

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – September 2005

Dear Wine Lover,

I am very excited about the Fall calendar of events offered by the National Capital Sommelier Guild, and feel certain that all Ottawa wine lovers will find events to delight their palate and broaden their wine knowledge.

On August 1 our mid-year membership pricing began. This means that for as little as \$25, you can join the Guild and be able to attend close to 25 Guild events in the coming months. Please have a look at the Guild website (<http://www.sommelierguild.com/>) for more information about our upcoming events.

As well as providing you with access to these events, your membership supports a variety of programs that promote the Sommelier profession and excellence in wine and food. Your membership helps the Guild to:

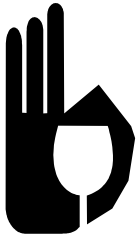
- Sponsor and partner with the **Epicurean Awards Committee**, an organization dedicated to honouring the best Wine List and Service in our community.
- Sponsor and assist in the organization of the **Algonquin College Sommelier Program** exams and providing scholarships for Sommelier students.
- Organize the **Wine and Food Show Tutored Tastings**, the region's largest series of tastings.
- Offer the **Botner-Nicholson Scholarship** for advanced wine studies, the region's only wine scholarship.
- Honour the **NCSG Wine Person of the Year**.

In the past you may have enjoyed some of the 50+ events that the National Capital Sommelier Guild offers each year.

Please visit our website to join. It is as easy as sending an email to membership@sommelierguild.com.

Cheers and thanks,
James Bertrand
President, National Capital Sommelier Guild

National Capital Sommelier Guild
130-99 Fifth Ave., Ottawa ON K1S 5P5
Tel: (613) 237-7911
www.sommelierguild.com



National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – September 2005

September

- 15 A Taste of Greece
- 19 Winemaker Dinner with Francisco Baettig of Errazuriz @ Meditheo
- 28 Fortified Wine Tasting I – Whites
- 29 Vintages Pre-Release Tasting

October

- 6 Fortified Wine Tasting II – Reds
- 26 Wines of Southern Italy II
- 27 El Sabor de México

Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age, and death. When not treated with reasonable respect it will sicken and die.

~ Julia Child ~

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, 29 September 2005, 7:00 p.m. – 9:00 p.m.
Chelsea Club, 236 Metcalfe St. (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

National Capital Sommelier Guild
130-99 Fifth Ave., Ottawa ON K1S 5P5
Tel: (613) 237-7911
www.sommelierguild.com

Vendemmia, Mamma-mia

Sold Out

Tuesday, 13 September 2005, 7:00 p.m. – 9:00 p.m.

Trattoria Caffé Italia, 254 Preston St. (at Gladstone)

A Taste of Greece

Thursday, 15 September 2005, 7:00 p.m. – 9:00 p.m.

Chelsea Club, 236 Metcalfe St. (at Somerset)

Sommelier Richard Casavant has recently returned from a visit to Greece, where he met many of the country's winemakers. Richard proposes a distinctive and very interesting array of new wines from the oldest wine producing country in the world. If you think you know about Greek wines based on those (sometimes courageous) past experiences, come and be pleasantly surprised!

We are looking to taste between 12 and 14 wines covering the major wine producing regions of Greece. These are the regions of Drama and the AOC Naoussa – Amindio in northern Greece, Stamata in mainland Greece, Messina and the AOC Nemea in the Peloponnese, and finally Rhodes and Santorini in the Greek islands. The varietals will include indigenous as well as new combinations and blends of more classic grapes.

The flights will be accompanied by mezes (appetizers). While not listed at the LCBO, the wines presented are on consignment and will be available for ordering. Only 24 seats available for this tour of Greece with Richard.

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

Winemaker Dinner with Francisco Baettig of Errazuriz @ Meditheo

Monday, 19 September 2005, 6:30 p.m. reception, 7:00 p.m. dinner

Meditheo, 77 Clarence St., in the market

Join us for a wonderful evening of wine and food as we taste the best of Errazuriz with the Chief Winemaker himself, Francisco Baettig. The setting for this memorable evening will be Wine Spectator Award of Excellence winner Meditheo Restaurant and Wine bar.

Francisco, at age 34, has already had an amazing career to date, starting with studies at the University of Bordeaux and continuing with winemaking in the Languedoc, Pomerol, Sancerre, and California. Before joining Errazuriz, Francisco worked as Assistant Winemaker for four years at Casa Lapostolle under the direction of the world-famous flying winemaker Michel Roland.

We will be trying several wines currently not available at the LCBO including the Wild Ferment Chardonnay, Late Harvest Sauvignon Blanc, and Errazuriz' icon wine Don Maximiano Founder's Reserve. The menu and wine matches were created by Guild members and Meditheo's Sommelier Matthew Curtis.

