

National Capital Sommelier Guild

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.**

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 (\$50)

Trade (\$75)

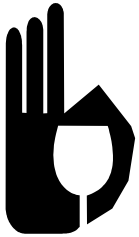
*Corporate** (\$150)*

****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

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*My Grandmother is over 80 and still doesn't need glasses.
Drinks right out of the bottle.*

~ Henry Youngman ~

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, 5 January 2006, 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

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

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

~
Tempura of Bay Scallops

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

~
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

~
Draft Sake and Jack Fruit Slushy

~
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

~
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

~
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.
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 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

Prince Edward County, Up and Coming!

Thursday, 19 January 2006, 7:00 p.m. – 9:00 p.m.
Chelsea Club, 236 Metcalfe St. (at Somerset)

Join Guild Member Jay Hunt as we sample some of the wines collected on his last visit to Prince Edward County. This is a unique opportunity to get a ground floor view of the products and wineries from Ontario's newest Vinification Zone.

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

10-20-30

Thursday, 26 January 2006, 7:00 p.m. – 9:00 p.m.
Chelsea Club, 236 Metcalfe St. (at Somerset)

Can you tell the difference? As many of us know, there are lots of great wines at all price levels. In this tasting, we'll let you test your skills at determining which wines are in the 10, 20 and 30 dollar range.

Join Guild Director Hilary Purvis as she leads you through a blind tasting of similar wines in each of the price ranges. At the end of each flight, we'll test your skill at guessing the correct price points for each wine served. When the wines are revealed, you'll be able to see how well you judged the wines.

We hope this new tasting for 2006 brings you some new favourites to enjoy throughout the year!

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

Guild Business

Guild's Telephone Goes Silent

Guild members have overwhelmingly adopted email and the speed of communication that it brings. As a result, the Guild had the opportunity to cancel its telephone service, and did so effective 30 November 2005.

Gay Cook Bursary Award

Gay Cook's children chose to honour their mother on the occasion of her 75th birthday by establishing an endowed bursary that not only salutes Gay's outstanding accomplishments but also provides financial assistance, in perpetuity, to deserving students in the School of Hospitality and Tourism at Algonquin College.

The Guild, on behalf of its members, is proud to make a contribution to the Gay Cook Bursary from our scholarship funds.

The 8th Annual Epicurean Awards 2005

The Guild would like to thank all the service examiners and wine list judges, who donated their time and money to help us discover the best restaurants of the National Capital region.



CAFÉ, BISTRO, WINE BAR

- GOLD** Vineyards Wine Bar Bistro, West End Station Bistro
- SILVER** Métropolitain Brasserie
- BRONZE** Absinthe Café

WINE RESTAURANT

Presenting Sponsor—National Capital Sommelier Guild

- GOLD** Trattoria Caffè Italia
- SILVER** Meditheo Restaurant & Wine Bar, Luxe Bistro
- BRONZE** Empire Grill, Merlot

FINE DINING

- GOLD** Le Baccara, Beckta Dining & Wine, Eighteen, Restaurant Les Fougères, L'Orée du Bois
- SILVER** Juniper, Perspectives Restaurant, Wilfrid's
- BRONZE** Café Henry Burger, Hy's Steakhouse

ETHNIC

- BRONZE** Kinki

BEST SERVICE

- GOLD** Le Baccara, Eighteen, Restaurant Les Fougères
- SILVER** Beckta Dining & Wine, Café Henry Burger, Hy's Steakhouse, Ristorante Il Piccolino
- BRONZE** L'Orée du Bois, Perspectives Restaurant, Pub Italia



2005 Wine and Food Show Volunteers

The 2005 Wine and Food Show Tutored Tastings saw a change at the top as James Bertrand replaced Tim Davis as the show's coordinator. Many may not know that Tim created these tastings well over a decade ago, and he developed the largest and most successful series of tastings in the region. As Tim enjoys his new job in Paris, the Guild will be forever grateful for his unprecedented contribution.

