

# National Capital Sommelier Guild

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

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\* Register directly with the wine fair.

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*You might be a foodie if:*

- 1. Your monthly restaurant expenditure has ever exceeded your mortgage.*
- 2. After a particularly good meal, you ask Chef Stephen Vardy to sign the menu – then you frame it.*
- 3. You have a picture of yourself with Anthony Bourdain.*

~ Adapted from Bon Appetit ~

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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 March 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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## Y'All Ready To Try Some North Carolina Wines?

Thursday, 16 February 2006, 7:00 p.m. – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

When Guild members Girvan Patterson and Janet Duggan's daughter married into a large North Carolina family, it behoved the family sommeliers to quickly become knowledgeable in the wines of the region! It turns out the area has quite a tradition in wine. For example, did you know that North Carolina is home to the oldest vine in the Americas—over 400 years old and described by Sir Walter Raleigh? An exploratory tour of the state, from the Appalachians to the ocean, revealed some big surprises. In the western slopes, one of the USA's most recent AVAs, the Yadkin Valley, produces a crop of outstanding modern varietals, while the lowland plains to the east are home to the legendary super-sweet Scuppernong, produced in huge volume at some very sophisticated wineries.

Join Girvan and Janet in another of their light-hearted and informative presentations, and sample the wide range of bottles and culture they brought back to share with us. There are likely no undiscovered future Petruses here, but certainly a chance to try some surprisingly good new wines, varietals you've probably never had before, and learn about a great stopping-off point for the next time you're heading to the sun.

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

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## The Search For Great Zinfandel

Tuesday, 21 February 2006, 7:00 p.m. – 9:00 p.m.

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

Zinfandel is best known as the signature grape of California. It may be the only grape in the world with its own association, convention, and a cult following of Zin Zealots. Please join Guild President James Bertrand and founding Guild member Natale Lofaro as we explore Zinfandel's mysterious origins, international proliferation, and American terroir.

This tasting will include the 3 R's of Zin and may be the most comprehensive Zin tasting ever in Ottawa.

**Members and Sponsored Guests: \$37.38 + \$2.62 (GST) = \$40**

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## Heringschmaus! An Austrian Seafood and Fish Buffet

Wednesday, 1 March 2006, 6:30 p.m. – 8:30 p.m.

*Sheraton Hotel, 150 Albert Street (at Metcalfe) (Indoor parking is available at the hotel for \$5)*

Heringschmaus is a traditional dinner of fish and seafood served in Austria on March 1st to mark the beginning of Lent. Russell Weir, the Sheraton's executive chef, has created a delicious buffet that respects Austrian traditions, but also incorporates some Asian flavours. Overall, it will be a meal that will be a perfect fit for some food friendly wines from Austria.

The meal will start with a fish chowder and an assortment of Hors d'Oeuvres including marinated herring, mussels, lobster terrine, and smoked salmon, trout, and cod. Main course items include scallops, sole, and salmon (and chicken on request) and served with risotto and seasonal vegetables. Salads are in an Austrian style. The dessert selection includes a range of tortes and the traditional apple strudel.

This special evening begins with a tasting of six uniquely Austrian wines selected by Guild Director Joe Hatz. The Heringschmaus! buffet will be accompanied by three more wines, a Schlumberger Sekt, a Gruner Veltliner, and a Blaufrankisch.

From our reserved area of the dining room, the Guild group will share the buffet with Ottawa's Austrian Society. Ottawa's Schrammelmusik group will perform traditional Austrian folk music from 6:30 until 9:00 p.m. Put wine, food, and music together, and this evening is the next best thing to a night in Austria.

**Members and Sponsored Guests: \$70 + 4.90 (GST) = \$74.90**

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## Sweet Decadence

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

Dessert wines are some of the greatest wines in the world. Some of them are legendary. Since the 1800's, Sauternes have been among the celebrities of Bordeaux, demonstrating rich, concentrated flavours and almost unlimited aging ability. Other wines that share these characteristics, like Niagara Ice Wines, have come to world prominence only recently. In both cases, unfermented sugar and high acidity beautifully compliment some foods, and the classic matches, like Sauterne and foie gras, define epicurean decadence.

