



# National Capital Sommelier Guild

La Guilde des Sommeliers de la Capitale Nationale

## April 2007 Newsletter

### April

- 19 Germany ABR – Anything But Riesling
- 26 Vintages Pre-Release Tasting

### May

- 1 Jerez Forever – Tasting of Old Sherries
- 4 Best Values of the General List
- 5 Nostalgia Dining with Old World Wines!
- 7 Annual General Meeting

### June

- 3 13th Annual Mechoui

### 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.

*I thing a tax on wine is a tax on the health of our citizens.*

~ Thomas Jefferson ~

## Vintages Pre-Release Tasting

Thursday, 26 April 2007, 7:00 p.m. – 9:00 p.m.  
*Chelsea Club, 236 Metcalfe St. (at Somerset)*

This release will showcase some of the more expensive wines featured in the release from France. Come out and sample these and other wines from the Vintages release joining those who make this Guild Signature Event a regular feature of their wine life. VPRs provide an opportunity to “try before you buy” a number 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 & Sponsored Guests: \$40 + \$2.40 (GST) = \$42.40**

## Germany ABR – Anything But Riesling

Thursday, 19 April 2007, 7:00 p.m. – 9:00 p.m.

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

Think Germany only makes Riesling white wine? Think again. In addition to several other white varieties, Germany also makes red wine, some rather good ones at that. Join Guild Director Jay Hunt as we taste a number of unique white and red wines from the Pfaltz, Baden, and Rheinhessen regions of Germany with not a Riesling to be seen. This will be a blind tasting so members and guests will be challenged to guess the grape variety.

The evening will conclude with a very special 1994 Trockenbeerenauslese dessert wine from Jay's own cellar.

**Members & Sponsored Guests: \$25 + \$1.50 (GST) = \$26.50**

## Jerez Forever – Tasting of Old Sherries

Tuesday, 1 May 2007, 7:00 p.m. – 9:00 p.m. \*\*Note: Change of date for this tasting! \*\*

*Chelsea Club, 236 Metcalfe Street (at Somerset)*

Join Guild Director Natale Lofaro as we explore the best Sherry has to offer. We will taste the range of Sherry wines from Fino, Amontillado, Palo Cortado, Oloroso, and the sweet stuff (Pedro Ximenez). Almost all the Sherries (save the Finos) will be old and some will be very old and rare. A selection of nuts, cured meats, and stinky cheeses will accompany these beautiful wines.

As noted by John Radford, "... the choice is excellent, and in terms of value for money—year for year in maturity terms—they have no rivals on earth."

**Members & Sponsored Guests: \$45.00+ \$2.70 (GST) = \$45.70**

## Best Values of the General List

Thursday, 4 May 2007, 7:00 – 9:00 p.m.

*Chelsea Club, 236 Metcalfe (at Somerset)*

"Hidden treasures", "great value", and "smart buy" might be some of the terms you use when looking for a wine from the LCBO General List and Vintages Essentials. I mean, who isn't on the lookout for a decent, inexpensive wine?! And how often have your friends asked you to recommend a good wine under \$10, \$15, or \$20? It's great to have a mental list of great wines at the ready—for that recommendation, to take to a party, or to enjoy after a hard day at work. And what if you find that quintessential wine that costs \$10, but tastes like \$20!

Yes, "Best Values of the General List" is back with a whole new line-up of wines to taste. All of the wines selected for this tasting will be recommended as exceptional value by two or more LCBO Product Consultants and/or Guild members, and be value rated in a magazine or website.

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

## Nostalgia Dining with Old World Wines!

Saturday, 5 May 2007, 6:00 pm reception for 6:30 pm dinner  
*Restaurant International, Algonquin College, Woodroffe Avenue*

Nostalgia will attempt to re-create a simpler time when menus were fairly simple and wines were basically all Old World. Join Guild VP Martin Carrière in a return to Restaurant International for a truly memorable occasion in comfortable surroundings with an emphasis on food and wine matching of yesteryear.

