

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – July 2005

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“What though youth gave love and roses, age still leaves us friends and wine”

~ Thomas Moore ~

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)
Thursday, 4 August 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

Summer Dining at Brookstreet

Saturday, 13 August 2005, Reception at 6:00 p.m., Dinner at 6:30 p.m.
Brookstreet Hotel, 525 Legget Drive, Kanata

Come join Guild Director and VP Martin Carrière at Ottawa's four diamond Brookstreet Resort, where you will enjoy the outstanding dining experiences one expects from a world-class resort destination. We will start the evening by sipping a reception wine on the spacious outdoor terrace overlooking the spectacular fairways of the Marshes Golf Club.

We will then move indoors to the Deciders Room on the third floor to enjoy a four course dinner prepared by renowned Executive Chef Michael Blackie and his culinary team.

Because of other simultaneous events held on the same date, our room can only hold 32 people. Please reserve early to avoid disappointments. Menu and wine list are almost complete but not ready for publication. They will appear in the August newsletter.

A vegetarian option is available for this evening. Please specify at time of registering.

Members and Sponsored Guests: \$105 + \$7.35 (GST) = \$112.35

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

Olympics of Wine: Australian General List Gems

Tuesday, 16 August 2005, 6:30 – 9:00 p.m.
Trattoria Caffè Italia, 254 Preston St. (at Gladstone)

The NCSG is kicking-off a new series of tastings specifically designed to re-introduce the LCBO's General List Catalogue to our members. How many times have you been asked to recommend a wine that is "always" available? How often do you find yourself in the LCBO, looking at several general list wines, and asking yourself "Which one of these do I purchase?"

Well, we have the answer and it starts with Australia! Discover or perhaps re-discover some of the Aussi Gems that await you at your local LCBO. Take this opportunity to taste and form your own opinions. Be your own wine critic!

Join us for the first of a series of bi-monthly tastings that will take us around the world in a Guild-paced marathon. Are you up to it?

P.S. It looks like October's leg of the journey may be French.

Members and Sponsored Guests: \$35.00 + \$2.45 (GST) = \$37.45

French Cuisine & French Wines at Le Pommier d'Argent in Gatineau

Sunday, 4 September 2005, Reception at 5:30 p.m., Dinner at 6:00 p.m.
Le Pommier d'Argent, Highway 50 East, exit Gatineau Airport (20 minute drive from downtown Ottawa)

Come visit this Table Champêtre (country-style dining and harvest table) in the beautiful Gatineau country-side. This is a farming operation where Chef Philippe Salmon, originally from the Loire Valley in France, raises his own rabbits, Barbara ducks, pheasants, goats and capons (grain-fed chickens). A formal dining room is attached to the home where he and his wife Thérèse will serve us a gastronomic delight out of ingredients grown on the farm and from the region. His specialty is the preparation of game. A maximum of 32 people will feast on a five-course dinner.

Because of the nature of this event, wine selection will be exclusively French.

Come prepared to taste the following:

- A Champagne for the reception wine
- A Chablis for the first appetizer
- A Rosé from the Tavel appellation of Rhône for the second appetizer
- A red Gigondas from the Southern Rhône region for the main course
- A red Burgundy with the cheese plate
- A white Bordeaux dessert wine

This is a premium dining experience with premium wines obtained from Vintages. Detailed menu and wine list will appear in the August newsletter. A vegetarian option is available at time of registering.

For a road map and directions, visit the web-site at www.infonet.ca/pommierdargent.

Members and Sponsored Guests: \$100.00 + \$7.00 (GST) = \$107.00

Designated Driver: \$75.00 + \$5.25 (GST) = \$80.25

Guild Business

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

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

June VPR

Thursday, 9 June 2005

Reported by Dawn Harvie

Hilary Purvis, Vice-President of the Guild, presented June's VPR on a hot and humid evening! There was a handful of neophytes ready to explore the promise of a Guild tasting.

