National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – January 2005

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

A bottle of wine begs to be shared; I have never met a miserly wine lover.

Clifton Paul Fadiman

Moderation is a sign of good taste

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Guild dinner events allow a designated driver to attend at a reduced price. The designated driver will not be served alcohol. Guild tasting events provide and encourage the use of spit buckets. As well, at every event, the organizer will arrange a method of safe transportation home for you or your friends upon request.

Vintages Pre-Release Tasting

Thursday, 3 February 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

What's Red and Hot in Australia? I

Sold Out

Thursday, 13 January 2005, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

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10 – 20 – 30

Sold Out

Wednesday, 19 January 2005, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

Verticals

Sold Out

Monday, 24 January 2005, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

Discover Italy's Wine Routes – "Le strade del vino"

Sold Out

Wednesday, 26 January 2005, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

Do You Like It Spicy??? Wine and Indian Food

Sunday, 6 February 2005, 6:30 p.m. reception for 7:00 p.m. buffet dinner
East India Company Restaurant, 210 Somerset Street West (between Elgin and Metcalfe) (Parking is available in the Co-operators Insurance parking lot next door on evenings and weekends.)

Will you choose the classic or the imaginative match when selecting a wine to accompany spicy food? A classic choice is often a lean Alsatian-style Gewürztraminer, for the moderate alcohol, exotic bouquet, and finish-enhancing residual sugar. But perhaps a new world Viognier or a generous Verdicchio or even a Carmenère would also prove equal to the task? Join us as we enjoy an Indian buffet dinner created especially for this Guild evening. Expect to mix and mingle and to have a vote in the best matches. Things are sure to heat up as Guild members and guests challenge the traditional rules of matching wines to spicy food with a range of wines, all competing to be the perfect match.

Note that although there is no vegetarian option the buffet will contain a variety of vegetarian items.

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

Wines of Southern Italy

Thursday, 10 February 2005, 7:00 – 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

In this cold winter, let's go south! Come experience wines from the very south of Italy—from Sicilia, Sardegna, Puglia, Campania, Molise, and Basilicata at this tasting hosted by Guild Director, Richard Thibodeau. The focus of this tasting is on wines made from some of the region's native varietals—some grapes that are grown nowhere else in the world. We will have wines made from Aglianico, Cannonau, Falanghina, Fiano, Insolia, Nero d'Avola, and Primitivo. We will also have some blends consisting of native grapes and international varietals to see how they work together. Join us in exploring the wine tastes of this ancient wine-growing area—another lively discussion is sure to ensue.

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

Dinner Featuring Duboeuf Wines!

Thursday, 17 February 2005, 6:30 p.m. reception for 7:00 p.m. dinner

Restaurant International, Algonquin College, Woodroffe Campus (Free parking available in front of the restaurant)

Franck Duboeuf, the son of Georges Duboeuf, will be attending a special dinner featuring wines from the Georges Duboeuf Estate, the largest producer of Beaujolais wines in France. It is an event jointly organized by Martin Carrière of the National Capital Sommelier Guild and Gord Weber of Philippe Dandurand Wines. The master of ceremony for the evening will be Rod Phillips, wine writer for the Ottawa Citizen and Winecurrents.com.

A five-course dinner has been planned with an emphasis on wine matching that will include a reception wine with various white and red wines to match the different courses. Fleurie Domaine des Quatre Vents 2003 and Julienas Prestige 2002, premium Estate and Prestige wines not available in Ontario, will also be featured during the dinner.

Complete menu and wine selection will be finalized for the next newsletter.

Please reserve early as seating is limited to 40 people. A vegetarian option is available at time of registering.

Members and Sponsored Guests: $75 + $5.25 (GST) = $80.25 **Designated Driver: $55 + $3.85 (GST) = $58.85**

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

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 unsubtle 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

Guild Business

Natalie MacLean Named Wine Person of the Year

The National Capital Sommelier Guild selected Natalie MacLean as the 2004 Wine Person of the Year. Almost every year since 1996, the Guild has honoured an individual who has made a significant contribution to the wine community of the Ottawa-Gatineau region.

Previous winners include His Excellency, John Ralston Saul, writers Peter Ward, Michael Botner, and Rod Phillips, educator Vic Harradine, Guild co-founder Philip Nicholson, and sommeliers Véronique Rivest and Cesare Santaguida.

Recipients of the award are selected based on advancing the knowledge of the region's wine trade as well as consumers, establishing standards of excellence in the trade and developing of the wide range of professional skills required by those in the trade.

