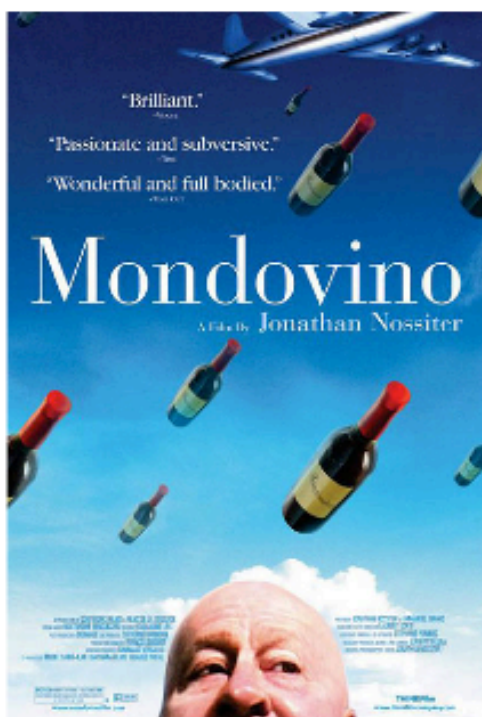


MONDOVINO Panel Discussion and Wine Tasting

All proceeds in support of the Algonquin College Sommelier Program



Join **Rod Phillips, Vic Harradine, James Bertrand** for a panel discussion about wines, movies and the latest wine film – MONDOVINO. Afterwards take part in a MONDOVINO inspired wine tasting.

June 15, 2005 at Algonquin College, Room H-102 Hospitality Building

7-8:00pm Panel Discussion in room H-102

8-9:30pm Wine and food tasting

Tickets: \$30 advance tickets only. Visit www.groovygrapes.com, mail your cheque before June 10th to Groovy Grapes Inc. 394 Winston Ave, Ottawa ON K2A 1Y5 or call 715-9399.

Sommelier Guild Members: email events@sommelierguild.com

What is MONDOVINO? A thought-provoking film about wine and wine culture, MONDOVINO was made by award-winning director and sometime sommelier, Jonathan Nossiter. Filmed in five languages over a three-year period, the documentary features interviews with Michel Rolland, Robert Parker, Hubert de Montille, Aime Guibert, Neal Rosenthal and members of the Mondavi family. Juxtaposing mom-and-pop wine growers with conglomerates, Nossiter intertwines multiple family drama and uncovers a complex tapestry of conflicts, conspiracies, and alliances that all stem from the production, distribution and consumption of one of the oldest remaining and most respected luxuries.

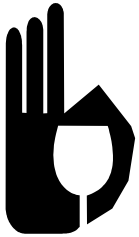
How can I watch the movie before this event? To get the most out of this event plan to catch MONDOVINO at Bytowne Cinema June 3-13th as the discussion and wine tasting are inspired by the film. Visit www.groovygrapes.com to access discounted movie tickets (\$5 instead of \$9), show times and related tasting events.

Presented by:



National Capital
Sommelier Guild





National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – June 2005

June

- 15 Mondovino Panel Discussion &
Wine Tasting
- 16 Sweet & Sultry Italians
- 23 U³

July

- 7 Vintages Pre-Release Tasting

Wine is the pleasantest subject in the world to discuss. All its associations are with occasions when people are at their best; with relaxation, contentment, leisurely meals and the free flow of ideas.

~ Hugh Johnson ~

Moderation is a sign of good taste

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Most 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 July 2005, 7:00 – 9:00 p.m. (Annual Pizza Night)
Trattoria Caff  Italia, 254 Preston St. (at Gladstone)

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.

During the summer VPRs, you can sample fine Italian pizzas after a blind tasting of carefully selected wines from the Vintages Catalogue. With the Chelsea Club closed for annual staff holidays, we are holding our sixth traditional pizza night at Trattoria Caff  Italia. We will have a chance to socialize, taste great wines and enjoy gourmet pizza. This may be the time to introduce a friend to one of the Guild's events.

Members and Sponsored Guests: \$30 + \$2.10 (GST) = \$32.10

Mondovino Panel Discussion & Wine Tasting

Wednesday, 15 June 2005, 7:00 – 8:00 p.m. Panel Discussion, 8:00 – 9:30 p.m. Wine & Food Tasting
Room H-102, Algonquin College

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How can you see the movie before this event? To get the most out of this event plan to catch MONDOVINO at the Bytowne Cinema June 3-13th as the discussion and wine tasting are inspired by the film. Visit www.groovygrapes.com to access discounted movie tickets (\$5 instead of \$9), show times and related tasting events.