Menu

First Course

Gazpacho With Mint Oil

Second Course

Seared Sea Scallops Over Leeks With White Wine and Citrus Zest

Third Course

Mixed Grill of Wild Game (Ostrich, Elk and Bison) Topped With Wild Berry Sauce
Served With Haystack Potatoes and Market Vegetables

Fourth Course

Middle Eastern Sweets

A vegetarian option is available at time of registering.

Members and Sponsored Guests: \$105.00 + \$7.35 (GST) = \$107.35

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

Fortified Wine Tasting I – Whites

Wednesday, 28 September 2005, 7:00 p.m. – 9:00 p.m.

Chelsea Club, 236 Metcalfe St. (at Somerset)

Now that the heat is slowly retreating, and the nights are beginning to cool down, why not consider a little warmth in your glass—a fortified wine perhaps.

In the spirit of regional comparison, with a side order of hedonistic pleasure, please join Guild Directors Hilary Purvis and Marc Rollin as they serve up a diverse selection of internationally renowned fortified white wines. From France to Portugal to Spain, the selection of wines should dazzle even the most timid oenophile. Additionally, in an adventuresome spirit, come enjoy the result of some “atypical” wine-food pairing techniques—call it “atipicity”. Actually, the dishes themselves are typical; they will simply be paired with the wines in an atypical fashion. The goal of this event is to rediscover not only the fortified wines themselves, but also some of their diverse food-matching capabilities and, hopefully, the existence of the elusive “tertiary flavour”—the one that neither exists in the wine nor in the food.

Join us in this convivial event of flowing wine and fragrant food, and come prepared to break all convention. Please bare in mind that although some food will be provided at this event, it may not constitute a full meal for some. Don't miss this one!

Members and Sponsored Guests: \$45.00 + \$3.15 (GST) = \$48.15

Fortified Wine Tasting II – Reds

Thursday, 6 October 2005, 7:00 p.m. – 9:00 p.m.

Chelsea Club, 236 Metcalfe St. (at Somerset)

If you think Fortified Wine Tasting I sounded good, then you should not miss this one. Guild Directors Hilary Purvis and Marc Rollin are back to serve up another diverse selection of internationally renowned fortified wines—this time, the reds. Again, the selection of wines should dazzle even the most timid oenophile. And, in an adventuresome spirit, we will enjoy the result of some more “atypical” wine-food pairing techniques—call it “atipicity”.

What do you get when you match a 10 year-old Tawny Port with a slice of Key Lime Pie? These are the kinds of atypical pairings you should expect—by the way, the answer is a Cube Libre. The goal of this event is to rediscover not only the fortified wines themselves, but also some of their diverse food-matching capabilities and, hopefully, the existence of the elusive “tertiary flavour”—the one that neither exists in the wine nor in the food.

Join us in this convivial event of flowing wine and fragrant food, and come prepared to break all convention. Please bare in mind that although some food will be provided at this event, it may not constitute a full meal for some. Don't miss this one!

Members and Sponsored Guests: \$55.00 + \$3.85 (GST) = \$58.85

What To Do With a Rhodanien Cru? *Sold Out*

Thursday, October 20, 2005, 7:00 p.m. – 9:00 p.m.

Chelsea Club, 236 Metcalf St. (at Somerset)

Wines of Southern Italy II

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

Chelsea Club, 236 Metcalfe St. (at Somerset)

We are doing it again—the highly popular Wines of Southern Italy has a return engagement hosted by Guild Director Richard Thibodeau. Once again, we will taste wines from the south of Italy—from Sicilia, Sardegna, and Puglia. The focus of this tasting is on wines made from some of the region's native varietals—from some grapes that are grown nowhere else in the world. We will have wines made from Falanghina, Insolia, Nero d'Avola, Primitivo, Negroamaro, and other strange grapes.

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

El Sabor de México

Thursday, Oct. 27, 6:30 p.m. – 9:30 p.m.

The Cultural Kitchen, 1443 Thurlow St., Orleans

The Cultural Kitchen director María Amalia Garza Jeffery just returned from Mexico City, where she attended a seminar on Mexican Gastronomy. Now she invites us to join her for a culinary trip around her native Mexico. Learn how to make some well-known favourites as well as some regional specialties. We will start by making Sangrita to accompany a shot of Tequila and a traditional Guacamole. Then we will make a popular Antojito (little nibble) called Sopas (corn dough boats), but we will upscale them by filling them with Spicy Shrimp Mash. We will follow that with Sopa de Hongos y Calabacitas (Mushroom and Zucchini Soup) and for the main attraction we will try our hand at making Pipián Verde de Pollo (Chicken in Pumpkin Seed Sauce). María will treat us to a traditional Mexican dessert. ¿Que mas? What else? Well-matched wines, of course! Guild Director Antonio Mauriello is up to the challenge! For more information, visit www.theculturalkitchen.com.

Due to the nature of this event, only 8 seats are available, so register early to reserve your spot!