Guild Director Joe Hatz has planned a bonanza of botrytis and residual sugar, served with a few classic food matches. We have an international mix of wines from Italy, Hungary, Chile, Australia, and Canada; including deBartoli's Black Noble and a Canadian Ice Wine. One flight of five wines will be devoted to Sauternes and its neighbours, including a Loupiac, the 1997 Chateau Coutet (Barsac), and the 1994 Chateau d'Yquem. The Sauternes flight will be served blind. A range of food matches will be served (foie gras, blue cheese, a sweet dessert) to refresh and challenge the palate throughout the evening.

**Members and Sponsored Guests: \$65 + \$4.55 (GST) = \$69.55**

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## Four Continents Merlot Challenge

Thursday, 16 March 2006, 7:00 p.m. – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe St. (at Somerset)*

Forget about what Miles said in the movie Sideways, you will be drinking Merlot at the Four Continent Merlot Challenge.

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

Will Europe win or does the New World rule when it come to Merlot. You'll be the judge.

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

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## Scuola Italiana? The Italian Northwest Wine Regions

Monday, 27 March 2006, 7:00 p.m. – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe St. (at Somerset)*

Did you know that Italy showcases over 355 native grape varieties? What is the difference between Barbera d'Alba and Barbera d'Asti? What is the difference between DOC and DOCG? Join Antonio Mauriello in this educational series of wine tastings to learn more about that intriguing world of Italian wines. We start with the north-western regions of Piemonte, Liguria, and Valle d'Aosta.

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

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## It's Wine Fair Season

The NCSG is proud to be a partner in these great events.

### South African Wine Tasting

Wednesday, 8 March 2006, 7:00 p.m. – 10:00 p.m.

*Drawing Rounds Room, Fairmont Chateau Laurier*

Nose... bouquet... smell... colour... all words to describe two things the Cape is famous for: stunning flowers and delicious wines.

The Cape winelands are some of the most breathtakingly beautiful in the world and are today producing some of the best wines in their 350 year winemaking history. Come out and taste through a range of wines fit for the collector, the wine enthusiast or the South African wine 'newbie'.

Come out and uncover the Hidden Gems of the Cape.

The South African Department of Trade and Industry (DTI) and Wines of South Africa cordially invite you to an exclusive tasting of South African wines. To register for the event, please visit [www.winesofsouthafrica.ca/canadashows.cfm](http://www.winesofsouthafrica.ca/canadashows.cfm) or call Sean Moher at 613-715-9399.

Guild members are invited to attend. Admission price \$40.00. Please taste responsibly.

### Wine Fair Wine Tasting – Riesling Rising

Thursday, April 6 2006, 5:30 p.m. – 8:00 p.m.

*National Arts Centre*

The German Wine Fair comes to Ottawa for the first time on Thursday, 6 April 2006!

The German Embassy in Ottawa in co-operation with the Deutsches Weinstitut have announced an exclusive tasting of Wines of Germany, taking place at the National Arts Centre from 5:30 p.m. to 8:00 p.m.

- Taste from over 100 great wines from several wine regions of Germany – featuring the elegant and versatile Riesling – and other varietals;
- Meet winery principals and winemakers;
- Presented with the stylings of light jazz.

Guild members are eligible for the \$45 ticket price, a \$5 discount off the regular ticket price. Tickets are available by mail or fax. See pdf attached.

### California Wine Fair – Celebrate Liquid Sunshine

Friday, April 7 2006, 7:00 p.m. – 9:30 p.m.

*The Westin Hotel*

The United States Consul General and the Wine Institute of California proudly invites you to uncork California's diversity and sample the energy and dedication of the wonderful wineries and vintners that have made California one of the most cherished places on earth. This tasting showcases the vineyards, wines and stories from the Golden State's famous growing regions including Napa, Sonoma, Mendocino, Sierra Foothills and Paso Robles among others. This celebration of wine toasts California's storied and dynamic history of bringing its passion for the grape to Canadians across the county. Join owners, winemakers, agents and friends from the vineyards at the 26th annual California Wine Fair. This is the largest tasting of California wines in Canada !

Tickets are \$50 for Guild members. There will be no general admission at the door.

For more information on the 2006 California Wine Fair Tour, please contact the California Wine Institute at 905-336-8932 or 1-800-558-2675 (CORK) by fax at 905-319-4211 or by email at [calwine@sympatico.ca](mailto:calwine@sympatico.ca) or visit us as [www.calwine.ca](http://www.calwine.ca).

