

National Capital Sommelier Guild

www.sommelierguild.com

Membership Renewal Form

As you may know, all guild memberships run on a calendar year, thus all memberships ended in December 2004. 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 (at the end of the newsletter) 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)

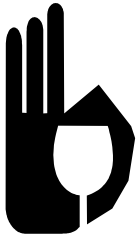
Corporate Members, please identify your Establishment. **Trade Members**, indicate your Occupation or the Field in which you work:

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
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Newsletter – March 2005

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It's time to renew your membership.

Follow the instructions on the Membership Renewal Form included with this newsletter.

Wines are like people. Some are perfect but boring, some are precocious but fail to live up to their promise, and some may be flawed, but the way they may develop is endlessly fascinating.

Michael Broadbent

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, 7 April 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

Tastes of Greece: Food & Wines!

Saturday, 12 March 2005, 6:30 p.m. reception, 7:00 p.m. wine tasting, and 7:30 p.m. dinner

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

Join VP Martin Carrière for a delectable Greek evening with food, wine, and Greek food products.

Upon arrival, a white Greek wine will greet us. Then we will taste four red and one white wine with various Greek appetizers (Spanokopita, Chickpea Keftedes, Grilled Lamb Kabobs). There will also be a demonstration and tasting of Greek olive oil, olives, etc.

Dinner will include four courses (see below) plus a selection of one white wine, three red wines, and a dessert wine.

Plate of Greek Delicacies
(Calamari, Tzatziki, and Kalamata Olives, Stuffed Grape Leaves with Lemon Sauce)

Mediterranean Fish Soup with Ouzo

Braised Pork Loin Stuffed with Goat and Orange Sausage served with a Vegetable Moussaka and Roasted Lemon Potatoes

Phyllo Nest on Pressed Yogurt and Greek Honey with Fresh Fruit and Berries

A vegetarian option is available for this evening. Maximum seating capacity is 48.

Members and Sponsored Guests: \$70 + \$4.90 (GST) = \$74.90

Designated Driver: \$50 + \$3.50 (GST) = \$53.50

Japanese & Korean Dinner

Sunday, 13 March 2005, 5:30 p.m. for reception, 6 p.m. for dinner

Joy, 315 Somerset Street (one block west of the Chelsea Club)

Join Guild Directors Hilary Purvis and Marian Aylward for a casual and cozy sushi dinner. Fresh Japanese and Korean cuisine will be paired with both traditional and non-traditional wines. This will be a fun opportunity to stretch the food experience by having the freshness of sushi and the spiciness of Korean food served with some interesting wines to challenge the palate. (For those who have never experienced this cuisine before, although the sushi is raw, the Korean food is cooked and quite spicy. Both are very delicious!)

Members and Sponsored Guests: \$60 + \$4.20 (GST) = \$64.20

Designated Driver: \$40 + \$2.80 (GST) = \$42.80

Destination California

Thursday, 17 March 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

With five Academy Award nominations the film *Sideways* is the wine film of the year. It inspired us to revisit California vineyards and organize a tasting of 'star quality' wines including a selection from the Classics catalogue and an unavailable (at any price) cult wine from the 2000 vintage. We will start with a California sparkler to ease into the evening and then work through the red varietals for which California is famous.

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

Syrah Around the World

Sold Out

Tuesday, 22 March 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Members and Sponsored Guests: \$45 + \$3.15 (GST) = \$48.15

Best Values of the General List

Monday, 4 April 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

“Hidden treasures”, “great value”, and “smart buy” might be some of the terms you use when looking for a wine from the LCBO General List and Vintages Essentials. I mean, who isn’t on the lookout for a decent, inexpensive wine?! And how often have your friends asked you to recommend a good wine under \$10, \$15, or \$20? It’s great to have a mental list of great wines at the ready—for that recommendation, to take to a party or to enjoy after a hard day at work. And what if you find that quintessential wine that costs \$10, but tastes like \$20!

Yes, best values of the General List is back with a whole new line-up of wines to taste. All of the wines selected for this tasting will be recommended as exceptional value by two or more LCBO Product Consultants and/or Guild members, and be value rated in a magazine or website.

