He brought back to Canada a wealth of experiences that he will share with Guild members.

Please join us for a memorable “slide-tour” and wine tasting, and discover more about Toscana, Umbria, Marche, Emilia-Romagna, and Piemonte and their wines.

**Members and Sponsored Guests: \$40 + \$2.80 (GST) = \$42.80**

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## Guild Business

### It's the Start of a New Era for the Guild

Starting January 1, 2005, the Guild will be streamlining some services to reduce volunteer workloads. Like most wine societies in Canada we will now transact the majority of our business over the internet. Beginning in January, the following changes will take place:

- Monthly newsletter will be delivered by e-mail only
- Guild members should make all event reservations by e-mail
- Please make all event payments by credit card
- Keep us up-to-date with your e-mail address

### 2004 Wine and Food Show Volunteers

Once again this year, the Guild-sponsored Wine and Food Show Tutored Tastings were an overwhelming success. Tim Davis, our loyal Guild Governor, once again put together an extraordinary series of tastings, though we fear this may have been his swan song. While retaining his role as overall coordinator, Tim was ably assisted by Vic Harradine, James Bertrand, and Mike Cowen in the actual organization and running of events. The highlights were many, but judging by the reaction of the crowds, the Jackson Family Estates, New Zealand, and Alsace tastings were on everyone's “best of” list. Of course, the whole Tutored Tasting program would be impossible without the hard work of our dedicated volunteers, many of whom return year after year to line up wine glasses, set the table, pour the wine, clean up afterwards and on and on, all in 30 frantic minutes between

tastings. So, to you volunteers, thank you for your hard work and continuing dedication to executing a first class wine-tasting event:

Rutha Astravas, André Bourbeau, Iain Calder, Giselle Cloutier, Jean Farrall, Kim Farrall, Jim Gallivan, Leslie Gaudette, Dawn Harvie, Dick James, Don Jones, Mark Kilpatrick, Lynne Lafrance, Yohanna Loucheur, Siobahn Macdonald, Rod MacDowell, Brenda Mahoney, Sylvie Malboeuf, Maureen Murphy, Trieste Rathwell, Richard Thibodeau, Robert White, Dianne Willis

A special thanks to Board member Bruno Fioravanti and Donna Keough who worked all weekend as “gate keeper” and “list checker” to ensure a smooth flow into the event.

### The 7<sup>th</sup> Annual Epicurean Awards 2004

Congratulations to the following Epicurean Award winning restaurants!

Judging is by a panel of wine and food experts who assess wine lists and wine management practices against objective criteria with only the very best performers receiving an award in the following categories:

#### **Café, Bistro, Wine Bar:**

Gold: Domus Café  
Vineyards Wine Bar Bistro  
Silver: Medithéo Restaurant & Wine Bar  
Bronze: West End Station Bistro Restaurant

#### **Wine Restaurant** (Sponsored by the National Capital Sommelier Guild)

Gold: Trattoria Caffé Italia  
Vittoria Trattoria (Byward Market)  
Silver: Vittoria Trattoria (Rivergate Way)  
Bronze: Empire Grill  
Merlot Restaurant

#### **Ethnic**

Gold: Giovanni's Restaurant

**Fine Dining**

Gold: Beckta Dining & Wine  
 Restaurant Les Fougères  
 L'Orée du Bois  
 Eighteen Wine Bar

Silver: Café Henry Burger  
 Juniper Kitchen & Wine Bar  
 Perspectives Restaurant

Bronze: Le Panaché Café  
 Mamma Teresa Ristorante  
 Wilfrid's Restaurant

**Best Service**

Gold: Bella's Bistro Italiano  
 Restaurant Les Fougères  
 Trattoria Caffè Italia  
 Urban Pear

Silver: Wilfrid's Restaurant

Bronze: Capital Dining Room  
 Juniper Kitchen & Wine Bar  
 Mamma Teresa Ristorante  
 Perspectives Restaurant

## The Guild is Proud to Announce the Appointment of Karen Richardson-Norris as Governor

Karen Richardson-Norris, founding Director of the Guild along with co-founders Phil Nicholson and Michael Botner, served on the Board for 3 years. Karen then turned her attention to the Algonquin College Sommelier Certificate program where she taught both level one and two. During her 20+ years with the LCBO, Karen has worked as Product

Consultant, Store Manager, and currently is District Manager. Karen has never stopped contributing to the Guild. Along with her husband Mark Norris, she has organized the Méchoui, the Guild's most popular event ever for over a decade.