Tickets:

\$30 advance tickets only

General Public: Visit www.groovygrapes.com, mail your cheque before June 10th to Groovy Grapes Inc. 394 Winston Ave, Ottawa ON K2A 1Y5 or call 715-9399.

Sommelier Guild Members: E-mail events@sommelierguild.com.

Tickets (Advance Only): \$30

Sweet & Sultry Italians

Thursday, 16 June 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

“Vino Dolce” or “Vino da Dolce”? Discover the difference. Antonio Mauriello invites you to taste some delicious and lesser known Italian dessert wines, accompanied by typical Italian regional patisserie, for an unforgettable “hot” summer evening. The tasting will be complemented by informative slides on the wines and photographs from the related regions.

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

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Thursday, 23 June 2005, 7:00 – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Come and enjoy the fruits of one Canadian brewery’s labour in this casual and convivial beer tasting event. Physically located in Chambly, Québec, about 20 minutes south of Montréal, Unibroue produces a line of traditional Belgian-style ales and pilsners, some of Canada’s strongest “barley wines”, as well as Canada’s only “glüh kriek” (warm beer). Self-described as a producer of “beers of distinction”, their products can easily be enjoyed on their own or go exceptionally well with food—you be the judge.

Come one, come all to this annual Guild tradition of brewness and barleyment, you shant be disappointed.

NB: Some examples of international cheeses will be served with the last flight.

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

Future Events – Mark Your Calendars

Guild director and VP Martin Carrière is planning the following events:

- Summer Dining at Brookstreet in Kanata on Saturday, 13 August
- French Cuisine at the Pommier d’Argent in Gatineau on Sunday, 4 September
- Game Dinner at Bearbrook Farm in Navan on Sunday, 25 September

Menu and pricing are not available at this time. This announcement is meant only to help members plan and mark their calendars. Details will appear in the July and August newsletters.

Please note: No reservations are being accepted yet.

Guild Business

Your 2005–2006 Guild Board of Directors

The following is your slate of officers for 2005–2006. These individuals were voted into their respective positions at the most recent Board meeting following the Annual General Meeting. All are dedicated to serving the membership. You are encouraged to contact them directly, or at events, with any questions, suggestions, or concerns you may have regarding Guild business.

James Bertrand	President	james.bertrand@sommelierguild.com
Martin Carrière	Vice-President	martin.carriere@sommelierguild.com
Hilary Purvis	Vice-President	hilary.purvis@sommelierguild.com
Bruno Fioravanti	Treasurer	bruno.fioravanti@sommelierguild.com
Mark Kilpatrick	Secretary	mark.kilpatrick@sommelierguild.com
Richard Thibodeau	Communication Dir.	richard.thibodeau@sommelierguild.com
Joe Hatz	Membership Dir.	joe.hatz@sommelierguild.com
Marc Rollin	Scholarship Coordinator	marc.rollin@sommelierguild.com
Pierre Fournier	Director-at-large	pierre.fournier@sommelierguild.com
Antonio Mauriello	Director-at-large	antonio.mauriello@sommelierguild.com

On Your Marks, Get Set, GO!

The Guild is looking for a few special members to participate in the creation and execution of a new series of tastings. Setting our sights very high, we are aiming to complete a marathon-like excursion through the wines of the world!

If you are interested in plotting the course of this Olympic-sized event, and are committed to having fun, please contact Pierre.Fournier@sommelierguild.com.

See you at the starting line!

Credit Card Authorizations

If you have authorized the Guild to charge specific events to your credit card, please inform us of any changes to the status of your card, such as a new expiry date. In addition, if your card is overextended, please provide us with an alternate method of payment.

If only your credit card expiry date has changed, please email the new expiry date (and only the expiry date) to Bruno Fioravanti at bruno.fioravanti@sommelierguild.com or leave a message on the Guild line (613-237-7911).

If your credit card number has changed, DO NOT SEND THE NEW CREDIT CARD NUMBER BY E-MAIL. Instead, please complete a new Credit Card Pre-Authorization Form found on the Notes on Registration page at the end of this newsletter or download it from www.sommelierguild.com and mail it to us at:

National Capital Sommelier Guild
99 Fifth Avenue – Suite 130
Ottawa, Ontario K1S 5P5

Thank you for helping the Guild run smoothly.