"We couldn't be more pleased to name Natalie as the Wine Person of the Year," said James Bertrand, President of the National Capital Sommelier Guild. "She is one of Canada's most internationally recognized wine writers, and has played an important part in the local wine scene. Natalie appreciates the lighter side of the wine world and tries to make it accessible to readers."

This year, MacLean won a second Bert Greene Award presented by the International Association of Culinary Professionals for excellence in food journalism and two James Beard Foundation journalism awards, including the MFK Fisher Distinguished Writing Award. In 2003, she was named the World's Best Drink Writer at the World Food Media Awards in Australia.

Although her articles have appeared in a variety of publications, one of her most important contributions is her free e-mail newsletter, which is available on her web site www.nataliemaclean.com. Now in its third year, the newsletter invites readers to learn about matching food and wine, buying affordable wines, and choosing from restaurant lists. MacLean's use of the Internet has enabled her to reach a broad audience and as a result, her newsletter was nominated as one of the three best food and wine newsletters in North America at the James Beard awards last year.

"I'm honoured to receive this award from the Guild," MacLean said. "It means so much to me to have the support of the wine community in my hometown."

Guild Director Mark Kilpatrick, Natalie MacLean, and Guild President James Bertrand

The 2004 Wine Person of the Year award was presented to MacLean at the Guild's annual holiday gala dinner, held this year at the Brookstreet Hotel in Kanata.

Established in 1993, the National Capital Sommelier Guild is a non-profit, member-run organization dedicated to the appreciation of fine wines and spirits and to the advancement of professionalism in all aspects of the sales and service of such products. Reflecting the broad perspective and interests of its members, the Guild offers a diverse program of some 50 events annually. Each focuses on some aspect of theory, tasting and/or service in a comfortable and relaxed setting. They include regular advance tastings of Vintages releases, regional and varietal tastings, co-operative sponsorship of special events with other wine or trade organizations, and events exploring the marriage of wine with diverse cuisines.

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

Starting this month, 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 this month, 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

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!

Starting this month, 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. Thank you.

Membership Cards: New Policy

In a quick survey, we discovered that some members use their membership card to obtain discounts at a few local merchants and a few trade members use it as a credential when attending other events, but many members have no need for the card because membership cards are not required when attending Guild events. So, if you need a membership card, just let us know and we will gladly provide one. Send a request to membership@sommerlierguild.com and a card will be mailed to you. Or, in the next month, membership cards will be available at Guild events, simply ask the organizer for one.

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

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.

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.

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

Sommeliers Guild & Restaurant Les Fougères, Chelsea, QC

Sunday, 14 November 2004

Reported by Richard Casavant

National Capital Sommelier Guild's Vice-President, Martin Carrière, Chef-owner Charles Part, and Sommelière Véronique Rivest created an outstanding evening. The team decided to challenge our tastes buds with its various food and wine matches.

The evening started with a very satisfying Wild Mushroom Soup composed of shitake, oyster, chanterelle and cep mushrooms with truffle oil. This was nicely accompanied by an Amontillado Carlos VII Montilla-Moriles, Alvear. This appellation of Montilla-Moriles lies south-west of Cordoba, completely outside of the the Sherry appellation. Although its wines may be remindful of sherry (they are also blended and aged in a solera system), they are produced quite differently. Whereas the main grape variety used in Sherry, and that considered to be the best quality, is Palomino, Montilla-Moriles works almost exclusively with Pedro Ximenes (or PX for short). As the Montilla-Moriles climate is even more extreme than that of Jerez (it lies further inland with less moderating influence from the ocean), it reaches such high sugar contents that some of its wines don't even require fortification (most finos are never fortified). The name Amontillado actually is derived from Montilla, meaning "in Montilla style". The wines of the blend have spent an average of 20 years in the solera. The Carlos VII Amontillado is a stunning wine. Dry, great depth of flavour, with lovely nuttiness and a finish that never stops!

A dish of Seared Grand Banks Scallop on a Finnan Haddie Sauce with Pear, Curry Spices and Coriander followed and was very well matched with one of the best Gerwürztraminers I have ever had, the 2000 Gewürztraminer Furstentum Alsace Grand Cru from Paul Blank. An all time favourite wine and pairing! The flavours of this dish blend so harmoniously, the match is simply heavenly. There were enough aromatics in the wine to support the smoky notes of the Finnan Haddie (smoked haddock), the nuttiness of the seared scallop, and the flavourful curry spices. Just enough sweetness to carry the sweet flavours of the scallop and the pear. The Blanks family produces powerful, yet elegant wines, very expressive of their terroir. They are supporters of biodynamic agriculture and were one of the first producers to use screwcaps on their best cuvées (unfortunately not on this one!).

