

National Capital Sommelier Guild

www.sommelierguild.com

Membership

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:

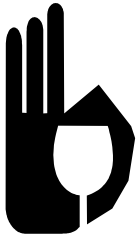
- Sponsor and partner with the **Epicurean Awards Committee**, an organization dedicated to honouring the best Wine List and Service in our community.
- Sponsor and assist in the organization of the **Algonquin College Sommelier Program** exams and providing scholarships for Sommelier students.
- Organize 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



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Newsletter – October 2005

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*If with water you fill up your glasses,
You'll never write anything wise;
For wine is the horse of Parnassus,
Which hurries a bard to the skies.*

~ 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, 10 November 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

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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

Olympics of Wine: France's General List Gems – Part 1

Wednesday, 12 October 2005, 7:00 p.m. – 9:00 p.m.

Trattoria Caffé Italia, Sopra Room, 254 Preston Ave

Join us for the next leg of our Olympic Marathon of Wine, south by south-east through the wine regions of France. We will be sampling a selection of wines from the Burgundy, Rhône, and Languedoc regions that are generally available at the LCBO. What could be better than to find a new house wine, or perhaps start planning those Christmas gift bottles!

Wine is fun, and it's always a good time when you explore new French wines!

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

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)

Fall Harvest Dinner With the Best of Thirty Bench

Saturday, 22 October 2005, 6:30 p.m. reception, 7 p.m. dinner

Crowne Plaza Hotel, 101 Lyon Street

Join Guild VP Martin Carrière and Guild member Kelly Arnott at the Guild's annual Fall Harvest Dinner. Winemaker **Yorgos Papageorgiou** from Niagara's **Thirty Bench Winery** will be our guest speaker at this special dinner. This boutique winery is renowned for their dedication to the production of small scale, locally crafted wines of superior quality. The Harvest Menu has been created by Chef Willi Wetscher to showcase the versatility, range, and quality of Thirty Bench Wines.

~ Upon Arrival ~

Scallop with Lemon Beurre Blanc
2003 Mountainview White

~ Salad Course ~

Semi Dried Roma Tomatoes Stuffed with Goats Cheese served on Baby Greens
and Fresh Herb Salad with Pumpkin Seed Oil Drizzle
1999 Dry Riesling

~ Appetizer Course ~

Maple Roasted Butternut Squash Soup with Cinnamon Spiced Froth
2002 Benchmark Chardonnay

Spiced Wine Gratiné

~ Main Entrée ~

Choice of:

Beef Tenderloin with Porcini Crust and Red Wine Reduction
Kale and Glazed Chestnuts

~ or ~

Stuffed Guinea Fowl with Pistachio Mousse and Juniper Jus
Braised Red Cabbage and Gaufrette Potato*2002 Benchmark Cabernet Franc**2002 Benchmark Reserve Blend*

~ Dessert Course ~

Caramelized Apple and Cranberry Crepe with Calvados Sabayon
Crispy Apple Chip*2003 Limited Yield Semi Dry Riesling*

~ Coffee and Tea ~

Please specify choice of main course when registering. A vegetarian option is also available at time of registering.

Book early as there are only 32 seats available.

Members and Sponsored Guests: \$100 + \$7 (GST) = \$107.00

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

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 Sopes (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

Vin et Champignon à l'Orée du Bois

Thursday, 3 November 2005, 6:00 p.m. – 9:00 p.m.

L'Orée du Bois, 15 ch. Kingsmere, Chelsea, QC

Les Trois Suziens are at it again, but this time the mushroom is King!

Please join Guild Director Marc Rollin, l'Orée du Bois Sous-chef Jean-Claude Chartrand and First Cook Yorick Blain on another gastronomic adventure—this time under the earth, where the mushrooms grow. Let them dazzle your senses with an array of “Tapas-sized” dishes, each composed in part by a mushroom, and each carefully paired with appropriate libations. Enjoy the ambiance of l'Orée du Bois' rustic tasting room, the informative presentation of each dish served and the convivial nature of the hosts.