Items of Special Interest to Guild Members

Trade Show Help Needed

Sips Field Marketing is searching for sommelier students and recent graduates who have “Smart Serve”, and who enjoy interacting with consumers. At trade shows and LCBO samplings, they will be combining education with the marketing of fine beverages. Sips Field Marketing pays about \$15 an hour. Please contact Ivan Stephen at istephen@vaxxine.com or 905-688-5270.

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

May VPR

Thursday, 28 April 2005

Reported by Richard Thibodeau

Quick Picks

Whites:

Kim Crawford, Sauvignon Blanc 2004, Marlborough, New Zealand

Reds:

Königschaffhausen, Pinot Noir 2002 Trocken, QbA, Baden, Germany

Bersano, Barolo 1999, Nirvasco DOCG, Piedmont, Italy

Kilkanoon, Shiraz 2002, "Killermans Run", S. Australia

Kim Crawford, Merlot 2004, New Zealand Geoff Merrill, Shiraz/Grenache/Mourvèdre 2001

It was one of those funny scheduling things. Owing to the change in the LCBO release schedule, we had to cancel the April VPR, advance the May VPR into April, and now we review it in the June newsletter. Mark Kilpatrick, a Guild Director, chose and presented the wines.

The star of the evening's white flight was overwhelmingly the Kim Crawford Sauvignon Blanc 2004. A rich and full, well-balanced, typical Sauvignon Blanc from Marlborough, New Zealand, it showed intense aromatic gooseberry, herbal, and spice nose. The crisp refreshing pear and melon flavours lingered long.

The Concha y Toro Viognier was an aromatic, floral, and spicy fruit cocktail of a wine that had something for everyone, including a citrus finish. The straw-coloured Semillon from Craneford was a bit too oaky, but showed nice mineral-stone, lemon, and tropical nose, with white fruit flavours. The sweet attack finished short, but was nicely balanced. From Vineland Estates, the St. Urban's Vineyard Riesling was fairly simple and disappointing. A light straw colour, it exhibited a striking cardboard perfume with mineral notes. The apricot flavour finished tart.

In the first red flight, the surprise of the evening was the Königschaffhausen, Pinot Noir Trocken QbA. A mid-red colour and light-bodied, it gave off smoky, strawberry, and cherry aromas and some earthiness. It had fresh ripe strawberry flavour. Good value at \$17, if you like Spätburgunder. A very earthy and barnyard aroma with a passing reference to berries greeted the nose with the Dufouleur, Hautes Côtes-de-Nuits. This Pinot Noir was tart, lacking fruit in the mouth. The Chianti Riserva had loads of tannin for a 1999. Mid-red in colour, this medium-bodied hot Chianti had a pleasing and complex nose; dried fruits, tar, clove, and licorice, with oak. Unfortunately, the taste did not follow through. It was simple with berry and anise flavours and too much acid. A taster-favourite was the Bersano Barolo with aromas of red plum, tobacco, rum, vanilla, butter, cedar, bitter orange, and licorice. Big

cherry, tar, and sweet tobacco flavours.

The second red flight was full of big extract wines with deep dark colour. The hot Kilkanoon Shiraz showed baked fruit, black plum, almond and oak aromas with baked black fruit, vanilla, and sweet raisiney flavours. The Meerea Park Shiraz-Viognier just may have been corked. Nevertheless, it was a full-bodied wine of hyacinth, dark fruit, smoke, and tar aromas and dark fruit and spice flavours. Kim Crawford made a return in this VPR with the 2004 Merlot which held up well against the Shiraz in the flight. It had luscious black cherry fruit and sweet herbs. Big fruity raspberry, plum, and blueberry flavour with a long finish. The big blend—Shiraz/Grenache/Mourvèdre—from Geoff Merrill was the clean-up wine. A hot, thick, raspberry, Christmas cake delight for the nose. Hot, fruity, floral, and spicy flavours with a long finish. A good value wine. A nice flight to end the evening.