*Champagne Georges Gardet 'Cuvée Saint Flavy' Brut*  
 ~  
 Lobster Bisque  
*Chardonnay, 2003, Clos du Château, Château de Meurseault, Bourgogne*  
 ~  
 Wild Mushroom Ragout on Puff Pastry  
*Chianti Classico, 2003, Sant' Alfonso Rocca delle Macie, Tuscany*  
 ~  
 Sorbet aux Cassis  
 ~  
 Châteaubriand Bouquetière Sauce Béarnaise  
*Château 'Tour Haut-Caussan', 2003, Bordeaux*  
*Celeste, 2004, Seleccion de Torres, Ribera del Duero*  
 ~  
 Gorgonzola Cheesecake (cheese plate) with fresh Grapes  
*Graham's 'Six Grapes' Reserve Port*  
 ~  
 Crêpes Suzette with Grand Marnier Orange Sauce  
 Chocolate Truffle  
 Coffee / Tea

Seating is limited to 32 people. Please reserve early.

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

**Members & Sponsored Guests: \$100 + \$6 (GST) = \$106**

**Designated Drivers: \$80 + \$4.80 (GST) = \$84.80**

## NCSG Annual General Meeting

Monday, 7 May 2006, 7:00 p.m. – 8:30 p.m.  
*Trattoria Caffé Italia, 254 Preston St. (at Gladstone)*

Note the date, time, and venue of our Annual General Meeting. The National Capital Sommelier Guild is a non-profit member-run organization, led by a volunteer Board of Directors. Please plan to participate in the running of the Guild by coming to the AGM, voicing your views, and electing the Board members. The agenda normally calls for reports on membership, finances, Guild achievements, the consideration of any proposed amendments to the By-Laws, and the election of the Board of Directors. By-Law amendments must be submitted to the Board in advance of the meeting. If you have a specific item you would like added to the agenda or if you would like to submit a By-Law amendment, please contact our President, James Bertrand, at [james.bertrand@sommelierguild.com](mailto:james.bertrand@sommelierguild.com) or call 613 830-6994.

As always, wine and appetizers will be served after the meeting.  
 Looking forward to seeing you there!

*Please register for this event.*

**Members: Free**

**Guests: \$10 + \$0.70 (GST) = \$10.70**

## 13<sup>th</sup> Annual Méchoui

Sunday, June 3, 2007, 2:30 pm (Departing by bus from the RA centre)  
*La Ferme Cavalier, St.-Sixte, Quebec*

Celebrate the flavours of North Africa with a traditional Méchoui (Moroccan for incredibly delicious lamb roast). Enjoy the fresh country air of St. Sixte Quebec while wandering the grounds of a working lamb farm. Foods will be prepared by the Cavalier family. The Moroccan style feast begins with delicious lamb pâté, lamb briouats and fresh salads. The main course will be spit roasted lamb over maple hardwood coals, coupled with potatoes dauphinoise. The finale will be a choice of homemade desserts. Wines will be selected by Natale Lofaro.

Dress is casual and bring a comfortable pair of shoes.

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. Anticipated return is around 10 p.m. Cars may be left at the RA centre parking lot.

Register for this fabulous event early as it fills up quickly

**Members and Sponsored guests: \$80 + \$4.80 (GST) = \$84.80**

## Guild Business

### Looking for a Few, Very Special People!

The lifeblood of the Guild is its membership and its heart is the volunteer Board of Directors. If you are the type of person who seeks out and acts on solutions, work well both independently and within a team, and are not afraid of a little hard work, this may be a great opportunity for you. It is the membership that votes to put people on the Board, for a one year term, and voting takes place at the Annual General Meeting in May (See the event announcement above.). There are eleven positions to be filled. Some have set responsibilities, such as Treasurer, Secretary, President, and Communications Director, and these positions are decided each term by the new slate of Directors. Others are called Directors-at-Large. Those positions with responsibilities, e.g., Treasurer and Membership Director, have set position descriptions. These positions are often, but not always, filled by returning Directors. For most new Directors, their responsibilities include running 4 or 5 events per annum, assisting one of the other Directors with large projects from time to time, and familiarizing themselves with the working of the Board with an eye to taking on more responsibilities in the next term. If you are interested in running for the Board of Directors, please contact our President, James Bertrand, at [james.bertrand@sommelierguild.com](mailto:james.bertrand@sommelierguild.com) or call 830-6994.

### Credit Card Authorizations – Keep Us Up-to-date On Any Changes

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 Bert Riverso at [bert.riverso@sommelierguild.com](mailto:bert.riverso@sommelierguild.com).

If your credit card number has changed, **DO NOT SEND THE NEW CREDIT CARD NUMBER BY EMAIL**. Instead, please complete a new Credit Card PreAuthorization Form found near 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, ON K1S 5P5

Thank you for helping the Guild run smoothly.