Les Trois Suzien first hit the stage last March at an event dubbed “Tapas Suziens at l'Orée du Bois”, an event met with much curiosity, but one that was concluded with much delight. The format for this second dinner event will be much the same, however, this time, special guest, Christophe Marineau (a member of les Trois Suziens) will guide us through the world of the mushroom.

An event not to be missed! Only 18 seats so book early and, please, bring your appetite!

Members and Sponsored Guests: \$120 + \$8.40 (GST) = \$128.40

Ottawa Wine & Food Show Tutored Tasting Series

Friday, Saturday, and Sunday, 4, 5, and 6 November 2005

Ottawa Wine & Food Show, Congress Centre

This will be another year of great Tasting Seminars at the Wine and Food Show.

As in the past, these will all offer great educational value, super wines, and very low prices. They will also all sell out quickly so sign up as soon as the events are announced.

We will start the show with the best of the best when Winecurrents' Vic Harridine presents the best medal winners from the Wine and Food Show wine competition, “Cellars of the Words”. For the first time, the Wine Council of Ontario will be at the show. With the help of Ottawa Citizen writer Rod Phillips, they will present Ontario's world class wines and wine regions. Australian wine lovers will be excited to attend a D'Arenberg portfolio tasting. You will be amazed how one winery can have so many great wines After a brief hiatus, we are very pleased to be able to bring a great Port tasting back to the Wine & Food Show as we experience the wines of Taylor Flatgate. The wines of France will also be on display.

California is the theme region this year. Our experts, including Rod Phillips and David Lawrason of Wine Access, will do some in-depth tasting of some specific grape varieties, including the unique and fabulous Cabernet and Zinful Zin. Sideways fans will love our Pinot Noir tasting. And we'll wrap up our review of California with a food and wine matching seminar “California style” with winery chef Rachael Levine and Steve Crosta of RH Philips.

Watch for a complete listing of events at www.sommelierguild.com/tt. Tickets will be on sale October 14.

The Guild's Holiday Gala!

Sunday, 11 December 2005, 5:30 p.m. reception, 6:30 p.m. dinner

Brookstreet Hotel, 525 Legget Drive, Kanata

Guild VP Martin Carrière is again organizing this year's Sommelier Guild signature event of the year. Your Board of Directors is making this a premium dining experience by not only increasing the food budget but also increasing the budget for the purchase of premium wines to make this Gala a memorable event to be enjoyed with family and friends. Michael Blackie, the Executive Chef for Perspectives Restaurant, a four-diamond restaurant, and his team will be preparing a five-course dinner for this special evening. A selection of fine wines will complement this menu and is in the process of being cellared for this special occasion. A total of seven wines will be served during the evening including a premium sparkling wine, a white Burgundy, a red Burgundy, a Californian Pinot Noir, two premium reds for the main course, and one of the great dessert wines of the world to finish our evening. A special offer of \$114 per hotel room is available to our members for either Saturday or Sunday evening. Please call the Brookstreet Hotel directly at 271-1800 and mention that you are a member of the Sommelier Guild or go to <http://www.brookstreethotel.com/>.

Tables of eight people with pre-arranged seating arrangements are available for this dinner. Please specify your desired seating arrangements when you register.

A vegetarian option is also available for this evening at the time of registering.

Please reserve early to avoid disappointment. Free parking is available in front of the hotel.

Members and Guests: \$125 + \$8.75 (GST) = \$133.75

Designated Drivers: \$90 + \$6.30 (GST) = \$96.30

Guild Business

Ottawa Wine & Food Show 2005 Tasting Room Volunteers

The Guild needs your assistance in the tasting room. We will be running about nine events over the three days of the show. Volunteers, who need no prior experience, will set the tables, pour the wine, enjoy the guest speaker, and then repeat the process for the next tasting. It's not glamorous work, but it can be a lot of fun. Volunteering for an event does not preclude you from buying a ticket to that event. Shifts are about two hours each and will be in the periods Friday, 4 November 12:30 – 6:00 p.m., Saturday, 5 November, 11:30 – 5:00 p.m., and Sunday, 6 November 11:30 – 5:00 p.m. (Note: these times may shift slightly). We can arrange shifts to suit your needs. So if you can spare at least two hours and are keen to help out, please e-mail Mike Cowen at cowen@rogers.com or call 841-1612 in the evenings.