Flight 1: White Wines

	CSPC#	Price
Concha y Toro, Viognier, 2004, "Casillero del Diablo", Casablanca Valley	592998	\$13.95
Craneford, Semillon, 2002, Barossa Valley, South Australia	651174	\$14.95
Vineland Estates, Riesling, 2002, St. Urban Vineyard, Niagara	657353	\$14.95
Kim Crawford, Sauvignon Blanc, 2004, Marlborough, New Zealand	975672	\$19.95

Flight 2: Lighter Red Wines

Königschaffhausen, Pinot Noir Trocken, 2002, QbA, Baden, Germany	460410	\$16.95
Dufouleur, Hautes Côtes-de-Nuits, 2002, Bourgogne, France	652404	\$21.95
Castello di Rapale, Chianti Riserva, 1999, Fattoria Giacomo Mearengo, Tuscany, Italy	651612	\$20.95
Bersano, Barolo, 1999, Nirvasco DOCG, Piedmont, Italy	713628	\$32.95

Flight 3: Bigger Red Wines

Kilkanoon, Shiraz, 2002, "Killermans Run", South Australia	925453	\$18.95
Meerea Park, Shiraz Viognier, 2002, Hunter Valley, Australia	677138	\$19.95
Kim Crawford, Merlot, 2004, New Zealand	680967	\$27.95
Geoff Merrill, Shiraz/Grenache/Mourvèdre, 2001, South Australia	595371	\$18.95

Wines of the Cape

Thursday, 5 May 2005

Reported by Richard Thibodeau

If there was any doubt about the high quality of South African wines and their ability to rank well with competitive products from other regions, it was dispelled at the Wines of the Cape tasting in early May organized by Guild Director Richard Thibodeau. Three varietals in three flights were paired against representatives from other new world wine areas. As usual, all wines were tasted blind. At the time of the tasting, all but two of the wines were available via the LCBO. A general comment at the tasting was that all of the wines were good, clean, balanced, and refreshing with good fruit.

The Eikendal led off the Sauvignon Blanc tasting. Pale with light aromas of green herbs. Very fresh lemon and mineral/chalk flavours with a full racy mouth feel. Good value. The Hill and Dale was pale, with green pea, gooseberry, and herbs; refreshing and full. The ringer was the Coopers Creek from Marlborough, New Zealand. Light yellow in colour, it gave lime, grass, and gooseberry with a bright sweet aroma. Nice follow-through in flavour. Some would say it was the typical New Zealand Sauvignon Blanc.

Last up was the Mulderbosch from the WO Stellenbosch. An elegant wine of light colour, and gooseberry, light herbal notes, lime, and chalk and a long finish of lemon-lime. How about the Mulderbosch as the reply to New Zealand Sauvignon Blanc?

The second flight was composed of Cabernet Sauvignon blends. All had big ripe fruit and deep colour. The Brampton OVR led with cassis, raspberries, green pepper, plum, chocolate, and cloves and a nice follow-through in the mouth. This is a full wine with a long fruit finish, and soft tannins. What a blend! The Kumala Shiraz/Cabernet Sauvignon had deep red ripe fruit and red plum, felt hot, with full, long fruit, and good tannins. The foreigner came from California and it was the Estancia Meritage 2000. This wine had a luscious nose with big fruit of cassis, plum, and spice. A smooth soft texture with a seductive taste, and balanced tannins. It was nevertheless loaded with American oak. The last two wines were from the Stellenbosch. The Dornier Cabernet Sauvignon/Merlot gave us big plum and raspberry with smoky, green notes, and violets. The Delheim, all Cabernet Sauvignon, rounded up the flight. Big ripe and complex up front and lasting with cassis, raspberry jam, with vanilla and coffee. Big tannins needing some time.

Verdict: South Africans are right up there with quality Cabernet Sauvignon blends.

To finish off the evening, we indulged in five very deeply-coloured, big extract, hot Shiraz. The Spice Route had deep plum and cassis, berries, bacon, coffee, and spice with a smooth and long finish. The competition came from Australia—the Rosemount Show Reserve. It countered with a complex blend of raspberry, pepper, chocolate, and vanilla nose with a big red cherry jam taste. Long and full-bodied with good tannins. The Robertson Wolfkloof was closed but showed raspberry, smoke, and earth aromas. A long finish with elevated tannins. The ever-popular Graham Beck followed. Cherry, raspberry, cola, smoke, and spice aromas gave

over to a predominant raspberry flavour and a long hot finish. Ending off the flight we tasted the Jack & Knox from Flagstone. Mulberry jam, spice, and dusty it had big tannins and a mid-length finish.

Shiraz? South Africa is definitely worth following up. In comparison with the South Africans, the Australian example seemed to be jammy while the South Africans seemed more complex and refined.