Alas, the caribou didn't show up. This was replaced by a Grilled Bison Striploin with a New Brunswick Partridgeberry Jus, Wild Rice and Buttermilk Potato Purée and Rapini. Here we were challenged by Sommelière Véronique to the 1990 Mas La Plana, Penedès, Torres and the 2000 L'Infidèle, Côteaux-du-Languedoc, Mas Cal Demoura. The first wine was a classic, well enjoyed by all at our table. The L'Infidèle was more challenging at first, with its nose and mouth of "veal kidney", which then changed beautifully as it breathed during the course of the meal.

The Mas La Plana is from one of the most respectable wine producers in the world. Their commitment to quality is not reserved to their elite wines and excellence is found at every level as their high-end wines remain affordable. Torres wines are always delicious, well-made and a reflection of their place of origin. Mas La Plana is their top Cabernet Sauvignon, stemming from a 29 ha Cabernet only vineyard in Central Penedès situated in north-eastern Spain. Its graceful combination of power and finesse is to be admired. It was a nice match to the tasty bison, with its red fruit and a good acidity to perfectly foil the sauce.

The L'Infidèle was too young but a great example of the many wonderful wines now coming from the Languedoc. It's from the property of a father who followed in his son's footsteps: he left the local cooperative, sold off three quarters of his vineyards, keeping only the very best, and started producing his own wines. His vineyards combined pretty much equal parts of Granache, Mourvèdre, Syrah, Carignan, and Cinseault and average 25 years of age, with a good number of much older parcels. The yields are very low

at 28 hl/ha, the farming is organic and harvesting is done by hand. L'Infidèle is from all five varietals, with a predominance of Syrah, Grenache, and Mourvèdre; it undergoes 18 months of ageing, of which twelve is in oak.

The selection of Quebec cheeses served with nuts and toasted baguette included the Mi-Carême from La Fromagerie de l'Île-aux-Grues. This cheese was launched in March 2000 and is made from raw non-pasteurized milk with a creamy velvety body. A creamy and buttery nose with notes of mushrooms and hazelnut offers a light fruitiness ending with a finish of delicate spiciness. Au Gré des Champs from La Fromagerie Au Gré des Champs, Iberville is another raw milk cheese with a firm body and a mixed crust due to the special brine used to wash the cheese. It offers floral and hazelnut aromas to the nose and cream, almond, and flowers to the palate. The Sieur Corbeau des Laurentides is a semi-soft cheese with a creamy butter texture to the mouth feel with light aromas of mushrooms and pine.

Two wines accompanied the cheese plate: a 1998 Brolo di Campifiorin, Masi, Veronese, IGT, Italy and 2001 Cuvée Marie Jurançon–sec, Charles Hours. The Brolo di Campifiorin is made from grapes grown in Masi's best Valpolicella vineyard, the "Clos" (Brolo), meaning a vineyard surrounded by stone walls, of Campofiorin, in the heart of the Valpolicella Classico region. Made in the ripasso method from 75% Corvina and 25% Rondinella, it is Campofiorin's premium wine. It's very rich fruit, jammy and torrefied aromas, glycerin levels, and velvety tannins make it a good match with cheeses as most cheeses definitely clash with drier, less fruity red wines that have younger and/or harder tannins.

With the Cuvée Marie, Sommelière Véronique Rivest didn't choose the easy road—she could have made a safer choice with a Pinot Gris or Gewurztraminer from Alsace (a no-miss for the widest selection of cheeses, especially if the wines have some residual sugar) or a full, ripe white Burgundy. Jurançon is definitely not as well known. Located in south-west France, its most famous wines are sweet Jurançon wines made from Petit Manseng grapes. Charles Hours is a wonderful producer and his wines are quite impressive. Cuvée Marie is made from 90% Gros Manseng and 10% Petit Courbu. The wine is quite full and still tight, with wood aromas still strong. As the wine breathes, it reveals its typical honeyed notes and the palate is rich and very structured. An evolutive wine you should let breathe in the glass, and return to every now and then. Will gain in complexity over at least 7-8 years.

Dessert was Dark Chocolate Cake Layered with Dark Chocolate Hazelnut Mousse served with Roasted Plum Compote and was accompanied by a Taylor Fladgate 10 year-old Tawny.

What a team for a great evening for the body, mind and spirit!