The white flight featured three whites. The favourite of the flight had some citrus, floral, and herbaceous notes on the nose and citrus and herbs on the palate along with a fair amount of acidity. Everyone identified it as a classic Sauvignon Blanc. We were

quite surprised to find out that it was a Chenin Blanc: the Château de Montguéret. The second Chenin Blanc was thought to be a Riesling with some honey and slightly oxidized notes and a hint of residual sugar. It was the Anjou Côteaux de la Loire. The Rutherford Hill Chardonnay was not thought to be worth the \$25.95. It had lots of wood and butterscotch notes on the nose, but there was not enough fruit on the palate and it was a bit bitter on the finish.

Flight two featured lights reds—all Pinot Noirs. Votes for favourite of this flight was fairly evenly divided between the three wines. The first was the Trincherro ‘Family Selection’ Pinot Noir. It was full of bubblegum, strawberry and cherry fruit, and sweet candy, which all came through on the palate. It had good balance and was fairly easy to drink; some thought the acidity made it a good food wine. The second, the Domain Nudant Ladoix 1er Cru, had earthy notes indicating a classic Pinot. On the palate the earthy notes came through along with some cherry fruit and a bit of stemminess. The Domaine Arland Gevrey-Chambertin was light on the nose, but had sour cherries on the palate. It was nicely balanced and fairly full-bodied for a Pinot.

The third flight featured wines ranging in price from \$16.95 to \$34.95 and it was the cheapest that won honours for favourite of the flight. Admittedly, the other wines all had a fair number of fans. It appeared that no-one in the room would have turned down a glass of any one of these wines. It was the Allesverloren Tinta Barocca 2003 that got top honours. Initially it was rather closed, but some cotton candy and perfume notes came through. On the palate it had lots of dark fruit and a bit of earthiness and was fairly high in alcohol. The Qupé Syrah had lots of cassis, vanilla oak, chocolate, black fruit, earthiness, and a hint of greenness, all following through on the palate. The Castellare di Castellina Chianti had notes of leather, cedar, chocolate, and cherry on the nose, which followed through on the palate along with rather dry and astringent tannins. The Miguel Torres ‘Nerola’ had ripe plummy fruit, cedar, vanilla, pepper, smoky notes, and tar on the nose and raspberries, cedar, and vanilla on the palate.

The Silver Stone Cabernet Sauvignon seemed to be favourite of the last flight by default. The Château Puy-Blanquet and Lanessan seemed rather flat by comparison. The Silver Stone had lots of ripe fruit (plums and prunes), “cassis syrup”, slightly charred wood or lightly smoky notes on the nose and big fruit, vanilla, and coconut on the palate. The Château Puy-Blanquet seemed flat although it opened up a bit with notes of jammy fruit and sweet candy, however, on the palate, it had high acid and was a bit bitter and rather musty. The Château Lanessan also seemed rather flat initially. Some found that it was complex and constantly changing in terms of aromas. It was rather musty and had unripe tannins.

Flight 1: Whites

Sharpe Hill Vineyard Chardonnay, 2001, Connecticut, U.S.A.	652560	\$20.95
Rutherford Hill Chardonnay, 2002, Napa, U.S.A.	980433	\$25.95
Moelleux Anjou Coteaux De La Loire, 2002, Loire, France	655050	\$19.95
‘Le Petit Saint-Louis’ Château De Montguéret Blanc, 2004, Loire, France	716498	\$13.95

Flight 2: Pinot Noirs

Domaine Arlaud Gevrey-Chambertin, 2002, Burgundy, France	586784	\$64.95
Domaine Nudant Ladoix 1er Cru ‘Les Buis’, 2002, Burgundy, France	597864	\$35.95
Foris Pinot Noir, 2001, Oregon, U.S.A.	937128	\$24.95