# Items of Special Interest to Guild Members

## Members' Achievements

Last Thursday, Stacey Metulynsky and Sean Moher's Groovy Grapes "wine and culinary entertainment" service was named "Small Company of the Year" at Ottawa Tourism's annual awards banquet. Stacey and Sean started Groovy Grapes in 2003 and have built up to a third full-time employee and 11 contract employees for promoting and running events including private and corporate wine-tastings and parties, public wine courses, restaurants consulting, and helping organize La Vendemmia. Sean and Stacey are well-known in the Guild – they were named 2006 Wine Persons of the Year promoting wine education and wine events in the National Capital Region. Also, Stacey and Ottawa chef (and co-host) Angie MacRae were feted last summer for their new television series "This Food, That Wine" on Food Network Canada. Congratulations to you both!

## 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. Natalie is also the author of the *Red, White and Drunk All Over: A Wine-Soaked Journey from Grape to Glass*, which has been described as *A Year in Provence* meets *Kitchen Confidential* then goes *Sideways*. To find out more about the book and to sign up for the newsletter, 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

## Monumental Extra Virgin Olive Oil Tasting & Seminar

Sunday, 25 February 2007

Reported by Natale Lofaro

Monumental indeed—22 oils featuring the best from Portugal, Spain, Italy, Greece and some excellent oils from California, Australia, Chile, and New Zealand. The extra virgin olive oils ranged from:

- varietal to coupage (olive world's word for blend/cuvee)
- very early harvest (beginning October) to very late harvest (April)
- from the most traditional processing methods to the most modern
- from estates with less than 35 acres to more than 2000 acres of olives
- from low density plantings to super high density plantings
- from \$5.99 to \$39.99 a bottle
- from <0.1 oleic acidity to 0.7%

Some interesting facts:

- 37,000 BC fossilized olive leaves found on the Greek Island of Santorini
- 6,000 BC first written records of systematic olive cultivation, in Syria and Palestine
- 1,600 BC the first olive press, found on the Greek Island of Crete
- 600 BC the olive tree is first planted in Rome. Later the Romans mechanized the oil extraction process with the invention of the screw press.
- 4<sup>th</sup> Century AD, Constantinople was Emperor and the City of Rome, itself, had 2,300 oil distributors!
- 1,524 AD the Spaniards bring the olive tree to the new world – Mexico
- 2,007 AD NCSG Monumental Olive Oil tasting

The word oil comes from the Latin oleum, which comes from the Greek elaia. The Greeks introduced olive cultivation to Sicily and then the rest of Italy, which spread to France and Spain. However, the Spanish word for oil is Aceite, which comes from the Arabic al-zait (olive juice). Owing to the Arabic influence in Andalus which lasted from 711 AD to 1492 AD.



Between 90 to 95% of the world's olive crop is dedicated to olive oil production

- 98.5% of the world olive oil crop comes from the Mediterranean basin
- Olive oil consumption is <3% of the world's total consumption of edible oils and fats
- Italy consumes 30% of the world olive oil production.
- Greece has the world's highest per capita consumption of olive oil – 26.1 litres/year. Within Greece, in the Peloponnese, consumption is 35 litres per capita! Followed by Spain 15.0 litres and Italy 13.5 litre. Canada's per capita consumption is 0.6 litres/year. The average Greek consumes in one week what the average Canadian consumes in one year! Up to 95% of the Crete and the Peloponnese (Greece) olive oil crop is Extra Virgin, the highest of any region.

- Spain (stats over last 7 years) produces 38.4% of the world's total olive oil production, followed by Italy 24.9%, Greece 14.4%, and Tunisia 5.2%
- Spain is the world's largest table olive producer, producing 32.2% of the world total, followed by Turkey 10.5%, and Egypt 8.9%.
- The region of Andalusia produces 80% of Spain's olive oil crop (this is 30% of the total world production). Puglia is the largest producer region in Italy producing 40% of Italy's olive oil production. Tuscany makes only 3% of the total Italian production. Both Crete and the Peloponnese each produce 36% of Greece's total olive oil production.
- Interestingly, at the height of the Roman Empire the main producing region was Baetica (Andalusia). Almost 2000 years ago, Pliny the Elder wrote that the best oil in the Empire came from Venafro (Campania). The second best, was shared by Istria (Peninsula separating Italy and Croatia) and Baetica (Andalusia).