The Guild's governors and veterans were out in full force this year. Pierre Dupont created all our marketing material and those great tasting sheets. Mike Cowen organized an army (or should I say "Navy") of volunteers for the tasting room. Vic Harradine again this year organized half of the tastings and even presented one himself and Halina Player ensured that we had plenty of quality speakers to choose from.

Our directors and volunteers ensured that things ran smoothly. Cynthia Mar registered a record number of guests (over 300, which is 100 more than last year). Bruno Fioravanti and Burt Reverso manned the door for three days, and, for the first time, we were able to have sales tickets at the door thanks to Bruno and Burt. Mark Kilpatrick, Richard Thibodeau, and Pierre Fournier shared hosting duties by introducing our speakers. Pierre also distinguished himself as the "Voice" of the Guild by announcing our tastings over the Congress Centre speaker system.

Of course, the whole Tutored Tasting program would be impossible without the hard work of our dedicated volunteers, many of whom return year after year to line up wine glasses, set the table, pour the wine, clean up afterwards, and so on and on, all in frantic 45 minutes between tastings. So, to you volunteers, thank you for your hard work and continuing dedication in executing a first class winetasting event: Rutha Astravas, Iain Calder, Sylvain de Margerie, Jean Farall, Kim Farrall, Jim Gallivan, Michel Haddad, Dawn Harvie, Don Jones, Lynn Lafrance, Yohanna Loucheur, Monika Lozinska, Patricia MacRae, Brenda Mahoney, Sylvie Malboeuf, Lori McKay, Bob McMillan, Jim Millar, Sylvie Morel, Maureen Murphy, Sara Nixon, Maureen Perrin, Jane Pope, Trieste Rathwell, Anne Reed, Lee Reed, Laura Thornhill, Robert White, Dianne Willis, and Eric Wong.

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 Guild 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. The deadline for applications is 31 January 2006. 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.

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

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

Thank you for helping the Guild run smoothly.

Items of Special Interest to Guild Members

Chelsea Club December Events for Guild Members

As announced in the last newsletter, the Chelsea 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.

Monday, 12 December from 6 pm: Christmas Dinner with Christmas Carols

Enjoy fine food, service, and music in our Victorian heritage home, decorated for the season.

Sunday, 18 December at 12 noon: Christmas Brunch with Food Donations

Our monthly brunch is becoming a family affair as the Club welcomes babies, toddlers and young children as well as parents and older members. Chef Sean Murphy, himself the father of 20-month-old Connor, keeps everyone happy! Please reserve for brunch, and if you plan to bring children, please let Sean know in advance. Parents will need to bring their own booster seats or highchairs. In keeping with the season, the Club is accepting donations of cash and non-perishable food for the Ottawa Food Bank.

Every Friday from 4 to 7 pm: Cocktails, with Dinner Available

Drop in to enjoy your favourite beverage, complimentary snacks, and good conversation with friends and colleagues. Call ahead to reserve if you wish to have dinner afterwards.

Don't forget that members and their friends and colleagues who are downtown during the work week are welcome to drop into the Chelsea Club any time, Monday to Friday, to enjoy a drink, tea or coffee. No reservation needed.

Chelsea Club

236 Metcalfe Street (at Somerset Ave. West)

Ottawa ON K2P 1R3

Telephone: 613-234-7551

E-mail: chelseaclub@bellnet.ca

Web: www.chelseaclub.ca

Locals Win VQA Restaurant Awards

The Wine Council of Ontario has announced the recipients of the "2005 VQA Restaurant Award of Excellence" and two local restaurants are on the list: Domus Café and La Bodega Lounge (Monterey Inn). The main criteria for selection include the number of Ontario VQA wines available by the bottle and by the glass, VQA wine and food pairing suggestions, presentation, tasting notes, promotional events, and staff training.

For more information and a complete list of restaurants see the web site at www.winesofontario.org.

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

El Sabor de México: An Evening at the Cultural Kitchen

Thursday, 27 October 2005

Reported by Antonio Mauriello

In the evening of 27 October 2005, eight enthusiastic “foodies” arrived at The Cultural Kitchen, home of María Amalia Garza in Orleans.

