

National Capital Sommelier Guild

www.sommelierguild.com

Newsletter – June 2006

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Be careful to trust a person, who does not like wine.

~ Karl Marx ~

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 – June

Friday, 9 June 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

Vintages Pre-Release Tasting – July and August

Thursday, 6 July 2006, 7:00 p.m. – 9:00 p.m.
Thursday, 3 August 2006, 7:00 p.m. – 9:00 p.m.
Trattoria Caffé Italia, 254 Preston St. (at Gladstone)

During the summer VPRs, you can sample fine Italian pizzas after a blind tasting of carefully selected wines from the Vintages Catalogue. With the Chelsea Club closed for annual staff holidays, we are holding our sixth traditional pizza night at Trattoria Caffé Italia. We will have a chance to socialize, taste great wines and enjoy gourmet pizza. This may be the time to introduce a friend to one of the Guild's events.

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

12th Annual Méchoui with Natale Lofaro

Sunday, 4 June 2006, 2:30 p.m. (Departing by bus from the RA Centre)

La Ferme Cavalier, St-Sixte, Québec

Celebrate summer's return with fellow Guild members and friends, sip fine wines in the great outdoors, and enjoy delicious foods prepared by the Cavalier family. This Moroccan style feast begins with mouth watering lamb pâté flavoured with Madeira wine, followed by farm raised lamb slowly roasted on a spit over a bed of hardwood coals. There are salads, vegetables, and, of course, great desserts all prepared at the farm. For this years Mechoui (Morrocan lamb roast) the main course will highlight classic red wine matches from four great wine regions: Saint-Estephe (Bordeaux), Sonoma County, Tuscany, and the Margaret River (Australia). The wines include: 2001 Pagodes de Cos d Estournel, Saint-Estephe, Bordeaux; 2000 Moresco Cabernet Sauvignon/ Merlot, IGT Toscana; 2003 Cape Mentelle Shiraz, Margaret River; 2003 Sebastiani Zinfandel, Sonoma County, as well as two sparkling.

Please dress casually and comfortably. This is a working farm so you may want to visit the sheep and lambs in their pens.

Mandatory bus transportation is provided for your safety and enjoyment and will leave promptly at 2:30 p.m. from the RA Centre on Riverside Drive, near Bronson Avenue. Anticipated return is around 10:00 p.m. Cars may be left in the RA Centre parking lot.

Members and Sponsored Guests: \$80 + \$5.60 (GST) = \$85.60

Dinner with Spain and Portugal at El Meson!

Sunday, 18 June 2006, 6:00 p.m. reception, 6:30 p.m. dinner

El Meson, 94 Beechwood Avenue, New Edinburgh

Join Guild VP Martin Carrière and owner José Alves of El Meson restaurant where they feature authentic Spanish and Portuguese food in the splendour of a Victorian Mansion.

White Port Spritzer

Quinta do Noval Fine White Port, Douro, Portugal

Tapica Flamenca

(Spanish Small Appetizers)

Agro de Bazan 'Granbazan', Albarino, 2004, Spain

Casuelita Iberica

(Shrimp, Scallop, Monk, Clam in a Saffron Anis Broth)

Cordeiro Embrulhado

(Roast Tenderloin of Lamb Wrapped with Chouriço with a Roasted Red Pepper and Almond Sauce)

Marqués de Caceres Reserva, 1998, Rioja, Spain

Dinastia Vivoanco Crianza, 2001, 'Seleccion de Familia', Rioja, Spain

St. Jorge Cheese

(Portuguese Aged Cheese from the Azores Islands)

Quinta de Pancas Reserva Red, 2001, Vinho Regional Estremadura, Portugal

Licor Forty Three Mousse with English Cream and Chocolate Coulis

J.P. Vinhos Moscatel de Setubal, DOC, Portugal

For those wishing to do something for a special father, please remember that June 18th is Fathers' Day.

A vegetarian option is available for this evening. Please specify at time of registering.

Space is limited, please reserve early. For directions call El Meson at 744-8484.

Members and Sponsored Guests: \$90 + \$6.30 (GST) = \$96.30

Designated Drivers: \$70 + \$4.90 (GST) = \$74.90

Scuola Italiana – The Italian Northeast Wine Regions

Sold Out

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

At Heart of the Beamsville Bench: Cave Spring Cellars

Wednesday, 28 June 2006, 7:00 p.m. – 9:00 p.m.
Chelsea Club, 236 Metcalfe St. (at Somerset)

In 1978, Leonard Pennachetti and his father John, Sr. planted some of Niagara's first European varietals at the Cave Spring Vineyard. Located on one of the finest slopes of the Niagara Escarpment, now known as the 'Beamsville Bench', the site was selected for its proximity to and elevation above Lake Ontario, as well as its stony, limestone-rich clay soils, all of which held promise for quality wine. In 1986, together with winemaker Angelo Pavan, the family founded Cave Spring Cellars. Specializing in Riesling and Chardonnay, the winery has also developed a niche with Gamay, Pinot Noir, and Cabernet Franc based Bordeaux blends. With distribution in the US, UK, and Europe, Cave Spring is quickly forging an international name, in particular, for its age-worthy Rieslings.