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.

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
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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

September VPR

Thursday, 1 September 2005

Reported by Dawn Harvie

Mark Kilpatrick put his wine skills to use in assembling a list of interesting wines for us to taste. The first flight of whites featured everything from a Chardonnay to a Semillon. The Chardonnay was described as chalk and tropical fruit with some floral notes. On the palate it was quite drying in the mouth, medium-full bodied, and quite hot. The Sauvignon Blanc was quite herbaceous with lots of asparagus and peas and lots of acid on the palate. The Riesling was the favourite of the flight. It had light floral notes—honeysuckle which followed through on the palate as well as some residual sweetness and reasonable acid. The Semillon had aromas of lanolin, paraffin wax, and sour lemon. On the palate, the lanolin notes followed through along with some sour and bitter flavours.

The second flight of reds was another interesting mix of everything from France to South Africa. The Faiveley Mercurey had candy, light red fruits, and some earthy qualities on the nose and sour cherry, spicy flavours, and a bit of a bitterness on the palate. It's a wine that needs food. The Ring-Bolt Cabernet Sauvignon had sweet dark fruit, oak, and lots of wintergreen, menthol, or mint (however you decide to define it) which all followed through on the palate. The Famiglia Bianchi Cabernet Sauvignon had sweet jammy fruit on the nose and lots of good dark fruit on the palate. Some thought the tannins in this wine were a bit too green and others thought the balance was quite reasonable. I did get some greenness on the wine, but I didn't think it was terribly unpleasant. The Shiraz was the favourite of the flight. It had black cherry fruit, sweet vanilla, and earthy qualities. All these aromas came out on the palate. It is a good buy at \$12.95.

Of the last flight, the 'Cockfighter's Ghost' had most votes for favourite. This had aromas of overripe fruit, mint, and spice, and on the palate it was meaty, with ripe fruit, smooth tannins, and a nice mouth feel. Second favourite was the Zenato Valpolicella with aromas of dark fruit, raisins, and flor yeast. These aromas had good follow through on the palate as well as dry tannins. The Touriga Nacional had a decent number of votes for favourite too. It had notes of licorice, herbs, and stewed tomatoes. On the plate it had dark red fruit, tomato purée, and an almond finish. It is a lean wine with medium body and would do better with food. 'The Rascal' Shiraz from Hugh Hamilton was deeply concentrated—sweet fruit, leather, and other earthy aromas. The wine was elegant with nice fruit and good acids and tannins—nice structure.

Flight 1: White

Stonehaven Chardonnay, 2004, South Eastern Australia	562777	\$12.95
Seifried Estates Sauvignon Blanc, 2004, Nelson, New Zealand	957670	\$19.95
Studert-Prum Riesling Kabinett Wehlner Sonnenuhr, 2003, Mosel, Germany	970129	\$18.95
Grant Burge 'Zerk' Semillon, 2004, Barossa, Australia	987768	\$16.95

Flight 2: Reds

Faiveley Mercurey 'La Framboisière', 2002, Burgundy, France	940551	\$29.95
Ring-Bolt Cabernet Sauvignon, 2002, Margaret River, Western Australia	606624	\$19.95
Famiglia Bianchi Cabernet Sauvignon, 2002, Argentina	677567	\$15.95
Graham Beck 'Railroad Red' Shiraz/Cabernet Sauvignon, 2003, Western Cape, South Africa	677468	\$12.95

Flight 3: More Reds

Hugh Hamilton 'The Rascal' Shiraz, 2003, McLaren Vale, South Australia	595405	\$24.95
Quinta De Ventozelo Touriga Nacional, 2001, Douro, Portugal	657452	\$19.95
Poole's Rock 'Cockfighter's Ghost' Shiraz, 2002, McLaren Vale, South Australia	595439	\$22.95
Zenato Valpolicella Superiore Ripassa, 2003, Italy	479766	\$23.95

French Cuisine and French Wine at le Pommier d'Argent in Gatineau

Sunday, 4 September 2005

Reported by Marie Hélène Zahles

It was a perfect late summer evening to enjoy the beauty of the Gatineau countryside. As guests arrived at the Pommier d'Argent "Table Champêtre", some in their flashy convertibles, one could have easily thought of a scene from the Great Gatsby as they gathered on the lawn outside the farmhouse. Guild director, and the organizer of the event, Martin Carrière, greeted them with a glass of Georges Gardet "Cuvée Saint Flavy" Brut, a crisp Champagne with apple and citrus notes.

