

# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Membership Form

### Time to Renew Your Membership!!

As you may know, all guild memberships run on a calendar year, thus all memberships will end in December 2005. In 2005, Guild members enjoyed a diverse program of over 50 events reflecting the broad perspective and interests of Guild members. The 2006 program will be every bit as rewarding, so please join in and renew your membership. **Note that membership fees remain unchanged for the 14th year in a row.**

**New members:** Join now and get November and December for free!

**For the fastest renewal:** If you have a credit card pre-authorized with the Guild, just send an email to [membership@sommelierguild.com](mailto: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

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### Membership Renewal Form

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Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: Home: \_\_\_\_\_ Fax: \_\_\_\_\_

Work: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Type of Membership (please circle one):

*General (\$50)*

*Trade (\$75)*

*Corporate\*\* (\$150)*

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

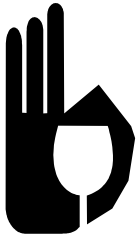
\_\_\_\_\_

Or indicate (if applicable) if you are a Student or Graduate of the Sommelier or Hospitality Program:

Program: \_\_\_\_\_

Graduation Year: \_\_\_\_\_

Other Information: *The Guild is a non-profit, member-run organization. Please indicate below if you can assist in any way – from helping out at tastings to presenting seminars. If you have expertise in a particular wine, food or beverage field, please also indicate below your field of expertise.*



# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Newsletter – November 2005

### November

- 10 Vintages Pre-Release Tasting
- 24 Terroir Wines of Austria

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Gems

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*Consuming wine in moderation daily will help people to die young as late as possible.*

~ Dr. Philip Norrie ~

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### 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.

Thursday, 8 December 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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## Terroir Wines of Austria

Thursday, 24 November 2005, 7:00 p.m. – 9:00 p.m.

Chelsea Club, 236 Metcalfe (at Somerset)

Austrian wines have staged a remarkable turnaround in the last 20 years, making Austria one of the most innovative and dynamic wine countries anywhere. Damaged by the wine scandal of 1985, Austria's wine industry has been re-energized in the last 20 years with rigorous wine laws, investment and innovation to fully modernize winemaking, and by being a leader in important niche markets. Austrian wines have been widely acclaimed by journalists, wine traders, and sommeliers around the world.

Austrian wine regions offer a wide range of terroir influences (soil, varietal, climate) enabling the production of a wide range of products including sparkling wines, warm and cool climate white and red wines, and world class TBA wines from a region that has botrytis every year.

Guild Director Joe Hatz has selected some special wines for this evening that will explore the key regions, unique varietals, and taste profiles of Austrian wines. And you should expect a few stories about his remarkable visit to Austria this year. Did we mention that Joe is Austrian?

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

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## 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

### Reception

*'Premier Cuvée,' 2001, Sparkling, G.H. Funk Vineyards, 13th Street Winery, Niagara Peninsula*

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### Tempura of Bay Scallops

Pulled Provençal Veal Cheek, Black Cherry and Dill Rain  
*Pernand-Vergelesses, 2002, Charton et Trébuchet, Burgundy*

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### Natural Formed Ravioli

Confit of Mariposa Duck and Mutsutake Mushroom Duxe  
Green Apple and Lime Leaf Trickle  
*Pinot Noir, 2003, La Crema, Sonoma, California*  
*Savigny-Lès-Beaune, 2002, Vincent Sauvestre, Burgundy*

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### Draft Sake and Jack Fruit Slushy

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### Twenty-Eight Day Aged Loin of B.A. Beef

Soya Stained Torchon of Foie Gras  
Fennel and Roast Cauliflower Risotto  
*'1920s Block' Shiraz, 2001, Bailey's of Glenrowan, Australia*  
*Benchmark Reserve Cabernet Franc, 2002, Thirty Bench Winery, Niagara Peninsula*

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### The Plural Plum

Cinnamon Plum Tart Tatin  
Sweet Plum and Candied Apple Gelato  
Plum and Fig Four Spice Fritter  
*Tokaji Aszu, 1999, 5 Puttonyos, 'Red Label', Royal Tokaji Company, Hungary*

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Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Teas

Below are two options to finish a wonderful evening.

1. Responsible Choice is a personal chauffeur service that drives you AND your vehicle home. For more information, to get a firm quote, or to book a Responsible Choice chauffeur call them at 248-0444 or visit [www.responsiblechoice.ca](http://www.responsiblechoice.ca).

2. A special offer of \$114 per hotel room is available to our members for Sunday evening. Please call the Brookstreet Hotel directly at 271-1800 and mention that you are a member of the Sommelier Guild. Go to [www.brookstreethotel.com](http://www.brookstreethotel.com) for directions or more information.

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. Additional parking is available inside the hotel at \$9.95 for the evening.

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

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

## Olympics of Wine: USA General List Gems

Wednesday, 14 December 2005, 7:00 p.m. – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

Join us for the next leg of our Olympics of Wine—USA all the way!

We will be sampling a selection of American wines taken from the LCBO's General List Catalogue. This tasting will be the Guild's last event for 2005. Come join us for a fun evening—this might be your last chance to find that special holiday gift bottle!

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

## Guild Business

### Chelsea Club Welcomes Guild Members

We have all come to know the Chelsea Club and its relaxed atmosphere as the location for most of the Guild's tasting events. There is even more reason now for Guild members to attend the Club. General Manager and Executive Chef Sean Murphy is pleased to welcome members of the National Capital Sommelier Guild to the Chelsea Club.

The Club is now open to members of the Guild for lunches, dinners, and planned member events at no cost to the Guild or its members with the exception of food, drink, applicable taxes, and the Club's standard 15% service charge.

The Club is open Monday to Thursday for lunch from noon until 2 p.m., and Fridays for cocktails and dinner from 4 p.m. to 8 p.m. Dress is business casual. Please call the Chelsea Club at 613-234-7551. Members of the Guild must make a reservation for the Chelsea Club dining room 24 hours in advance, and payment for the services rendered is required at the time. The club accepts Visa, MasterCard, and cash. Guild members are required to present their Guild membership card or other proof of membership to a member of the Chelsea Club staff before dinner or lunch. Discretion by the Club staff is assured.