Today, the Beamsville Bench is perhaps the most prestigious of the newly created VQA Ontario Sub-Appellations, bearing out the hunch that Leonard Pennachetti and his father John, Sr. had back in 1978. And at the heart of these benchlands now lie several hectares of nearly 30-year-old Riesling and Chardonnay vines.

Guild members will have an opportunity to taste selected wines from this venerable estate with founding partner and winemaker Angelo Pavan. The tasting will focus on the Cave Spring's estate Rieslings and Chardonnays, including a vertical of the flagship CSV wines, which originate from the original plantings at the vineyard. In addition, a selection of top estate reds from Cave Spring Vineyard will be offered.

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

Summer Lunch at Mariposa Farm!

Saturday, 19 August 2006, 12:00 p.m. (noon) reception, 1:00 p.m. lunch
County Road 17, Plantagenet (30 minutes west of Ottawa)

Take a leisurely drive along Highway 17 and enjoy lunch at Mariposa Farm.

This event is purposely starting at noon to take advantage of the seasonal temperature. Also, we want you back home in daylight hours. Come early to visit the gardens and to relax in comfortable country conditions. A reception wine will be served at approximately 12:30 p.m. We will then go the dining room for a sit-down meal. For the main course, you will be required to choose between duck and venison. A more complete menu and wine selections will appear in the next newsletter.

Visit www.mariposa-duck.on.ca for directions and information or call 613-673-5881.

A vegetarian option is available for this evening. Please specify at time of registering if a vegetarian option is required.

Only 24 places available. Please reserve early to avoid disappointment.

Members and Guests: \$75 + \$5.25 (GST) = \$80.25

Designated Drivers: \$55 + \$3.85 = \$58.85

Guild Business

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

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

Seafood Dinner with Henry of Pelham Wines

Sunday, 7 May 2006

Reported by Robert White

Guild members met at Lapointe's Seafood Grill in Bells Corners for a fabulous seafood dinner with a chance to try some classic food and wine matches. Guild President James Bertrand greeted everyone and introduced special guest Daniel Speck, co-owner and Vice President of Sales with Henry of Pelham Family Estate Winery. All the wines for the evening were from the his winery, a 170-acre premium winery located on the Short Hills Bench at the base of the Niagara Escarpment.

While waiting for the seafood feast to begin, Guild members sampled the Cuveé Catherine Brut. This Chardonnay and Pinot Noir sparkling wine, made in the traditional style (second fermentation in bottle), showed subtle apple and toast aromas and was clean and fresh, a great start to the evening.

The first course featured freshly shucked Malpeque oysters on the half shell with a classic match—Sauvignon Blanc. This crisp wine showed grapefruit and lemon, with a long finish and pleasant mineral notes. This went together perfectly with the PEI oysters drizzled with lemon juice. A horseradish cocktail sauce and spicy garlic chili sauce was also served. The chili sauce, while excellent, completely overpowered the wine.

The second course, jumbo tiger shrimp with a citrus salsa, was matched with the Henry of Pelham off-dry Riesling. The citrus and lime flavours in the wine matched the slight sweetness of the shrimp with salsa. The wine, though off-dry in style, had crisp acidity and structure.

Then onto another classic match—pan fried Dungeness crab cakes with a fire roasted red pepper coulis and Henry of Pelham's Barrel Fermented Chardonnay. The Chardonnay had layers and layers of tropical fruit, some mineral notes, as well as caramel and toast. The wine was barrel fermented in oak from various forests in Europe and North America. Daniel Speck instructed us to forget just about everything we had been told about oak barrels in the past. Cooperage houses in North America are producing great barrels and the oak from different forests can add great complexity. The crab cakes offset the oak in the wine nicely, leaving a smooth and creamy mouth feel. The crab cakes were superb!

The main course was an Atlantic salmon fillet encrusted in oven roasted sesame and bread crumbs, topped with a triple sec infused orange leek sauce. The salmon was beautiful and melted in the mouth. This was matched with the only red of the evening, a classic match, the Speck Family Reserve Pinot Noir. Also served was the Speck Family Reserve Chardonnay. The Pinot Noir displayed great aromas of raspberry and cloves with some oak and smokiness. This medium bodied wine had red cherry flavours with some earth and smoky notes, well integrated tannins, and a long finish. The full-bodied reserve Chardonnay showed even greater concentration of tropical fruit than the earlier barrel fermented Chardonnay, with excellent length and creamy caramel flavours. Both wines went very well with the salmon, with the diners split on which was best.