Help us do the research for this tasting. Do you have a few tried and true choices that you want to recommend? Tell us about them with an email to joe.hatz@sommelierguild.com. Then join us for this blind tasting of some great value wines.

Members and Sponsored Guests: \$45 + \$3.15 (GST) = \$48.15

Wine & Dine with Pam Collacott!

Saturday, 9 April 2005, 6:00 p.m. reception, 7:00 p.m. dinner

Trillium Cooking School, RR#2, North Gower

Join Pam Collacott, teacher/owner of Trillium Cooking School, and fellow Guild members in a combination hands-on cooking school and dinner matched with various white and red wines. After enjoying a Kir Royale aperitif and hors d’oeuvres in the Collacott’s 160-year-old log home, we will prepare our dinner and then sit down to enjoy the fruits of our labour at a candle-lit table set with linen.

Menu is presently being discussed but come prepared to taste the following:

Roasted Garlic Vichissoise Soup

Mushroom, Chèvre and Walnut Tapenade Appetizer

Main Course of Balderson Cheddar Cheese Gougère with Herbed Grilled Vegetables

Artichoke Heart Salad

Dessert

Wines to match this amazing dinner will be selected by Guild Directors Martin Carrière and Director Mark Kilpatrick.

Please allow appropriate driving time to arrive for 6:00 p.m. Directions to follow.

Attendance is limited to 14 people.

For more information, go to www.pamcooks.com

Members and Sponsored Guests: \$85 + \$5.95 (GST) = \$90.95

Designated Driver: \$70 + \$4.90 (GST) = \$74.90

Wines of South Africa

Thursday, 28 April 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

We are going south again—south to South Africa and the wines of the Cape. South African wines have changed considerably and we will see how their offerings are challenging the existing benchmarks for varieties like Sauvignon Blanc and Syrah/Shiraz.

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

Guild Business

Scholarship for Wine Education

The Sommelier Guild is pleased to announce that it has awarded three \$500 scholarships to students enrolled in the Fast-Track Certificate Sommelier Program at Algonquin College. Mr. Matthew Curtis of Meditheo, Ms. Janet Langford of Bistro 115, and Ms. Lauren Walter of Al's Steakhouse have each received the scholarship. Congratulations to all of these students. The Scholarship for Wine Education was established by the Sommelier Guild in 2003 to promote educational opportunities and foster development of professional wine service with individuals employed full-time in the hospitality industry in the Ottawa-Gatineau community. Our linkage with the Algonquin Certificate Sommelier Program extends throughout our membership and support of the program is considered a natural affiliation. The Scholarship is an opportunity for the Guild to pursue its educational mandate in a manner which initially benefits students but ultimately will lead to improved wine service for consumers throughout the capital region.

Looking for a Few, Very Special People!

The lifeblood of the Guild is its membership and its heart is the volunteer Board of Directors. If you are the type of person who seeks out and acts on solutions, works well both independently and within a team, and isn't afraid of a little hard work, this may be a great opportunity for you. It is the membership that votes to put people on the Board, for a one year term, and voting takes place at the Annual General Meeting in May. There are eleven positions to be filled. Some have set responsibilities, such as Treasurer, Secretary, President, and Communications Director, and these positions are decided each term by the new slate of Directors. Others are called Directors-at-large. Those positions with responsibilities, e.g., Treasurer and Membership Director, have set position descriptions to follow. These positions are often, but not always, filled by returning Directors. For most new Directors, their responsibilities include running 4 or 5 events per annum, assisting one of the other Directors with large projects from time to time, and familiarizing themselves with the working of the Board with an eye to taking on more responsibilities in the next term. If you are interested in running for the Board of Directors, please contact our President, James Bertrand, at james.bertrand@sommeliorguild.com or call 830-6994.

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.sommeliorguild.com and click on the Special Offers link.