Sauvignon Blanc	CSPC#	Price
Eikendal Winery, Sauvignon Blanc, 2003, WO Stellenbosch	928606	\$11.95
Hill and Dale, Sauvignon Blanc, 2004, Stellenzicht Vineyards, WO Stellenbosch	595694	\$11.35
Coopers Creek, Sauvignon Blanc, 2004, Marlborough, New Zealand	957407	\$17.95
Mulderbosch, Sauvignon Blanc, 2004, WO Stellenbosch	933424	\$19.95
Cabernet Sauvignon Blends		
Brampton OVR, 2002, Rustenberg Wines, WO Western Cape (Cabernet Sauvignon 54%, Merlot 20%, Shiraz 18%, Carignan 4%, Mourèdre 2%, Malbec 2%)	998401	\$19.95
Kumala, 2002, Shiraz/Cabernet Sauvignon, "Winemakers Selection", WO Western Cape (Shiraz 50%, Cabernet Sauvignon 50%)	998401	\$24.95
Estancia Estates, Meritage, 2000, Alexander Valley, California (Cabernet Sauvignon 73%, Merlot 27%)	975920	\$34.15
Dornier, Cabernet Sauvignon/Merlot, 2002, WO Stellenbosch (Cabernet Sauvignon 40%, Merlot 60%)	694224	\$25.95
Delheim, Cabernet Sauvignon, 2000, Grand Reserve, Wine Ward Simonsberg WO Stellenbosch (100% Cabernet Sauvignon)	951731	\$27.50
Syrah/Shiraz		
The Spice Route Wine Co., Flagship Syrah, 2000, WO Swartland	985333	\$32.95
Rosemount, Show Reserve, Shiraz, 2001, South Australia	583161	\$28.45
Robertson Shiraz, 2003, Wolfkloof Vineyard, WO Robertson	626341	\$19.95
Graham Beck Shiraz, 2002, WO Coastal Region	607796	\$17.95
Jack & Knox Winecraft, The Outsider, Shiraz, 2002, Flagstone Winery, WO Western Cape	604025	\$32.30

A Seafood Dinner at Lapointe's

Sunday, 15 March 2005

Reported by Robert White

Thirty-two guild members and their guests met at Lapointe's at the Signature Centre in Kanata for a seafood dinner. We prepared our palates for the evening's fare with a sparkling Chardonnay/Pinot Noir Brut from De Bortoli Wines in Australia. This "Charmat method" sparkling wine showed tropical fruits in a refreshing style. Guild VP Martin Carrière then welcomed the group, explained the choice of wines for the meal, which would include red wines, in addition to the more traditional seafood whites.

The appetizer was East Coast Crab Cakes and Fish Cakes on a Pool of Roasted Red Pepper Coulis. The crab cakes were truly excellent! This was paired with an excellent Sauvignon Blanc from Seresin in New Zealand. "Traditional" New Zealand gooseberry and herbaceous notes with a long tangy finish. Some felt the wine was a little too aromatic for the roasted red pepper but the wine's crispness worked with the spiciness of the dish. It would have been nice to see how a wine with a little more residual sugar may have complemented the red pepper.

Next was a Bouillabaisse of Lobster, Shrimp and Crab in a Rich Tomato and Saffron Broth, types of seafood that work well with Chardonnay. And the group was treated to the powerful 2001 "La Chablisienne" Chablis from Les Vieilles Vignes in Burgundy. The wines showed green apples, grapefruit, minerals, and a hint of toast. The toast sent some scurrying around trying to figure it out. Did the winemaker blend in some barrel fermented chardonnay? A cream based bouillabaisse may have been a better match with the great wine.

The group then moved on to the Tortellini with Prosciutto and Asparagus Aioli. The tortellini contained ricotta cheese which was a perfect complement to the red Ruffino "Santedame" Chianti Classico. This Sangiovese wine showed red fruit, spice, oak, and earth aromas. The finish was long with fine tannins. Perhaps the best match of the evening!

The main course was next up. Halibut Medallions Wrapped with Smoky Bacon served with Spicy Italian Sausage in a Sorrel Tomato Garlic and Wine Sauce. A very interesting combination with the halibut and bacon matching well with the 2001 Pinot Noir from Yarra Burn, Australia. This Pinot showed subdued blueberry and strawberry notes. The sausage went well with the 1999 Rasteau from Les Hauts du Village. This concentrated Cotes-du-Rhone Villages showed deep red fruit and black pepper with some floral notes. The mouth feel was smooth and powerful with great balance and structure and went perfectly with the spicy Italian sausage.