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# Guild Business

## The Guild's Trade Membership Category is Changing

The Guild has been receiving feedback that the number of "Trade only" events in the calendar doesn't justify the extra \$25 for a Trade membership. We agree. So effective immediately, the fee for a Trade membership will be \$50, the same as a General membership.

The membership category of **Trade** will be maintained and the criteria remain unchanged. Trade members must demonstrate that they are either currently working in the trade, or are a student or graduate of a Sommelier program. General members who meet these criteria can request that their membership be converted to Trade by sending an email to [membership@sommelierguild.com](mailto:membership@sommelierguild.com).

## 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

### Best Ontario Sommelier Competition

To all Sommeliers that are planning to participate in the Best Ontario Sommelier Competition:

The semi-finals will be held on 1 March 2006 at 3:00 p.m. at George Brown College to determine the top four candidates who will compete in the finals in May.

NOTE: The cost to compete is \$35.00. Please communicate your interest in participating to [capsontario@rogers.ca](mailto:capsontario@rogers.ca). In order to compete, your cheque and confirmation must be received by the Canadian Association of Professional Sommeliers (CAPS 227 Rothbury Road, Richmond Hill ON L4S 2N3) no later than 22 February 2006. Any queries can be forwarded to John Szabo, MS, at [jszabo@thecva.ca](mailto:jszabo@thecva.ca).

All competitors must be fully paid members of CAPS.

The four finalists from the semi-finals will compete in the finals of the Best Ontario Sommelier Competition and Awards Gala in late May for the title of top Ontario Sommelier.

For more information and rules of Best Ontario Sommelier Competition, visit [www.capsontario.ca](http://www.capsontario.ca).

The finalist of the top Best Ontario Sommelier Competition allows you to compete in the Best Canadian Sommelier Competition in the fall of 2006 with the potential to represent Canada internationally in 2007 (based on the ability to meet the Association of Sommelier International Standards for competition).

See [www.sommellerie-internationale.com](http://www.sommellerie-internationale.com) for rules and information.

## 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.

## Passing Scene

### California-Style Wine and Food Pairings

One of the highlights of this year's Wine and Food show was the wine and food pairing seminar put on by R.H. Phillips Executive Chef Rachael Levine and Export Director Steve Crosta. The seminar was acclaimed as one of the best ever at the show. Rachael was happy to share her recipes with Guild members. Please enjoy them.

#### Cream of Celeriac Soup with Black Truffles

Yield 2 1/2-quarts

2 medium-sized celeriac (celery root), peeled and chopped coarsely  
 3 medium sized Yukon Gold potatoes, peeled and chopped  
 1 small yellow onion  
 1 tablespoon butter  
 5 cups roasted vegetable stock  
 1 1/2 cups Toasted Head Chardonnay  
 2 tablespoons lemon juice  
 1 cup heavy cream  
 1 cup crème fraiche  
 shaved black truffles for garnish

1. Peel and cut celeriac and potato into coarse chunks.
2. In medium stockpot, melt butter and sweat onion until transparent. Add celeriac, potatoes, and vegetable stock. Season with sea salt and pepper; add lemon juice and white wine. Simmer vegetables until just tender then liquidize (puree in blender).
3. Beat cream and crème fraiche until slightly thickened; add to soup then bring to soft boil. Season if necessary.
4. Serve topped with black truffle shavings and a light drizzle of extra virgin olive oil.

**Duck Mole Tostaditas with Roasted Corn & Cabbage Slaw**

Yield: 24 tostaditas

6 each duck legs confit  
 1 ounce dried chile pasilla negro  
 7 ounces dried chile California, mild or hot  
 8 ounces dried chile ancho  
 4 slices white bread, cubed  
 8 corn tortillas  
 olive oil for frying  
 1/2 lb Mexican chocolate, ground  
 1 tablespoon plus 1 teaspoon black peppercorns  
 8 each whole cloves, toasted and ground  
 1/2 cup sesame seeds, toasted  
 2 each vine-ripened tomatoes, whole, fried in olive oil  
 1 tablespoon plus 1 teaspoon sea salt  
 5 3/4 cups duck stock (*substitute with quality chicken stock*)