## 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 newsletter will be delivered by e-mail only. 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](mailto:membership@sommelierguild.com). Thank you.

## Items of Special Interest to Guild Members

### FREE Wine Newsletters:

#### Nat Decants

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)

#### Worlds of Wine

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).

#### Winecurrent.com

Receive analytical and straightforward wine reviews for Ontario wine-lovers. Receive a newsletter prior to every Vintages Release alerting you to the best wines without folksy chatter or clutter. Rod Phillips and Guild Governor Vic Harradine review wines new to the LCBO, Vintages, Ontario wineries, Ontario restaurants, and by consignment. Subscribe at [www.winecurrent.com](http://www.winecurrent.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

## 3 Days in November

Friday, 5 November to Sunday, 7 November 2004

*Reported by James Bertrand*

For 3 days in November the Guild has the opportunity to put on the most extensive and unique series of tastings in the National Capital region. This year was no different as experts from around Ontario and the world presented unique tastings.

Tastings led by our local superstars were the first to sell out. Winecurrents.com co-founder and Ottawa Citizen columnist Rod Phillips led the French charge with a tasting of Languedoc wine. Rod, a frequent visitor to the region, shared his knowledge of the area. Veronique Rivest, Sommelier/Manager of Les Fougères, provided her first hand knowledge of Alsace from her time living there. Finally, Steven Beckta of Beckta Dining and Wine presented his pick of the French and Canadian Cellars of the World medal winners.

Two great Ontario tastings were lead by Ron Sudden, educator extraordinaire. Ron was joined by Klaus Reif of

Reif Estate, Bruno Reis of Konzelmann Estate, Graig Davidson of Strewn, and Derek Barnett of Lailey Vineyard in what was described as a kitchen table discussion of Niagara-on-the-Lake wine. Then Klaus Reif and Ron Sudden led a tasting that demonstrated what happens as Icewine ages. Guild members had the privilege of tasting Klaus' first ever Icewine. What does 17 year old Vidal Icewine taste like? 24 lucky people know.

Guild members then traveled the world with stops in New Zealand, Chile, France, Germany, and two great US tastings. Closing the show was an amazing tasting of Baron Philippe de Rothschild wine, presented by Bruce McLean and Gord Weber of Philippe Dandurand Wines.

Thanks to a few dozen Guild Volunteers, we had 3 great days in November.

## Treasures of the Coteaux du Languedoc

Thursday, 28 October 2004

*Reported by Katy Sinha*

So just what quality of wine tasting would come from a Coteaux du Languedoc presentation? Hostess of the evening Janet Duggan greeted us at the door amidst an ambient buzz of eager wine lovers. Her hands she described as smelling like Roquefort from preparing the evening's cheeses—she preferred not to handle our coats. Instead she picked up a silver platter and offered us “an oily brat”. Pardon me, Janet? This was quite an unusual name for a wine, I mused. “A Noilly Prat”, she repeated. “It’s a light vermouth that’s wonderful straight up or on ice with a wedge of lemon”. The bonus, she described, is that it’s only \$12 at the LCBO and is a fabulous substitute for any white wine when cooking since it imparts a lovely herbaceous flavour.

Already, I was impressed. Girvan Patterson, the host and presenter of the evening’s wine flights had more than done his homework. In fact, both Janet and Girvan had researched, planned, and traveled to the Coteaux du

Languedoc last March to seek out the finest new producers from the region. They discovered a movement of new producers committed to changing the region’s mediocre image by recapturing in its wines the character and especially the *terroir* authentic to the Coteaux du Languedoc.