The group finished with Raspberries, Blackberries and Strawberries on Crème Anglaise. Executive Chef and owner Jeff Parlardg is to be congratulated on producing a menu that allowed the red wine lover great seafood matches. Thanks go to Martin Carrière and Lapointe's for a great evening.

'Emeri' Chardonnay/Pinot Noir Brut, Australia	\$15.95
Seresin, Sauvignon Blanc, 2004, New Zealand	\$19.95
La Chablisienne, Chablis, 2001, Les Vieilles Vignes, France	\$23.95
Ruffino 'Santedame', 2000, Chianti Classico, Tuscany	\$22.95
'Rasteau' Les Hautes de Village, 1999, Cotes-du-Rhone Villages, France	\$27.95
Yarra Burn, Pinot Noir, 2001, Australia	

Four Continent Pinot Noir Challenge

Thursday, 19 May 2005

Reported by Dawn Harvie

This was the forth in a series of four continent challenges run by Guild President James Bertrand. The continents are Europe, Australia/New Zealand, South America, and North America. This challenge featured Pinot Noirs from three of the continents. South America was not included because of a lack of available Pinots in the appropriate price ranges.

The favourite of the first flight was a 2002 Louis Latour Burgundy at \$17.95 with lots of sour cherry and a little earthiness. Close behind was the 2002 Inniskillin Pinot at \$13.95. It had some earth, mushroom, and medicinal notes and was a bit green. The 2004 Australian Pinot Noir from Lindeman's was more like a Beaujolais with aromas and flavours of grapey fruit and candy. Europe was the winner of this flight.

Who was the winner of flight two? It was Europe again and another classic Burgundy. The Patrice Rion 2002 was voted the favourite of the flight with its earthy, cherry, and smoky aromas and flavours. Second place went to Australia with a Yarra Ridge 2002 that had notes of mushrooms and spice. The Amity Pinot Noir from Willamette did not do well and some were surprised at how poorly it showed and put it down to bottle variation. The Amity has done quite well in past tastings and is worth another look.

Winner of the third flight was hands-down the Stonier 2000 Pinot from Mornington Peninsula—a win for Australia. This wine had notes of earth and strawberries, had good balance and a nice finish. The 2001 Inniskillin Montague had a few fans with its classic Pinot aromas and flavours. No-one choose the Ladoix from Joseph Drouhin as their favourite of this flight. It had candy and coconut aromas and candy and alcohol on the palate.

The last flight was a little closer. The favourite of the flight was the Black Poplar from Central Otago. It was a light, earthy wine with sour cherry and spice. Not too far behind was the Patrice Rion 2001 Chambolle-Musigny. It had earthy notes with fruit flavours of cherry and strawberry. The Sanford 1999 from Santa Barbara was described as a big full-bodied red rather than Pinot-like. It had lots of sweet fruit with some menthol and was slightly green. Only a few tasters chose it as a favourite of the flight.

Flight 1: Under \$18

Pinot Noir, 2002, Louis Latour, Bourgogne, France	069914	\$17.95
Bin 99, 2004, Lindemans, Australia	458661	\$11.95
Pinot Noir, 2002, Inniskillin, Niagara	261099	\$13.95

Flight 2: \$18 to \$30

Yarra Ridge, 2002, Yarra Valley, Australia	988568	\$18.95
Pinot Noir, 2002, Amity, Willamette Valley, Oregon, USA	124594	\$19.95
Pinot Noir, 2002, Patrice Rion, Bourgogne, France	650630	\$25.95

Flight 3: \$18 to \$30

Pinot Noir, 2001, Montague Vineyard, Inniskillin, Niagara	623819	\$24.95
Pinot Noir, 2000, Stonier, Mornington Peninsula, Australia	593343	\$25.95
Ladoix, Joseph Drouhin, Bourgogne, France	966200	\$26.95

Flight 4: \$30 and Over

Black Poplar, Pisa Range Estate, Central Otago, New Zealand	589655	\$47.95
Chambolle-Musigny, 2001, Patrice Rion, Bourgogne, France	698169	\$69.95
Sanford & Benedict Vineyard, 1999, Sanford, Santa Barbara, USA	724039	\$50.95

Reality Check: Where do Canadian Wines Stand?