*Vinaigrette*

1 garlic cloves, chopped  
 1/4 teaspoon sea salt  
 1/2 teaspoon lemon juice  
 2 tablespoons rice wine vinegar  
 2 teaspoons brown sugar  
 1 teaspoon cumin seeds, toasted and ground  
 Pinch of red pepper flakes  
 1/3 cup good quality olive oil

*Slaw*

1/4 head of green cabbage, shredded  
 1/4 head of red cabbage, shredded  
 1/4 pound (4 ounces) corn kernels  
 2 tablespoons olive oil  
 1/4 cup fresh cilantro leaves, minced

\*Optional: 1/3 lbs cotija cheese, crumbled (*may substitute dry feta*)

1. Discard skin and bones of duck legs; shred meat and reserve in refrigerator.
2. Remove tops of chiles; reserve seeds. Toast seeds in a dry skillet. Fry chiles in olive oil, then fry the bread cubes; reserve oil for frying the "tostaditas".
3. Use a biscuit cutter to punch 3 "tostaditas" from each corn tortilla. Fry tostaditas in batches of 6 to 8 in hot corn or vegetable oil until crisp; transfer tostaditas to a paper towel lined plate. Discard oil once cool.
4. In a food processor, puree chiles, bread, chocolate, peppercorns, cloves, sesame seeds, tomatoes, and salt. Transfer to a large stock pot, whisk in stock then combine with the duck meat. Cook over low heat until mixture has thickened; stir to prevent mole from scorching.
5. Prepare vinaigrette. Whisk together ingredients and reserve at room temperature.
6. Roast corn kernels in a small skillet in olive oil until just browned, remove from heat and let cool completely.
7. Just prior to serving, assemble slaw and toss together in vinaigrette. Assemble tostaditas; top with slaw and optional cotija cheese.

## Green Curry Prawn with Coriander & Citrus Relish

Yield 24 skewers

### *Prawns*

24, 12/14 count prawns, shelled and de-veined  
 12 ounces coconut milk  
 3 tablespoons green curry paste\*  
 2 tablespoon brown mustard seeds, toasted  
 sea salt and cracked black pepper to taste  
 24 bamboo skewers, soaked in water

Whisk together coconut milk, green curry paste and toasted mustard seeds; season with cracked black pepper and sea salt. Pour curry mixture over prawns, marinate for 30 minutes to 1 hour.

*\*Green curry can be on the spicy side; please feel free to adjust quantity of paste used in marinade mixture to your own taste.*

Thread prawns onto skewers tail end first. Grill two to three minutes each side over hot flame or on flat grill. Serve atop a small bed of Coriander & Citrus Relish. Garnish with sprig of coriander.

### *Coriander & Citrus Relish*

2 pink grapefruit  
 3 Valencia oranges (substitute Navel)  
 2 lemons  
 2 blood oranges  
 2 Black Spanish radishes, grated (if not available, leave out)  
 1/2 small red onion  
 1 bunch coriander (cilantro)  
 Sea salt

1. Segment assorted citrus; reserve juices. Gently slice segments into small pieces; set aside. Pour reserved juices into small saucepan and reduce to a slight syrupy consistency; let cool.
2. Mince the red onion; add to citrus mixture. Pluck coriander leaves from stems, discard stems. Chiffonade the coriander leaves, add to the citrus and onion, pour reduced juices over mixture, sprinkle with sea salt and combine together. Taste; adjust seasoning. Use slotted spoon when serving. Serve under Green Curry Prawn.
3. Serve with R.H. Phillips Sauvignon Blanc.

## Skewered Lamb with Lavender-Balsamic Syrup

Yield: 24 skewers

### *Lavender-Balsamic Syrup*

Makes about 1/2 cup

1/2 cup balsamic vinegar  
 1/4 cup plus 2 tablespoons honey  
 3 tablespoons dried lavender flowers

In a very small saucepan combine balsamic vinegar and honey. Cook over low heat until honey is dissolved completely. Add lavender, let simmer for 2 to 3 minutes then remove from heat. Steep for 10 minutes; pour mixture through a fine-mesh sieve to remove flowers and reserve in a small bowl.