Girvan and Janet returned with a wealth of information. Girvan described the overview of this evening’s tastings as “unknown wines from an unknown region”. He delivered his presentation in a staggeringly organized fashion, complete with detailed maps, a gorgeous audio-visual presentation including scenic photos, Jacques Loussier’s interpretation of French composers, and Janet’s water colour renderings of the region. Fourteen wines in total and Janet’s cheese platters topped off the evening! The wine flights proved to be educational, provocative, and highly enjoyable.

### Aperitif

Noilly Prat

### Flight 1

Fontenilles Picpoul de Pinet, 2002, AOC Coteaux du Languedoc  
 Domaine Virgile Joly, 2002, Blanc, Vin de Pay de l’Hérault  
 Montpeyroux Rose, 2003, AOC Coteaux du Languedoc

**Flight 2**

Domaine Virgile Joly, 2001, AOC Coteaux du Languedoc  
 Domaine Calage Ressiguier, 2001, 'Rosmarinus', AOC Coteaux du Languedoc  
 Leyris Maziere, 2001, Rouge, Vin de Table de France  
 Château de l'Engarran, 2001, Cuvée Quetton Saint-Georges, AOC Coteaux du Languedoc

**Flight 3**

Domaine Crès Ricards, 2002, 'Alexaume', Vin de Pay des Côtes du Cerresou  
 Domaine de la Grange des Pères, 1998, Vin de Pay de l'Hérault  
 Mas de Dumas Gassac, 2001, Vin de Pay de l'Hérault

**Flight 4**

Mortiès, 2001, 'Jamais Content', AOC Coteaux du Languedoc  
 Le Mas de l'écriture, 2001, 'L'écriture', AOC Coteaux du Languedoc  
 Domaine Clavel, 1995, 'La Copa Santa', AOC Coteaux du Languedoc

**November VPR**

Thursday, 04 November 2004

*Reported by Richard Thibodeau*

*Quick Picks:*

Schloss Schönborn, Riesling Spätlese, 1997  
 Bodega Monteviejo, Clos de los Siete, 2002  
 Tardieu-Laurent, Les Grands Augustins, 2003  
 d'Arenberg, "The Custodian" Grenache, 2001  
 Arrowood Cabernet Sauvignon, 2000

Is it fair (for the other wines) to put a Riesling Spätlese in a White Flight and then ask Guild members which wine they preferred? Maybe not, but a VPR is all about tasting wines blind and making a call as to which ones you would consider buying. In the white flight, the hands-up favourite was just such a Spätlese, the Erbacher Marcobrunn from Schloss Schönborn: a perfectly balanced long mouth-filling finish of honey and orange blossom, with the characteristic petrol and floral nose. The Alsatian, the Martin Zahn Riesling that preceded it was medium-bodied with dominant peach flavours and aromas. The full-bodied Malivoire Moira Vineyard Chardonnay gave us papaya and vanilla, caramel notes, harmony, and balance. From Planeta, "La Segreta" Bianco, a cornucopia of varietals: Grecanico, Chardonnay, Sauvignon Blanc, Viognier, and Fiano. Tropical, lemon, mineral, candy. Good fruit, nice acidity. Good value at \$17.

It seems to be the case at VPRs that the first red flight, with wines under the \$20 bar or thereabouts, provides most of the favourite selections. The Planeta "La Segreta" Rosso, a mid-red wine with a cherry and licorice nose, had good follow-through in taste, a fruity, cherry finish, and good body. Both it and its white pair were good value. The Argentinean, Clos de los Siete, was deep red, almost opaque. It was a medium-bodied, velvety wine with integrated tannins, and a cassis and cedar nose, and a berry, spice,