Vineyard management at Henry of Pelham is focused on producing quality through low yields. Only small volumes of wines are produced and every vintage of Henry of Pelham wine receives the VQA stamp. The Speck Family Reserve wines are very low yields, about one bottle of wine per vine. The norm is closer to 4 to 5 bottles per vine, and even 8 bottles per vine for some of the "critter" labels now on the market.

We finished off the evening with a Henry of Pelham Riesling Ice Wine matched to Lemon Mango Crunch. Perfumed, with deep citrus, sweet melon, minerals, and honey, the wine was truly elegant. The wine was vinified using frozen grapes picked at temperatures of -8 to -13°C. Some were even harvested on Christmas Eve—talk about dedication!

The Guild would like to offer its thanks to Martin Carrière for organizing the event and a special thanks to Daniel Speck for introducing his fabulous wines. Next time you are traveling down the Niagara Wine Route, be sure to stop in at Henry of Pelham, sample some of their full line of wines, and learn how they came up with the name for the winery.

Cuveé Catherine Brut	\$30
2005 Henry of Pelham Sauvignon Blanc	\$15
2004 Henry of Pelham Riesling Reserve Off-Dry	\$15
2004 Henry of Pelham Barrel Fermented Chardonnay	\$20
2002 Speck Family Reserve Chardonnay	\$35
2002 Speck Family Reserve Pinot Noir	\$40
2004 Henry of Pelham Riesling Ice Wine	\$55

Scuola Italiana – Alla Piero!

Thursday, 18 May 2006

Reported by Dawn Harvie

This tasting was rather different than most as Pierre Fournier introduced us to many different spirits from Italy. We started off on a bit of a rocky foot—the aperitivi brought a considerable number of grimaces (although there were several fans of both as well)—they were both very bitter! Aperitifs were originally made as medicinal drinks with herbs, spices, roots, barks, peels, and fruit to settle the digestive system. Wine was added to mellow the flavour, and soon aperitifs, especially bitters, were taken as a pre-dinner drink. The Campari was a brilliant red colour with aromas and flavours of pine and sage. We tried it with a little orange juice which made it more palatable for those that found it too bitter. Someone suggested trying it with pink grapefruit juice—prompting another to add that you could take it to a “martini level”! The Cynar was quite herbaceous again, not surprising given that of the 13 herbs and plants used in its production, the most predominant is the artichoke (from which Cynar gets its name). It had flavours of herbs, caramel, and “cola”, and was quite bitter again. It can be served as an aperitif over ice, or as a cocktail mixed with soda water and lemon or orange, or with cola, tonic water, or bitter lemon soda. We had some wonderful focaccia from Luciano’s (Preston @ Gladstone). It certainly helped to tame some of the bitterness of the aperitifs as well.

The afternoon refreshments started off with the Ratafià, a sweet wine-based (Montepulciano d’Abruzzo) alcohol infused with bitter cherries. It had a lovely nose of cherry, almond, and vanilla which all came through on the palate. It was really quite pleasant and the favourite of the flight. The Fragoli, an International Wine & Spirit Competition medal winner in 2003-2005, contains 50 grams of real wild forest strawberries in every bottle. The aroma is all strawberry, as is the palate. It is supposed to be excellent for mixed drinks—with sparkling wine, vodka, and dry vermouth, or as a base for a strawberry daiquiri. It can also be used in fruit salads or as topping for ice-cream. We tried ours with milk and someone noted that it was “better than Nestle Quick”! The grappa, a blueberry grappa, had some herbaceous and rancio notes as well as leather (horse leather or old shoe leather, hard to tell exactly). We had absolutely delicious Cannoli from Pasticceria Gelateria Italiana (Preston) that went very well with the next flight too.

Flight three was an interesting flight. The Bergamotto was full of aromas and flavours—lemon peel, orange, pine, and herbs. If you like Earl Grey Tea, this is something you should try. It contains bergamot, grown on the Calabrian coast in the province of Reggio Calabria. In fact, the area has been recognized by both the Italian State and by the E.U. with the designation D.O.C. and D.O.P. The Prugna Mandorlata, made with plums, was like Christmas cake with aromas and flavours of dried fruit and marzipan.