1 to 1 1/2 pounds boneless lamb (leg of lamb or shoulder cut recommended)  
 sea salt and cracked black pepper, to taste  
 24 bamboo skewers, soaked in water for 2 to 3 hours

1. Slice lamb into 24 thin pieces, each about 3 inches long, and season lightly with salt and pepper. Skewer 1 piece of meat lengthwise onto bamboo. Repeat process until finished then lay skewers in a shallow dish.
2. Pour Lavender-Balsamic Syrup over meat then cover and refrigerate until ready to grill. Prepare grill to a medium-high temperature (you should not be able to hold your hand over the grill longer than 2 to 3 seconds). Place lamb skewers onto grill; cook each side for a maximum of 2 to 3 minutes. While grilling, brush lamb with marinade. Remove promptly from grill and serve!
3. Enjoy with EXP Syrah by R.H. Phillips.

## January Vintages Pre-Release Tasting

Thursday, 5 January 2005

*Reported by Dawn Harvie and Joe Hatz*

### *Quick Picks*

- Gunderloch 'Jean-Baptiste' Riesling Kabinett
- Trivento Syrah Reserve
- Jose Maria da Fonseca 'Primum' Tinto
- Catena Malbec
- Cremaschi Furlotti Carmenere Reserve
- Nido de Aguila Armonia Reserva
- Montes 'Alpha' Cabernet Sauvignon

This was an evening featuring some great value wines!

Whites! The Cave Spring Pinot Gris was the second favourite of the flight with a melon, mineral, and slightly oily nose. On the palate, it was very light, with some mineral and lemon. The Pfaffenheim Pinot Gris had some melon and pear on the nose, while melon, honey, and mineral came through on the palate. The Gunderloch 'Jean-Baptiste' Riesling Kabinett was the favourite of the flight. The floral nose convinced some people that this was a Gewurtz, but so what if it lacked typicity. It was nice to drink and reasonably priced. The Jardin Chardonnay had a nose of vanilla, butterscotch, and melon. It had good structure, like a French Chardonnay, with nice toasty oak and a creamy mouthfeel.

The Perrin & Fils Cairanne 'Peyre Blanche' was the first red wine of flight two. It was not a big hit. It was rather stinky, and too acidic with a bitter finish. The Lucky Country GSM was the second favourite of the flight with its dried cedar and black fruit. The group favourite was the Trivento Syrah Reserve. It had a big, jammy nose with some spice. In the mouth, there was a big burst of sweet jammy fruit with some vanilla oak. An excellent value for a "drink now" wine. The Farina Amarone Della Valpolicella Classico was earthy and smoky on the nose with some medicinal and lead pencil notes. In the mouth, it was rather austere, with choke cherry and medicinal flavours.

The next flight featured the Jose Maria da Fonseca 'Primum' Tinto with its a slightly muted nose from which you could get hints of fruit and licorice. The fruit and licorice came through on the palate along with some soft tannins. The Bodegas Castaño 'Hecula' had only one fan in the group. Dark fruit, smoky notes, and a slight hint of rose on the nose was promising, but the wine was unbalanced in the mouth and had a short finish. The Catena Malbec was one of the favourite red wines of the evening. Someone described it as "New World sophisticated". Wonderful rich notes of sweet vanilla oak, dark fruit, and spice on the nose that followed through on the palate. A complex, well structured wine, it should cellar nicely. The Cremaschi Furlotti Carmenere Reserve was a nice blend of sweet jammy fruit, vanilla, cedar, and tobacco. An excellent buy at \$13.

The last flight featured three more reds. The Nido de Aguila Armonia Reserva was a nicely executed Bordeaux blend at a budget price. It was the second favourite of the flight. It had lots of sweet vanilla oak and big black fruit, however, it was not very complex nor completely balanced. The Gran Lurton Cabernet Sauvignon was grapey and green on the nose, and unfortunately, it did not improve in the mouth with too much tannin, little acid, and a short finish. The Montes 'Alpha' Cabernet Sauvignon was the favourite of the flight. It had aromas of nice dark fruit, sweet vanilla oak and cedar. On the palate, it was an amazing mouth-full of dark fruit, cedar, dark chocolate, and spice, but unfortunately, it did not seem to have the structure for long-term cellaring.

Thanks, Joe, for a very interesting tasting featuring lots of great value wines!

Here's the line-up.