Members and Sponsored Guests: \$70.00 + \$4.90 (GST) = \$74.90

Guild Business

Guild Partners with Epicurean Awards—Everyone Can Get Involved

The National Capital Sommelier Guild is proud to be partnered with and a sponsor of the Epicurean Awards. Both the Epicurean Awards and the Guild are organizations dedicated to promoting professionalism and excellence in the hospitality industry, and together we will recognize the best National Capital restaurants.

Every Guild member can get involved. We are looking for 50 members to assist with the evaluation of restaurant service. What's involved? Well it's simple! From the list of participating restaurants, you select the restaurant or restaurants that you want to review, then you go to dinner. The evaluation is performed by filling out a simple score sheet. When you're finished, mail in your score sheet. Note that you will be responsible to pay for your own meals.

Aside from helping the Guild fulfill its mandate of promoting excellence in the hospitality industry, you will be invited to the award ceremonies at the opening of the Wine and Food Show and a wrap-up party. **If you go out for dinner just once between August and October, please fill out an evaluation form.** To submit your name or for more details, please contact Sandra Nash at s.nash@sympatico.ca. Evaluation forms can be found in this newsletter and on the Guild website (www.sommelierguild.com).

Epicurean Awards participating restaurants:

- | | |
|--------------------------------------|--|
| 1. Absinthe Café | 19. Les Fougères |
| 2. Beckta Dining and Wine | 20. L'Orée du Bois |
| 3. Bella's Bistro | 21. Luxe Bistro |
| 4. Bistro 115 | 22. Mamma Teresa Ristorante |
| 5. Café Henry Burger | 23. Medithéo Restaurant & Wine Bar |
| 6. Capital Dining Room, Delta Hotel | 24. Mekong Restaurant |
| 7. Coconut Lagoon Restaurant | 25. Merlot Restaurant |
| 8. East India Company | 26. Metropolitan Brasserie |
| 9. Eighteen | 27. Perspectives Restaurant, Brookstreet Hotel |
| 10. Empire Grill | 28. Pub Italia |
| 11. Fiamma | 29. Ristorante Il Piccolino |
| 12. Hy's Steakhouse | 30. Sterling Steak and Seafood |
| 13. Il Primo | 31. The Urban Pear |
| 14. Juniper | 32. Trattoria Caffè Italia |
| 15. Kinki Restaurant | 33. Vineyards |
| 16. Le Baccara, Casino du Lac-Leamey | 34. West End Station Bistro |
| 17. Le Café, NAC | 35. Wilfrid's |
| 18. Le Panaché | |

The National Capital Sommelier Guild is a Community Partner for La Vendemmia, Ottawa's 9th Annual Italian Wine & Food Celebration

Italian wine and food events and seminars will be held from September 14 to September 18 on Preston Street. Join Celebrity Chef Giuliano Buglialli, sommelier Zoltan Szabo, and other wine and food experts for seminars, cooking demonstrations, and wine tastings. Help support Big Brothers and Big Sisters of Ottawa by attending the Grape Stomp for Charity and the Taste of Little Italy Wine & Food Show.

For information, call Lori Mellor at 613-231-2815 or e-mail lavendemmia@prestonstreet.com, or for a complete listing of events, visit <http://www.prestonstreet.com/lavendemmia/sched.html>.

Who Will Be Wine Person of the Year 2005?

Guild members and the public are invited to submit Ottawa-area candidates worthy of being recognized for Wine Person of the Year 2005. If you would like to nominate someone for this honour, please fill out the Wine Person of the Year 2005 Nomination Form in this newsletter and mail it in or e-mail mark.kilpatrik@sommelierguild.com. Submissions must be received no later than Monday, 3 October 2005.

Scholarship for Wine Education

The National Capital Sommelier Guild is one of the largest non-profit associations of volunteer wine enthusiasts in Canada dedicated to the responsible enjoyment of fine wine. Its core mission is to enhance educational opportunities and foster the development of professionalism in all aspects of the wine trade. Accordingly, the NCSG is proud to sponsor the Scholarship for Wine Education for the benefit of individuals employed full-time in the hospitality industry in the Ottawa-Gatineau community. This Scholarship is awarded annually in the amount of \$500 to a qualifying candidate. You can find more information and the application form in this newsletter.

Items of Special Interest to Guild Members

Be on Food TV

Do you want to throw a great dinner party but not sure what to make? Do you love wine but not sure what grape goes with what dish? Is there a special occasion coming up in your life that would make for a COOL TV SHOW?

Knight Enterprises (The Great Canadian Food Show, Licence to Grill, Cook Like A Chef) will be shooting a new wine and food pairing show this fall for Food Network Canada. We're looking for outgoing, upbeat, wacky, crazy people who would like to host a dinner party at their place in the greater Ottawa area.

Our dynamic, sexy, hip hosts will work with you in designing and cooking the perfect menu for your event, and then we'll help you find just the right wines to go with the meal. Become a suave and debonair foodie and wine geek, all on national television.