This offer is for new or renewing 2006 members. Join now and get your Guild membership card.

Chelsea Club

236 Metcalfe Street (at Somerset Ave. West)

Ottawa ON K2P 1R3

Telephone: 613-234-7551

E-mail: [chelseaclub@bellnet.ca](mailto:chelseaclub@bellnet.ca)

### 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](mailto:bruno.fioravanti@sommelierguild.com).

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](http://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.

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## Items of Special Interest to Guild Members

### Shari Darling's Harmony On The Palate Resounding In Bookstores

Shari Darling, author, syndicated newspaper and radio columnist (*The Sophisticated Wino*), and creator of the Icewine Flavour Wheel, has a new newly released cookbook called *Harmony on the Palate*. It is based on a breakthrough wine and food pairing technology Shari created called "The Building Block Principles." Using these principles, readers can create harmonious wine and food combinations on a frequent and consistent basis in three simple steps.

"This book is for foodies who focus on a dish before choosing a matching wine, but also for winos like me, who search for recipes to pair with one's favourite vintages." – Shari Darling

### 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](http://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](http://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](http://www.winecurrent.com).

### Special Offers to Guild Members

For special offers to Guild members, please visit [www.sommelierguild.com](http://www.sommelierguild.com) and click on the Special Offers link.

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# Passing Scene

## A Taste of Greece

Thursday, 15 September 2005

Reported by Richard Casavant

The National Capital Sommeliers Guild's sold-out tutored wine tour of Greece was a vinous success.

Returning from visiting winemakers in Greece, I presented a distinctive and very interesting array of sixteen wines from the oldest wine producing country in the world. Participants' comments were most positive and elated. Sommelier André Charland said, "I was dubious at first but this tasting turned more exciting and revealing than I had expected. I am pleasantly surprised!"

We are extremely grateful to the generosity of **Steve Kriaris**, president of **Spondi Fine Wines and Spirits**, for providing all the wines for this important event. The flights were accompanied by mezedes generously provided by **Krinos Foods** (available at Farm Boy stores). With now four of the wines listed at LCBO's Vintages, the wines presented are available on consignment from Spondi Fine Wines and Spirits. I want to especially mention the great assistance and support that I have received from Mary Irene Triantafillou from Enoteca Emery in Greece.

Steve led the PowerPoint presentation with additional comments by Malcolm Graham as I led the tutored tasting of sixteen wines covering the major wine producing regions of Greece. We "visited" 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 included indigenous as well as new combinations and blends of more classic grapes.

The most favoured white was Emery's 'Villare' (55%) followed by Ktima Pavlidis White Sauvignon Blanc-Assyrtico (30%). The second flight's most favoured wine was Tsolis 'Ampelou Gis' Red Cabernet Sauvignon/Tempranillo (33%) followed by Hatzimichalis Merlot (25%). The third flight's winner was Gaia Estate's Argiogitiko 2003 (55%) with no clear second. Finally, everyone ended this tasting tour on a high note with a Samos wine served with Greek yogurt and honey.

As the Guild's president, James Bertrand, said, "I think you have set a new benchmark for the Guild." I welcome Guild members to contact me for more elaborate wine tasting notes or to contact Spondi Fine Wines and Spirits for purchases. Please let me know if you would like to join me on an extraordinary **Culinary and Wine Tour of Greece** between October 16 and 31, 2006.

### First Flight

1. Emery 'Villare' Athiri, 2004, \$17.95: Villare is floral and grassy on the nose. Richly layered citrus and honeydew melon on the palate. It has a persistent and elegant finish.
2. Gaia 'Notios' White Moschofilero, Roditis, 2004, \$14.95: Moschofilero harvested from vineyards along the Arcadian Plateau is blended with Roditis from Corinthian hillside vineyards to produce a clean and vibrant wine. Fragrant with fresh, light peach and lots of floral notes.
3. Kir Yianni 'Samaropetra' Sauvignon Blanc, Traminer, Roditis, 2003, \$15.95: An aromatic nose, floral bouquet with some spice. Vibrant fruit on the palate with a zesty acidity that balances and refreshes.
4. Gaia 'Thalassitis' Assyrtiko, Santorini Estate, 2004, \$23.50: Produced from 80 year old Assyrtiko vines grown in Santorini's porous volcanic soils. A beautiful white wine with aromas of pear, white peach, lime zest, and crisp apple flavours.
5. Ktima Pavlidis White Sauvignon Blanc-Assyrtiko, 2004, \$21.25: Vibrant aromas of gooseberry and orange peel on the nose are accompanied by well-balanced acidity and exotic fruit flavours on the palate.

### 2nd Flight

6. Tsolis 'Ampelou Gis' Red, Cabernet Sauvignon/Tempranillo, 2002, \$14.95: Rich and full bodied with black cherry and leather on the nose. A multi-layered wine with flavours of cassis, chocolate, and earth.
7. Ktima Pavlidis Red Cab.Sauv, Merlot, Limnio, 2003, \$24.65: An intense bouquet of plum and cherry with hints of chocolate and smoke. Velvety mouth-feel with a good balance of acidity and tannin. Lengthy and fruit filled finish.
8. Hatzimichalis Merlot, 2002, \$38.95: Fully matured vines on the Atalante Estate produce a wine that is deep purple in colour and plummy in flavour. A lush, complex wine that will cellar for 7 to 15 years.
9. Hatzimichalis 'Cava' Cabernet Sauvignon, 2000, \$33.50: Aged for 18 months in barriques and 18 more in the bottle, this Cabernet is rich and bold with flavours of cassis and ripe cherry. It is ready to drink now but can be cellared for 10 to 15 years.

10. Chateau Harlaftis Cabernet Sauvignon, 2001, \$21.00: Aged for 12-18 months in French Barriques, this wine is a classically structured, full-bodied Cabernet with rich berry fruit palate and elegant yet lively tannins.