Passing Scene

Discover Italy's Wine Routes—Le Strade del Vino

Wednesday, 26 January 2005

Reported by Peter & Claire Collis

Guild Director Antonio Mauriello created a unique experience for us to learn about some of the wines found in his native Italy. The tasting began as we walked in the front door of the Chelsea Club and were presented with a glass of sparkling Prosecco from the Veneto region. Upon entering the tasting room we saw that Antonio had done much preparation for this tasting. On one wall was a map identifying the wine route he would take us over, a computer, projector, and screen were ready to show many beautiful pictures of the countryside and on each table were illustrated pamphlets and post cards for us to take away at the end of the evening.

Flight number one allowed us to compare two wines from Tuscany (Rosso and Brunello di Montalcino) and one from Umbria. Most tasters preferred the Umbrian wine made 100% from the Sagrantino grape with its balanced fruit and cedary nose.

The second flight of four wines began with a light, very clean, off dry, fruity white made from the Verdicchio grape, which was enjoyed by all. Next were two reds also from the province of Marche and made primarily from the Montepulciano grape; one blended with 15% Sangiovese, the other with 20% Sangiovese and 20% Cab/Merlot. This latter wine was the winner of the flight. The fourth wine was from Emilia-Romagna, a blend of Sangiovese and Merlot, and though inexpensive, it was light with lots of cherry flavours and a shorter finish than the previous wines. Delicious Parmigiano cheese and Salami and Prosciutto were served with the reds.

The third flight, all from Piedmont, compared two wines of 100% Barbera and two wines of 100% Nebbiolo, a Barbaresco and a Barolo. The Barolo with lots of fresh red fruit, good acidity, and lighter tannins impressed everyone.

The last two wines to be served were a delicious Moscato d'Asti and a light sparkling Brachetto d'Acqui served with Baci, a dark chocolate with a rich creamy hazelnut center; great match.

The very last item served was a small quantity of a very pleasant Averna Amaro. This is a Sicilian digestive made of herbs with a slight bitterness, hints of vanilla, rich fruit, and sweetness to round out the stronger medicinal and herby flavours. No big Sicilian meal is complete without it.

This was a great evening Antonio, mille grazie.

For those of you who might wish to see some of the wonderful photographs Antonio took on his travels in Italy log on to his website at www.winelightenment.com.

Flight 1

Villa Poggio Salvi, 2000, Poggio Salvi / Biondi Santi, Rosso di Montalcino DOC, Toscana	\$32.95
Barbi, 1999, Fattoria dei Barbi, Brunello di Montalcino DOCG, Toscana	\$46.95
Uno di Tre, 2000, Tenuta di Alzatura, Sagrantino di Montefalco DOCG, Umbria	\$36.95

Flight 2

Casal di Serra, 2002, Umani Ronchi, Verdicchio dei Castelli di Jesi DOC, Marche	\$16.95
I Lavi, 1999, Enzo Mecella, Rosso Conero DOC, Marche	\$14.95
Roggio del Filare, 1999, Ercole Velenosi, Rosso Piceno Superiore DOC, Marche	\$33.00
Terre Cevico, 2003, Cevico, IGT Rubicone di Romagna, Emilia-Romagna	\$6.95

Flight 3

Minola, 2001, Nuova Cappelletta, Barbera del Monferrato DOC, Piemonte	\$18.95
Sovrana, 2001, Batasiolo, Barbera d'Alba DOC, Piemonte	\$21.95
Rabaja, 1998, Giuseppe Cortese, Barbaresco DOCG, Piemonte	\$57.95
Cannubi, 1998, Marchesi di Barolo, Barolo DOCG, Piemonte	\$72.95

Flight 4

Bricoo Quaglia, 2003, La Spinetta, Moscato d'Asti DOCG, Piemonte	\$18.95
Brachetto, Gancia, Brachetto d'Acqui DOCG, Piemonte	\$16.95

February 2005 VPR

Thursday, 3 February 2005

Reported by Marc Rollin

In sync with the theme of this Vintages release, the wines served at this VPR represented well the wines of France, a veritable ‘Tour de France’, together with a couple of hard-to-find rarities.

We began the evening with a mixed white flight. The Chablis 1er Cru, the least favorite of the bunch, was quite expressive in the nose with a steely, minerally, almost too acidic mouth feel. The Sancerre was thought to be more balanced, displaying nice green apple and mineral notes, and was the preferred wine of the lot. The 1988 Champagne Cuvée Brut was, on many accounts, biscuity and yeasty in the nose, displaying aged notes of bruised red apple, and, combined with the still-noticeable bubbles, proved to be the rarity of the evening.