### Flight 1

Cave Spring Pinot Gris, 2004, VQA Niagara, Canada	621086	\$16.95
Pfaffenheim (Tokay) Pinot Gris, 2004, Alsace, France	999342	\$19.95
Gunderloch 'Jean-Baptiste' Riesling Kabinett, 2003, Rhine, Germany	480517	\$14.95
Jardin Chardonnay, 2003, Stellenbosch, South Africa	663336	\$18.95

### Flight 2

Perrin & Fils, Cairanne 'Peyre Blanche', 2001, Cotes du Rhone, France	650960	\$16.95
The Lucky Country GSM, 2003, Barossa Valley, South Australia	661827	\$14.95
Trivento Syrah Reserve, 2004, Mendoza, Argentina	663112	\$12.95
Farina Amarone Della Valpolicella Classico, 2000, Italy	995910	\$36.95

### Flight 3

Jose Maria da Fonseca 'Primum' Tinto, 2001, Portugal	694026	\$13.95
Bodegas Castaño 'Hecula', 2003, Spain	718999	\$13.95
Catena Malbec, 2003, Mendoza, Argentina	478727	\$19.95
Cremaschi Furlotti Carmenere Reserve, 2004, Maule Valley, Chile	641019	\$12.95

### Flight 4

Nido de Aguila Armonia Reserva, 2003, Maipo Valley, Chile	663146	\$15.95
Gran Lurton Cabernet Sauvignon, 2003, Mendoza, Chile	980334	\$17.95
Montes 'Alpha' Cabernet Sauvignon, 2003, Colchagua Valley, Chile	322586	\$22.95

## Prince Edward County Wine: Is It Real?

Thursday, 19 January 2006

*Reported by Dawn Harvie*

There was a full house for this very interesting update on where Prince Edward County wines are at! With the Merrill Inn as home base, Jay Hunt and his wife, Karen, spent some time visiting this new viticultural site. Jay was kind enough to share his experiences during this tasting.

The traditional white flight, flight one, introduced us to two Pinot Gris, a Geisenheim, and a blend. One thing was clear to everyone – there is no shortage of acidity in these whites! The Long Dog Pinot Grigio had mineral/steel and wet wool notes on the nose with some lemon. On the palate, there was some mineral notes and lemon, but also a bracing acidity and a slightly bitter finish. The Huff Estates Pinot Gris had some honey sweetness on the nose with some mineral notes, but in the mouth it was quite acidic. Some of the mineral notes came through, but none of the honey. The Geisenheim had the most interesting nose by far. There was something almost Gewurtz-like about it with its floral notes. It also had some grassy notes and the aromas of oxidization. On the palate, the floral notes came through as well as the oxidization. The By Chadsey's Cairns Brighton White (70% Chardonnay, 15% Gewurtztraminer, 15% Chenin Blanc) had a nose that was almost earthy/mushroomy with smoky notes and, some thought, soapy notes. On the palate, the mushroom and smoke came through along with some steeliness near the finish. Everyone was sure it was an oaked Chardonnay. Imagine our surprise when we learned that this was produced in 100% stainless steel!

Flight two was a line-up of whites to reds. We started off with the Carmela Estate Riesling Reserve. There was a lot of different aromas on the nose including some floral and vegetal notes as well as juicy apple. On the palate, however, it was quite acidic. The Closson Chase Chardonnay had a "fino sherry-like" nose. It was oxidized. It had a nice mouth feel, good oak, and good flavours, but they couldn't overcome the oxidization. A nice wine (except for the fact this bottle was oxidized), but most thought it wasn't worth the \$40 price tag. The Grange Trumpour's Mill Rosé (50% Pinot Noir, 50% Gamay) had a sweet strawberry, candy floss nose. On the palate, it was full of strawberries, floral notes, a touch of lemony acidity. Many people liked it. The final wine of the flight was the Long Dog Pinot Noir with a classic Pinot Noir nose. On the palate, the tannins were slightly green, but again the classic Pinot Noir flavours came through. Another favourite of the flight.