The Caffè flight was a favourite with many. These are called “coffee killers” because they overpower the coffee. The Fior di Nocino was like PX (grape used in Sherry). It is a walnut-based spirit and seemed to have some coffee and chocolate aromas. The Punch Abruzzo was the close second favourite of the flight. It had notes of orange, chocolate, coffee, prosciutto/smoked meat, and Bazooka bubblegum. It is a herb-based spirit. It was traditionally drunk hot, but now is enjoyed with ice and in cocktails, ice cream, cakes, and tarts. The Illy, a coffee-based spirit, was like a wonderful dark roast coffee with a touch of chocolate. It was the favourite of the flight. The Vecchia Romagna, a brandy, was very grapey with lots of alcohol. We added it to espresso, Lavazza espresso from Luciano’s, to create coffee corretto (the combination of espresso and brandy), and got a bit of a buzz! Nice way to drink espresso!

Pierre attempted to get a consensus on which of the spirits we would recommend to others or purchase ourselves. It was hard to narrow it down. Everybody went away with something new to buy and try. It was a fun, fun tasting!

Flight 1: Aperitivi

Campari, Campari International, 24.7% alc., 750 ml	\$24.60
Cynar, Campari International, 16.5% alc. 750 ml	\$17.45

Flight 2: Afternoon Refreshments

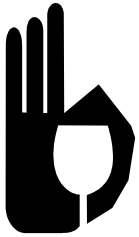
Ratafià Liquore d’Abruzzo, Evangelista Liquori, 20% alc., 700 ml	\$14.80
Fragoli, Toschi Vignola, 25% alc. 700 ml	\$28.45
Mirtillo, Poli – Museo della Grappa, 28% alc., 500 ml	\$34.95

Flight 3: I Digestivi

Bergamotto, Bergamottoriginale, 28% alc., 500 ml	\$40.00
Prugna Mandorlata, Distillerie Buiese, 35% alc., 700 ml	\$23.95

Flight 4: Caffè at the Bar

Fior di Nocino, Di Castello, 30% alc., 500 ml	\$14.95
Punch Abruzzo, Evangelista Liquori, 35% alc., 700 ml	\$27.25
Illy, Distillerie Camel, 28% alc., 750 ml	\$34.95
Vecchia Romagna, Giovanni Buton, 40% alc., 750 ml	\$24.85



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www.sommelierguild.com

Notes on Registration

Please note that:

- You will receive confirmation of your reservation via e-mail.
- You will be contacted if we cannot accommodate you.
- Your cancelled credit card statement will serve as your receipt.

Cancellation Policy

- Cancellations must be made by informing the Registrar at least **5 days** before the event. If you do so within this time frame you will not be charged for the event.
- If you cancel **less than 5 days** before the event, you will be charged for the event and you will be responsible for finding an alternate to fill your seat and for advising the registrar of your alternate's name at least 12 hours prior to the event.

To Register: Send your reservation to events@sommelierguild.com. If you have already submitted a VISA or MasterCard Pre-authorization, you do not have to do anything else. Your credit card will be debited **after** the event.

Visa or MasterCard Pre-authorization

Members who wish to make charges against their Visa or MasterCard must complete this pre-authorization. Please fill out the form below so that it is identical in all respects to that of the billing address used by your financial institution. Mail it to the Guild's address at 130-99 Fifth Ave., Ottawa ON K1S 5P5. Visa or MasterCard information will not be accepted by phone or by e-mail. This authorization will remain in effect until the expiry date or rescinded by you.

I authorize the National Capital Sommelier Guild to charge my event registrations and membership to my Visa or MasterCard Number provided below.

Name: _____

Address: _____
Apt. No. Street No. Street

City & Province: _____

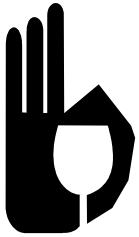
Postal Code: _____

Visa Account Number: _____ Expiry Date: Mo. _____ Yr. _____

MasterCard Number: _____ Expiry Date: Mo. _____ Yr. _____

Print Name: _____

Signature: _____ Date: _____



National Capital Sommelier Guild

www.sommelierguild.com

Membership

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

For the fastest renewal: If you have a credit card pre-authorized with the Guild, just send an email to membership@sommelierguild.com, specify the type of membership you want and we will bill your card. **Do not include credit card information in an e-mail.** See Notes on Registration (at the end of the newsletter) for Visa or MasterCard Pre-authorization if you have not already established credit card payments with the Guild.

Or: Complete the form, make a check payable to *National Capital Sommelier Guild*, or *NCSG*, and forward to:

National Capital Sommelier Guild
130-99 Fifth Ave.
Ottawa ON K1S 5P5

Membership Form

Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Home Phone: _____ Home Fax: _____

Work Phone: _____ Work Fax: _____

E-mail: _____

Type of Membership *(Please circle one)*:

General (\$50)

*Trade (\$50)**

*Corporate** (\$150)*

****Trade Members**, indicate your Occupation or the Field in which you work:

****Corporate Members**, please identify your Establishment:

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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