We started the second flight, dubbed the “Light Red Flight”, with a Cru Beaujolais from St-Amour. The nose was light and displayed notes of bubblegum cherry and sour cherry. The Château Coucheroy, featured on the cover of the Vintages Catalogue and the favorite of the flight, was quite complex on the nose, displaying notes of spice, herbs, red berry fruit, and oak, combined with an impeccable balance—a great buy at \$17.95. The Coteaux de Languedoc was deemed almost madeirised, displaying strong notes of cooked fruit, and the Costière de Nîmes was thought to be balanced displaying notes of herbs, mint, eucalyptus, and dark berry fruit.

The third flight, often dubbed the “Big Red Flight”, presented more finesse than POW. The preferred wine was the Ségla—a 2ième Cru Margaux from le Château Rauzan-Ségla. At \$51.95 one does not drink this wine, one must sip it. Not for the price alone though, for it presented a complex and ever-evolving bouquet of red fruit and oak, as well as some herbaceous and coffee / tobacco notes. The Crozes-Hermitage, as described in the catalogue, was light and the Beaune 1er Cru, I believe, was in hibernation.

Congrats Antonio on your first VPR. It was a great success.

Flight 1

Chablis, 2001, AC Chablis 1er Cru, Beauroy, Laurent Dupatis, 13%	692442	\$35.95
Sancerre, 2002, AC Sancerre, Les Maulins Bales, Fournier Pere et Fils, 12.5%	651091	\$24.95
Cuvee Brut Rose, 1988, Champagne, Pol Roger, 12%	82495	\$74.95

Flight 2

Saint-Amour, 2003, AC St-Amour, Cuvee St-Valentin, Les Vin George Duboeuf, 13.5%	936120	\$19.95
Chateau Coucheroy, 2000, AC Pessac-Leognan, n/a, Andre Lurton, 12.5%	944983	\$17.95
Devois Des Agneaux, 2000, AC Coteaux du Languedoc, Elisabeth et Brigiette Jeanjean, 13%	979427	\$19.95
Chateau De La Tuiliere, 2002, AC Costieres de Nimes, Chantal Comte, 13%	641720	\$20.95

Flight 3

Crozes-Hermitage, 2001, Crozes-Hermitage, Domaine de Thalabert, Paul Jaboulet Aine, 13%	720466	\$33.95
Segla, 2000, AC Margaux, 2ieme cru (1855), Chateau Rauzan-Segla, 13%	713263	\$51.95
Cote de Beaune, 2002, AC Beaune 1er Cru, Les Greves, Domaine des Heritiers, Louis Jadot, 13.5%	680413	\$52.95

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

Sunday, 6 February 2005

Reported by Leslie Gaudette and Jennifer Denman

Along with others who attended, I was intrigued by this event. My family, while avid fans of Indian food, had always quaffed beer—usually Kingfisher, the most popular Indian beer—with our meal. My love affair with Indian food had begun many decades ago, mostly with food prepared by Indian colleagues and served in their homes or brought to office parties. During travels to England, we discovered Indian restaurants to provide a healthy, inexpensive respite from British pub fare. About 10 years ago the affair climaxed: As part of getting me (and my taste buds) ready for a two week trip to India, my family and I sampled several local Indian restaurants. Upon my return, I had to debrief the family by enjoying yet more restaurants, and then we were all hooked! But wine with Indian food? I remained to be convinced.

My mind was soon at ease. Entering the East Indian Company restaurant was like being teleported back to India. The calm and relaxing atmosphere, the array of beautiful antiquities, the intricately carved wall murals and jalousie screens, the colourful marble inlay pieces expensively imported from the Agra region of the Taj Mahal, and the wide selection of both vegetarian and meat dishes brought back many memories. Food in India was almost always served buffet style, whether for large family gatherings celebrating Diwali, lunches and dinners served al fresco during the conferences I attended, or when stopping off at a hotel for lunch during a bus tour.