To take part in this show will require about 3 days of your time to film, plus you have to supply a room full of fun, party people for the big event at your place.

If you're interested, send an e-mail to info@knight-tv.com and tell us a bit about yourself, your special occasion, and your basic knowledge of wine and cooking. Remember, we're not looking for experts, so don't be shy.

If you don't have access to e-mail, then send us your stuff to:

KNIGHT ENTERPRISES
307-99 Fifth Ave., Ottawa ON K1S 5P5

What Wine Do You Serve With Hotdogs?*

The flowers are blooming, the sun is shining and the BBQs are all fired up. The next question is... what to drink? There are as many theories about what to serve with BBQ foods as there are wines out there. For my two cents, BBQ is all about comfort. It's about using your hands and getting messy. The wine that you chose should also be about comfort. It should be crisp and refreshing to quench one's thirst, or big and rich to tame the heat. Most of all, it should be dressed down and casual.

There are many wines that fit into this category. It's important next to look at what specifically is being served. Acid needs acid. If you have acidic foods like coleslaw or BBQ sauce with a vinegar base, you need wines with some acidity. If the sauce is sweet, you need some sweetness (or sweet fruit flavours) in your wine. Most BBQ dishes are packed with flavour. This is the most important thing to consider. Match the flavour volume in both your food and wine. Here are some of my favorite matches:

Start off barbeques with something really fresh and tart (think lemonade). This stimulates the appetite and cools you down from the summer heat. Some of my favorites that are widely available at most LCBO stores are Cave Spring or Henry of Pelham's Riesling Reserve from Niagara or Villa Maria Sauvignon Blanc from New Zealand. All have great, crisp, citrus flavours that start the party off right. They are also great with some traditional BBQ starters like peel-and-eat shrimp and melon & prosciutto.

Once you are getting into the main dishes, this is where the fun starts. It's good to have a bit of a selection for your guests and I would definitely include a dry Rosé like Malivoire's Ladybug from Niagara or Torres' de Caste from Penedes in Spain. If you really want to do it up for your friends, try a Laurent-Perrier Rosé Champagne. My former boss in New York City, Danny Meyer (who owns New York City's best BBQ restaurant, Blue Smoke) swears by Rosé Champagne with BBQ brisket or pulled pork.

Now, onto the reds. The rule is simple... big foods require big wines. Nothing goes better with smokey BBQ flavours than a big, rich, new world red high in fruit and alcohol with soft tannins. Some great examples of these are Rosenblum or Ridge Zinfandels from California, a Mission Hill Shiraz from British Columbia, or a Clancy's Red (Cabernet Sauvignon, Merlot, and Shiraz) from Peter Lehman Vineyards in Barossa Valley, Australia. All of these wines have a generous treatment of American Oak, which have a natural smokiness to them when the barrels that they are aged in are toasted; and this really comes through in the wine. This smokey flavour matches beautifully with the wood or charcoal flavours of the meats that are usually served at a barbeque. If you serve an old-world wine with moderate to strong tannins (the chalky texture in your mouth that reminds you of strong tea) with rich (read: sweet) sauces, the wine will become astringent and bitter. Now no one wants to waste a good bottle of Brunello di Montalcino or a fine Bordeaux on food that will make it taste bad. Keep them socked away for that special night with your partner when you aren't licking your fingers at the table!

And if you are serving hot dogs in front of the TV watching baseball this summer, really, only a beer will do.

***A note from the Guild President: We rarely reprint articles in the newsletter, but this one, written by Guild member Stephen Beckta, was so good that I could not resist. I am glad to see that I'm not the only one who has pondered the mysteries of matching wine to hot dogs.**

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

Summer Dining at Brookstreet

Saturday, 13 August 2005

Reported by Robert White

A small group of enthusiastic guild members and their guests met at the Brookstreet Resort, where Guild Director and VP Martin Carrière introduced us to a fabulous dinner. On the patio overlooking the Marshes Golf Course we mingled and renewed acquaintances while sipping the 2003 Cline Cellars 'Red Truck' White. This Sauvignon Blanc, Chardonnay, and Viognier blend was packed with flavours of melon, apricot, and herbs. Not overly aromatic, the medium acidity and good finish was an interesting reception wine and was a good starter around the patio.

The group then proceeded to the private dining room in Perspectives Restaurant, where compliments of the chef, a tasty pineapple and champagne cold 'soup' was served.

The group then started in on the appetizer of Pan Roasted Sea Scallop With Bitter Sweet Orange Sauce and Honey Proscuitto Crisp. The dish was excellent and partnered well with the 2003 Sauvignon Blanc/Assyrtiko blend from Ktima Pavlidis. The aromas were typical of Sauvignon Blanc – grapefruit and gooseberry – with mineral notes provided by the Assyrtiko. The wine had well-balanced, rich flavors and good acidity, although a little bitter on the finish.

