

# National Capital Sommelier Guild

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

## Membership Form

### Don't Forget to Renew Your Membership for 2006!!

As you may know, all guild memberships run on a calendar year, thus all memberships ended 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](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:

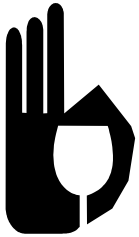
\_\_\_\_\_

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.*

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# National Capital Sommelier Guild

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

## Newsletter – January 2006

*Happy New Year!!*

### January

- 12 Four Continents Syrah/Shiraz Challenge
- 19 Prince Edward County Wine: Is It Real?
- 26 10-20-30

### February

- 2 Vintages Pre-Release Tasting
- 5 Madeira!!

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*One not only drinks wine, one smells it, observes it, tastes it, sips it, and one talks about it.*

~ King Edward VII ~

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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, 2 February 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**

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## Four Continents Syrah/Shiraz Challenge

Thursday, 12 January 2006, 7:00 p.m. – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

What better wine is there on a cold winter day than a heavenly Hermitage or a jammy Barossa Shiraz?

Please join us as our search continues for the ultimate wine continent with a Syrah/Shiraz challenge. Again, we will compare wines from four continents in three price ranges and you will decide who wins.

Does the Rhone still rule or will the New World win the challenge? You be the judge.

**Members and Guests: \$30 + \$2.10 (GST) = \$32.10**

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## Prince Edward County Wine: Is It Real?

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.

**\*\* New Lower Price! \*\* Members and Sponsored Guests: \$25 + \$1.75 (GST) = \$26.75**

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## 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**

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## Care for a Glass of "Dog Strangler" With Your "Rainwater"? Madeira!!

Sunday, 5 February, 2006, 7:00 p.m. – 9:00 p.m.

*Chelsea Club, 236 Metcalf St. (at Somerset)*

Not very appetizing, eh? The name "Dog Strangler", or "Esgana Cão" in Portuguese, was given to a young Sercial wine for its biting acidity, and "Rainwater" is the name given to a style of Madeira developed by accident when, at least according to legend, the contents of a shipment to Savannah, Georgia were diluted when heavy rain hit the casks still standing on the beach.

**Ever taste a Centenarian?** The history of Madeira wine, like that of Sherry and Port, is certainly linked directly to England's unquenchable thirst for wine, but, unlike the latter, it was most popular in America. Incidentally, Madeira was the wine used to toast the 1776 Declaration of Independence. Madeira wine is by far the longest-living wine in the world, outliving Vins Jaunes, Olorosos, Vintage Ports, and, even, Joe Louis. Despite the fact that some 18th century Madeira is still available for purchase, we were not able to source one for this tasting. We are pleased, however, to announce that the tasting will be concluded with an 1895 Vintage Malvazia (Malmsey) that spent 92 years in barrel before being bottled.

Please join Guild Director Marc Rollin on a tasting adventure through time. This tasting will feature 13 Madeira, made from the four noble grapes, as well as the common Tinta Negro Mole, and will include 5, 10, and 15 year Reserve wines, as well as a number of Colheitas and true Vintage Madeira. The wines will also be paired with some light appetizers.

*"Madeira has always been one of my favourite wines – I keep a bottle of Verdelho for friends and clients who called mid morning – so much better than office coffee and Bual for the afternoon, so much more delicious than tea."* **Michael Broadbent**, Head of Christie's Wine Department

**Members and sponsored guests: \$100 + \$7 (GST) = \$107**

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## Guild Business

### Ottawa's Halina Player Named Wine Person of the Year

The National Capital Sommelier Guild selected Halina Player as the 2005 Wine Person of the Year. Since 1996, the Guild's annual award has honoured individuals who have made significant contributions to the wine community of the Ottawa-Gatineau region. Previous winners include His Excellency, John Ralston Saul; writers Peter Ward, Michael Botner, Rod Phillips and Natalie MacLean; educator Vic Harradine; Guild co-founder Philip Nicholson and sommeliers Véronique Rivest and Cesare Santaguida.