We were greeted by our hosts for the evening, Joe Hatz and Cynthia Mar, along with a glass of Astoria Prosecco from Italy, served with wedges of freshly baked Naan bread filled with cheese by our friendly and ever-smiling waiters. While sipping and munching, guests watched attentively as Naan dough was kneaded and thrown in a way reminiscent of pizza. The raw dough was plastered to the interior wall of one of two large hot clay Tandoor ovens to bake over an open fire. Our chef for the evening, Samir, explained that ‘curry’ was actually a generic term for ‘sauce’; we were amazed to learn that he used up to 110 spices in his kitchen, thus each adroitly seasoned dish has a complexity of flavours all its own. In typical Indian fashion, the buffet was laid out in several sections—salads and cold vegetable dishes, hot vegetarian dishes, meat dishes, a section of pickles, chutneys and other condiments (so guests could adjust flavourings further to their taste) and finally the dessert bar.

As we feasted our eyes, noses, and taste buds on the incredible variety of the food and wine we were mindful of the challenge posed to us by our host Joe Hatz at the start of the evening: Which of the seven wines served buffet style at each table, went best with each of the main buffet dishes? We were each given a set of dots—one for each wine—to put up on a grid of the dishes. Notably there wasn’t a Gewürztraminer on the list! Gewurz has long been regarded as being one of the ONLY wines to drink with Indian food ... all that spice and exotic fruit wonderfully complementing the spicy dishes. Needless to say, this challenge led to animated discussions at each table and friendly debates among tables.

We started off choosing from a selection of salads and vegetarian dishes. As the scores came in for the various wine–food pairings, it appeared that the two whites—the Collards Bros. Chenin Blanc from New Zealand, and the Cave Spring Chardonnay Musque, Niagara—were fruity wines with enough sweetness to balance the deftly flavoured vegetarian and chicken dishes. The *bhatura* (deep fried bread) came in very handy for soaking up every wonderful drop of sauce from the dishes, and cleansing the palate between dishes. The vegetable *pakor*s were crisp and nicely spiced, and matched very well with the distinct yet subtle spice, smoke, and lime hints in the Chenin Blanc. The ginger and cinnamon notes in the *Gobhi Mussalam* (cauliflower, potato, ginger and cinnamon) worked very well with the Chardonnay Musque.

Many of us were entranced by the extensive variety of fruity chutneys, dipping sauces and pickle dishes that added additional flavours, more hot spiciness or a cooling effect to complement the food. Among the more interesting pickles was a chicken pickle, made by marinating small pieces of chicken in a special oil and spice bath. Much like a ceviche, which uses citrus juice to “cook” fish, the chicken is “cooked” over a few days by the spices. This pickle and the Tarapaca Carmenere from Chile were an excellent match—the chicken may have some fenugreek used in the spice bath, which seemed to play off something in the wine. Another good pairing was the *Punjabi Kadhi* (yogurt, onion and spice) as a dipping sauce, which went very well with both white wines.

As we moved onto the next section of the buffet, we found the *piece du resistance* was the Mussel dish, Mussels *Maseledar*. Samir confirmed fennel was used in the sauce. The wonderful licorice taste in the sauce matched perfectly with the licorice, soft tannin, and vanilla in the Tarapaca Carmenere; this wine also went well with the lamb dishes. Still, the chocolate nose and undertones in the Columbia Crest Merlot was a superb match for the *garam masala* (spice mixture) used on the lamb steaks, and also effectively brought out the spiciness of the Tandoori Masala (beef ribs). We also found the Shiraz/Grenache tended to cut off the spiciness of some of the hotter dishes—sometimes a welcome respite! This wine is a 50-50 Shiraz/Grenache blend. Grenache is a Rhone grape variety, with wonderful nutmeg and dark cherry notes, which were very apparent in this wine and a perfect compliment to the spices in the food.

About this point in the evening, our President, James Bertrand changed the rules of the game. Since Indian food is often served buffet style, perhaps a wine chosen for the meal should be that which matches best the majority of dishes. James reached consensus with those present, that a wine complementing Indian food should have good fruit, good acidity, some sugar, and low tannin. With this goal in mind, several tables had chosen the Beaujolais and Zinfandel—they went at least fairly well with everything, although one diner also pointed out they went best with nothing!