The composition of the menu and the choice of matching wines were entirely French. The owners of the Pommier d'Argent, Chef Philippe Salmon and his wife Thérèse Desjardins, took the time to present the various dishes, and to emphasise that with the exception of the veal in the main course, all of the ingredients had been raised or grown on their farm.

The first course, Terrine de Lapin aux Apricots, was paired with a 2003 "Saint-Martin" from Domaine Michel Laroche, a leading Chablis producer. After Martin explained that any similarity between his wine selection and his name was purely coincidental, guests agreed that the Chablis' mineral character offered a good balance with the sweetness of the terrine (actually, a bit of research showed that the crypt of a ninth century manor located in the Domaine is said to have temporarily housed the relics of Saint Martin). The second course was Ballatine de Chapon Farcie avec Sauce Suprême and accompanied by a 2003 Tavel "Les Églantiers" from Maison Brotte, a rosé that is stronger and darker than traditional Provence rosés. Two reds were served with the main course, Escalope de Veau-Grain à l'Estragon avec Sauce Cognac and Vegetable Bouquetières: a 1999 Gigondas "Le Brut du Foudre", and a 2001 Côtes de Nuits-Village from Domaine Daniel Rion—a southern Rhône, mostly Grenache, against an earthy Bourgogne Pinot Noir. Guests were asked to choose the one that they thought was the best match with the main course. Most seemed to vote for the fruit forward Gigondas—a delicious one indeed! The glasses of red were finished with a salad of mixed greens and apple syrup vinaigrette, together with a trio of cheeses produced in Québec.

More choices were to come with three different desserts proposed by the Chef: baba au rhum, chocolate profiteroles, or crème brûlée flavoured with mandarin extract, "the best crème brûlée this side of the country" as claimed by Philippe Salmon. He keeps his recipe a well-guarded secret, but his wife, Thérèse, hinted that using the fresh eggs produced on the farm made all the difference. The dessert wine was a 2001 Château Loupiac-Gaudiet, the only Bordeaux tasted that evening, and an excellent expression of the sweet, fruity, but lightly concentrated Loupiac appellation.

This was the second Guild event held at the Pommier d'Argent, which in 2003 was the first farm in the Gatineau region to have its "Table Champêtre" certified by the Fédération des Agricotours du Québec. After this most memorable evening, everyone wished there will be many more dinners in the future!

Champagne Georges Gardet, 'Cuvée Saint Flavy' Brut
 'Saint-Martin', 2003, Domaine Laroche, Chablis
 Tavel 'Les Eglantiers', 2003, Mainson Brotte, Rhône
 Gigondas, 1999, 'Le Brut du Foudre 56', Rhône
 Côte du Nuits-Villages, 2001, Domaine Rion, Bourgogne
 Château Loupiac-Gaudiet, 2001, Bordeaux

Vendemmia! Mamma-Mia!

Tuesday, 13 September 2005

Reported by Dawn Harvie & Yohanna Loucheur

This kind of event rarely happens for the mere mortals among us wine geeks—verticals of two of the most famous Italian wines. The first flight was meant to put the wines in context: a Chianti Classico, an Amarone, a Barolo, and an IGT Toscana. The Chianti Classico was full of cherry, earth, caramel, and cardamon on the nose, while on the palate, it had good body and acidity, and some dusty notes. The Amarone was a little closed initially (and not surprisingly as many of the other wines tasted this evening were also closed, but then opened up after more time in the glass), but eventually some earthy notes and bitter chocolate came through. In the mouth, there were plums, earthy flavours, “reciotto” type notes, good acidity, and a little sweetness. It was a full-bodied wine, drinking quite nicely. The Barolo had a rather shy nose with some floral and earthy notes that opened up to show off some caramel, almonds, and licorice. On the palate, these aromas came through with good acidity, dry tannins, and a silky mouth feel. The IGT had rich aromas of coffee/mocha, chocolate, smoked meat, vanilla and cedar, and floral notes. These rich aromas followed through on the palate with heavy tannins, but given its youth, the tannins were not surprising.