flora/rose, and vanilla taste. When you can get a 2000 Bordeaux in a VPR, you take advantage of it. This 2000 Graves from Guignard, Château Roquetaillade Le Grange, had a very seductive nose with cassis, berry, cedar/sandalwood, and white pepper. It was balanced but needs time to integrate. It could be a best value for Bordeaux lovers. Delicious was the word for Les Grands Augustins 2003 from Tardieu-Laurent. Deep red with huge extract, this wine was full-bodied with a long finish. On the nose, lots of cherry, berry, and plum fruit plus thyme and spice. The taste followed through. In much the same way as they like Riesling Spätlese, Guild members consistently appreciate the wines of d'Arenberg. The Custodian Grenache continued the tradition. Full with a lovely mouth feel and a long finish, the nose had intense red currant, cassis, and cherry, as well as white pepper and menthol and flavours of cassis, mint, berry, and pepper.

The Frescobaldi Cabernet Sauvignon led off the second red flight. It was a deep red-purple, with cassis, smokey cedar, clove, and a perfumed aroma. The taste was cherry and cedar. The Rioja 1999 from Marques de Murrieta was big, full, and hot with berry dominant flavours and taste and some oak. The Brunello di Montalcino from Barbi showed dried cherry fruit, dried cranberry, earth, and wax on the nose with follow-through on the taste. Big tannins. Big wine. Rounding off the evening was the Arrowood Cabernet Sauvignon from Sonoma. Smokey fruit, big cassis, berry, and mint nose with big ripe black cherry taste. A smooth and long fruit finish for this, the fan flight favourite.

So overall, attendees at this VPR had quite a few good wines to consider buying from Vintages' first November release.

**White Flight**

Planeta "La Segreta" Bianco, 2003, IGT Sicilia, Italy	581546	\$16.95
Malivoire Moira Vineyard Chardonnay, 2002, VQA Niagara	573154	\$36.00
Domaines Martin Zahn, Riesling, 2000, 'Mühlforst', AC Alsace, France	960500	\$17.95
Schloss Schönborn, Riesling Spätlese, 1997, Erbacher Marcobrunn, QmP Rheingau, Germany	581546	\$22.95

**Red Flight #1**

Planeta “La Segreta” Rosso, 2003, IGT Sicilia, Italy	936773	\$16.95
Bodega Montevejejo, Clos de los Siete, 2002, Mendoza, Argentina	622571	\$19.95
Château Roquetaillade Le Grange, 2000, AC Graves, Bordeaux, France	193102	\$19.95
Tardieu-Laurent, Les Grands Augustins, 2003, Vin de Pays d'Oc, France	971341	\$18.95
d'Arenberg, “The Custodian” Grenache, 2001, McLaren Vale, Australia	713040	\$20.95

**Red Flight #2**

Frescobaldi, Castiglioni, Cabernet Sauvignon, 2001, IGT Toscana, Italy	974394	\$19.95
Marques de Murrieta Reserva, 1999, DOC Rioja, Spain	982322	\$27.95
Fattoria dei Barbi, Brunello di Montalcino, 1999, DOCG, Tuscany Italy	928028	\$46.95
Arrowood Cabernet Sauvignon, 2000, Sonoma County, California	985048	\$59.95

## Alsatian Discovery Tasting

Wednesday, 10 November 2004

*Reported by Marc Rollin*

Alsatianites Unite!!! Much to the surprise of this writer, this event sold out in the few days following its advertisement ... what encouragement for a predominantly white wine producing viticultural region. Although, one must agree, as far as white wine is concerned, Alsatian wines are very unique and diverse in their varietal representation.

We began the tasting in the reception room adjacent the Sun Room—a Crémant d’Alsace was served in flutes in the true spirit of “aperitif”. Following a brief introduction of the event by organizers Marc Rollin and Yohanna Loucher, the group quickly began talking wine. The Crémant was typical of the style, bearing good acidity and displaying yeast, mineral, and Granny Smith apple notes. As France’s largest producer of effervescent wines, Alsatian Crémants are made using the “méthode traditionnelle”, or, dare I write it, the “méthode champenoise”, and are principally composed of Pinot Blanc, Auxerrois, and Chardonnay.