Finally with respect to Greek Mythology—Legend has it that Poseidon, the sea god, and Athena, goddess of wisdom, competed to find the gift that would be most valuable to humankind. Poseidon offered the horse and Athena the olive tree, under which all ancient Greek gods are said to have been born. Because of its many uses—such as the provision of heat, food, medicine and perfume—the olive tree was chosen as the most valuable and in return for Athena’s contribution, the most powerful city in Greece was named Athens in her honour.

Oils were tasted in flights of 5 oils. The winners (according to the participants) of each flight were:

Flight 1 – Cobram “Premiere” (Murray River, Australia)

Flight 2 - Tutta (Santa Barbara/Sierra Foothills, California)

Flight 3 – Esporao – Monocultivar Galega (Alentejo, Portugal)

Flight 4 - Nunez da Prado – Flor de Aceite (Baena DO, Andalucia, Spain)

<b>DOP/AOC/DO/PDO</b>	<b>Region</b>	<b>Cultivar(s)</b>	<b>Price</b>	<b>Oleic Acid</b>
<b>Flight 1</b>				
	?	?	\$3.97	
Murray River	Victoria	mixed Italian/spanish/greek	\$16.95	
Baux des Provenances AOC	Provence	Saloneque, Aglandau, Verdale, Grossanne	\$39.99	<0.3
Toscana IGP	Tuscany	Frantoio, Moraiolo, Leccino, Olivastro	\$29.99	0.18
Sierra de Cazorla DO	Jaen - Andalusia	Picaul	\$12.99	0.4
Kalamata DOP	Messenia - Peloponese	Koroneiki	\$12.99	<0.5
<b>Flight 2</b>				
	Al Koura	Souri	\$5.99	<1.0
Riviera Ligure DOP	Liguria	Taggiasca	\$34.99	
Tras-os-Montes DOP	Douro Valley	Madural, Negrinha, Verdeal	\$18.95	0.1
Santa Ynez/Sierra Foothills	California	Leccino, Arbosana	\$18.99	
Aspromonte (Reggio Calabria)	Calabria	Ottobratica	\$22.99	0.35
<b>Flight 3</b>				
	Auvergne	Walnut	\$14.99	
Curico	Maule	Liguria, Empeltre	\$16.29	0.2
Menfi (Agrigento)	Sicily	Nocellara (60%), Biancolilla (20%), Cerasuolo (20%)	\$19.99	0.19
Serpa	Alentejo	Galega	\$16.50	0.7
El Segria/Les Garrigues DO	Lerida Catalonia	Arbequina	\$16.99	0.31
Castelvetrano (Val di Belice)	Sicily	Nocellara del belice	\$29.99	
<b>Flight 4</b>				
Sitia-Lasithi DOP	Crete	Koroneiki	\$16.99	<0.3
Marlborough		Barnea	\$39.99	0.1
Baena DO	Cordoba - Andalusia	Picudo, Hojiblanca, Picaul	\$25.00	<0.17
Chianti-Colli Fiorentini	Tuscany	Frantoio (65%),Moraiolo(25%), Leccino(10%)	\$29.99	
Sabina DOP	Lazio	Frantoio, Leccino, Pendolino	\$25.99	<0.13

## A & B Dinner in Northern Italy

Saturday, 10 March 2007

*Reported by Jeri van Leeuwen (food) & James Gallivan (wine)*

After a most successful dinner with the whimsical title, “The A&B Dinner of Northern Italy”, one can only hope our host VP Martin Carriere will follow-up with the remaining 24 letters of the alphabet. Planning around Italy’s food-friendly wines should be fairly straight forward unless you decide to marry a salad course with an Amarone della Valpolicella, and then expect each of four wines, prestigious though they may be, to shine and compete favourably with the same dishes. However, our host, Martin, and Chef Sean Murphy proved they were both up to the challenge. And so did the wines.

But let me begin at the beginning, for I want to stress how enjoyable it was to meet in the elegant reception room of the Chelsea Club for an aperitif. Spacious enough to allow for easy movement from one group of old friends to another, this room provides new members with the opportunity of becoming acquainted before sitting down. Very civilized, very important. Two professional servers ensured everyone had a glass in hand, wonderful given that we were enjoying a beautifully chosen extra dry Prosecco, the Foss Marai “Blue Bottle”. This light wine delighted with its peach/pear aromas and touch of sweetness. Unlike many other Proseccos, this one offers a light mousse, rounded mouthfeel, balanced by good acid with a long finish. Lots of compliments from everyone.