### 3rd Flight

11. Kir Yianni 'Paranga' Xinomavro, Agiorgitiko, 2003, \$14.25: Agiorgitiko softens the powerful Xinomavro grape to create fruitful wine of considerable weight and depth. Aromas of plum and clove combine with grape flavours pepper and earth.
12. Gaia 'Notios' Red Agiorgitiko, 2004, \$17.95: Also known as the St. George grape, this Agioritiko is deep purple with explosive fruit on the nose and a peppery youthfulness to the palate. Plentiful black cherry extract combine with a velvety, spicy aftertaste.
13. Estate Papaioannou Agiorgitiko Single Vineyard, 2000, \$19.95: Aged one year in French oak and another six months in bottle, Estate Papaioannou has a rich nose of red fruit and caramel. Its a full bodied wine with balanced rich tannins and great length.
14. Gaia Estate Agiorgitiko AOC Nemea, 2003, \$42.95: Unfined and unfiltered, Gaia Estate delivers both power and velvety texture. Smokey warm scents of tobacco and spice wrap around fresh red cherry flavour.
15. Kir Yianni 'Yianakohori' Xinomavro, Merlot, 2001, \$23.95: Grapes are hand picked, crushed separately, and then blended after the first racking. The wine is then aged in new French and American oak for 12 months and another 12 months in bottle before release. The finished wine is dry with firm structure and soft underlying fruit tones. Drinkable now but will reward 3 to 4 years cellaring.

### 4th Flight

16. Samos 'Anthemis' Muscat, Non-Vintage, \$11.95: Muscat harvested from semi-mountainous vineyards is then aged for 5 years in oak. During its ageing the wine acquires an amber colour that is complimented by exuberant floral expressions on the nose.

### Flight 1: Whites

Emery 'Villare', 2004, Island of Rhodes, Athiri grapes	\$17.95
Gaia 'Notios' White, 2004, AOC Nemia and Santorini, Peleponnese, Moschofilero and Roditis grapes	\$14.95
Kir Yianni 'Samaropetra', 2003, AOC Naoussa, Northern Greece, Sauvignon Blanc, Traminer, and Roditis grapes	\$15.95
Gaia 'Thalassitis', 2004, Santorini, Peleponnese, Assyrtico grapes	\$23.50
Ktima Pavlidis White, 2004, Drama, Northern Greece, Sauvignon Blanc and Assyrtico grapes	\$21.25

### Flight 2: Reds

Tsolis 'Ampelou Gis' Red, 2002, Messinia, Peleponnese, Cabernet Sauvignon and Tempranillo grapes	\$14.00
Ktima Pavlidis Red, 2003, Drama, Northern Greece, Cabernet Sauvignon, Merlot, and Limnio grapes	\$24.95
Hatzimichalis, 2002, Atalante, Mainland Greece, Merlot grapes	\$33.50
Hatzimichalis 'Kava', 2000, Atalante, Mainland Greece, Cabernet Sauvignon grapes	\$38.95
Chateau Harlaftis, 2001, Stamata/Nemea, Mainland Greece, Cabernet Sauvignon grapes	\$19.50

### Flight 3: Reds

Kir Yianni 'Paranga', 2003, AOC Naoussa, Xinomavro and Agiorgitiko grapes	\$14.25
Gaia 'Notios' Red, 2004, AOC Nemia and Santorini, Peleponnese, Agiorgitiko grapes	\$15.75
Estate Papaioannou, 2000, AOC Nemia, Peleponnese, Agiorgitiko grapes	\$18.95
Gaia Estate, 2003, AOC Nemia, Peleponnese, Agiorgitiko grapes	\$42.95
Kir Yianni 'Yianakohori', 2001, AOC Naoussa, Xinomavro and Merlot grapes	\$23.95

### Flight 4: Sweet

NV Samos 'Anthemis', Island of Samos, Muscat grapes, 375 ml	\$11.95
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## Fortified Wines I: Whites

Wednesday, 28 September 2005

Reported by Hilary Purvis

For the first of a duo of fortified wine tastings, Guild Director Marc Rollin lead the eager enthusiasts through a series of flights of Whites. Many of these white fortified wines were first time tastings for many guild members. Throughout the evening, most of the participants were stumped and curious to discover what fortifieds they were tasting and their respective regions. To keep the tasting even more interesting, Marc provided many “amuse bouches” with each flight—both typical and atypical combinations.

The first flight, which was later dubbed the “Flor Flight” included a Manzanilla Sherry from Spain, as well as a Vin Jaune from Arbois, France. The flight was served with a Mousse de Foie Gras from L’Orées du Bois in Gatineau. From all accounts, Foie Gras is a typical match with Vin Jaune, at least as far as the Jurassien are concerned. However, many of the participants found the sherry to be best suited as it offered a more neutral match. The Vin Jaune had more acidity, which, although became milder with the food, was not as inviting as the Sherry.

The two offerings from the second flight were both from France, a Pineau des Charentes and a Macvin du Jura. The Pineau had notes of peach, mint, and ginger and worked well with the dried nuts, dates, and dried mango. On it’s own, the Macvin had a luscious mouthfeel with elements of brandy, almonds, and dried fruit.

For those who prefer a hint of residual sugar, the Muscat flight was a delight. Both France (Domaine du Mas Neuf, Muscat de Mireval ) and Greece (Union des coopératives vinicoles de Samos, Vin de Liqueur) were represented and sampled with a 2 wonderful cheeses from the Loire – a blue cows milk and a chevre. Both combinations were spectacular, however, the pungency of the blue provided a remarkable contrast to the sweetness of the Muscats. In Marc’s words “very aromatic wines work well with very aromatic cheeses.” I must say, Marc is absolutely correct with this pairing!

The final flight for the night was dubbed the “Oxidized Flight”. Spain, Portugal, and again, France each offered unique samplings of fortified white wines. Paired with baklava, butter tarts, and rum balls, we were able to try an array of combinations. The big surprise was the Maderia, who many thought was an Olorosso Sherry. Not only was the Maderia a surprise, so was the complimentary sensations of the brown sugar combinations from the butter tart.