Next up was the very rich Black Truffle and Port Scented Foie Gras Parfait With Spicy Greens and Caramelized Pecan Brioche. The parfait nature of the foie gras was unexpected and went very well with the 2004 Ladybug Rosé from Malivoire in Niagara. This light bodied, dry, mostly Cabernet Franc rosé had strawberry and herbal notes on the nose, followed by ripe berries on the palate. The wine had a great long and gentle finish and would be an excellent summer sipper.

The main course was truly excellent! A Meyer's Dark Rum Lacquered Australian Lamb Sirloin With a White Bean, Bacon and Corn Cassoulette. This was paired with a 2000 Saint-Joseph Syrah from Ogier & Fils and a 2003 Ktima Pavlidis Red blend of Cabernet Sauvignon, Merlot, and Limnio. The Syrah showed black fruit, spice, earth, and smoke on the nose and on the palate the fruit, good acidity, and medium tannins matched perfectly with the strong flavours of the lamb. The medium violet coloured Ktima Pavlidis had a bouquet of plums and leather, was subtle on the palate, but did not have a lot of structure. The lamb completely overpowered this wine.

A little on Ktima Pavlidis. This is one of Greece's newest wineries, opened in 2000. The boutique winery produces only 25,000 cases per year, and the vines are very young (between 5-10 years old). Despite its youth, Pavlidis has produced wines of superior quality, winning awards both in Greece and abroad. The wines are made in a New World style with bright fruit, good acidity, and soft tannins.

The final course is always a favourite – desert. Everyone was looking forward to putting the 1999 5 'put' Tokaji Aszu through its paces with a Caramelized Pineapple Tart With Toasted Coconut Cream and Spiced Basil Parfait. The lovely golden orange Tokaji Aszu showed great complexity with orange and smoke aromas matched to a medium structure with accents of caramel and marmalade on the palate (WS-90). Aszú is the Hungarian word for grapes affected by Botrytis cinerea, and it was here in the mid-17th century that the wondrous effects of this noble rot on wine were discovered. Over the next two hundred years the luxurious Tokaji Aszú wines were to become favourites of European aristocracy. The desert resembled a little cream covered house on stilts. However, to everyone's great surprise, the tart and little stilts were chocolate! And the pineapple turned out to be a very small piece in the midst of the cream. While both the wine and desert were truly excellent, they had to be enjoyed on their own. A Port or Muscat wine would have probably worked better with the desert.

The group thanked Sous-Chef Matt Carmichael for a great evening and suggested that Brookstreet advertise the pineapple tart as chocolate for all the chocoholics out there.

Thanks to Martin for a great evening.

'Red Truck' White, Cline Cellars, 2003, California	657999	\$14.95
Ktima Pavlidis White, 2004, Greece		\$22.75
Ladybug Rosé, 2004, Malivore, Niagara	559088	\$15.00
Saint-Joseph, 2000, AC, Duc de Caderousse, Ogier & Fils, Rhone	998708	\$29.95
Ktima Pavlidis Red, 2003, Greece		\$26.50
Tokaji Aszu, 1999, RoyalTokaji Co., 5 Puttonyos, Hungary	959031	\$29.95

Olympics of Wine: Australian General List Gems

Tuesday, 16 August 2005

Reported by Dawn Harvie

This was the first tasting in the Olympics of Wine series meant to (re-)introduce members and guests to LCBO General List products. This Australian General List Gems tasting was put together by Pierre Fournier and Maureen Murphy.

The first flight featured – what else? – whites! The Wynns Woonawarra Estate Chardonnay had lots of butter and vanilla oak and good fruit with a fairly full mouth feel. The Peter Lehman Semillon Chardonnay had green apple on the nose and palate and good acidity. It was a “light and refreshing” summer wine. The Wolf Blass White Label Riesling had some honey and petrol, a bit of citrus, and some thought a little wet wool. On the palate it had much of the same with a hint of lime. The group favourite of the flight was the Long Paddock Redbank Sauvignon Blanc. It had many of the typical Sauvignon Blanc aromas and flavours – but more in the “cat’s pee” or “canned peas” style.

The second flight featured Cabernet Sauvignon. The Wolf Blass Grey Label Cabernet Sauvignon had lots of eucalyptus, cedar, and big fruit. It was reasonably well-made, but had high alcohol. The Wynns Coonawarra Cabernet Sauvignon was the group favourite. It was rather subdued initially, but then opened up with nice red fruit and big tannins. The Wakefield Promised Land Cabernet Sauvignon had sweet strawberries/raspberries/cherries, and a hint of mint and coffee on the nose. On the palate, it had lots of fruit, some mint, and furry tannins. It was deemed a good steak wine.