The first flight consisted of four whites and one red. Before tasting began, Yohanna named the varietals represented in this flight and challenged the attendees to determine which wine was which. The Sylvaner was light straw in colour, dry with a nervous acidity, closed at first, but opened up later to display beeswax, honey, floral, and citrus notes. The second wine, a Klevener de Heiligenstein, was balanced with an elegant nose, displaying a complex array of ripe exotic fruit, spice, and floral aromas—sounds like a Gewurztraminer. Actually, Klevener also goes by the name Traminer (meaning from Tramine, a northern Italian village) and is closely related to Gewurztraminer. The Pinot Blanc was amazingly aromatic, at least for a Pinot Blanc, displaying ripe pineapple and stone fruit aromas. The Tokay Pinot Gris, had good acidity and aromatic complexity, including notes of oak and biscuit, stone fruit and beeswax. The producer is Domaine Bollenberg and they purchase their grapes from an agricultural cooperative called Clos Ste-Apolline. Clos Ste-Apolline is as well the name of the “terroir” where the grapes are grown. Lastly, and this wine was the POW of the flight, we tasted an atypical Alsatian Pinot Noir. This six-year-old wine had a beautiful ruby colour, an intensely

aromatic nose, displaying powerful barrel aromas of vanilla and toast, and a nice red fruit and cedary finish.

The second flight consisted of five wines representing three of the Alsatian “noble” varietals. The first wine, a Riesling, displayed some stone fruit and mineral notes, as well as a hint of petrol, was medium bodied and had a nervous acidity. The second wine, another Riesling, but this time a 1999 Grand Cru, was largely aromatic, displaying complex notes of petrol and sweet peach/apricot fruit. It was quite nice with a balanced acidity and a long finish. The third wine was the Muscat, which displayed a big spicy nose, typical of this varietal, and was well balanced in the mouth. Destined to be one of the great wines of this flight, largely due to its price/quality value, many attendees commented that they perceived a soapy character in their glass. The last two wines, Gewurztraminers from Gisselbrecht and Domaine Weinbach, respectively, perfectly demonstrated the existing polarity between the traditional and the “contemporary” Alsatian wine styles available. The Gisselbrecht, the more traditional example, had an intensely aromatic nose, displaying typical lychee and floral notes, a balanced acidity, and a long finish. This wine had some residual sugar, but very little compared to the Weinbach, which, although intensely aromatic as well, displayed concentrated notes of lychee, rose, and, yes, it’s true, tomato juice. This wine was sweet, but not cloying for it had a good acidic backbone, had a long and persistent finish, and was the all-round favorite of the flight. Having saved a little of each wine, we then asked the group to try them with a typical Alsatian treat—Munster cheese and whole cumin grains.

The last flight, dubbed the “Late Harvest Flight”, was further subdivided into two flights. The first wine, a 1989 Riesling Vendange Tardive from Hugel, was surprisingly young in all respects. It was light straw in colour, balanced, with just a little bit of residual sugar, and was intensely aromatic displaying typical Riesling notes of petrol, kerosene, mineral, and some peach. The second, a 1998 Tokay Pinot Gris Sélection de Grains Nobles from Zind-Humbrecht, had a deep copper gold colour, a very aromatic nose, displaying

notes of botrytis, canned peach and apricot jam, and, although sweet in the mouth, it had good acidity to balance it out. What better time than at this point to taste these wines again with some foie gras of duck courtesy of the l'Orée du Bois. Although most people preferred the foie gras with the Zind, the acidity in the Hugel acted as a palate cleanser between bites and, thanks to its aromatic intensity, the wine stood up to the roasted spicy aromas of the foie gras.

Next, we tasted two ringers—an Alsatian Sylvaner “Icewine” and a Niagara Gewurztraminer “near-Icewine”. The Sylvaner “Reine des Glaces” from Etienne Loew was light straw in colour, light to medium bodied, displaying concentrated aromas of stone fruit with a hint of smoke. The Gewurztraminer Special Select Late Harvest, Dry Berry

Selected from Konzelmann was bold and elegant at the same time. It had an intensely aromatic and complex nose displaying the typical Gewurztraminer notes of lychee, rose, and spice. As well, in the mouth, its creamy texture filled the mouth while its ever-present acidity rinsed the palate.