The wines, which were all purchased at the SAQ, were:

Amontillado Carlos VII Montilla-Moriles, Alvear	884866	$18.90
Gewürztraminer Furstentum, 2000, Alsace Grand Cru, Paul Blanck	869982	$40.50
Mas La Plana, 1998, Penedès, Torres	741397	$41.50
L'Infidèle, 2000, Côteaux-du-Languedoc, Mas Cal Demoura	973255	$25.65
Brolo di Campofiorin, 1998, IGT Veronese, Masi	583369	$29.75
Cuvée Marie Jurançon-sec, 2001, Charles Hours	896704	$24.15
Taylor Fladgate 10 year-old Tawny	121749	$37.25

December VPR

Thursday, 2 December 2004

Reported by Richard Thibodeau

Quick Picks:
Kim Crawford, Sauvignon Blanc, 2003
CJ Pask, Chardonnay, 2002
Strewn, Chardonnay, 2002
L.A. Cetto, Nebbiolo, 1999
Empson, 'Bollini' Merlot, 2001
Ramos Pinto, 'Duas Quintas', 2001
La Bastide de Dauzac, 2000
Château Saint Germain, 2002
Inniskillin, Meritage, 2001
Wynns, Cabernet/Shiraz/Merlot, 2001
Rosemount/Mondavi, 'Bushvine' Shiraz, 2002
Wolf Blass, Shiraz/Viognier, 2002

There were great wine selections by Mark Kilpatrick and Jim Gallivan for December's Vintage Pre-Release tasting. A record-breaking ten of the VPR wines were selected as 'Quick Picks'—those that ranked as wines that attendees were likely to buy. All wines were tasted blind, as is the usual practice.

The white flight consisted of three wines, two from New Zealand and a Niagara. The Kim Crawford Sauvignon Blanc was pale, with an aromatic sweet nose of citrus lemon-lime, grass, gooseberry, and floral notes. The taste followed through. Refreshing and light-bodied, this is a great food wine. Second up was the light yellow Strewn Chardonnay. An oakey nose and hidden tropical bouquet yielded to sweet oak, vanilla, yeast, and biscuit flavours. Medium-bodied, it had a mid-long candy-vanilla finish. The second New Zealand white was from CJ Pask of Hawkes Bay. This Chardonnay was a light yellow colour with a nose of soft

cream, fresh fruit, and florals. It was balanced with a full body and light flavours of citrus and butterscotch.

The first red flight started with the surprise wine of the evening, a Nebbiolo from L.A. Cetto in Baja California. A good tasting, deep red, full-bodied wine with good tannic strength, it showed a licorice, cherry, anise, and pipe tobacco nose. Big red plum and spice for flavour. Good value. The 'Bollini' Merlot from Trentino, showed a straight-forward light cherry and oak nose with tart cherry, spice, and earthy flavours as well as a cherry finish and good acid. Another big extract wine was the 'Duas Quintas' from the Douro in Portugal. This was another good value and good tasting wine as well, with a plum and menthol nose. Red cherry, spice, and black fruit were prevalent but with a rather short finish and medium body. The last wine of the first red flight was a 2000 Margaux from André Lurton, the 'La Bastide de Dauzac'. This is the second label of Château Dauzac and comes from younger vines that are less well situated. The wine was deep red, with a nose of barnyard, leather, red fruit, earthiness, and a bit of chocolate. With good tannins and fruit, this wine needs some time.

All of the wines of the second red flight were big extract wines, coating the bowls nicely. The first was the organic Château Saint Germain from the Coteaux du Languedoc, full-bodied, and hot with a long finish. This wine had a lovely big and complex nose of stewed plums, orange liqueur, menthol, and red sweet citrus, like a tangelo. There was a spice cupboard of big flavours and mint here as well. The Inniskillin Okanagan Meritage was opaque with a full body. It needs time in cellar, as it is still a bit disjointed. It had big coconut oak, nice black fruit, and leather flavours and a long fruit finish. The nose was smoky blackcurrants and cherry. The Wynns Cabernet/Shiraz/Merlot was loaded with cassis, black plum, and a thick strawberry bouquet, and big hot, plum, berry, and mint flavours. A lighter than expected mouth feel, it had a medium finish with good tannins. Several tasters commented on its finesse and elegance and, as one stated, "Not a killer, but you just want to keep drinking it". From the Rosemount/Mondavi collaboration, we tasted the 'Bushvine' Shiraz. An opaque bowl, there was vanilla-cherry, candy, and strawberry for a sweet nose, with cherry and black fruit combining to give us a full-bodied, long, and big fruit finish. The last wine of the evening was yet another fan favourite, the Wolf Blass, 'Gold Label' Shiraz/Viognier. Here again was another wine with an opaque bowl and big tannins. Nose of cassis, rosemary, menthol, and pepper and a taste of cassis, mint, plum, and leather. Very nice.