Flight three was a red flight from start to finish. We started with the By Chadsey's Cairns Pinot Noir. This Pinot had a little less earth and a little more fruit with a nice peppery spice which came through on the palate along with cherry fruit and slightly green tannins. Many people enjoyed this Pinot. The Carmela Estates Zweigelt had lots of black fruit on the nose with a hint of dill and olive. On the palate, the black fruit came through with a hint of the dill, but the tannins were slightly unripe. The Carmela Estates Cabernet Franc had a rather peculiar nose—some found soy sauce and boiled cabbage, while others found some strawberry fruit and a slight hint of earth. On the palate, many of these aromas came through along with a hint of spice. The Huff Estates South Bay Blend (40% Cabernet Franc, 40% Cabernet Sauvignon, 20% Merlot) was another favourite of the flight. It had a very interesting nose with smoke, bacon, tobacco, and a little green pepper. In the mouth, the flavours of the smoke and bacon came through along with pencil shavings and some rather green tannins.

The last flight was the County Cider Ice Cider and everyone enjoyed it. It was sweet, with good acid and some spice. Someone said it was like drinking apple pie. We enjoyed it with four different cheeses: Terres du Portneuf (Triple Crème Brie), Bleu de Bresse, Chatelain (Camembert), and Coutain. Many thought that the Coutain was the better match with the Ice Cider.

Prince Edward County terroir is still in its infancy but evolving, as we have indeed tasted a difference since our first sample of these wines some two years ago. We appreciated the opportunity to get an early look at these wines and look forward to great things in the years to come.

Our sincere thanks to Jay and Karen for thinking of their fellow Guild members during their vacations last summer. Thanks to them, we had a great tasting.

#### **Flight 1**

Long Dog Pinot Grigio, 2003, 100% PEC grapes*	\$14.50
Huff Estates Pinot Gris, 2004, 100% South Bay (PEC) grapes	\$19.29
Waupoos Geisenheim Dry, 2003, 100% PEC grapes	\$8.83
By Chadsey's Cairns Brighton White, 2003, 100% PEC grapes	\$16.00

#### **Flight 2**

Carmela Estates Riesling Reserve, 2003, 75% PEC grapes, 25% Niagara grapes	N/A
Closson Chase Chardonnay, 2003, 100% Niagara	\$39.95
The Grange Trumpour's Mill Rosé, 2004, 100% PEC grapes	\$12.95
Long Dog Pinot Noir Barrel Select, 2002, 100% PEC grapes	\$28.00

#### **Flight 3**

By Chadsey's Cairns Pinot Noir, 2004, 100% PEC grapes	\$14.00
Carmela Estates Zweigelt Cuvée Once, 2003, 100% Niagara grapes	N/A
Carmela Estates Cabernet Franc, 2002, 100% PEC grapes	N/A
Huff Estates South Bay Blend, 2003, 100% South Bay (PEC) grapes	\$20.96

#### **Flight 4**

County Cider Ice Cider, 2002, 100% PEC grapes	\$24.00
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\* 100% PEC grapes indicates that the wine contains 100% Prince Edward County grapes.

## **10-20-30**

Thursday, 26 January 2006

*Reported by Dawn Harvie*

Once again, Guild Director Hilary Purvis lead us through a blind tasting of similar wines in the 10, 20, and 30 dollar range. Could we tell the difference? As we went through this tasting, many of us were thinking "let my favourite wine of the flight be the \$10 one!!"

The first flight featured three Chardonnays. The first, from Yalumba, had some mineral notes and lots of lemon, as well as a touch of sulphur—noticeable, but not overpowering. It was quite tart in the mouth, sour, bitter, and full of seemingly unripe fruit. The Milburn Park had some floral and tropical notes, some wet wool, and petrol. On the palate, the wet wool came through along with some mineral notes, grapefruit, and nice acidity. It was a decidedly easy drinking wine. The Sterling Chardonnay had lots of caramel, butterscotch, and oaky notes that followed through on the palate along with baked apples and melon. The Milburn Park and Sterling Chardonnays were tied for favourite of the flight.

Merlot was the featured grape of flight two. The 'Bollini' Merlot had some earthy notes and lots of stewed red fruit. On the palate, it had some spice and earthy notes, but the tannins were slightly dusty, young, and the wine was not extremely well-balanced. The Casa Lapostolle Merlot had some mint or medicinal notes and one big hit of sweet jammy red fruit, which came through on the palate. It is not a complex wine. The Sterling Merlot was the favourite of the flight with lots of oak and mint and big red/black fruit on the nose. In the mouth, there was nice acid balance and a more complex finish than the Casa Lapostolle. Those that did not choose this wine as their favourite either found there was too much apparent oak in the wine or that it was rather boring overall.