Recipients of the award are noted for their contributions to the advancement of knowledge among the local wine trade and consumers, their contribution to new standards of excellence in the trade, and their professional skills. In addition to being one of the nation's top wine show promoters, Ms. Player was the founder of the Ottawa Wine and Food Show – the region's biggest social event, and an important opportunity for local wine lovers, regional wine trade, and restaurateurs. She has also contributed significantly to the Ottawa wine trade by introducing the Cellars of the World wine competition, in which winning selections must be available in Ottawa. This unique facet makes the competition especially relevant to Ottawa consumers.

"We are honoured to be able to present the region's top wine award to Halina," said James Bertrand, President of the National Capital Sommelier Guild. "She is one of the best wine show promoters in Canada. It has been twenty years since the first Ottawa Wine and Food show was launched, and it's still getting better and better. I'm most impressed by the comments of out-of-town exhibitors, who call it the best show around."

Guild Governor and Ottawa Citizen reporter, Gay Cook, applauded the selection. "Halina Player has used her deep love and knowledge of wine and food to help and encourage others to open the door to the joy and wonderment of the wines of the world."

The 2005 Wine Person of the Year award was presented to Ms. Player at the Guild's annual holiday gala dinner, held this year at the Brookstreet Hotel in Kanata.



*From L to R: Guild President James Bertrand, Halina Player, Wine Person of the Year, and Guild Director Mark Kilpatrick*

### Don't Forget the Scholarship for Wine Education! January Deadline!

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](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

### 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

## December Vintages Pre-Release Tasting

Thursday, 8 December 2005

Reported by Richard Thibodeau

### Quick Picks

François Bléger Gewürztraminer Vieille Vigne, 2004, AC Alsace, France

Dr. Pauly-Bergweiler Riesling Auslese, 2003, Qmp, Bernkasteler Badstube, Estate Btld., Germany

Quails' Gate 'Limited Release' Merlot, 2003, VQA Okanagan Valley

Vincente Gandia Gran Verema 'Old Vines' Tempranillo Reserva, 2000, DO Utiel-Requena, Spain

Cline 'Ancient Vines' Carignane, 2004, Contra Costa County, California, USA

Cline 'Ancient Vines' Zinfandel, 2004, California, USA

Pérez Cruz Cot Reserva, 2003, Estate Bottled, Limited Edition, Maipo Valley, Chile

Torbreck 'Woodcutter's' Shiraz, 2004, Barossa Valley, South Australia

Travaglini Gattinara, 2000, DOCG, Italy

Antinori Pian Delle Vigne Brunello Di Montalcino, 1999, DOCG, Italy

There was the usual full-house for the December VPR. We tasted a total of fourteen wines, and while there was a very good selection of highly rated wines, there were a few disappointing ones and one particularly stunning example of a wine that, as the saying goes, has a message, and that message is beware.

As usual, all wines were tasted blind.

The white flight began with a gold-coloured chardonnay that had pineapple, mango, anise, and butterscotch in the nose, but in taste returned only oak with little fruit and acid in the finish. This was the disappointing Stratus Barrel-Fermented Chardonnay 2002, which at a price of \$32, was agreed by everyone to represent poor value. The second white was the L'École Semillon (86% Semillon, 14% Sauvignon Blanc) from Washington State. A pale colour with pronounced smoke, it also gave lime, grapefruit, and chalk in both nose and mouth. It had a high acid/citrus finish but also exhibited a metallic taste and what one taster described as tuna, another as salmon. Overall, it was not liked. The Alsatian Gewürztraminer was a light gold, with the seductive aromas and taste of roses, lychee, and mineral. It was smooth in the mouth with a long finish of roses. The pale Riesling Auslese that concluded the white flight was sweet on the nose with ripe peaches and slate and the characteristic oily-petrol aroma we love (Don't we?). It had good follow-through on the palate with a medium-length finish, however it could have used some more acid.