Flight three featured four Cabernet Sauvignon blends. The Madfish Cabernet Sauvignon/Merlot/Cab Franc had red fruit and some sweetness on the nose and red fruit, dill/herbs, and a fair amount of acid on the palate. The Palandri Cabernet Sauvignon/Merlot had sweet black fruit and hints of earth/graphite on the nose. The palate followed through with these flavours. The Penfolds Koonunga Hill Shiraz/Cabernet had sweet raspberry fruit, some pepper, and a slight candy note on both the nose and the palate. It was the favourite of the group. The Wolf Blass Red Label Shiraz/Cabernet Sauvignon brought out some of the most interesting descriptors of the evening. It had a hint of cloves and pepper, cedar, and sweet fruit. Some got Popeye cigarettes (or “stick candy” if you want to be politically correct) and others got strawberry tortière (or strawberry-laced Quebec meat pie). The second favourite of the flight was the Peter Lehman Barossa Shiraz/Grenache. It was a lighter style wine with sweet raspberry fruit.

The last flight of the night was Shiraz. Of course! It was quite a nice course and most agreed that it was hard to choose a favourite since they were all well-balanced and good quality. That says something about General List Australian Shiraz perhaps. The Peter Lehman Barossa Shiraz had sweet dark fruit on the nose and palate, however I found it a touch bitter on the finish. The Wolf Blass Brown Label Shiraz was described as having good dark fruit, vanilla, and soft tannins, and being full-bodied. The Yalumba Y Series Shiraz had lots of dark fruit, a touch of sweetness, and great balance. The Wyndham Bin 555 Shiraz did not seem as complex as the others, but it had nice sweet fruit. Oh, did I forget to mention the lamb and goat cheese served with this flight? Maureen’s straw pole revealed that many people enjoyed the Peter Lehman and/or the Yalumba Y Series with the lamb. Some thought the Wyndham improved with the lamb. The goat cheese didn’t really work with any of the wines. Pierre was kind enough to accommodate the two regular vegetarians – the opinion was that the combination of goat cheese and tomato bruschetta went well with all the wines (the tomato taming the goat cheese).

I came away from the tasting with a couple of wines that I will recommend to friends who ask about wine (because I’m supposed to know something about the subject!) and will buy when the occasion is right (a BBQ or casual dinner at a friends, for example). Thanks Pierre and Maureen for a great tasting!

First Flight: Whites

Coonawarra Estate Chardonnay, Wynns, 2003, Coonawarra, South Australia	468728	\$14.95
Weighbridge Semillon Chardonnay, Peter Lehman, 2003, Barossa Valley, South Australia	610717	\$11.95
White Label Rhine Riesling, Wolf Blass, 2004, Barossa Valley, South Australia	505370	\$13.00
Redbank Sauvignon Blanc, Long Paddock, 2004, Victoria	635714	\$12.95

Second Flight: Cabernet Sauvignon

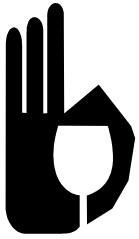
Grey Label Cabernet Sauvignon, Wolf Blass, 2002, Langhorne Creek, South Australia	470120	\$29.65
Coonawarra Cabernet Sauvignon, Wynns, 2001, Coonawarra, South Australia	502039	\$19.95
Promised Land Cabernet Sauvignon, Wakefield, 2003, Clare Valley, South Australia	598771	\$14.95

Third Flight: Cabernet Blends

Cabernet Sauvignon/Merlot/Cab Franc, Madfish, 2003, Margaret River/Great Southern, Western Australia	588871	\$15.95
Cabernet Sauvignon/Merlot, Palandri, 2003, Margaret River, Western Australia	602607	\$17.95
Koonunga Hill Shiraz/Cabernet, Penfolds, 2002, Barossa/McLaren Vale, Southern Australia	285544	\$15.45
Red Label Shiraz/Cabernet Sauvignon, Wolf Blass, 2003, South Australia	311795	\$13.95
Barossa Shiraz/Grenache, Peter Lehman, 2002, Barossa Valley, South Australia	610725	\$14.95

Fourth Flight: Shiraz & Lamb

Barossa Shiraz, Peter Lehman, 2003, Barossa Valley, South Australia	572875	\$19.95
Brown Label Shiraz, Wolf Blass, 2001, Barossa/Langhorne Creek/McLaren Vale, South Australia	390872	\$30.05
Y Series Shiraz, Yalumba, 2003, South Australia	624494	\$13.95
Bin 555 Shiraz, Wyndham Estate, 2002, Hunter Valley, New South Wales	189415	\$15.95



National Capital Sommelier Guild

www.sommelierguild.com

Who Will Be Wine Person of the Year 2005

Each year the National Capital Sommelier Guild honours an individual who has markedly contributed to the wine life of this region and it prepares to do so again this year.

His Excellency, John Ralston Saul, writers Peter Ward, Michael Botner, and Natalie MacLean, educator and writer Vic Harradine, Guild co-founder Philip Nicholson, Sommelier Véronique Rivest, Ottawa Citizen wine columnist Rod Phillips, and Vittoria Trattoria owner Cesar Santaguida are among those who have been recognized in the past.