Based on the dots on the chart, the *Tandoori* Chicken paired well with the Chenin Blanc (2 dots), the Beaujolais (2) and the Carmenere (1). The *Nehari Gosht* (lamb curry) went best with the Carmenere (3), Shiraz/Grenache (3), Merlot (2), and Chenin Blanc (1); while the heavily-spiced lamb steaks paired best with the Shiraz–Grenache (5), the Merlot (3) the Chenin Blanc (2), and the Carmenere (1). The delicately flavoured *Murgh Bahar* (butter chicken) attracted the most dots, including the Chardonnay Musque (4), Zinfandel (3), Beaujolais (2), Chenin Blanc (2), and Merlot (1). My Shiraz/Grenache dot must have been one of the ones that fell off! The wine cleansed the palate and balanced the wonderfully rich mouthfeel and tomato-saltiness of the chicken. Overall, each of the wines was well chosen to complement a variety of the dishes served.

Following the heated discussion with matching palates from the well-spiced food, we relaxed our minds and our palates with the offerings of the dessert bar. The soothing desserts calmed the palate with offerings including yogurt-based mousses flavoured with mango and also coconut; *Halva-India* fudge made from ground nuts and lentils; *Burfi*, a delicately sweetened fudge made from cashews; and *Kheer* an Indian rice pudding; fresh fruit, and other offerings. Joe Hatz closed the evening by thanking the chef and other restaurant staff. Personally, I will now look forward to ordering wine with Indian food—even better if I can order by the glass, and thereby enjoy several wines to complement the variety of the typical buffet.

Whites

Astoria Prosecco La Robinia, Italy, nv	\$11.95
Collards Bros., Hawkes Bay Chenin Blanc, 2001, New Zealand	\$12.95
Cave Spring Chardonnay Musque, 2003, Niagara	\$14.95

Reds

Louis Jadot Beaujolais-Villages, 2003, France	\$15.95
Columbia Crest Merlot, 2001, California	\$19.95
Tarapaca Carmenere, 2002, Chile	\$12.05
Frog's Leap Zinfandel, 2002, Napa Valley, California	\$39.95
Blanchards d'Arenberg McLaren Vale d'Arrys Original Shiraz-Grenache, 2001, Australia	\$19.95

Wines of South Italy

Thursday, 10 February 2005

Reported by Richard Thibodeau

The focus of this tasting was on wines from the very south of Italy made from some of the region's native varietals—from some grapes that are grown nowhere else in the world. We had wines made from Aglianico, Cannonau, Falanghina, Fiano, Insolia, Nero d'Avola, and Primitivo grapes. We also had some blends consisting of native grapes with international varietals to see how they worked together. As usual, all wines were tasted blind.

The white flight consisted of three wines from three different native grapes; Falanghina, Inzolia (or Insolia), and a Fiano. The Falanghina dei Campi Flegrei from Carputo was a light straw in colour, with an equally light nose and light body but a nice length. It had a nose of good fruit, lemon, pineapple, and spice, and a full mouth. The favourite of the flight was Cusumano's blend of Insolia and Chardonnay called "Angimbé". This golden wine smelled of pineapple, tropical fruit, and vanilla cream. It tasted of nice fruit, pears, oak, and vanilla, and had a long finish of apricots. The final white this night was the Fiano di Avellino from Mastroberardino. While the colour and nose were light, there was an intense pear and hazelnut taste with smoke, honey, and anise. The flavour lingered.