Flight 3: Medium Reds

Qupé Syrah, 2002, Central Coast, U.S.A.	655878	\$23.95
Blackstone Merlot, 2002, California, U.S.A.	606327	\$19.95
Miguel Torres ‘Nerola’ Syrah/Monastrell, 2002, Spain	680751	\$19.95
Allesverloren Tinta Barocca, 2003, South Africa	906750	\$16.95

Flight 4: Big Reds

Silver Stone Cabernet Sauvignon, 2001, Napa, U.S.A.	592915	\$47.95
Château Reysson Reserve, 2001, AC Haut-Médoc, France	653618	\$25.95
Château Puy-Blanquet, 2001, Saint-Émilion, France	961847	\$32.95
Château Lanessan, 1995, AC Haut-Médoc, France	656603	\$44.95

Sweet & Sultry Italians

Thursday, 16 June 2005

Reported by Antonio Mauriello

Blessed by a less-hot temperature than the past few days, the dining room of the Chelsea Club appeared cozy and inviting as usual. Sixteen guests attended this educational summer event willing to learn something about Italian sweet wines (or should we say “dessert wines”?). During the tasting, we looked at some slides to learn a bit of the theory, history, and information on producers and to see pictures of the towns and geographical areas of the wines tasted. And, of course, to be able to see all those Italian names written down is much better than just hearing them!

The tasting was structured in three flights. Flight one featured light sweet sparklings and was accompanied by a plate of Amaretti and Baci chocolate (hazelnut based chocolate). The delicate white Moscato d’Asti and the red Brachetto d’Acqui, both from the region of Piemonte, were equally appreciated by the participants. The Moscato had that recognizable delicate aroma and it finished

clean and crisp, while Brachetto presented more red fruits, roses, and a particular “cream soda” flavor on the nose as one acute participant noted. The acidity/sugar balance was indeed very good.

For flight two we moved East to the regions of Veneto and Friuli, two of the richest regions for sweet wines. The Dindarello was a pleasant surprise. It showed an intense and persistent aroma on the nose with notes of orange, pineapple, and vanilla, a good balance and medium body with a long finish for just \$10.95 (375ml bottle)! This wine ferments and matures in stainless steel. The Capitelli, on the other hand, was a little disappointing. We were (at least I was!) expecting more from an award winner and a \$27 375ml bottle! The sulfites were too evident on the nose and that pungency disturbed our fine senses. Fortunately, after a while, they seemed to blow off leaving room for the typical notes that we were expecting: vanilla, almonds, cedar, and honey, which were also found in the mouth as well as in the finish. We agreed that the bottle had to be open 2-3 hours in advance and perhaps decanted. This wine is made with Garganega grapes dried on mats for a few weeks then fermented and aged 12 months in barrique. It also spends one year in the bottle before being released by the producer. Verduzzo is a native variety of Friuli, rarely released by Vintages. We tried a late harvest. Great notes of vanilla, apricots, figs, and raisins on the nose, however the balance was a bit off due to the sustained quantity of alcohol. This is a wine to try, like the locals (Friulani) do, with Gorgonzola. Another winner of the evening was the Recioto della Valpolicella “I Castei”. A sweet powerful delicacy made using the same grape and process as Amarone but only partially fermented (the vinification process is interrupted to leave that desired residual of sugar). Every time we put our noses to the glass, a different aroma or spice was found: raisin, vanilla, chocolate, and tobacco to mention a few. It ferments in stainless steel and ages 12 months in barrique. A delicious “Millefoglie” (custard layered pie) complemented this flight.

The last flight was offered together with almond organic biscotti and it featured two wines from the region of Sicily, the sunny southern island where it is a normal habit to dry grapes under the sun to build up plenty of sugar before the vinification process. The tiny island of Pantelleria (part of Sicily, but closer to Africa) produces one of the best dessert wines of Italy: the Passito di Pantelleria DOC. Honey and caramel were intense and persistent on the nose, while the mouth was filled with a pleasant roundness and a hint of tannin, which completed the balance. At last, we “conversed” over a glass of Marsala, a fortified wine to use not just for cooking, but a true “meditation wine” to enjoy even without food at the end of a meal. How about a biscotto dipped into it or a medium aged cigar to savour with it?