Next we moved on to the vertical of Ornellaia. The 2001 was powerful—lots of meaty/bacon aromas, cassis, caramel, coffee, and chocolate—the aromas evolved as the wine opened up in the glass. On the palate, there were some green pepper, cassis, spicy black pepper notes. It was fresh and fabulous, smooth, and had a long finish. The 1998 had notes of pencil shavings and meat. The palate was quite vegetal. The 1997 was quite meaty and much fresher than the 1998. It had sweet bright red fruit and hints of black fruit, pepper, lots of acid and tannins, although the tannins were not aggressive, and a long finish.

The last flight was the vertical of Tignanello. The 2001 was spicy and meaty, with lots of dark black plums, violets, chocolate, coffee, and cedar. These aromas followed through on the palate along with massive, but dry tannins and nice acid to balance them out. It was a “big and beautiful” wine with a long finish. The 1997 had a nose that was reminiscent of Pinot Noir—earthy notes and kirsh. There was lots of fruit, high acidity, and good structure. It was a good food wine. The 1988 was another wine showing some of those Pinot Noir aromas in addition to some sherry-like notes—it was definitely showing its mature side. There was still good acid and mature tannins.

Pierre did some arm-twisting—compelling us to choose a “favourite”. Out of the wines that seemed to draw the most raves—the 2001 and 1997 Ornellaia and the 2001 and 1997 Tignanello—we raised our hand for the one we enjoyed most out of the four. The favourite was the 1997 Ornellaia. Of course, that’s not to say that any one of us would have turned down a glass of any of the others.

At the end of the evening, there was an impromptu auction raising \$200 for Grapes for Humanity, a Canadian-based charity that assists the victims of landmines. Along with the wonderful cheese enjoyed with the third flight, some of the items for auction were donated by the Italian Trade Commission. Thanks also to Dominico Carrozza, who dug deep into the Trattoria Caffé Italia wine cellar to find the wines for this event, Groovy Grapes for providing auction items, and to Guild Director Antonio Muriello for being our interface to the Italian Trade Commission.



*Dominico Carrozza, owner, Trattoria Caffé Italia
and Pierre Fournier, Guild Director*



*Jim Gallivan, highest bidder for the Ornellaia and Tignanello bottles
and Bruno Fiorvanti, Guild Treasurer*

Flight 1: Tuscan Context

- Castello di Verrazzano, 2002, Chianti Classico
- Masi, Costasera, 1999, Amarone della Valpolicella
- Pio Cesare, 1996, Barolo
- Marchesi Mazzei, Serrata di Belguardo, 2002, IGT Toscana

Flight 2: Ornellaia

- Tenuta dell'Ornellaia, 2001, Bolgheri Rosso Superiore
- Tenuta dell'Ornellaia, 1998, Bolgheri Rosso Superiore
- Tenuta dell'Ornellaia, 1997, Bolgheri Rosso Superiore

Flight 3: Tignanello

- Marchese Antinori Tignanello, 2001, IGT Toscana
- Marchese Antinori Tignanello, 1997, IGT Toscana
- Marchese Antinori Tignanello, 1988, IGT Toscana

Winemaker Dinner with Francisco Baettig of Errazuriz at Medithéo

Monday, 19 September 2005

Reported by Dawn Harvie

As we walked into Medithéo, we were greeted by James Bertrand, Guild director, and a glass of Errazuriz Estates Shiraz Rosé. This was a fresh, fruity wine with lots of strawberry—a good summer wine with good acid. We had the opportunity to chat with friends and meet new people. Once at the table, we were served a dip for the bread—a blend of tahini, parsley, and olive oil—quite lovely. It went quite well with the Sauvignon Blanc. In fact, it went better with the dip than it did with the Gazpacho with Mint Oil, which overpowered the wine. If you were going to try to match anything with the soup though, the Sauvignon Blanc was probably your best bet—peppery flavours and notes of coriander came out. The Sauvignon Blanc had a typical nose of lemon and green herbs, which followed through on the palate. It was medium-full bodied and had a nice mouth feel.