### Flor Flight

Delgado Zuleta, ‘La Goya’, Manzanilla, Spain, 15.4% alc.	\$15.95
Rolet Père & Fils, Vin Jaune, 1996, Arbois, France, 14% alc.	\$69.00

*Food pairing: Mousse de Foie Gras*

### VDL Flight

André Petit, Cuvée Sélection, Pineau des Charentes, 2002, France, 17% alc.	\$17.95
Jacques Tissot, Macvin du Jura, France, 17% alc.	\$41.00

*Food pairing: Dried Fruits and Nuts*

### Muscat Flight

Domaine du Mas Neuf, Muscat de Mireval, 2002, France, 13% alc.	\$21.95
Union des coopératives vinicoles de Samos, Vin de Liqueur, Samos, Greece, 15% alc., 375 ml	\$11.95

*Food pairing: Duo of Cheese (1) RocheBaron, Loire and (2) Chèvre d’Or, Loire*

### Oxidized Flight

Clos Saint-Georges, Rivesaltes Tuilé Hors d’Age, 1984, Rivesaltes, France, 15% alc.	\$37.75
Del Principe, Amontillado Muy Viejo, Xérès, Spain, 18.5% alc.	\$22.95
Henriques & Henriques, Verdelho 15 Years Old, Madeira, Portugal, 20% alc.	\$43.95

*Food pairing: Assortment of baked goods (1) Baklava, (2) Coffee Cake and (3) Chocolate Cake*

## October Vintages Pre-Release

Thursday, 29 September 2005

Reported by Marc Rollin

The Chelsea Club was the setting for yet another successful Guild VPR event, this time hosted by none other than our very own Newsletter Coordinator. Awesome job Dawn!

Evening's Favourites:

- Flight 1: Ca'del Solo Malvasia Bianca 2004
- Flight 2: Weinert Cabernet Sauvignon 1999
- Flight 3: Klinker Brick Old Vine Zinfandel 2001
- Flight 4: Pio Cesare Barbaresco 2000

The evening started with the standard "white flight": a Riesling that smelled like a Sauvignon Blanc and a Malvasia that smelled like, well, a Malvasia. The Australian Riesling was very expressive, releasing a complex bouquet of citrus fruit and floral notes as well as a hint of petrol. The Ca'del Solo Malvasia Bianca was very aromatic with aromas of tropical fruit and rosewater. Both were formidable in the mouth, but for different reasons: the Riesling, even though from a warm climate, retained much of its varietal acidity, and the Malvasia was pleasantly round.

The next flight, the first of the reds, saw Argentina up against Italy. The Weinert Malbec was identified as both the favourite and least favourite of the flight. It was both pleasantly aromatic and faulty, the red berry fruit was both stewy and over-cooked, the tannins were both supple and aggressive, and the alcohol was both balanced and one-dimensional—a reminder of the subjective nature of organoleptic analysis. The Weinart Cabernet Sauvignon was very expressive, emitting notes of cedar and pencil shavings, cherry fruit, and a hint of green pepper greenness. The tannins were soft and velvety and the wine was very well balanced. The Terre d'Aligi was less expressive than the former, but nevertheless a good example of quality winemaking. Its nose was spicy and fruity, displaying notes of cumin and strawberries. The last wine of this flight, the Ornellaia IGT Toscana, displayed blackberry spice notes in the nose and bore big ripe tannins in the mouth—a wine for the cellar, depending on your tastes.

The second red flight was a line up of two New World wines and one Old World wine made in the New World style. The Klinker Brick Zinfandel was expressive, aromatic, and complex. It displayed aromas of menthol, black cherry jam, pipe tobacco, toffee, figs, and dates—mostly tertiary aromas. In the mouth, its gustative elements were balanced and its tannins were, although very present, nicely structured. The Plunkett Shiraz was less expressive displaying aromas of bay leaf, spice, and tobacco as well as, at least to some of us, a little beef consommé. The Frescobaldi 'Super Tuscan', although in a state of hibernation, displayed a nose typical of the style—cherry fruit, spice, oak, and a little green pepper. Its tannins were very present and balanced with the acidity and alcohol—if you have the patience, try this wine in 5 to 10 years.

The last flight of three wines allowed us the opportunity to sample three stellar examples of Italian winemaking ability. The Massolino Nebbiolo displayed a subtle bouquet of basil, red berry fruit, and leather. Its tannins were ever present, but structured, and were balanced with the acidity and alcohol. The favourite of the flight, the Pio Cesare Barbaresco, although a little closed, was expressive enough to discern some fruit and spice. The mouth feel for this wine was exceptional. Lastly, the Michele Chiarlo Barolo was both fine and expressive, displaying notes of pepper spice and red fruit. What a treat! See you at the next VPR.

### Flight 1: Whites

Yalumba Riesling 'Y' Series, 2004, South Australia	625129	\$14.95
Ca'del Solo Malvasia Bianca, 2004, Monterey, California	948737	\$19.95

### Flight 2: Reds

Weinert Malbec, 1999, Luján de Cuyo, Mendoza, Argentina	556795	\$16.95
Weinert Cabernet Sauvignon, 1999, Luján de Cuyo, Mendoza, Argentina	656363	\$16.95
Terre d'Aligi 'Tatone' Montepulciano d'Abruzzo, 2001, DOC, Italy	994616	\$14.95
Ornellaia 'Le Volte', 2002, IGT Toscana, Italy	964221	\$24.95

### Flight 3: More Reds

Klinker Brick Old Vine Zinfandel, 2001, Lodi, California	694356	\$24.95
Plunkett 'Blackwood Ridge' Shiraz, 2002, Victoria, Australia	657627	\$21.95
Frescobaldi 'Mormoreto' Cabernet Sauvignon, 2001, Castello di Nipozzano, IGT Toscana	951210	\$59.95

### Flight 4: Reds Again

Massolino Langhe Nebbiolo, 2000, DOC, Italy	652479	\$29.95
Pio Cesare Barbaresco, 2000, DOCG, Italy	947465	\$69.95
Michele Chiarlo Barolo 'Tortoniano', 2000, DOCG, Italy	586388	\$54.95

## Fortified Wines II: Reds

Thursday, 6 October 2005

*Reported by Marc Rollin*

As the sequel to the previous week's white fortified tasting, this event was a fitting conclusion to an experimental theme – the wines were effectively presented, the food was atypically, albeit appropriately, matched, and, as a compliment to any presenter, the event was both inviting and convivial. What a blast!