After introductions all around and some lively conversation, I welcomed everyone on behalf of the Guild, explained the evening selection of Mexican wines and Tequilas and then passed the floor to María.

While María was handing out the recipes, I served a shot of Tequila José Cuervo Tradicional, chilled, to start the evening in a very traditional Mexican way. María talked a bit about where that specific tequila is made, since she visited Mundo Cuervo estate just this past summer.

María welcomed everyone to her kitchen, and proceeded to go through the menu for the evening, explaining how each dish was basically prepared and the history behind it. Time now to put on an apron and wash up to start cooking! We had to work our menu backwards, so that at the end we could eat our meal in order, so—first on the agenda, our talented members had to start prepping the Pipián Verde de Pollo (Chicken in Pumpkin Seed and Tomatillo Sauce). This dish is a traditional dish from southern Mexico, and it’s similar in technique to mole, but much simpler to prepare, so our friends started roasting and toasting pumpkin and sesame seeds and then blending them with tomatillos, garlic, Serrano chiles, and onions to make that thick, flavourful sauce. The sauce needed to simmer for quite a while to develop the flavours. While the sauce was cooking, the chicken was roasting in the oven.

Another group of members started working on the soup: Mushroom and Zucchini Soup with Jalapeño Chiles and Cilantro. This had a lot of prep work but the participants working on this recipe were quite expert soup makers, so it was an easy task for them!

While the soup was simmering, we tackled the appetizer portion of the dinner: Guacamole and Sopes con Machaca de Camarón (Corn Dough Boats with Shrimp Mash). Our friends had a lot of fun after María showed them the proper way to cut and pit an avocado, so everyone wanted to try it. This dish was done in a “molcajete”, the ancient Mexican version of a mortar and pestle, which produces a beautiful chunky guacamole. After the expert seasoning touches of Martín, the Guacamole was done and no one could wait to try it! It was a huge success, and it was surprising to some of the members to realize that there was no sour cream in the recipe!

We then started the Sopes. María demonstrated how to prepare and shape the “masa”, or corn dough for the Sopes. These little “antojitos” are cooked in a dry cast iron griddle and after they cool down sufficiently the edges need to be pinched to make a little container for our shrimp mash, which was being prepared by another team. After all the sopes were prepared, they were lightly fried on the bottom side and then filled with the shrimp, which was a mixture of sautéed onions, chiles, and tomatoes with the shrimp.

The last item to prepare was a special treat: “Sangrita”. This is a spicy orange juice that is traditionally drunk alongside Tequila in Mexico. Oranges and limes were juiced and combined with V8 and hot sauce to make the drink.

Finally, more Tequila was poured to go with the Sangrita as we sat around the kitchen table and nibbled on Sopes and Guacamole. Everyone liked these treats, but it was agreed that we had very adventurous souls in the group who thought they could have used a lot more heat in the shrimp mash!

After our “Antojitos”, we sat at the dinner table and the wines were poured to go with our next two courses, the soup and the Pipián Verde de Pollo. While members tried to guess which was which, everyone was surprised to see that the Pipián went really well with each of the three wines. The sauce was almost creamy in consistency, but quite thick and it complemented beautifully the chicken as well as the marked acidity in the Cabernet and Petite Sirah and the full body of the Nebbiolo. It was a very elegant “marriage”.

The winner wine of the evening was the Nebbiolo produced by LA Cetto in Baja California. Full body elegance, with spicy and herbaceous notes on the nose. Tannins were evident and pleasantly soft, while the wine was lacking a bit of acidity. It was a 1999, definitely at the end of its “career” (= ready to drink)!

For dessert María treated us to a “Queso Napolitano”, her own recipe for a cheese and pecan flan which we enjoyed with coffee before María brought out another Tequila from her private collection: a fine Cabo Wabo Reposada!

Everyone was very relaxed and having a lot of fun in the casual setting of The Cultural Kitchen. It was getting late, so everyone said their goodbyes and heartfelt thanks to María for the evening. With recipes in hand and the promise of calling if any questions arose, we all went home.