Candidates for this award are considered in light of the following criteria:

1. **The candidate's contribution to the advancement of the wine knowledge of those in the trade as well as consumers.** This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communication.
2. **The candidate's contribution to the establishment of standards of excellence in the wine trade.** This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.
3. **The candidate's contribution to the development of the wide range of professional skills required by those in the trade.** This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.

Guild members and the public are invited to submit candidates worthy of being recognized in this manner.

Submissions should be accompanied by evidence and/or testimonials describing how the candidate has fulfilled the above criteria over the past twelve months.

Submissions must be received no later than Monday, 3 October 2005.

Submissions can be made using the form enclosed with this newsletter or on the web at www.sommelierguild.com via

E-mail: mark.kilpatrick@sommelierguild.com

Snail mail: National Capital Sommelier Guild
99 Fifth Avenue - Suite 130
Ottawa, Ontario K1S 5P5

Wine Person of the Year 2005 Nomination Form

I submit that _____ should be recognized as 2005 Wine Person of the Year by the **National Capital Sommelier Guild**.

I believe this candidate is deserving of this award because of the following contributions:

To the advancement of the wine knowledge of those in the trade as well as consumers. (This may take the form, for example, of organizing or leading formal or informal events designed to further wine knowledge, through writings or other means of mass communication.) **The following examples support this:**

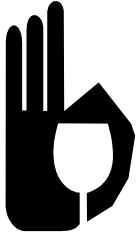
To the establishment of standards of excellence in the wine trade. (This may be through work in bodies charged with defining such standards, through the establishment of such bodies, through teaching courses where standards are emphasized and students are tested for their ability to meet the standards.) **The following examples support this:**

To the development of the wide range of professional skills required by those in the trade. (This may be through the organization and/or delivery of skill enhancement training in any or all of the areas concerned in wine management and service. This training may be formal or informal, the only measure of success being the subsequent application of professional skill by the trainee. Innovative ways of providing this skill transfer are to be particularly valued.) **The following examples support this:**

Submitted by: _____ Date: _____

Day Telephone: _____ Evening Telephone: _____

Email: _____



National Capital Sommelier Guild

www.sommelierguild.com

Scholarship for Wine Education

The National Capital Sommelier Guild (NCSG) is one of the largest non-profit associations of volunteer wine enthusiasts in Canada dedicated to the responsible enjoyment of fine wine. Its core mission is to enhance educational opportunities and foster the development of professionalism in all aspects of the wine trade. Accordingly, the NCSG is proud to sponsor the Scholarship for Wine Education for the benefit of individuals employed full-time in the hospitality industry in the Ottawa-Gatineau community. This Scholarship is awarded annually in the amount of \$500 to a qualifying candidate.

Qualifications

To qualify for the Scholarship the applicant must be:

- Employed full-time in the hospitality industry in the Ottawa-Gatineau community and
- Enrolled in the second semester of the Fast Track Sommelier Certificate Program at Algonquin College.

Applications

Applications for the Scholarship must:

- Be received on or before 31 January 2006,
- Include a copy of the applicant's marks from the first semester of the Fast Track program,
- Include a letter of application with a return postal address, as well as a summary of the applicant's background, interests, activities, and aspirations, and
- Include a letter of reference from the applicant's employer. If self-employed, confirmation of business activity and business address must be submitted on company letterhead, as well as a letter of support from an unrelated person in the hospitality industry in Ottawa-Gatineau.

Completed applications, with all supporting material, should be submitted on or before 31 January 2006 to:

National Capital Sommelier Guild – Board of Directors
Attention: Secretary
130-99 Fifth Ave.
Ottawa ON K1S 5P5

The NCSG reserves the right to make no award or more than one award. The decision of the NCSG is final and not subject to appeal.

Application for Scholarship for Wine Education

Candidate Personal Information (please print or type throughout):

Name: _____
(First) (Surname)

Residential Address:

Mailing Address (if different from Residential Address):

Email: _____ @ _____

Telephone:

Home: (_____) _____ Work: (_____) _____

Demonstration of Qualifications:

Please attach the following to your scholarship application form:

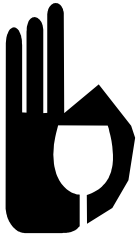
- A copy of your marks from the first semester of the Fast Track program,
- A letter summarizing your background, interests, activities, and aspirations, and
- A letter of reference from your employer. If you are self-employed, a confirmation of business activity and business address must be submitted on company letterhead, as well as a letter of support from an unrelated person in the hospitality industry in Ottawa-Gatineau.

Certification of Permanent Residency in the Ottawa-Gatineau Community:

I, _____ (print name) certify that I am a permanent resident of either the City of Ottawa in the Province of Ontario or the City of Gatineau in the Province of Quebec.