Following a quick introduction of the event and of the attending Board Members as well as a brief reminder of a “ringer” in the mix of wines, Hilary wasted little time and served the first wine – a White Port. What? I thought this was a “Reds” Tasting?!

The Fonseca White displayed intense aromas of honey, apricot, and orange as well as hints of a formidable alcohol strength – one person compared it to Grand Marnier liqueur. In the mouth, the wine was sweet and alcoholic, which is typical for this style of wine served at room temperature. The aromas of sweet marmalade and apricot pie followed in the mouth, and the wine proved to be a good match with the duo of cheese brought in from the Back Forty Artisan Cheese. The Flower Station Feta, with its formidable acidity, was voted as being the better match, while the Dalhousie, although a great cheese, could not stand up to the wine.

Now, on to the Rubys ... The Fonseca Bin 27 was said to have a lot more character than the Noval LB, although the room was split as to which was the favourite. Both were excellent examples of the style, displaying intense red, almost candied, fruit notes, as well as good mouth feel backed with good tannin structure. A Summer Sausage and a Garlic Sausage, purchased at the Elk Ranch, were the food choices for this flight, and, again, the room was split as to which was the favourite. I found the food stood up to the wines in terms of mouth feel (Hilary mentioned that some pork fat is added to the meat to give it just that), but the Garlic Sausage's aromatic intensity proved to be the better match – garlic and berry/cherry. Who would have thunk it?

Now, on to the Tawnys ... Both from Taylor Fladgate, and both showing signs of age, these wines were, as well, excellent examples of the style. The 10 year-old had a nose reminiscent of hazelnut and caramel (one person compared it to Frangelica liqueur), where the 20 year-old displayed aromas of almonds, vanilla, and spice (no one mentioned Amaretto). Now, as was advertised in the event's write-up, with the goal of finding that elusive tertiary flavour, a slice of Key-Lime Pie was paired with these wines. Some tasted Cuba Libre, with its lime/cola flavours, others did not. One person suggested experimenting with a cheaper Port next time, probably a good suggestion considering the 20 year-old costs \$68, but, all in all, it was a welcomed experiment. Now, on to the Special Flight ...

Ahhh, the Special Flight – a duo of wines that invoked much discussion and stirred much curiosity. The 1997 Single Quinta was complex and aromatic, displaying beautiful earthy and dark fruit notes...mushroom, plum, and black cherry. The wine had a dark purple colour and, in the mouth, the tannins were well accented by the residual sugar and glycerol. The second wine, although very Port-like, ended-up being the ringer. It was a 2000 Vintage Rasteau Vin Doux Naturel. This 100% Grenache Noir wine from the Southern Rhône is not only very rare, but, when fortified on the skins, bares a wonderful resemblance to Port. Although not as sweet as the Quinta, the tannins were very present and the aromas of violets and prunes could be discerned. Hilary served some Jamaican Fruit Cake from Pat's Sweet Temptations and some assorted nuts with these wines. The fruitcake, washed periodically with rum, went exceptionally well with the Rasteau – the wine accentuated the fruit while remaining equal in sugar content.

And, now, onto the Vintage Flight – a 1985 Graham's followed by its close sibling, the 1980. These wines were ultimately enjoyed with some Dark Chocolate and Milk Chocolate Chai Truffles, from Truffle Treasures as well as some Highland Blue Cheese from the Back Forty Artisan Cheese. Totally divine!

### White Flight

Fonseca White, Douro, Portugal, 20% alc. \$12.90

*Food pairing: Flower Station Feta and Dalhousie Cheeses from Back Forty Artisan Cheese Lanark Highlands*  
([www.icelandicsheep.ca](http://www.icelandicsheep.ca))

### Ruby Flight

Fonseca Bin 27 Fine Reserve Port, Portugal, 20% alc. \$16.95

'Noval LB' Port, Portugal, 19.5% alc. \$22.95

*Food pairing: Summer Sausage and Garlic Sausage from the Elk Ranch, Kanata, Ontario*

### Tawny Flight

Taylor Fladgate 10 Year Old Tawny Port, Portugal, 19.8% alc. \$33.95

Taylor Fladgate 20 Year Old Tawny Port, Portugal, 20% alc. \$67.95

*Food pairing: Key Lime Pie (from the Great Canadian Superstore – Loblaw's)*

**Special Flight**

Quinta da Eira Velha Single Quinta Vintage Port, 1997, Portugal, 20% alc.	\$59.95
Rasteau Vin Doux Naturel, Rasteau, France, 17% alc. (500ml)	\$39.00

*Food pairing: West Indian Fruit Cake from Pat's Sweet Temptations, Carleton Place and Assorted Nuts*

**Vintage Flight**

Graham's Vintage Port, 1985, Portugal, 20% alc.	\$109.95
Graham's Vintage Port, 1980, Portugal, 20% alc.	\$115.95

*Food pairing: Dark Chocolate Truffles, Milk Chocolate Chai Truffles from Truffle Treasures, Ottawa (www.truffletreasures.com) and Highland Blue Cheese from Back Forty Artisan Cheese Lanark Highlands*

**Olympics of Wine: France's General List Gems**

12 October 2005

*Reported by Dawn Harvie*

The Olympics took us to France this time around. Pierre Fournier, Rutha Astravas, Maureen Murphy lead this one. We started off the evening with two whites. The favourite of this flight was the Macon-Villages Chardonnay. It was quite surprisingly un-Chardonnay! It had some lemon and herbaceous aromas on the nose which followed through on the palate along with nice acidity. It's a nice refreshing wine. The Fat Bastard Chardonnay had notes of butter and roasted nuts. On the palate the buttery notes followed through, but there was too much acid and not enough fruit. It was described as "boring".