2001 Cabernet Sauvignon XA LA Cetto	\$11.95
2003 Petite Sirah Casa Pedro Domencq	\$11.55
1999 Nebbiolo LA Cetto	\$14.95
Jose Cuervo Traditional, Tequila Reposado	\$49.95
Cabo Wabo, Tequila Reposado	\$89.50

Vin et Champignon à l'Orée du Bois

Thursday, 3 November 2005

Reported by Marc Rollin

NB: The name of the mushroom is identified in parentheses following each dish.

Located at the edge of the parc de la Gatineau, l'Orée du Bois played host once again to a small group of adventuresome Guild members at this, the second of a hopefully long sequel of gastronomic dinners to take place at this restaurant, the latest instalment from Les Trois Suziens, the event dubbed Vin et Champignon à l'Orée du Bois. Co-animated by myself, Jean-Claude Chartrand, Yorick Blain and, special guest and owner of Champignons le Coprin, Christophe Marineau, we indulged ourselves in a carefully paired 10-service tapas-sized dinner fit for a king – this time, the Mushroom King.

Each service was explained to the group: First, we discussed the wine, then we discussed the dish, namely its ingredients and preparation, and lastly Christophe dazzled us with his profound knowledge of the mushroom ingredient – historical significance, origin, harvest (wild or cultivated), etc. Each service included a different mushroom, save the Nougat glacé forestier, which contained a blend of 4, and at least one wine.

For apéro, we served a Blanquette de Limoux with Gougère à la duxelles de Pleurottes, a little puff pastry stuffed with a seasoned mushroom paste (Pleurotte). The second service included Gravlax de saumon au poivre vert, estragon et salade de Flammulines (Flammulina), successfully attempted at the last Trois Suziens event, paired with the 2005 Marlborough Sauvignon Blanc by Kim Crawford. The carefully chosen herbs in the dish went exceptionally well with the herbaceous character of the wine. The next service featured Nem d'Eringi sauce poisson, miel et menthe (Eringi), a soft spring roll stuffed with mushrooms and fish sauce, and a 1998 Vouvray. For those who enjoy non-fruit forward wines, this was a great example of an old Chenin. Lightly oxidized, but with good acidity, this match was heavenly. The last of the whites featured a pairing of Raviole de Morilles sauce gruyère et noisette (Morilles) and what is commonly called a “vin jaune loupé” from the Jura. The gruyère and hazel nuts in the Raviole were a perfect match with the pungent fino and nutty character typical of this type of wine. OK, enough with the whites, let see how the reds fared.

The first red, a 1999 Vosne-Romanée, was paired with Suprême de caille et sa poêlé de Chanterelles (Chanterelle). Unfortunately, the wine was completely closed, barely engaging the group with basic fruit aromas, but the dish more than compensated. The legs of quail and mushrooms were pan fried in the room, talk about animator involvement, filling the dinner area with aromatic smoke and much discussion. Three wines were paired with Ballottine de lièvre à la royale sauce aux Trompettes de la Mort (Trompette de la Mort). The wines included both a Connonau and a Monica di Sardegna, and the flight was completed with a Corsican Patrimonio (varietal, Nielluccio (Sangiovese clone)). Half of the group preferred the Monica, while the other half preferred the Patrimonio, but the entire group revelled over the lièvre. The dish was extremely gamy, a character very much enjoyed by this writer, and, much to the surprise of many, contained a dapple of foie gras in

the centre. Coupled with the black deadly looking Trompette de la Mort mushrooms, this service was not only appealing to the nose and palate, but appetizing to the eyes as well.

Next we paired a 2001 St-Chinian and a 2001 Cornas with the Médaille de caribou aux Shiitake (Shiitake). Unfortunately, the St-Chinian was corked, but the Cornas more than compensated with some typical Northern Rhône Syrah aromas—and the caribou was great too. At this point, we were all so impressed with the food that sporadic discussions ensued and a true sense of conviviality engulfed the participants. The next service, the last of the main courses, was a Croûte de Cèpes de Bordeaux au fromage manchego et jambon serrano (Cèpes de Bordeaux) paired with a 1996 and a 1978 Rioja. Again, unfortunately, the 1996 was corked, but Jean-Claude graciously offered the group a replacement, which he brought to us wrapped in aluminium foil. Was it another Rioja? Was it even Spanish? It was a 2002 Ribeira del Duero specifically chosen to complete this truly terroir experience.