The next flight was a Shiraz/Syrah flight. The first wine of the flight, the 'In Situ' Syrah from Chile, had some floral and vegetal notes, cocoa, and, unusually, tangerine. On the palate, there were some medicinal notes, spice, sweet raspberry fruit, and vanilla. The Penfolds 'Bin 128' Shiraz was corked – for many, the cork blew off, for others, it did not. Many found that this wine was a big powerhouse of fruit, with sour raspberries. It was not well-balanced. One of the participants remarked that "to its advantage, the finish was quite short". The Cathedral Cellars Shiraz had barnyard, burnt rubber, oak, smoke, and bacon, all of which followed through on the palate. This wine was the favourite wine of the flight.

The favourite wine of flight four was split evenly between the three Cabernet Sauvignons. The Perez Cruz was certainly a good buy for those who enjoyed it. The nose was full of big black sweet fruit and some green pepper. The aromas followed through on the palate along with some big tannins. The Penfolds 'Bin 407' had some earthy and mushroomy notes and ripe raspberry fruit. On the palate, it had earthy notes, raspberry fruit, and coffee grinds, and had apparent alcohol. The last of the flight, the Cathedral Cellars Cabernet Sauvignon had some medicinal notes, oak, smoke, and coffee. On the palate, there were ripe tannins, green pepper, and a long finish. It would make a quite suitable match for red meat.

Thanks to Hilary for an interesting tasting! She proved once again that a good value can be had at any price!

#### **Flight 1: Chardonnay**

Yalumba 'Y Series' Unwooded Chardonnay, 2004, South Australia, 13% alc.	\$14.95
Milburn Park Chardonnay, 2004, South Australia, 13% alc.	\$12.95
Sterling Chardonnay, 2003, Napa, California, 13.5% alc.	\$24.95

#### **Flight 2: Merlot**

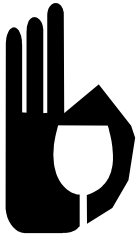
Empson 'Bollini' Merlot, 2003, Alto Adige/Trentino, Italy, 12% alc.	\$13.95
Casa Lapostolle Merlot, 2004, Chile, 13% alc.	\$15.95
Sterling Merlot, 2002, Napa, California, 13.5% alc.	\$28.95

#### **Flight 3: Syrah/Shiraz**

Vina San Esteban 'In Situ' Syrah, 2003, Chile, 13.5% alc.	\$13.95
Penfolds 'Bin 128' Shiraz, 2001, South Australia, 13.5% alc.	\$29.95
KWV Cathedral Cellars Shiraz, 2000, South Africa, 14.5% alc.	\$16.95

#### **Flight 4: Cabernet Sauvignon**

Perez Cruz Cabernet Sauvignon Reserva, 2004, Chile, 14.5% alc.	\$13.95
Penfolds 'Bin 407' Cabernet Sauvignon, 2002, South Australia, 14.1% alc.	\$29.95
KWV Cathedral Cellars Cabernet Sauvignon, 2001, South Africa, 13.5% alc.	\$16.95



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

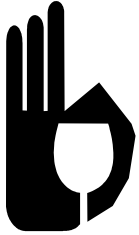
Visa Account Number: \_\_\_\_\_    Expiry Date:    Mo. \_\_\_\_\_    Yr. \_\_\_\_\_

MasterCard Number: \_\_\_\_\_    Expiry Date:    Mo. \_\_\_\_\_    Yr. \_\_\_\_\_

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

Signature: \_\_\_\_\_    Date: \_\_\_\_\_

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# National Capital Sommelier Guild

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

## Membership Form

As you may know, all guild memberships run on a calendar year, thus all memberships ended in December 2004. In 2004, Guild members enjoyed a diverse program of over 50 events reflecting the broad perspective and interests of Guild members. The 2005 program will be every bit as rewarding, so please join in and renew your membership. **Note that membership fees remain unchanged for the 13th year in a row.**

**For the fastest renewal:** If you have a credit card pre-authorized with the Guild, just send an email to [membership@sommelierguild.com](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 (\$50)*

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

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

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

\_\_\_\_\_

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

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

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