The second flight featured wines from the Languedoc. The favourite of the flight was the Bad Dog Red with tons of earth/meat and candy notes and strawberry/raspberry fruit. On the palate it was like a "strawberry shortcake topped with vanilla". It was medium-bodied, but had a rather short finish. A reasonable value at \$11.30. The Chateau Canet was the second favourite. This rather earthy wine had aromas of smoke, cocoa, and cigar box on nose. The flavours evolved throughout the flight. The Rasteau was grapey and earthy with a bit of stemminess. On the palate, the grapey, earthy, and stemmy aromas were apparent. It had good acidity and tannins and a nice long finish.

Flight three was probably the favourite of the evening – Rhône wines! The Guigal was the favourite with earthy notes, mint, black fruit, and slightly medicinal aromas on nose. Smooth and velvety on the palate, it had black fruit, mint, earth, great tannins, and nice balance. The Chapoutier was also enjoyed by many – pencil shavings, mushrooms, earth, and pepper on the nose; red/black fruit, pepper, some dill pickle, and nice tannins on the palate. The Rasteau was grapey with a little raspberry and earth following through on the palate with some tobacco. It was rather astringent though, with a short finish.

The last flight, Shiraz, was served with lamb. The favourite of the flight was the Lou Black – a good value at \$11.95. It had cassis, a little coconut, chocolate, raspberry, and a little greenness on nose. The cassis, earthiness, and green notes followed through on the palate. Overall, it was a rather subtle and very pleasant wine. It went well with the lamb as well as the onion focaccia. The Fat Bastard Shiraz was fairly well received too – a little closed initially, aromas of green tea and spice (nutmeg and pepper) eventually showed up. On the palate, there was a little of that green tea, some sour cherry, black fruit, high acidity, and lots of tannin. It had a long finish. It seemed to go well with everything – the lamb, the onion focaccia, and the spiced olives. The Que Sera Syrah Shiraz (!) was *very* smoky (burnt wood, tobacco) on the nose. The smoky notes followed through on the palate. Several tasters thought that it would do well with acidic foods, even olives.

Overall, a very interesting evening! Bring on the next Olympics of Wine!!

**Flight 1: Whites**

Macon-Villages, 2003, Bouchard Aîné et Fils (Chardonnay)	350884	\$12.95
Fat Bastard, Thierry et Guy, 2003, Marnier-Lapostolle (Chardonnay)	563130	\$14.95

**Flight 2: Languedoc**

Terra Sana, Lurton, 2001, Vin de Pays d'Oc	320580	\$12.95
Bad Dog Red, 2003, Vin de Pays d'Oc (Syrah, Cabernet Sauvignon)	597302	\$11.30
Chateau Canet, 2001, Minervois (Carignan, Mourvèdre, Syrah)	320598	\$12.95

**Flight 3: Rhône Reds**

Réserve Côtes du Rhône Villages Rasteau, Frères Pérrin, 2001, Rhône (Grenache, Syrah, Mourvèdre)	363457	\$13.95
Côtes du Rhône Villages, 2003, Chapoutier, Rhône (Grenache, Syrah, Mourvèdre)	321539	\$16.95
Côtes du Rhône Villages, 2001, E. Guigal, Rhône (Grenache, Syrah, Mourvèdre)	259721	\$17.10

**Flight 4: Shiraz with Lamb**

Shiraz, Fat Bastard, 2003, Vin de Pays d'Oc	563122	\$14.95
Que Sera Syrah, Shiraz, Paul Mas, 2004, Vin de Pays d'Oc	597336	\$12.95
Shiraz, Lou Black, 2001, Vin de Pays d'Oc	597310	\$11.95

## What To Do With a Rhodanian Cru?

Thursday, 20 October 2005

Reported by Dawn Harvie

Marc Rollin's events are truly unique and interesting. This was no exception. The first wine, a sparkling, was full of apple, yeast, and some floral notes that all followed through on the palate. It was 75% Muscat à Petits Grains and 25% Clairette. Quite lovely. This was followed by the white flight. The Saint-Péray, 95% Marsanne/5% Roussane, was very smoky and oaky on the nose and on the palate. A number of people enjoyed it as an easy-going wine with a balanced mouthfeel. The Condrieu had a nose of Vaseline, white peach, apricot, tea leaves, and pumpernickel bread among other things! Peach, Vaseline, and mineral notes came through on the palate. It was an unusual Viognier! The Château-Grillet, another Viognier, had more burnt rubber on the nose than the Indy 500. Apparently this is a wine that needs at least a full decade before it's ready to drink.

The Tavel was full of strawberry. It was dry and fresh with good acidity. Some thought it lovely – a great summer wine or perfect for those depressing and freezing cold days of February – and others thought that the fruit didn't really follow through on the palate.

The first wine of the Mediterranean red flight, the Lirac, was closed initially, but the aromas of earth, licorice, spice, and black fruit eventually presented themselves. Earthy notes, spice, blackberry fruit, licorice, and good acid (but green tannins) came out on the palate. The Vacqueyras had some notes of earth and rubber, black fruit, licorice, pepper, and smoke. These aromas followed through on the palate along with drying tannins. The Château la Nerthe was *very* fruity with some peppery spice. On the palate the jammy fruit followed through along with some vanilla and heat. The Gigondas was enjoyed by quite a number of tasters. There were aromas of earth, bacon/meat, pepper, menthol, and smoke, which were also apparent on the palate. I also got some Indian spices and heavy tannins. The Château la Nerthe Cuvée des Cadettes was the favourite of the flight. There was lots of meat (bacon) and cedar on the sweet fruit nose. The palate was all about the meat, cedar, and sweet fruit. It was described as having a "Parker palate" (too much sweet fruit and not enough other complex flavours) and being very approachable (like a golden retriever) – but then again, it was the favourite of the flight!