Have a sweet and sultry summer.

Flight 1

Moscato d’Asti, 2003, Ca’ Bianca (Gruppo Italiano Vini), Moscato DOCG, Piemonte, Dolce Spumante style, 100% Moscato grapes, 5% alc.	651935	\$14.95
Brachetto, Gancia, Brachetto DOCG, Piemonte, Dolce Spumante style, 100% Brachetto grapes, 6.5% alc.	597849	\$16.95

Flight 2

Dindarello, 2002, Maculan, IGT Veneto, Veneto, Dolce style, 100% Moscato Giallo (Yellow) grapes, 12% alc., 375 ml	969337	\$10.95
I Capitelli, 2002, Anselmi, IGT Veneto, Veneto, Passito style, 100% Garganega grapes, 12.5% alc., 375ml	965608	\$27.00
Verduzzo Ronc di Juri, 2000, Girolamo Dorigo, Colli Orientali del Friuli (COF) DOC, Friuli, Vendemmia Tardiva (Late Harvest) style, 100% Verduzzo grapes, 16.5% alc., 375 ml	590588	\$17.95
Recioto della Valpolicella “I Castei”, 2000, Michele Castellani, Recioto della Valpolicella Classico DOC, Veneto, Recioto style, 70% Corvina, 20% Rondinella, and 5% Molinara grapes, 13% alc., 500 ml	914853	\$34.95

Flight 3

Passito di Pantelleria, 2002, Carlo Pellegrini, Passito di Pantelleria DOC, Sicilia, Passito style, 100% Moscato Zibibbo grapes, 15% alc., 500 ml	585703	\$18.95
Marsala “Targa Riserva 1840”, 1997, Cantine Florio (Vinicola di Sicilia), Marsala Superiore Riserva VLQPRD, Sicilia, Vino Liquoroso (Fortified Wine) style, Grillo and Inzolia grapes, 19% alc., 750 ml	652081	\$19.95

U³

Thursday, 23 June 2005

Reported by Dawn Harvie

Marc Rollins and James Bertrand led this beer tasting, which focused on the products produced by Unibroue, the Chambly, Québec brewery. We learned a lot about Unibroue and the beers they produce. It was quite fascinating to learn about all the different beers and the production processes. Many of Unibroue’s beers are bottle conditioned and sealed with a cork and some can even be aged. I have tasted many of the beers featured at this tasting, but this night gave me a better appreciation of the different styles and flavours of the beers. And I found a few new favourites.

The first flight featured Pilsners. The U was apparently designed to be a bit better than Sleeman's Lager. And one taster described it as a "less bitter version of Stella". It was lightly hoppy with a light spicy aroma; it was quite easy drinking. The U² had a sweet caramel aroma and had a little more weight on the palate than the U with more of the caramel notes as well as a slightly smokiness on the palate. The favourite of the flight was the La Bolduc. It was quite an intense beer with great hoppy notes and a slightly fruity nose. The hoppy bitterness was apparent on the palate as was the fruit. It was an extremely refreshing beer.

The first beer of the spicy second flight was the Blanche de Chambly. It had a lovely orange and spicy nose that came through on the palate. It was a little like Hoegaarden. It was a lovely beer—great for warm weather! The Éphémère comes in several fruit flavours. We tried the Cranberry. It had a very sweet fruity nose—like candy, but you could get the beer aromas too. The Raftman had a slightly smoky, sweaty nose and was hoppy and smokey on the palate. The La Choulette had a smokey/barnyard nose with a hint of honey. On the palate these flavours were featured and it had almonds on the finish. One of the tasters described it as a "party in your mouth". We had a smoked raclette cheese called Brézain from la Haute Savoie, France. It went very well with the Raftman and the La Choulette.