The first red flight consisted of two Cannonau and two Primitivo. The first Cannonau was the popular selection from Sella & Mosca regularly available at Vintages, although the price has gone up since last fall. This light red wine had a typically earthy Italian nose with sour cherry, cassis, and roasted pepper. With a light body and nice fruit, it had good acid (some volatile acidity) and length, some tannin, a sweet and short finish. The "Tanca Farrà" Cannonau/Cabernet Sauvignon blend, also from Sella & Mosca showed what an upscale Sardinian Cannonau can be: mid-red colour, with a nose of cherry, berries, and earth, and a taste of red cherries and almonds. It had medium tannins, was medium weight, had good acidity, and a nice grainy texture. The first Primitivo was the regularly-listed 35 Parallelo Primitivo from Martini in Puglia. Some tasters liked it, and some wouldn't go near it again. It was a simple deep red wine showing cherry, plum, strawberries, but also some bubble gum (leading to the question of carbonic maceration). Spicy and tart cherry with tannins, it did have a lingering chewy finish. The fan favourite of this flight was the Lamanero Primitivo from Trefontane. Almost twice as expensive as the 35 Parallelo, it was, arguably, twice the wine. A deep red colour, it was complex and intense on the nose: big cherry, raisins, stewed fruit, pepper, smoke, dirt, (which meant smoked meat to many tasters—one got bread & butter pickles—that would be a side order). Flavours of big cherry, damson plums, and almonds with a long finish—it was a very nice wine. We look forward to its return to the shelves.

The third red flight of the evening was the Nero d'Avola flight, well, mostly Nero d'Avola. As you see by the line-up we started with a Syrah from Arancio: very deep colour with big extract, in fact all of the wines in this flight coated the glasses. This Syrah had spicy cherry, sweet nose, strawberry with follow-through in the flavour; big acid, mid tannin and mid weight. A nice wine. The second wine and a favourite of this flight was a Syrah/Nero d'Avola blend from Cusumano which was full, with a big feel and long finish. Very deep in colour, its bouquet was of cherry, smoke, dirt (but good dirt), smoked meat, floral, and tobacco, and it's flavour was sweet, with big fruit, earth, and roses. This wine showed good acid and big tannins. Another big favourite was the unblended Nero d'Avola from Corbellò. A lovely wine, it was opaque with huge extract, and a nose of big ripe red cherries, florals, roses, intense cinnamon-clove spice, and tobacco. With follow-through in taste, it was complex and intense with full weight and big tannins. The final wine of this flight was Tasca d'Almerita's blend of Nero d'Avola/Cabernet Sauvignon. Another opaque, huge extract wine it showed a nose of intense cherry, eucalyptus, coconut, and mint with red pepper jelly. It had good soft tannins and nice acid.

The third and final red flight of the evening was focused on the Aglianico grape. The silky Aglianico del Vulture 2000 from Donato d'Angelo had a medium red-brown colour, and aromas of cherry, violet/rose, smoke, anise, and leather. It also had big tannins, big weight, and a long chewy finish. The biggies tonight were the single vineyard 1998 Taurasi. The complex "Radici" from Mastroberardino was a medium garnet colour. Sweet cherry, spice, cinnamon, pipe tobacco, leather, and cigar box for both nose and taste, it was full and chewy. The "Fatica Contadina" from Terredora was a big, full, complex intense wine—lots of cherry

fruit with earth, cigar, herbal, and chocolate, it was quite Rioja-like according to some.

For many tasters, it was their first opportunity to sample these native Italian grapes. From comments received afterwards, we'll do South Italy again next season.

White Flight

Falaghina dei Campi Flegrei 2003, Carputo, Campania	\$16.95
Insolia / Chardonnay 2003, angimbé, Cusumano, IGT Sicilia	\$19.95
Fiano di Avellino 2002, Mastroberardino, Campania,	\$22.95

First Red Flight

Cannonau di Sardegna 2001, Sella & Mosca, Sardegna	\$13.95
Cannonau / Cab. Sauv. 1999, Tanca Farrà, Sella & Mosca, DOC Aleghero, Sardegna	\$23.95
Primitivo di Manduria 2002, 35 Parallelo, Martini, Puglia	\$ 9.95
Primitivo 2000, Lamanero, IGT Salento, Tenuta Trefontane, Puglia	\$17.95

Second Red Flight

Syrah 2001, Arancio, Sicilia	\$14.95
Syrah / Nero D'Avola 2002, benuara, Cusumano, IGT Sicilia	\$22.95
Nero d'Avola 2002, Corbellò, Sicilia	\$18.95
Nero d'Avola / Cabernet Sauvignon 2001, "CYGNUS", Tasca d'Almerita, Sicilia	\$28.95