Dinner began with a salade composee with aforementioned Amarone della Valpolicella 2003, Valpantena. Typical Italian foods were creatively arranged on the plate: a soft pillow of Prosciutto, a shaving of Parmesan, and sweet dehydrated Grape Tomatoes that sat on a light drift of Rocket greens. As a dressing, Chef Sean Murphy chose to combine Balsamic Molasses and Vanilla Olive Oil, a brilliant combination that married ever so beautifully with the Amarone. Any misgivings I had about a salad course with this wine were immediately dispelled. A beautiful introduction to the courses ahead. The Valpantena Amarone was rich, dense, concentrated with aromas of dried fruits and chocolate. Full-bodied and well-balanced, thoroughly enjoyed by all.

The pasta course offered two different styles of wines from the Piedmont, both from the Nebbiolo grape, a Barolo 1999, Casetta and a Barbaresco 2001, Cantina Produttori. The pasta style was pappardelle with short rib, and marrying these wines with the thyme-perfumed sauce was a good one. The short ribs had been braised in red wine, veal jus, mirepoix and bouquet garni, then reduced to half. This reduction became the fragrant sauce for the pasta. A judicious amount of the signature short rib topped the pasta given the fact that a meat course was to follow. A clever and tasty combination for both wines, although some of us would have preferred the wide homemade pappardelle to have been rolled thinner for this broth-like sauce. The Barolo seemed to be the favourite with its aromas of currants, plum, tar, and leather. Medium-bodied with fine dusty tannis and good acid, it was well-balanced, and possibly because of it being the lighter of the two wines, it married best to the pasta dish. The Barbaresco was rich, with red fruit, plum, and mocha, full-bodied with fine tannins and a good long finish. Truly a memorable wine.

Everyone appreciated the opportunity to compare two Brunello di Montalcinos with the main course. These were a Brunello di Montalcino 1999, Barbi and a Brunello di Montalcino 2000, ‘Val di Suga’, both from Tuscany. The Barbi Brunello is a traditional one, drinking nicely, with aromas of cherry, coffee, nutmeg, cinnamon, leather, very complex, medium-bodied, fine tannins, good acid, and well-balanced with a long finish. The Val di Suga Brunello was very rich and full-bodied, with aromas of ripe dark berries, prunes, chocolate, softer and rounder than the Barbi, ripe tannins, and good acid. Guild President James Bertrand felt this particular Brunello was too young and needed more time. The delicious Veal and Porcini Mushroom Ragout with a Gratin of Fennel gave us a plate of many textures, flavours, and colours, and complimented both Brunellos. Small pieces of dry-roasted veal in a rich, creamy porcini sauce, subtly flavoured with rosemary was accompanied by a fennel gratin made with gorgonzola cheese. The gorgonzola cheese gave a smooth consistency to the fennel and was able to subdue its strong anise flavour. It was interesting that diners were almost evenly divided on their favourite of the two Brunellos, quite possibly because they both were of such a high quality.

This excellent dinner was concluded with a berry flan with a shortbread crust for which our quick-thinking chef deserved much applause. The expected Chocolate Panna Cotta hadn’t set in time (an experience most of us know only too well), but Sean was prepared with an excellent substitute. However, for those of us who were lucky enough to taste the not-quite-set espresso and bitter chocolae panna cotta, it was truly divine. He has to make it again, perhaps for one of those future 24 letters of the alphabet dinners Martin will hopefully plan.

Congratulations to both Martin and Sean for this well-planned dinner.

Here is the list of wines served:

Foss Marai Prosecco Extra Dry 'Blue Bottle', Vento, Italy	729392	\$17.95
Valpantena Amarone Della Valpolicella 2003,DOC (70% Corvina, 25% Rondinella, and 5% Cabernet Sauvignon)	981316	\$33.95
Casetta Barolo 1999, DOCG	004523	\$33.95
Barbaresco 2001, DOCG (Cantina Produttori del Barbaresco)	708826	\$28.95
Fattoria Dei Barbi Brunello di Montalcino 1999, DOCG	928028	\$41.95
'Val Di Suga' Brunello di Montalcino 2000, DOCG (375 ml)	687244	\$24.95
'Val Di Suga' Brunello di Montalcino 2000, DOCG (750 ml)	713719	\$45.95

## Vive la Difference: Reds

Wednesday, 15 March 2007

*Reported by Jane Pope*

The tasting of unusual wines was a real challenge for the participants with four flights arranged in groupings that got progressively deeper in colour and bigger in taste. There were no noble or international included in the tasting so a wide knowledge of grape varieties and characteristics was called into play in identifying the grape and county.