The last flight was a big flight. All of the wines were enjoyed by almost everyone present, but there was a clear favourite. The Saint-Joseph was like Christmas in a bottle – spices, pine, Christmas cake – on both the nose and the palate. It was very well-balanced and had a nice long finish. The Crozes-Hermitage was very meaty with lots of sweet cedar. These followed through on the palate, but some thought it didn't have quite enough structure. The Cornas again had some of those meaty/bacon notes, jammy fruit, and violets, which all showed up on the palate along with black fruit and good ripe tannins. The Côte-Rotie had pepper, soy sauce, black fruit, and violets. There was lots of pepper on the palate with acidity in the finish. Unfortunately, the Domaine Jean-Luc Colombo Hermitage, Cuvée le Rouet Rouge, 1999 at \$75.00 was corked and was not served at the tasting.

Thanks Marc for another great tasting!

### Apéro

Clairette de Die, Union des producteurs de vins fins du Diois, Cuvée Titus, 7% alc. \$22.40

### White Flight

Saint-Péray, Louis Bernard, 2002, 13% alc. \$17.95

Condrieu, Domaine Jean-Michel Gerin, Cuvée la Loye, 2002, 13% alc. \$60.00

Château-Grillet, Neyret-Gachet, 2000, 13.5% alc. \$89.00

### Rosé Flight

Tavel, Château d'Aqueria, 2004, 13% alc. \$18.95

### Mediterranean Red Flight

Lirac, Château d'Aqueria, 2001, 13.5% alc. \$18.95

Vacqueyras, Domaine de Montvac, Cuvée Variation, 2000, 15% alc. \$35.75

Châteauneuf-du-Pape, Château la Nerthe, 2001, 13% alc. \$49.95

Gigondas, Moulin de la Gardette, Cuvée Ventabren, 1998, 13.5% alc. \$45.00

Châteauneuf-du-Pape, Château la Nerthe, Cuvée des Cadettes, 1999, 14% alc. \$119.00

### Northern Red Flight

Crozes-Hermitage, La Maison Guyot, Cuvée le Millepertuis, 2001, 12.5% alc. \$21.85

Cornas, Domaine Courbis, Cuvée Champebrose, 2001, 13.5% alc. \$46.00

Saint-Joseph, Domaine Chèze, Cuvée des Anges, 2000, 12.5% alc. \$47.50

Côte-Rôtie, Domaine Jamet, 2001, 12% alc. \$73.00

## Fall Harvest Dinner With the Best of Thirty Bench

Saturday, 22 October 2005

*Reported by Eric Wong*

The Guild Fall Harvest Dinner with winemaker Yorgos Papegeorgiou was an opportunity for 23 diners to sample the wines of Thirty Bench Winery. We were most fortunate to have Yorgos on hand for an excellent evening of matching wines and food at the Crowne Plaza Hotel. Executive Chef Willi Wetscher and his team crafted a Fall Harvest-themed dinner together with Guild member Kelly Arnott focusing on accenting the flavours and body of the wines with food pairings to showcase Thirty Bench's range of wines and versatility. To those unfamiliar with Thirty Bench, they are one of the few Niagara wineries that aficionado reserve futures orders for their premium reds sight unseen and without pre-tasting, something that most consumers would be surprised occurs in Niagara. Having been a customer of Thirty Bench since their legendary 1995 premium red vintage, I always look forward to tasting their reserve reds blindly against Bordeaux, Australian and Napa reds with dinner guests, often much to their astonishment. Recently Kelly and I tasted their 1995 Cabernet Franc Reserve, which was concentrated, structured, youthful, and a wine that the lucky tasters preferred to taste alone even though it was a dynamic match with red meat; so much for the rumour that Niagara reds cannot age. Ah, but the word is gradually getting out.

Upon arrival, we were greeted with the Thirty Bench 2003 Mountainview White, an off-dry blend of riesling and vidal with citrus and tropical aromatics and flavours that prepared our palates for the evening, and matched very well with the Scallop with Lemon Beurre Blanc. The residual sweetness and tropical flavours of the wine provided a good balance with the sauce. This was followed by the 1999 Dry Riesling, displaying petrol notes, lemon, and balanced acidity, paired with Semi-Dried Roma Tomatoes Stuffed with Goats Cheese served on Baby Greens and Fresh Herb Salad with Pumpkin Seed Drizzle. The complexity and acidity of the Dry Riesling nicely complemented the salad course. Next up was the 2002 Benchmark Chardonnay – Unfiltered (their initial estate grown Chardonnay from young vines) that was the favourite of many for its balance and elegance with a creamy finish that paired wonderfully with the Maple Roasted Butternut Squash Soup with Cinnamon Spiced Froth. Many thought that the soup was flavoured with butter when it was the creaminess of the wine that enhanced the buttery notes of the soup. After a spice wine gratiné to cleanse our palates, we moved onto the 2002 Benchmark Cabernet Franc and 2002 Benchmark Reserve Blend (50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon) that were matched with the choice of Stuffed Guinea Fowl with Pistachio Mousse and Juniper Jus, Braised Red Cabbage and Gauffrette Potato, or Beef Tenderloin with Porcini Crust and Red Wine Reduction, Kale and Glazed Chestnuts. The cranberry and raspberry aromatics and flavours of the Cabernet Franc (aged 12 months in oak) was a versatile match highlighting the fruit with the main entrée; whereas Yorgos' signature Reserve Blend (24 months in oak with thinned grapes) showed youthful structure with concentrated, plush fruit, powerful tannins, and a long, tasty, balanced finish that cried out for beef. To top off a splendid evening, the 2003 Limited Yield Semi-Dry Riesling was paired with a dessert of caramelized apple and cranberry crepe and Calvados Sabayon and crispy apple chip. This thinned grape Semi-Dry Riesling from winemaker Tom Muckle had residual sugar and a backdrop of acidity to complement the apple and cranberry fruit. What a wonderful evening of wine, food, and conversation with what Vines Magazine has coined Niagara's cult winery.

## Wines of South Italy II

Wednesday, 26 October 2005

*Reported by Richard Thibodeau*

It was a good night for a tasting at the Chelsea Club and there were good wines from South Italy to be tasted. There may have been unusual aromas and flavours, but there was not a bad wine in the tasting. The tastings consisted of one white and three red flights, and focussed on grapes native to the region; only one wine, in fact, was composed of 'international' varieties.