Lastly, but not least, the Nougat glacé forestier, a true sign of artistic cuisine, and Tartelette de chocolat truffée à la Truffe were served with an off-dry 2002 Alsatian Tokay Pinot Gris and a 2002 Rasteau Vin Doux Naturel. Wow, what a treat!

Once again, I would like to take this opportunity to thank the team at L'Orée du Bois for their efforts in accommodating the Guild. Thank you to M et Mme Blain for allowing us the opportunity to do such an event, Jean-Claude and Yorick for sharing with us your truly artistic style of cuisine, and Christophe Marineau, not only for supporting an ancient activity in a country that's lost its way with the mushroom, but for participating so enthusiastically in our event.

Santé à toutes et à tous!

November Vintages Pre-Release Tasting

Thursday, 10 November 2005

Reported by Dawn Harvie

Yup! Some of us were still scouting out wines less than a week after the Wine and Food Show! Hilary Purvis picked and presented the evening's wines from the 12 November 2005 Vintages catalogue. Interesting tasting!

We started out the evening with a flight of three whites. Two Chenin Blancs and a Chardonnay. The first, the Joostenberg from South Africa had aromas of kerosene, lemon, grapefruit, beeswax, and mineral. On the palate, these aromas came through along with a good shot of acidity. The 'Le Haut Lieu' from the Loire was a favourite of the group with its citrus, slightly oily nose, and wet wool. On the palate there was citrus and wet wool, the acidity balanced with a touch of sweetness, and there was a long, but slightly bitter, finish. The Macrostie Chardonnay, an equally favoured wine, had coconut (oak) and tropical fruit on the nose and lots of buttery and vanilla notes and good acidity on the palate.

The second flight was interesting largely because we tasted wines that we would have expected to be quite good, but which did not show as well as was expected. Bottle variation? Perhaps. Because there's always that possibility. Especially since two of the wines received good reviews from local wine writers. The Renwood 2002 Zinfandel had spicy and earthy notes, and sweet jammy fruit on the nose, while these aromas followed through on the palate, there was also some stewed fruit and pepper. It received good reviews from both Vic Harradine in Winecurrents.com (4.5 stars out of 5) and Natalie MacLean in Nat Decants (90/100). The Rodney Strong 2001 Zinfandel had lots of menthol, vanilla, and sweet fruit, with nicely balanced tannins on the palate. The Pérez Cruz Syrah Reserva 2003 was rather funky on the nose with burnt rubber, tar, and some green vegetal aromas and flavours. This is another wine that received good reviews from both Vic Harradine (5 stars out of 5) and Natalie MacLean (90/100). And the last wine of the flight, the Altesino from Tuscany, had burnt rubber, very dark fruit, and dried herbs, all of which followed through on the palate except for the fruit.

The third flight was a big red flight. The Osoyoos Larose 'Le Grand Vin' had aromas of oak, moca, chocolate, and a hint of greenness. In the mouth, there was some very black fruit, big, dry tannins, and a bit of an earthy note. Unfortunately, it had a rather short finish. The big, but rather wonderful, surprise of the flight was the Cathedral Cellars 2001 Cabernet Sauvignon from WO Paarl, South Africa. It was quite complex with notes of smoke, pine, leather, menthol, and chocolate on the nose. On the palate these aromas followed through as full-bodied flavour with some smoked bacon and ripe, dark, beautiful fruit. I can guarantee that many of the participants will be off to the LCBO to purchase this \$16.95 wine! The best bargain of the evening! The last wine of the flight, the 2000 Grossombre had notes of strawberries, tea, lead pencil, and cherry cough syrup, and on the palate it had a little fruit and lots of tannins.