Signature: _____

Date: _____



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 130-99 Fifth Ave., Ottawa ON 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: _____

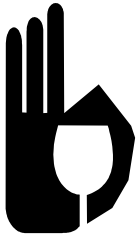
Postal Code: _____

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
130-99 Fifth Ave.
Ottawa ON K1S 5P5

Membership Renewal Form

Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Telephone:

Home: _____ Fax: _____

Work: _____ Fax: _____

Email: _____

Type of Membership (please circle one):

*General (\$25)**

Trade (\$37.50)

*Corporate** (\$75)*

***Note** that these prices are reduced as half year memberships renewal in January.

****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
130-99 Fifth Ave., Ottawa ON K1S 5P5
Tel: (613) 237-7911
www.sommelierguild.com



Service Judge Score Sheet - Epicurean Awards 2005

Name and contact information for Judge (s):

Restaurant: _____

Date and Time: _____

How many people were in your party? _____

Restaurant Type: Please select one (the restaurant chooses a category to be judged in and we compare what they chose, to what you choose, and include the information in their feedback)

Café, Bistro, Wine Bar: Honest, uncomplicated and unpretentious food and wine

Wine Restaurant: Emphasis placed on carefully selected wines and quality food

Fine Dining: Attention to all details of the Dining Experience - Wine, Food, Service and Ambiance

Ethnic: Providing a Dining Experience focusing on a particular culture and cuisine

Instructions:

In order to get as an objective review as possible we would like our judges to remain as anonymous as possible.

Please **do not** indicate you are an Epicurean Awards Judge when making your reservation.

Please **do not** fill out this score sheet in the restaurant. Making notes in a restroom stall is ok, if necessary.

We advise you to review the score sheet in advance of your visit.

<i>Things to consider when awarding points:</i>		<u>Comments</u>
Reservations and Greeting at the Door: Reservation taking, if applicable, handled professionally? Were you greeted immediately upon entering the restaurant? Were you greeted in a pleasant and timely manner? Were you seated immediately upon arrival or were you given an accurate waiting time?	/5	
Server and Service Throughout Meal: Were you greeted promptly and in a friendly manner? Did the server remain appropriately attentive throughout the meal? Did the server return to check on quality? Did the server anticipate guests' needs? Replacement of cutlery, condiments, etc. Was the timing of courses appropriate? Were all meals served at the same time? Did the server clear dishes only once all guests were finished? Did the server handle unusual situations well: special dietary requirements, allergies, special requests etc.?	/20	
Server and Menu Knowledge: Did the server provide adequate information about the menu, specials, and sold out items – in advance? Had the server been briefed about specials – ingredients, preparation, etc.? Could they answer in-depth questions about the menu – ingredients, preparation of a dish etc; or only regurgitate information on the menu? Was the food order taken efficiently and correctly?	/15	

<i>Things to consider when awarding points:</i>		<u>Comments</u>
Server and Beverages- including Wine Knowledge: Was the wine/beverage list offered? Did the server provide adequate information about the list: specials, and sold out items – in advance? Did the server know the list well, and were they able to recommend wine with confidence, answer questions? Was the wine served appropriately? Was the order taken efficiently and correctly? Did the wine service continue throughout the meal?	/15	
Up-Selling <ul style="list-style-type: none"> • This may seem annoying to you as a customer, but it is an important part of a server's responsibility to an owner Did the server suggest any drink, appetizer and or dessert without your prompting? Did the server suggest a premium brand of any item ordered?	/5	
Teamwork Amongst Service Staff: <ul style="list-style-type: none"> • You may have to engage someone to award these points Do other servers help if your server is unavailable? Are Bread and water replenished throughout the meal? Are crumbs/debris removed during your meal? <ul style="list-style-type: none"> • If there are no other team members these points can be awarded to the server 	/10	
The Bill: Was the bill presented at the appropriate time? Was the bill easy to read and correct? Was payment picked up promptly? Was change or credit card returned promptly?	/5	
Exit: Were you nicely thanked at the end of the meal? Does the service continue until you have left the restaurant?	/5	
Restaurant Building and Equipment: Was table setting appropriate to the concept, clean, and complete? Was the menu and wine list attractive, easy to read and understand, clean, in good shape? Was the seating comfortable? Were utensils, stemware, dishes clean throughout the meal? Was the entry area clean and orderly? Interior lighting, air temperature and quality, and noise levels, suitable? Restaurant signage and building in good shape? Walkways and landscaping clean and in good shape? Suitable parking? Were restrooms clean and in good shape?	/10	
Overall Dining Experience: Are the service and food quality of equal standards and level of professionalism, keeping the concept and style of the restaurant in mind? Would you go back? Why or Why not?	/10	
Total	/100	

Please feel free to send additional comments.

Return to Sandra Nash Judging Coordinator; fax 271 0224, or email s.nash@sympatico.ca

Thank you for your participation