The first flight was made up of five wines all of which would have been better with food because of the acid levels. The Haggipavlu Aghiorgitiko was floral, light coloured and would go well with tapas or chicken. The Izadi Rioja Reserva was slightly tannic, ruby coloured, medium bodied and improved after it was open a while. The Kellermeister had a candied taste and was peppery. The Rubino Marmorelle was described as tasting like "leaf rot", and coffee grinds, had a lovely deep colour and was the wine most people liked in this flight. The Boutari had high acid, was astringent with high heat, was very volatile and had the best bouquet of the group.

Flight two was interesting and except for the Delheim Pinotage had people guessing about the grapes and countries of origin. The Pinotage was described as smokey, leathery, and fruity with deep colour and lots of flavour. One person said it had the smokey characteristics of a Pinotage and he was right. Several people spoke disparagingly about the Pinotage grape but found this wine better than most made with it. It would match up well with very spicy food. The Marques de Marialva was described as smelling like "wet concrete" and being very earthy. It was felt that 5-8 years of aging would improve it. Sogrape Callabriga was acidic, fruity, and designed to be stored for 5-8 years. This wine is blended to appeal to the young, new consumers.

The third flight was more complex and D'Angelo Canneto was acidic, and astringent with a salty mineral taste reflecting the volcanic slopes where it was grown. The Gladiator Primitivo di Manduria was complex with a cedar—acid taste that was very perfumed with enough fruit to have a deep colour. The Rosenblum Zinfandel drew comments of tea, raspberries, grappa, and lots of alcohol before being identified as a Zinfandel from California.

The fourth flight drew lots of comments. The Don Pascual had lots of tannin with a chocolate-cherry flavour. The grape, Tannat, used to be grown in South-west France but is now grown in Uruguay where this bottle came from. It doesn't store well but was the cheapest bottle of the night at \$11.15. The Punta Nogal Carmenère Reserva had a strong overtaste identified as skunky by one taster. It was very fruity with a deep colour. The Franschoek Cellars Reserve Petite Verdot had a burnt taste and was very concentrated and deep red with a new world flavour that was mysterious.

There was a lot of conversation amongst the participants, who at the end congratulated organizer Rutha Astravas on presenting such a challenging group of wines.

**Flight 1**

Haggipavlu Aghiorgitiko, 2003, Nemea Greece, 12.5% alc.	\$16.15
Izadi Rioja Reserva, 2002, Rioja, Spain (Tempranillo), 13.5% alc.	\$28.95
Kellermeister Privat Kremser Zweigelt Trocken, 2005, Krems, Austria, 13.5% alc.	\$16.95
Rubino Marmorelle, 2004, Puglia, Italy (85% Negroamaro, Malvasia Nera), 13.1% alc.	\$13.95
Boutari Grand Reserve, 2000, Nouassa, Greece, Xynomavro	\$15.15

**Flight 2**

Delheim Pinotage, 2003, Stellenbosch, South Africa, 13.5% alc.	\$19.95
Marques de Marialva Baga Tinto Reserva, 2003, Bairrada, Portugal (Baga, Moreto de Cantandehe), 12.5% alc.	\$14.95
Sogrape Callabriga Douro Tinto, 2003, Douro, Portugal (Tinto Roriz (or Tempranillo), Touriga France, and Touriga Nacional), 13.5%	\$18.95

**Flight 3**

D'Angelo Canneto, 2001, Basilicata, Italy (Aglianico), 13% alc.	\$18.95
Gladiator Primitivo di Manduria, 2004, Puglia, Italy, 14% alc.	\$16.95
Rosenblum Zinfandel, 2003, California, 15.7% alc.	\$18.95

**Flight 4**

Don Pascual Reserve Tannat, 2005, Uruguay, 12% alc.	\$11.85
Punta Noyal Carmenere Reserva, 2004, Valle Colchagua, Chile, 14% alc.	\$15.15
Franschoek Cellars Reserve Petite Verdot, 2003, Franschoek, South Africa, 14.3% alc.	\$30.95

**Premium Shiraz**

Tuesday, 27 March 2007

*Reported by Dawn Harvie*

I was very excited to have the chance to attend a Guild event since it has been quite some months now! I am enjoying Montreal tremendously (and am trying to do my fair share of wine tasting), but I do miss these Guild events and all of my Guild friends! Guild Director Robert White did a great job of selecting premium Shiraz! Of course, as most Guild wine tastings, this one was blind.