The last flight was different! Two sparklings! The first, the Non-Vintage Duval-Leroy Brut Champagne had lots of fine bubbles, a lovely biscuit nose, and great, refreshing acidity. A very nice wine! The second was the Inniskillin Sparkling Icewine—quite the treat!—full of honey and mango and good acidity. Yum! What a lovely (and novel!) way to end the evening! Well done, Hilary! And thanks for another interesting VPR.

Flight 1

Joostenberg Chenin Blanc, 2004, WO Coastal Region, South Africa	660589	\$12.95
'Le Haut-Lieu' Vouvray Sec, 2004, Domaine Huet, AC, France	705764	\$23.95
Macrostie Chardonnay, 2004, Carneros, California	663054	\$28.95

Flight 2

Renwood Zinfandel, 2002, 'Sierra Series', Sierra Foothills, California	942581	\$19.95
Rodney Strong Zinfandel 'Knotty Vines', 2001, Sonoma County, California	363358	\$19.95
Pérez Cruz Syrah Reserva, 2003, Limited Edition, Maipo Valley, Chile	589812	\$22.95
Altesino 'Rosso di Altesino', 2002, IGT Toscana, Italy	658369	\$18.95

Flight 3

Osoyoos Larose 'Le Grand Vin', 2002, VQA Okanagan Valley, Canada	626325	\$35.00
Cathedral Cellars Cabernet Sauvignon, 2001, KWV, WO Paarl, South Africa	328567	\$16.95
Château Grossombre, 2000, Beatrice Lurton, AC Bordeaux, France	943712	\$18.95

Flight 4

Duval-Leroy Brut Champagne, AC, France	661264	\$46.95
Inniskillin Sparkling Icewine, 2003, VQA Niagara Peninsula (375 ml)	560367	\$54.95

Terroir Wines of Austria

Thursday, 24 November 2005

Reported by Dawn Harvie

If you missed this tasting, you missed an incredible and very unique event featuring many wines that are impossible to get unless you've been to Austria!! The Austrian Trade Commission kindly helped Joe Hatz, Guild Director, source several of the wines for this event and the Austrian Ambassador, His Excellency Otto Ditz, joined us.

We started off the evening with a sparkling that had lovely bread and lemon aromas and tiny bubbles—crisp and refreshing. The white flight was one of the most interesting white flights we've seen in a while. The Pinot Gris had lots on the nose—peach, candy and floral notes. In the mouth, there was a burst of crisp peachy flavours. The Reisling had lots of melon and mineral with tropical fruit on the palate. The Reid Goldberg Gruner Veltliner was like a Sauvignon Blanc—it had lots of lemon and grassy/herbaceous notes on the nose and was full of crisp lemon and grassy notes on the palate. The Langenloiser Gruner Veltliner was extremely interesting. It had mineral on the nose and an incredible white peppery spice on the palate and had great body! The whites were served with Smoked Trout Pâté (whipped up by Joe!) and Gruyère. Yum!

The second flight featured the two grape varieties used in the making of the Zweigelt grape: Blaufränkisch and St-Laurent. The Reid Salzberg Blaufränkisch was incredible! On the nose, it had amazing fruit, candy, and spice, and it had a "pure kirsch" mouth—like a bowl of cherries. Many participants commented on the fact that this was a serious wine, not at all insipid as many Blaufränkisch can be. The Haus Marienberg Blaufränkisch had lots of oak. Personally, I didn't enjoy it because I found the oak overwhelmed any trace of the fruit, but others really quite enjoyed it, commenting that it was a big hearty wine (that it was!) with sweet oak that was well balanced the fruit. The Sankt Laurent had lots of spice on the nose. The spice and wonderful black fruit came out on the palate. Joe served a home-made Terrine of Veal, Pork, and Rabbit with Pistachios (something else he just whipped up!) and Cambazola with this flight. The terrine was a huge hit with everyone! And went quite well with the Blaufränkisch.

The third flight of Zweigelts proved interesting. The Prabatsch-Aichinger Zweigelt had a lovely nose with great fruit, while the palate proved both fruity and spicy with easy-going tannins. A very nice wine. The Sepp Moser Zweigelt had some nice wood and a little fruit. The fruit on the palate was a good black fruit and there was a nice spicy component too. The Pelee Island Zweigelt did not show well—everyone detected the odour of pyrazine.