The first red flight began with the BC's Quail's Gate Merlot 2003. This was deemed good value for \$20. It was a deep red with big extract. On the nose it gave a slight alcohol, with deep fruit of black cherry, smoke, and vanilla. It was also hot on the tongue but with good cherry and oak, a long pleasing smoky after-taste. The Stratus Cabernet Franc 2002 followed with a deep red colour and big extract. A different flavour profile however, with that big green bell pepper and sour cherry and strawberry, with meds and chalk. In the taste, oaky wood overpowered the cherry-berry fruit and there was a bitter after-taste with what appeared to be high acid. This was another disappointment from Stratus. The Meerlust Bordeaux-style blend (70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc) was opaque with interesting aromas of cinnamon, meds, ink, and iodine. There was red fruit on the palate but also a bit of sour fruit in this chewy wine.

The best value at a price of only \$14.95 was arguably the Gran Verema 'Old Vines' Tempanillo 2000 which kicked-off the second red flight—the Old Vines Flight. It was deep red with a nose of cherry, with light florals and cherry on the taste and a pleasant wine if a bit light on tannin. The Cline Ancient Vines Carignane 2004 was purple-young with a big extract showing citrus, cherry, and raspberry on the nose with cherry, licorice, and bacon on the palate. A smooth soft nice fruit finish with good tannin and acid. The Cline Ancient Vines Zinfandel 2004 was another big one with an in-your-face sweet cherry fruit and florals. This was delicious with good acid, tannins, and a long finish.

The last red flight started off with the Chilean Cot Reserva 2003 from Pérez Cruz. Dark red, it provided big cherry, plum, and florals with menthol, mint, iodine, and a touch of saltiness. The Torbreck Woodcutter's Shiraz 2004 was another dark red stewed fruit, vanilla, and minerals. It was full-bodied with lots of big fruit and earthiness and elevated tannins. Both the Cot and the Shiraz were favourites.

Sometimes one comes across a wine that makes one wonder what the winemaker was thinking. Such was the Travaglini Gattinara 2000. Light red in colour with no discernible fruit—all earth, smoke, and tar. Did I mention it was lacking in fruit? Not a hint of fruit for \$33; hence—beware—maybe it was just that one bottle—but why take the chance?

From the ridiculous to the sublime, the Antinori Brunello 1999 was the epitome of harmony and balance in a wine. Full-bodied and dark red with seductive blackberry and spice, chocolate, earth, and well-integrated tannins. This is a wine for the cellar, and a great delight. It was a wonderful ending to the tasting.

Here's the line-up.

#### **Flight 1**

|  |        |         |
|--|--------|---------|
| Stratus Chardonnay Barrel Fermented, 2002, VQA Niagara Peninsula                               | 665182 | \$32.00 |
| L'École No. 41 Semillon Barrel Fermented, 2004, Columbia Valley, Washington State, USA         | 982157 | \$24.95 |
| François Bléger Gewurztraminer Vieille Vigne, 2004, AC Alsace, France                          | 972570 | \$19.95 |
| Dr. Pauly-Bergweiler Riesling Auslese, 2003, QmP, Bernkasteler Badstube, Estate Btld., Germany | 678011 | \$35.95 |

#### **Flight 2**

|  |        |         |
|--|--------|---------|
| Quails' Gate 'Limited Release' Merlot, 2003, VQA Okanagan Valley | 639633 | \$19.95 |
| Stratus Cabernet Franc, 2002, VQA Niagara Peninsula              | 665034 | \$32.00 |
| Meerlust 'Rubicon', 2000, WO Stellenbosch, South Africa          | 983635 | \$39.95 |

#### **Flight 3**

|  |        |         |
|--|--------|---------|
| Vincente Gandia Gran Verema 'Old Vines' Tempranillo Reserva, 2000, DO Utiel-Requena, Spain | 660548 | \$14.95 |
| Cline 'Ancient Vines' Carignane, 2004, Contra Costa County, California, USA                | 943142 | \$19.95 |
| Cline 'Ancient Vines' Zinfandel, 2004, California, USA                                     | 719211 | \$24.95 |