The first flight was the “cheap” flight. Even so, I wouldn’t have turned down any of these wines if offered a glass. The Henschke Johann’s Garden is a blend of 73% Grenache, 17% Shiraz and 10% Mourvedre. It had lots of fresh red fruit (cherry and raspberry) in the nose that followed through on the palate along with lots of acidity and a medium body. It was the least favourite because it lacked the complexity and balance that a couple of the others had. The Richard Hamilton (a 53% Grenache, 47% Shiraz blend) had some mint, coffee/chocolate, and cherry cough syrup notes. In the mouth there was more blueberry and tobacco as well as acidity and mid-weight tannins. The Rolf Binder is a blend of 55% Shiraz and 45% Mataro, is called “Bull’s Blood” in Australia, and is Rolf Binder’s flagship wine. This wine, which was the second favourite, had some jammy notes along with spice, herbs, and some earthiness. On the palate, it had a lovely herbaceousness with vanilla oak, and dark berry fruit. It also had lots of alcohol, acidity, and tannins. The favourite of the flight by a good margin was the last wine—the Henschke Henry’s Seven. One or two people in the group thought this might have been a Cabernet Sauvignon, or at least thought it had some Cabernet Sauvignon in the blend, but in fact had the most Shiraz of the four wines in the flight. This wine was quite complex. On the nose, there was some mint and herbaceous notes as well as good, but subtle, dark fruit, and some tobacco. In the mouth, there was some herbaceous flavours, with some green notes, lots of dark fruit, tobacco, good acidity, and great length. And of the four, the price of this wine was the best in terms of price-quality ratio.

The second flight featured another four interesting wines, but again, as for the first flight, there was one wine that seemed to please more than the others. That was the Katnook Estate Prodigy Shiraz. This wine was very complex with its nose of herbs (including dill), spice, floral notes, red fruit, and meaty flavours. In the mouth, it had all of those flavours with lots of big fruit flavours. It had great balance. The Richard Hamilton Centurion had mint and red berry fruit and seemed quite simple for the price. It was certainly an easy drinking wine, but most of us expect more from a \$45 wine. The Penley Estate Shiraz was a little like a Cabernet Sauvignon with its herbaceous and vegetal notes, but did have some spice and berry fruit as well as a smooth mouth-feel. The Mitolo Shiraz was probably one of the most elegant wines of the flight. It was very dark in colour with a milky, meaty, perfumey nose. On the palate, it had some of those earthy notes (the milky and meaty aromas), as well as dark fruit, a full body, tannins, and a little bitterness that often comes from high toast barrels.

The last flight featured the heavy hitters. I don't know how many of us were expecting the Grange to be included in this flight, but I know I was and I was not disappointed. This time, it was the favourite of the flight by a nose. (It has not always done so well when it has been featured in other Guild tastings, keeping of mind that the other wines in a flight can affect the profile of any of the wines in the flight) The votes in this flight were more evenly divided amongst the four wines. Speaking of favourites, a Guild regular, Rod Story asked that we vote twice—once for the wine we liked for right now and once for the wine we'd like to lay down. Of course, me, being ever the optimist where wine is concerned said that I would lay down with any of these wines right now! The first wine of this flight was the Grant Burge Meshach Shiraz from the Filsell Vineyard (where the vines are almost 100 years old) at \$87. It was quite fruity, but with some earthy complexity and smokey notes. In the mouth, there was big fruit (including raspberry), some mint, earth, spice, tobacco, cedar, and leather. A nice wine. This wine also had quite a bit of sediment, so there was some debate over how long it would cellar. I'm not making any predications—I can tell you it was drinking quite fine this night!! The Henschke Mount Edelstone Shiraz gave off notes of dark black fruit, mint, and pepper. In the mouth, it had the fruit, the spice, and the pepper. Some also likened it to a pizza with notes of green (green pepper), sundried tomatoes, and black olives. The Mount Edelstone Vineyard was planted around 1912 and is considered one of Australia's great single vineyards. The Penfolds Grange had big black fruit, coffee, and chocolate on the nose. In the mouth, there was much the same with the addition of some spice, young tannins, and high alcohol. This wine also had nice balance. Robert Parker gave this wine a 98+ and said that it could be cellared until 2038! The Grange was the favourite of the flight by a single vote. The second favourite was the RWT Shiraz from Penfolds at \$119 (versus the Grange at \$300). It had quite a perfumey nose with great complexity—dark fruit, perfume, mocca, chocolate, and cedar and sandalwood. It was really lovely. Someone described it as having “everything that a Port has and everything that a Bordeaux has, but all in the same glass”.