All in all, this tasting was a success, but it would not have been possible without Yohanna's assistance in its preparation and execution, and Mr. Bruno Konzelmann's help in acquiring the Special Select Late Harvest (only 300 cases produced). Additionally, thanks to l'Orée du Bois, we were blessed with some very good foie gras to accompany our wines. I wonder if they would consider offering a catering service. Thank you all and bonne dégustation!

### Aperitif

Dopff au Moulin, Cuvée Julien, Brut, Riquewihr, Crémant d'Alsace \$18.95

### Flight #1

Clément Klur, 2001, Sylvaner, Katzenthal, Alsace \$13.95

Jean Heywang, Cuvée Particulière, 2001, Klevenner de Heiligenstein, Heiligenstein, Alsace \$25.00

Aimé Stentz, Cuvée Rosenberg, 2002, Pinot Blanc, Wettalsheim, Alsace \$16.95

Clos Ste-Apolline, Cuvée Bollenberg, 2002, Tokay Pinot Gris, Westhalten Bollenberg, Alsace \$19.95

Domaine Marcel Deiss, Cuvée Burlenberg, 1998, Pinot Noir, Bergheim, Alsace \$43.00

### Flight #2

Trimbach, Réserve, 2000, Riesling, Ribeauvillé, Alsace \$26.00

Domaine Schlumberger, 1999, Riesling, Guebwiller, Grand Cru “Saering”, Alsace \$29.00

Lucien Albrecht, Réserve, 2002, Muscat, Orschwihr, Alsace \$17.95

Gisselbrecht, Réserve Spéciale, 2002, Gewurztraminer, Dambach-la-Ville, Alsace \$17.95

Domaine Weinbach, Clos des Capucins, Cuvée Laurence, 2001, Gewurztraminer “Altenbourg”, Kayersberg, Alsace \$89.00

### Flight #3

Hugel, Vendange Tardive, 1989, Riesling, Riquewihr, Alsace \$77.00

Domaine Zind Humbrecht, Clos Saint Urbain, Sélection de Grains Nobles, 1998, Pinot Gris, Grand Cru “Rangen de Thann”, Turckheim, Alsace \$98.00

Etienne Loew, 1998, Racine de Sylvaner, Reine des Glaces, Westhoffen, Alsace

Konzelmann Estate Winery, Special Select Late Harvest, Dry Berry Selected, 2001, Gewurztraminer, Niagara Peninsula \$36.95

## Sherry & Food: Marital Bliss Personified

Wednesday, 17 November 2004

Reported by Mike Cowen

It's hard to know where to start when describing a Phil Nicholson event. Was it the outrageous quality and value of the Sherries, the tantric excellence of some of the food match-ups, or the boundless enthusiasm and depth of knowledge of the host? Our Guild co-founder, former president, and current Governor once again set the standard for a quality wine tasting. Tasters were faced with a dizzying array of 21 Sherries matched with about 15 different food side dishes!

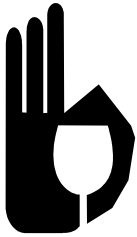
We socialized at the start of the evening's marathon with a Williams and Humbert Walnut Brown Sherry on-the-rocks. This elicited more than a few queries from the tasters who wondered why Phil would serve it in such an untraditional manner. Phil's answer: I read last week that this Sherry was fantastic when served on ice so I thought we would give it a