It was yet another good evening at the VPR. It was good to see quite a few new attendees.

Flight 1: Whites		
Kim Crawford Sauvignon Blanc 2003, Marlborough, South Island, NZ	975672	$19.95
CJ Pask, Chardonnay 2002, Gimblet Road, Hawkes Bay, North Island, NZ	677062	$19.95
Strewn, Chardonnay 2002, French Oak, 'Terroir', VQA Niagara Peninsula	618553	$24.95
Flight 2: Lighter Reds		
L.A. Cetto, Nebbiolo 1999, Valle de Guadalupe, Baja California, Mexico	590182	$14.95
Empson, 'Bollini' Merlot 2001, DOC Trentino, Italy	717306	$14.95
Ramos Pinto, 'Duas Quintas' 2001, DOC Douro, Portugal	359893	$13.95
La Bastide de Dauzac 2000, AC Margaux, France	719641	$34.95
Flight 3: Big Reds		
Château Saint Germain 2002, AC Coteaux du Languedoc, France	718924	$16.95
Inniskillin, Meritage 2001, Dark Horse Vineyard, VQA Okanagan Valley, B.C.	597039	$24.95
Wynns, Cabernet/Shiraz/Merlot 2001, Coonawarra, Australia	511600	$18.95
Rosemount/Mondavi, 'Bushvine' Shiraz 2002, Kirralaa, Australia	740126	$23.95
Wolf Blass, Shiraz/Viognier 2002, 'Gold Label', Adelaide Hills, Australia	606301	$29.95

Guild Christmas Gala

Sunday, 12 December 2004

Reported by Hilary Purvis

The Ballroom at the Brookstreet Hotel in Kanata provided the setting for the Annual Christmas Gala and what a Gala it was! Guests were greeted with Holiday tunes played by pianist Cynthia Bredfeldt and a flute of Sumac Ridge Stellar's Jay Brut. This dazzling sparkler is made in the méthode champenoise style and is hand riddled and disgorged. A bright display of light bubbles helped entice our palate for the evening.

Once everyone was seated, Martin Carrière, the co-host of the event introduced the head table, directors in attendance as well as previous gala organizers. Martin also directed us to the table menu, complete with wine and food pairings. A new twist on the menu card was the addition of an insert detailing wine tasting notes of the selected wines, with contributions by several guild members.

Following the welcoming toast by Guild President James Bertrand, we were treated to Roasted Acorn Squash and Toasted Sunflower and Sea Scallop Fricassee with Lapsang Souchong Foam coupled with the 2002 Estate Bottled Chardonnay from Malivoire in Niagara Peninsula. The subtle spiciness of the oak worked well with the sprinkling of tea and toasted sunflowers. The creaminess of the wine held up well to the richness of the soup and scallops.

Next we were presented a Wild Mushroom and Potato Tartlette, which was quite a bit sweeter than expected. Two wines accompanied this rich and savory amuse-gueule: 2001 Brisebarre's Vouvray Sec from the Loire and 2000 Chateau St. Jean's Durell Vineyard Pinot Noir from California. Both were an excellent pairing with the tart, but the sweetness of the pastry proved a bit too overpowering for the Vouvray. Many guests found the Pinot to be the star of the evening and found it's forward fruit and spiciness played well to the mushroom and accompanying tomato coulis.

After a refresher of St Raphael and Toasted Watermelon Seed Ice, we were treated to the main course—a beautifully prepared and presented Juniper and Brie-Crusted Double Venison Chop served with Sweet Potato Pave, Huckleberry Gastrique. Two rich reds were showcased against the rich bold venison—the 1999 Cappellaccio Aglianico Riserva from Italy and the 2001 Les Tourelles De Longueville from Bordeaux. Again, both pairings worked will with the tender venison and there was an equal share of hands of 'best match.'

The prelude to the desert was the presentation of the Wine Person of the Year award to Natalie Maclean, one of Canada's most internationally recognized wine writers and a member of the Guild.

After Natalie's warm thank you, we were treated to a 30-year old port—Kopke's Colheita Port 1974. The magical caramel and butterscotch flavours were perfectly matched to the magnificent and generous Velvet Milk Chocolate and Peanut Mousse Layered Praline Feuilletine with Scorched Caramel Butter Sauce. A perfect ending to a perfect evening.

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.** 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

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

Notes on Registration

Please note that:

- You will not normally receive confirmation of your reservation.
- You will be contacted only if we cannot accommodate you.
- Your cancelled credit card statement will serve as your receipt.

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.

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

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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