Thursday, 26 May 2005

Reported by Dawn Harvie

James Bertrand put this tasting together to compare wines from Ontario and B.C. against international benchmarks to find out if Canadian wines could compete in an international wine market.

The benchmark for the first flight of Rieslings was not surprisingly a QmP wine from the Mosel. It shared honours for favourite of this flight with the Henry of Pelham Off-Dry Reserve. The Dr. Pauly Bergweiler had notes of honey and flowers and a little petrol. It could have used a little more acid. The Henry of Pelham was found to be better balanced because of the slightly higher acid levels. It had citrus and mineral notes. It was described as palate cleansing and was determined to be a better food wine. The Gehringer Brothers was a bit too flabby for most tasters.

The benchmark for the Chardonnay flight was the Penfolds Thomas Hyland and unfortunately it did not provide much of a benchmark this night because it was corked. The favourite of the flight was the Mission Hill Reserve Chardonnay, however, there was a difference of opinion—some said it had tropical fruit and vanilla oak on the nose and others thought it didn't have enough fruit. The Henry of Pelham Barrel Fermented Chardonnay was not being very distinct and had very little fruit.

Flight three featured Pinot Noirs. The benchmark was the Joseph Drouhin Chorey-les-Beaune. It was full of sour cherries and cranberries. The favourite of the flight, however, was the See Ya Later Ranch Pinot from Okanagan. It had lots of sweet oak, fruit, spice, and earth, and a good finish. The Founder's Reserve from Inniskillin was a very stinky wine with sour fruit and green tannins. It was the least favourite of the flight.

The favourite of the Merlot flight was hands-down the Jackson Triggs Okanagan Merlot. It was full of dark berry fruit, and had good balance, although the tannins were a bit green. The benchmark Merlot from Fetzer had a very slight hint of cork taint, but showed dark berry fruit, ripe tannins, and a nice mouth feel. The Trius Merlot was rather green and had some medicinal notes.

To finish up, we had a Vidal Icewine from Inniskillin which was full of honey, peaches, and apricot—a luscious wine. The Sauternes was not typical. It had notes of waxed cardboard, mineral, bitter orange, and acetone.

Results: B.C. is doing all the right things where their wines are concerned! Now, if we could only get more of them here in Ontario!

Flight 1: Riesling

Classic Riesling, 2003, Gehringer Brothers, Okanagan Valley	171488	\$12.00
Off-Dry Reserve Riesling, 2003, Henry of Pelham, Niagara	557165	\$14.95
Riesling, 2003, Dr. Pauly Bergweiler, Mosel, Germany	596601	\$14.95

Flight 2: Chardonnay

Barrel Fermented Chardonnay, 2002, Henry of Pelham, Niagara	268342	\$19.95
Thomas Hyland, 2002, Chardonnay, Penfolds, South Australia	611228	\$18.95
Reserve Chardonnay, 2003, Mission Hill, Okanagan Valley	545004	\$18.95

Flight 3: Pinot Noir

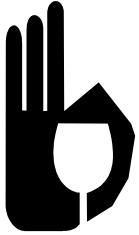
Chorey-les-Beaune, 2002, Joseph Drouhin, Bourgogne	999771	\$27.95
Pinot Noir, 2001, See Ya Later Ranch, Okanagan Valley		\$19.95
Fourders' Reserve Pinot Noir, 2000, Inniskillin, Niagara	997601	\$29.95

Flight 4: Merlots

Trius Merlot, 2002, Hillebrand Estate, Niagara	587907	\$14.95
Merlot, 2002, Jackson-Triggs, Okanagan Valley	543876	\$12.95
Valley Oaks Merlot, Fetzer Vineyards, California	341131	\$15.95

Flight 5: Icewine versus Sauternes

Vidal Icewine, 2002, Inniskillin, Niagara, 375ml	551085	\$54.95
Château de Rayne Vigneau, 1er Cru Classé, Sauternes, 375 ml	970426	\$39.00



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.

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: _____

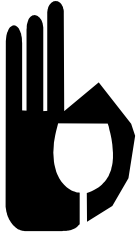
Postal Code: _____

Visa Account Number: _____ Expiry Date: Mo. _____ Yr. _____

MasterCard Number: _____ Expiry Date: Mo. _____ Yr. _____

Print Name: _____

Signature: _____ Date: _____



National Capital Sommelier Guild

www.sommelierguild.com

Membership 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.*