The Wild Ferment Chardonnay had some buttery notes, apple, some citrus, and hazelnut. On the palate, these flavours came through with more butter and vanilla and very good acidity. There was more complexity in this wine than in many Chardonnay that could be attributed to the wild yeasts. The Chardonnay went well with the Seared Sea Scallops over Leeks with White Wine and Citrus Zest. Apparently the vanilla wood flavours came out. The Sauvignon Blanc also went well with the scallops. The Chardonnay was a surprisingly good match with the vegetarian second course which consisted of mixed greens with mandarins and caramelized pecans topped with brie on toast. The dressing was not very acidic and brought out the creaminess in the wine as did the caramelized pecans.

The Cabernet Sauvignon Max Reserva was deemed a very good buy—an LCBO General List product that sells for \$17.90. It was full of blackberry fruit, peppery spice, earthy qualities, cedar, and leather. It was a very big wine with good body and good mouth feel. The Don Maximiano had more earthy, leather, and spicy notes than the Max Reserva, the fruit was sweeter, and it had notes of mint and chocolate—overall, it was much more complex than the Max Reserva. It had good acidity, silky tannins, and nice body—very elegant. The wines were served with Mixed Grill of Wild Game (Ostrich, Elk and Bison) topped with Wild Berry Sauce served with Haystack Potatoes and Market Vegetables. Many thought that the Ostrich went much better with the Don Maximiano, but that, in general, the earthy flavours of the wines matched the earthy flavours of the meats well. Both of the wines were a great match with the delicious vegetarian dish (a tower of herbed potato with roasted eggplant. and zucchini).

To finish, we were served a tray of Middle Eastern Sweets with the Late Harvest Sauvignon Blanc. The wine had notes of honey and apricots with a fresh acidity and good balance. It went well with the sweets.

With each course, we learned a lot about the wines. Francisco Baettig commented on each wine, giving details of the viticulture and viniculture. It's always interesting to hear more about the wines as you're drinking them—things like the Sauvignon Blanc is grown in a valley with the cool winds coming off the Pacific Ocean, 30% of the the Wild Ferment Chardonnay spent time in new French oak, and six tons per hectare are harvested from the vines used to make the Max Reserva. Matthew Curtis, sommelier at Medithéo, discussed the food and wine matches after each course.

Thanks for a wonderful evening go to Nizar Ahmed, owner of Medithéo, for welcoming the Guild to his restaurant, and the staff at Medithéo who served us so well, to Francisco Baettig, for taking the time to talk to us about his wines and answering our questions, to Gord Weber of Dandurand, who offered the opportunity for this winemaker dinner to the Guild, and to Matthew Curtis, who led us in lively discussion about the food and wine matches.

Errazuriz Estates Shiraz Rosé, 2003

Errazuriz Estate Sauvignon Blanc, 2004

Errazuriz Wild Ferment Chardonnay, 2002

Errazuriz Cabernet Sauvignon Max Reserva, 2003

Errazuriz Don Maximiano Founder's Reserve, 2000

Errazuriz Late Harvest Sauvignon Blanc, 2004

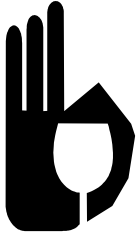
General List 263574, \$11.40

May be available through Vintages in six to eight months

General List 335174, \$17.90

Classics in Spring

Should be available through Vintages some time late 2005/early 2006



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:

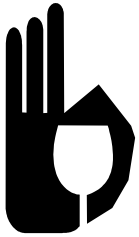
- A copy of your marks from the first semester of the Fast Track program,
- A letter summarizing your background, interests, activities, and aspirations, and
- A letter of reference from your employer. If you are self-employed, a confirmation of business activity and business address must be submitted 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: _____

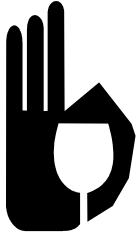
Postal Code: _____

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.*