#### **Flight 4**

|  |        |         |
|--|--------|---------|
| Pérez Cruz Cot Reserva, 2003, Estate Bottled, Limited Edition, Maipo Valley, Chile | 670547 | \$22.95 |
| Torbreck 'Woodcutter's' Shiraz, 2004, Barossa Valley, South Australia              | 927533 | \$19.95 |
| Travaglini Gattinara, 2000, DOCG, Italy  | 658385 | \$32.95 |
| Antinori Pian Delle Vigne Brunello di Montalcino, 1999, DOCG, Italy                | 651141 | \$61.95 |

## **Guild Holiday Gala**

Sunday, 11 December 2005

*Reported by Richard Thibodeau*

For a second year in a row, the Ballroom at the Brookstreet Hotel in Kanata provided the setting for the Annual Christmas Gala; a gala that many argued outdid last year's!

The opening sparkle was created by Thirteenth Street and the 2001 Premier Cuvée from Jordan Ontario with its fine mousse and citrus, tropical fruit, and brioche.

Martin Carrière, the organizer and host of the event, introduced the head table and Guild Directors in attendance. Martin led us through the menu, complete with wine and food pairings and a synopsis of the wine selections.

As an appetizer, the Tempura of Bay Scallops with a Pulled Provimi Veal Cheek, Black Cherry and Dill Rain was paired with the 2002 Charton et Trébuchet Pernand-Vergeleses. This was a superb match with the fruit and spice of this complex Chardonnay working with the equally complex appetizer.

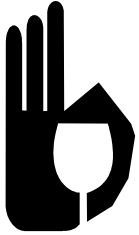
The starter course was an exquisite dish of natural, formed ravioli, Confit of Duck and Mutsutake Mushroom Duxe, with Green Apple and Lime Leaf Trickle. Two different styles of Pinot Noir were served; the 2003 La Crema and the Vincent Sauvestre Savingny-Lès-Beaune 2002. The Sonoma had more cherry, while the Burgundy was more earthy and smoother and garnered a slight preference at table as the match for the food.

A Draft Sake and Jack Fruit Slushy was the palate cleanser before the entrée of Twenty-eight Day Aged Loin of Alberta beef, with Soya-stained Torchon of Foie Gras, accompanied by Fennel and Roast Cauliflower Risotto. The chosen wines were the 2001 Bailey's of Glenrowan '1920s Block' Shiraz from Victoria, Australia, and 2002 Thirty Bench Reserve Cabernet Franc from Beamsville. The Shiraz with its big black plum and vanilla complemented the complexity of the mains, as did the Niagara with its dark and rich tones of coffee and cigars.

In a prelude to the dessert, James Bertrand, the President of the Guild, and Mark Kilpatrick, Director, presented the Wine Person of the Year Award to Halina Player, President of Player Expositions, and the driving force behind the very successful Ottawa Wine and Food Show which marked its 20th anniversary in 2005. [Please see the separate article on Wine Person of the Year.]

After Halina's warm thanks, we were treated to the dessert— The Plural Plum— described as a Trio of Cinnamon Plum Tatin / Sweet Plum and Candied Apple Gelato / Plum and Fig Four Spice Fritter. The dessert wine was the 1999 5 Puttonyos "Red Label" Tokaji Aszu. This was a smooth match for the myriad flavours and textures of the plum.

Michael Blackie, Executive Chef of the Brookstreet, appeared at the conclusion to review the menu and his choices, and was given repeated applause by the thoroughly delighted and satiated diners. A delightful ending to a delightful evening.



# National Capital Sommelier Guild

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

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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:

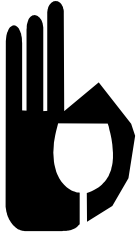
- A copy of your marks from the first semester of the Fast Track program,
- A letter summarizing your background, interests, activities, and aspirations, and
- A letter of reference from your employer. If you are self-employed, a confirmation of business activity and business address must be submitted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