Thanks, Robert, for choosing such great wines and hosting this event.

### Flight 1

Henschke Johann's Garden Grenache/Mouvedre/Shiraz, 2003 (RP 90)	946061	\$49
Richard Hamilton Burton's Vineyard Old Bush Vine Grenache/Shiraz, 2003 (RP 92)	722512	\$40
Rolf Binder Shiraz/Mataro Hubris, 2003 (RP 94)	174	\$52
Henschke Henry's Seven, 2003 (RP 92)	685578	\$39

### Flight 2

Richard Hamilton Centurion 110-Year-Old Vine Shiraz, 2002 (RP 93)	729020	\$45
Penley Estate Shiraz Special Select, 2002 (RP 95)	627943	\$59
Katnook Estate Prodigy Shiraz, 2002 (AG 95)	742395	\$69
Mitolo Shiraz G.A.M., 2004 (RP 97)	596031	\$55

### Flight 3

Grant Burge Meshach Shiraz, 2001 (WS 94)	700310	\$87
Henschke Mount Edelstone Shiraz, 2002 (RP 96)	718601	\$109
Penfolds Grange, 2001 (RP 98+)	336388	\$300
RWT Shiraz Penfolds, 2003 (RP 96)	564278	\$119



# National Capital Sommelier Guild

La Guilde des Sommeliers de la Capitale Nationale

## Notes on Event Registration

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

**Please note that:**

- You must be a member to register, unless it is specified otherwise.
- 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 ([events@sommelierguild.com](mailto:events@sommelierguild.com)) **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** unless the Registrar can fill your seat with someone from the waiting list. You may also wish to try to find an alternate to fill your seat and should advise the Registrar of your alternate's name prior to the event.



# National Capital Sommelier Guild

La Guilde des Sommeliers de la Capitale Nationale

## New Member and Membership Renewal Form

Guild Addresses:

National Capital Sommelier Guild  
130-99 Fifth Avenue  
Ottawa, ON K1S 5P5  
membership@sommelierguild.com  
www.sommelierguild.com

**NEW MEMBERS:** mail the completed form, with the credit card pre-authorization (preferred process), or with a cheque payable to the *National Capital Sommelier Guild*.

**RENEWALS:** specify the type of membership by e-mail and we will charge your credit card if we have your pre-authorization. Do not include credit card information in your e-mail. Renewals can also be made by mailing a cheque to the *National Capital Sommelier Guild*.

**Note: All Guild memberships are for a calendar year and expire each December 31<sup>st</sup>**

<b>Please circle one:</b>	<b>New member</b>	<b>Membership Renewal</b>
---------------------------	-------------------	---------------------------

Trade membership is available for those individuals in the wine, spirits, food and hospitality trade including students and graduates of the Algonquin College Sommelier Program.

<b>Select membership type:</b>	<b>General (\$50)</b>	<b>Trade (\$50)</b>	<b>Corporate (\$150)</b>
<b>After August 1<sup>st</sup></b>	<b>General (\$25)</b>	<b>Trade (\$25)</b>	<b>Corporate (\$75)</b>

**PLEASE PRINT CLEARLY**

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

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

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

Home Phone: \_\_\_\_\_ Work Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

NCSG only collects Personal Information for the purposes of providing services or information to our members. We use only fair and lawful methods to collect Personal Information. NCSG does not sell, trade, barter, exchange or disclose for consideration any Personal Information obtained.



# National Capital Sommelier Guild

La Guilde des Sommeliers de la Capitale Nationale

## Credit Card Authorization Form

This authorization greatly simplifies event registration and membership renewals. The information below should be mailed to the Guild address (above or below), and will not be accepted by phone or email. **Do not include credit card information in an e-mail.** Once received by the Guild, the authorization remains in effect until the expiry date or when 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: \_\_\_\_\_

Please circle one:      Visa          MasterCard

Card Number: \_\_\_\_\_

Expiry Date on Card:    Month: \_\_\_\_\_ Year: \_\_\_\_\_

PRINT Name on Card: \_\_\_\_\_

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

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

Credit Card Billing Address (if different from the membership address above):

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

Address: \_\_\_\_\_  
Apt. No.          Street No.          Street

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