The 1837 was named in honour of those who fought during that year. It had a lovely spicy nose which followed through on the palate. The Seigneuriale had nice spice on the nose and some floral notes with more hoppy aromas than the 1837. On the palate, the spice came through as well as a hint of caramel and a bit of a bitter bite. The Eau Bénite was clearly and completely off—although nobody could identify the problem. The Maudite was full of spicy cumin and coriander, some floral notes, and a bit of a fruit aroma. On the palate there was some sweetness and lots of spice. Very nice. The Maudite apparently ages quite well growing more port-like as time passes. The Trois Pistoles was full of honey, molasses, chocolate, and fruit. These notes came through on the palate along with a lovely nuttiness.

The La Fin du Monde, the first beer of the "barley wine" flight, was full of spices. On the palate it was creamy with lots of spice, good hops, and a nice bitter bite. The Don de Dieu had a hint of vanilla and apricot on the nose and had a lovely creamy mouth feel. The Fringante had honeysuckle and other floral notes as well as a light spice on the nose, which all followed through on the palate. The Terrible had a fruity aroma with a hint of chocolate and seemed rather Madeira-like. With this flight, and in particular, the last two beers, we were served Mignerone, an OKA-style cheese from Charlevoix region, Québec, and a blue called St-Bénédictin, made by the monks at l'Abbaye de Saint-Benoît-du-Lac, Eastern Townships, Québec. The blue went very well with the Fringante and the Terrible.

We drank the Quelque Chose warm and it was lovely—we were lucky to have weather cool enough to permit such a pleasurable finish to the evening. It was full of cherries and cinnamon spice—like gingerbread. If drunk warm, it should be warmed to 70°F and apparently, you can manage this by putting the bottle in a pot of cold water and heating it (on high presumably) until it boils. Remove the bottle from the pot when the water starts to boil and it should be at about the right temperature. Don't forget to remove the cork before putting the bottle in the pot of water!!

Everyone in the room found at least one new beer to add to their list of favourites. And many of us who missed the Unibroue tour put on by the Guild several years (it was mentioned several times during the tasting) wished we had gone. Perhaps there will be future opportunities! We can only hope! And if you haven't tried one of the Guilds beer tastings, I urge you to do so.

Pilsner Flight

U, Pilsner style, Blond colour, 4.9 % alc.

U², Pilsner style, Russet colour, 5.0 % alc.

La Bolduc, Special Pilsner style, Copper/Golden colour, 5.0 % alc.

Spicy Flight

Blanche de Chambly, White Ale style, Champagne colour, 5.0 % alc.

Éphémère – Cranberry, Special Ale – Fruit style, Golden/Rosé colour, 5.5 % alc.

Raftman, Special Ale – Whiskey style, Coral colour, 5.5 % alc.

La Choulette, Hordain, France, Bière de Garde style, Golden colour, 7.5 % alc.

Abbey Flight

1837, Blonde style, Golden colour, 7.0 % alc.

Seigneuriale, Blonde style, Golden colour, 7.5 % alc.

Eau Bénite, Triple style, Golden colour, 7.7 % alc.

Maudite, Double style, Brown colour, 8.0 % alc.

Trois Pistoles, Triple style, Dark colour, 9.0 % alc.

Barley Wine Flight

La Fin du Monde, Triple fermentation style, Golden colour, 9.0 % alc.

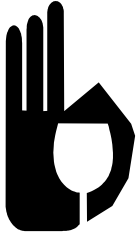
Don de Dieu, Triple White style, Golden colour, 9.0 % alc.

Fringante, Triple style, Golden colour, 10.0 % alc.

Terrible, Triple style, Dark colour, 10.5 % alc.

Warm Flight

Quelque Chose, Glüh Kriek style, Brown colour, 8.0 % alc.



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: _____

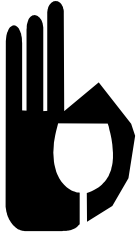
Postal Code: _____

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.*