Third Red Flight

Aglianico del Vulture DOCG 2000, Donato D'Angelo, Basilicata	\$22.95
Taurasi DOCG 1998, "RADICI", Single vineyard, Mastroberardino, Campania	\$34.95
Taurasi DOCG 1998, "Fatica Contadina" Single Vineyard, Terredora, Basilicata	\$39.95

Dinner Featuring Georges Duboeuf Wines

Thursday, 17 February 2005

Reported by Dawn Harvie

Many of us travelled to what seemed to be the end of the earth for this dinner at the Heritage Inn in Cumberland. As it turned out, it was more like the pot of gold at the end of the rainbow. We were very lucky to have Franck Duboeuf, the son of Georges Duboeuf, join us. It's always a real treat to hear about wines from the person most knowledgeable about it—it's such an incredible education.

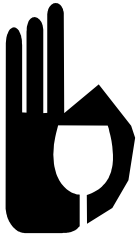
We had the Sauvignon Blanc and the Syrah while mingling before dinner. The Sauvignon Blanc was classic—fresh and crisp, with lemon, gooseberry and grassy notes, easy to drink, and a good wine to wake up the appetite. The Syrah was fruit forward, another easy-to-drink wine. After enjoying these wines and the pleasure of everyone's company, we moved to the dining room for a terrific meal.

The Mâcon-Villages was full of pear, a nice balanced acidity and a creamy mouth-feel. Everyone really enjoyed this wine with the flan de foie gras et truffles françaises estival accompagné de fraicassée de champignons. "A subtle wine to match a subtle dish" captures the feeling at my table. As the lonely vegetarian at this event, I enjoyed a savoury soufflé with mushrooms—a fancy name was not needed for this amazing dish that went so well with the wine. The Beaujolais-Villages was an amazing wine. There was great concentration fruit, a lovely spicy mid-palate, great balance and well worth a visit to the LCBO! My carnivorous friends enjoyed Caille Royale farçie d'ail rôtis et cumin servie avec sauce aux cassis garnie de pesto au basilic frais with the wine and were impressed that the wine stood up to the sauce. I was served a gorgeous dish of beet red pasta ravioli stuffed with ricotta and goat cheese and covered in a fresh pesto sauce with fresh cracked pepper and roasted pine nuts. Mmmm! Vegetarian heaven! The spicy flavours in the wine brought out the spices in the pesto and the pepper.

The main course, médaillons de wapiti grillés nappés de sauce au beurre et vin rouge accompagnés de petits oignons rôtis parfumés au thym frais, was paired with the Moulin à Vent and the Fleurie. I was served a "pagoda"-like dish—a lovely tower of phyllo pastry packages full of sweet potatoes, roasted red peppers and asparagus topped with a lovely light and creamy sauce. Franck Duboeuf described the wines as the Lord and Lady of Beaujolais. Both were lovely wines, but the favourite of the two was without doubt the Fleurie. It had lots of black fruit, floral notes, some peppery spice, good balance and lots of intensity—a feminine wine with lots of finesse/elegance. Everyone noted that you didn't need elk to enjoy this wine! And I was the first to agree! It was a lovely wine with the vegetarian dish. The Julienas was a subtle wine, lots of fruit, velvety tannins, easy to drink—one of my table mates said that it was so easy to drink you could get into a lot of trouble!

Many thanks to organizers Martin Carrière of the National Capital Sommelier Guild and Gord Weber of Philippe Dandurand Wines, the agent for Georges Duboeuf wines in Eastern Ontario. It was an evening well worth the trip to the end of the earth!

Sauvignon Blanc Reserve	602664
Syrah	602631
Mâcon-Villages, 2002, Vin de Pays d'Oc	110122
Beaujolais-Villages, 2003	122077
Moulin à Vent, 2003, Domain des Rosiers	720722
Fleurie, 2003, Domaine des Quatre Vents	Through Philippe Dandurand Wines
Julienas Cuvée Prestige, 2002	Through Philippe Dandurand Wines



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 or 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.

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