The fourth flight featured blended wines using common grape varieties such as Cabernet Sauvignon and Merlot. The CMZ (we assume Cabernet Sauvignon, Merlot, and Zweigelt) had lots of bell pepper on the nose, which followed through on the palate along with some oak. The Quadrophonie had some oak and some dark fruit. On the palate, it was a little "dusty" and had good sweet cedar, but it was rather out of balance because of a lack of fruit in the mouth. The Das Phantom had some oak and good dark fruit on the nose with cassis, dark fruit, sweet cedar, and big tannins on the palate. Almost everyone agreed that although these wines were quite interesting to taste, Austrian winemakers are perhaps better to stick with native varieties.

The last flight featured two very different, but delicious, dessert wines. The Auslese had a lovely botrytis nose with hints of orange. These notes came through on the palate along with some honey, rose notes, and nice acid. The Trockenbeereenauslese was not quite as sweet on the palate as the Auslese. It had some honey, lemon, and peach on the nose and all these aromas came through on the palate. A nicely balanced wine. To go with this flight, Joe made the most amazing biscotti! Wonderful!



From L to R: Guild President James Bertrand, Austrian Ambassador Otto Ditz, Guild Director Joe Hatz

Sparkling

Schlumberger Blanc de Blanc Brut, Sekt, Schlumberger Aktiengesellschaft

Flight 1: White Wines

PeisoVin.doc s.campino classic, Pinot Gris, 2004, Illmitz, Neusiedlersee

Weingut Schloss Gobelsburg Riesling Gaisberg, 2002, Langenlois, Kamptal

Pannonische Weingärtner Gruner Veltliner, Reid Goldberg, 2004, Gols, Neusiedlersee

Weingut Bründlmayer, Langenloiser Gruner Veltliner, Kamptaler Terrassen, 2004

Food pairing: Smoked Trout Pâté and Gruyère Cheese

Flight 2: Zweigelt Component Grapes: Blaufränkisch and Sankt Laurent

Pannonische Weingärtner, Blaufränkisch, Reid Salzburg, 2003, Gols, Neusiedlersee

Haus Marienberg, Blaufränkisch, Oggau, Neusiedlersee-Hugelland

Stift Klosterneuburg, Sankt Laurent, 2002, Klosterneuburg, Donauland

Food pairing: Terrine of Veal, Pork, and Rabbit with Pistachios and Cambazola Cheese

Flight 3: Zweigelt

Winzergut Prabatsch-Aichinger, Zweigelt, 2003, Zöbing, Kamptal

Sepp Moser, Zweigelt Reserve, 2003, Apetion, Burgenland

Pelee Island, Zweigelt Reserve, 2002

Flight 4: Wines Blended with Common Grape Varieties

Josef Aichinger Cuvee CMZ, 2001, Schonberg, Kamptal

WeinQuartett, Quadrophonie, 2001, Donnerskirchen, Burgenland

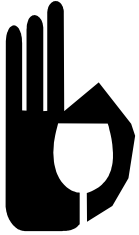
Weingut Kirnbauer, Das Phantom, 2002, Burgenland, Deutschkreutz

Flight 4: Dessert Wines

Weingut Leopold Sommer, Gewurztraminer, Auslese, 1999, Donnerskirchen, Neusiedlersee-Hugelland

Lenz Moser Trockenbeereenauslese Prestige, 2000, Krems, Neusiedlersee

Food pairing: Biscotti



National Capital Sommelier Guild

www.sommelierguild.com

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 Guild 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 Guild reserves the right to make no award or more than one award. The decision of the Guild 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:

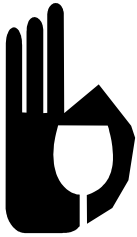
- A copy of your marks from the first semester of the Fast Track program,
- A letter summarizing your background, interests, activities, and aspirations, and
- A letter of reference from your employer. If you are self-employed, a confirmation of business activity and business address must be submitted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