try. The experiment was a resounding success. Next up was a flight of Finos and Manzanillas matched with a superb suite of tapas prepared by the restaurant, including deep-fried calamari, Italian sausage and garlic prawns. While there was much debate as to what was the best wine and the best Sherry and food match-up, my preference was for the much sweeter and richer Croft's Fine Old Pale Cream which was such a lovely foil to the more austere Finos and Manzanillas. The next flight featured Amontillado Finos and Amontillados together with some chicken breast prepared in a Sherry sauce and an absolutely extraordinary Spanish cheese. Flight three showcased Palo Cortados and Olorosos with a delightful rabbit and pork pate, dried cranberries, Spanish Manchego and French Gruyere cheeses and a delicious cheese from Quebec—Victor and Berthold. Again, no consensus on what went best with what, but was it fun

trying to figure it out! The last flight featured the sweet, sweeter, and sweetest wines together with crème brûlée, dried cranberries, dates, and Quebec Gaie Bleu cheese. The match of the evening had to be the Bleu cheese with the Lustau “Emilin”. The Sherry seemed to increase the creaminess of the cheese by a factor of five—a thoroughly decadent and hedonistic experience.

A word of thanks to Caffè Italia and staff. Their food was exquisite, the service extraordinary, and the venue ideal. A special thanks to Jim Gallivan, Dawn Harvie, Mark Kilpatrick, and Yohanna Loucheur for arriving early to assist with the set-up. And most of all, a tremendous thanks to Phil who donated all of the wines and many of the foods, which, in the end, allowed the Guild to top up its scholarship funds to the tune of \$1500!!!

1	Walnut Brown	Williams and Humbert Rare Old Brown
2	Fino	Gonzalez Byass “Tio Pepe”
3	Fino	Lustau “Jarana”
4	Manzanilla	Argüeso “San Le_n”
5	Manzanilla Pasada	Hidalgo “Pastrana” Almacenista
6	Pale Cream	Croft’s Original Fine Old Pale Cream
7	Amontillado Fino	Delgado Zuleta
8	Amontillado Fino	Pilar Aranda y Latorre (Lustau)
9	Dry Amontillado	Gonzalez Byass
10	Dry Amontillado	Lustau “Los Arcos”
11	Medium Dry Amontillado	Domecq
12	Palo Cortado	Lustau “Peninsula”
13	Palo Cortado Muy Viejo	Gonzalez Byass “Apostoles”
14	Oloroso Dry	Viuda de Antonio Burrego (Lustau)
15	Old Oloroso Dry	Williams & Humbert Old Oloroso
16	Oloroso Medium	Osborne “Premium”
17	East India	Lustau
18	Rare Cream	Lustau “Solera Superior”
19	PX Muy Viejo	Gonzalez Byass “Noe”
20	Moscatel Superior	Lustau “Emilín”
21	PX Cream of Cream	Alvear “Pedro Ximenez Montilla”



# National Capital Sommelier Guild

[www.sommelierguild.com](http://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](mailto: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.** See Notes on Registration (following page) for Visa or MasterCard Pre-authorization if you have not already established credit card payments with the Guild.

**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

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### Membership Renewal Form

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Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_

**Telephone:**

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

**Type of Membership** (please circle one):

*General (\$50)*

*Trade (\$75)*

*Corporate (\$150)*

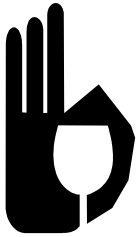
**Corporate Members**, please identify your Establishment. **Trade Members**, indicate your Occupation or the Field in which you work:

\_\_\_\_\_

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

## Notes on Registration

**To Register:** Send your reservation to [events@sommelierguild.com](mailto:events@sommelierguild.com). If you have already submitted a VISA or MasterCard Pre-authorization, you do not have to do anything else. Your credit card will be debited **after** the event.

**Please note that:**

- You will receive confirmation of your reservation via e-mail.
- If we cannot accommodate you, you will be contacted via e-mail.
- Your credit card statement will serve as your receipt.

**Cancellation Policy**

- Cancellations can be made by e-mailing [events@sommelierguild.com](mailto:events@sommelierguild.com) at least **5 days** before the event. If you cancel at least 5 days before the event, 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(s). Please try to advise the registrar of your alternate's name at least 12 hours prior to the event.

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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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