The white flight, with all wines exhibiting a light gold colour, started with what turned out to be a fan favourite of the evening. The Falanghina from Feudi di San Gregorio was a tropical fruit bowl of pineapple, mango, and kiwi with some mineral. There was good follow-through on the palate with a persimmon taste coming through. The second wine, another Falanghina from Cantina del Taburno, was less pronounced than the first. It showed pear and pineapple with more earthy notes as well as chalk and mineral. Honey and florals came forward with time. The next two whites were Insolia/Inzolia blends. There were more pronounced earthy notes on both of these wines. The Abadir 'Solito' made from Catarrato and Inzolia had muscat, lime, and a waxy character. The Corvo 'Oniris' from Grillo and Insolia grapes was reminiscent of Loire Chenin Blanc with citrus, apple, wool, and good acidity.

The wines of the first red flight all had Pinot Noir-like colour. The odd wine here was the blend of Gaglioppo, Nerello, and Greco Nero from Cantine Lento of Calabria. This one had raspberry and big cherry with green pepper and some dried tomato and earth on its sweet nose with good follow-through on the palate. The next two wines were primarily made with

Negroamaro. The Masseria Monaci 'Eloquenzia' from the Copertino DOC had good cherry, red plum, and spice with barnyard perfume. Good tannins and well balanced, it was an easy-drinking middle of the road wine. The Salice Salentino from Leone Castris had a big bouquet of lilac and hibiscus, and a sweet nose of cherry and cloves. It was very chewy with a long finish.

One of the big favourites of the night, the Primitivo-Negroamaro blend called 'Amativo' from Cantele, was a deep red with big extract. It had dark fruit, black plum and cherry nose and taste. Dark and rich, it was full, hot, chewy, and long. The Masseria Pepe 'Portile', a Primitivo del Tarantino, had good fruit but also cinnamon, florals, chocolate, and tar with a medium body. The third and fourth wines of the flight were made from Aglianico. The Cantina del Taburno had red plum and a dusty floral character and big tannins. Even bigger tannins were found in the Agricola Del Monte version with its big structure and plum-cherry flavours.

The Sella & Mosca 'Medeus', from a newer IGT of Sardegna, Isola dei Nuraghi, and made from Merlot, Carignano, Cannonau, and Cabernet, started the last flight. Well layered and balanced with red fruit, plum, earth, leather, with Cabernet Franc character and sweet oak. The 'Il Falcone' from Azienda Vinicola Rivera had a restrained nose of plum, with licorice, tobacco and earth. The Planeta 'Santa Cecilia' was 100% Nero d'Avola. Overwhelming raspberry at first, it was well layered with depth and an intriguing chocolate-raspberry dessert character. It was well-balanced with integrated tannins. It was a fine flight to round off the evening.

Once again, the tasting proved that there is great value and great wines to be had in the south of Italy.

Here's the line-up. As usual, all wines were tasted blind.

#### **Flight 1**

Feudi di San Gregorio, 'Sannio' Falanghina, 2003, DOC, Campania	\$18.95
Cantina del Taburno, Falanghina, 2003, Taburno DOC, Campania	\$18.95
Abadir, 'Solito', 2003, Sicilia IGT, Bottled by Baglio Hopps (Catarrato, Inzolia)	\$14.95
Corvo, 'Oniris', 2003, Sicilia IGT, Bottled by Casa Vinicola di Sicilia (Grillo, Inzolia)	\$13.95

#### **Flight 2**

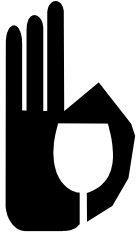
Cantine Lento, 'Dragone', 2002, Lamezia Rosso DOC, Calabria (Gaglioppo, Nerello, Greco Nero)	\$14.95
Masseria Monaci, 'Eloquenzia', 2000, Copertino DOC, Lecce, Puglia (70% Negroamaro, with the possible addition of Malvasia di Brindisi, Malvasia Nera di Lecce, Montepulciano and Sangiovese)	\$12.95
Leone di Castris, Salice Salentino Rosso Riserva DOC 2001, Puglia (90% Negroamare, 10% Malvasia Nera di Lecce)	\$17.95

#### **Flight 3**

Cantele, 'Amativo', 2001, Salento IGT, Puglia (60% Primitivo, 40% Negroamaro)	\$28.95
Masseria Pepe, 'Portile', 2003, Primitivo del Tarantino IGT, Puglia	\$14.95
Cantina del Taburno, 'Fidelis', 2001, Aglianico del Taburno DOC, Campania (90% Aglianico, 10% Sangiovese and Merlot)	\$18.95
Agricola Del Monte, 'Ocone', 2001, Aglianico del Taburno DOC, Campania	\$15.95

#### **Flight 4**

Sella & Mosca, 'Medeus', 2000, Isola dei Nuraghi IGT, Sardegna (Merlot, Carignano, Cannonau, Cabernet)	\$29.95
Azienda Vinicola Rivera, 'Il Falcone', 2000, Castel del Monte Riserva DOC, Puglia (70% Nero (Uva) di Troia and 30% Montepulciano)	\$21.95
Planeta, 'Santa Cecilia', 2001, Sicilia IGT (100% Nero d'Avola)	\$44.95



# National Capital Sommelier Guild

[www.sommelierguild.com](http://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:

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Mailing Address (if different from Residential Address):

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Email: \_\_\_\_\_ @ \_\_\_\_\_

Telephone:

Home: (\_\_\_\_\_) \_\_\_\_\_ Work: (\_\_\_\_\_) \_\_\_\_\_

## Demonstration of Qualifications:

Please attach the following to your scholarship application form:

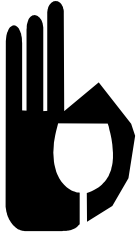
- A copy of your marks from the first semester of the Fast Track program,
- A letter summarizing your background, interests, activities, and aspirations, and
- A letter of reference from your employer. If you are self-employed, a confirmation of business activity and business address must be submitted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

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### 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: \_\_\_\_\_

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