



National Capital Sommelier Guild

La Guilde des Sommeliers de la Capitale Nationale

May 2007 Newsletter

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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.

Now drown care in wine

~ Horace (Quintus Horatius Flaccus), Carmina (I, 7, 32) ~

Vintages Pre-Release Tasting

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

This release will feature Rosés among other interesting wines from the upcoming release. Join 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: \$25 + \$1.75 (GST) = \$26.75

Best Values of the General List

Thursday, 3 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 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

13th Annual Méchoui

Sunday, 3 June 2007, 2:30 p.m. (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

Taste Lailey Vineyards' Best with Winemaker Derek Barnett

Thursday, 14 June 2007, 7:00 p.m. - 9:00 p.m.
Chelsea Club, 236 Metcalfe (at Somerset)

Join winemaker Derek Barnett of Lailey Vineyards for a special tasting of some of their outstanding Niagara wines. Lailey has been a pioneer experimenting in the use of Canadian Oak barrels and Derek will describe their experiences. He has chosen a dozen of their best wines and will lead us through a blind taste-off of French and Canadian Oak wines. See if you can identify the difference between them. He will also discuss the changes that are taking place in Niagara as a result of the newly designated sub-regions.

Sean Murphy, Chef at the Chelsea Club, will be preparing special food matches to sample with the wines so we suggest you only eat a light meal before attending.

This is an event not to be missed.

Members & Sponsored Guests: \$35 + \$2.10 (GST) = \$37.10

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 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.

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 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

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

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

April Vintages Pre-Release Tasting

Thursday, 29 March 2007

Reported by Kathleen Lizotte

On Thursday March 29, 2007, a full house gathered at the Chelsea Club for the latest Vintages Pre-Release Event. It was touted as an evening of Ontario and Australian wines, but due to a change on the part of Vintages, the evening mainly focused on Australian wineries. There were a few surprises thrown in, just to keep us all on our toes!

Thirteen wines were presented to us, for our drinking pleasure, and they were divided into four flights. The first flight of the evening featured two sparkling wines, both of which were quite interesting. The first, a Codorniu Reserva Raventos Cava Brut, from Spain, was definitely unique. The flavour was almost non-existent as it was overpowered by the sensation of dissolving bubbles in the mouth. It felt very light on the tongue and the finish was very short. The second, a 2003 Pinot Noir/Chardonnay from the Wolf Blass Gold Label (of South Australia) was easily more palatable. It had a nice pale colour that had slightly pink tones to it. It had a nice aroma, reminiscent of a bouquet of spring flowers. In the mouth, it had a heavier mouth-feel than the first and the flavour had a slight mineral taste. It was a very pleasant tasting wine and the favourite of the flight.

The second flight was made up of three white wines, two of which were from Australia and the third from Ontario. The first wine of the flight was a blend of 55% Semillon, 40% Sauvignon Blanc, and a “splash” of Chardonnay—a 2005 Semillon/Sauvignon Blanc from Vasse Felix Adams Road in Margaret River, Western Australia. The aroma was a bit harsh, with mineral and stone undertones. The flavour was quite interesting—a bit green at first, kind of grassy and then finished off with a hint of spice at the end. The second was a Fielding Estate 2006 Chardonnay Musqué, from the Niagara Region of Ontario. The colour was very clear and pale, almost like water, yet the aroma that came from this wine was like the nectar of the gods—it was very fruity, with hints of apples and peaches. The flavour was very creamy and smooth and there was almost a “thick” texture in the mouth. The finish of this wine was smooth and lingered nicely on the tongue. The last wine in this flight was again from Western Australia—a 2004 Goundrey Reserve Selection Chardonnay Reserve. The bouquet was reminiscent of tropical fruit, with slight herbal undertones. The flavour started off quite ashy before giving way to the taste of melon, peaches, and nectarines, with a toasty finish.

The last two flights of the evening were made up of a variety of red wines (four wines in each flight). It is interesting to note that throughout the last two flights, the colour of the wines got darker and richer looking—tending towards dark ruby reds. We started off the third flight with an offering from the Mike Weir Estate—a 2005 Pinot Noir. It is a medium-bodied wine that had hints of cherry and dark fruit. The flavour was rather “meaty” tasting and would definitely pair well with a nice steak. The finish was a bit strong on the alcohol side. The second wine in the flight was a Fielding Estate Cabernet Franc 2004. The aroma of this one also featured dark fruit (cherry, plum, and berries) along with hints of leather and tobacco smoke. The flavour of cherries followed through all the way to the finish, with a hint of green grassiness that is typical in this varietal. Continuing with wines from Western Australia, the third wine in this flight was a Western Range Julimar Shiraz/Viognier 2004. It had aromas of blackberries and black cherries, with an underlying spiciness. The flavour on the tongue was a surprising one—cherries with a hint of mint. This wine felt quite substantial in the mouth and the finish was one of lingering sweetness, probably due to the Viognier in this blend. The last wine in this flight was the 2005 Brokenwood Pinot Noir from Beechworth, Victoria (Australia). It was a medium-bodied wine with hints of flowers and cherries on the nose. Cherries carried right through the flavour of this wine and the fruitiness lingered in the finish.

The last flight of the evening started off with a Hollick Cabernet Sauvignon 2002. The aroma of this one was quite interesting—started off with nice dark fruit and berries and then ended with a slight green cedar note. There were also hints of dark tobacco and licorice. This wine had a rather dense feel in the mouth, almost like you had to chew it. The taste of oak almost overpowered the other flavours in the wine and probably had a lot to do with the “chewiness” in the mouth. Next up was the Hope “The Cracker” Cabernet 2004. At first sight, this wine was quite pleasing. The colour

was a dark, rich ruby red. The nose was a bit rubbery at first, giving way to undertones of berries and chocolate. The flavour was a bit rustic, almost like hay with a hint of rich, ripe berries. This wine felt dense in the mouth and it lingered quite nicely on the tongue. The only Zinfandel of the evening was the 2003 vintage from Clos du Val in the Napa Valley. It was a very pleasing wine, with dark cherry aromas and hints of pepper and spice. It was pleasantly dry, with a smooth, creamy mouth feel. The flavour was dark and juicy, with ripe cherry and red fruit. This wine would pair well with anything on the barbecue, particularly beef or lamb. Heck, it would probably go well with a hamburger! The final wine of the evening was the 2003 Belgara Estate Sun Dried Shiraz. This wine was unlike anything I've ever tasted before. It had a very complex flavour of cherries, plums, and chocolate. However, instead of the usual Shiraz spiciness on the finish, this wine had an interesting hint of sun-dried tomato flavour.

All the wines at this event were unique and it was interesting to be able to taste such a wide variety. And as usual, it's always a learning experience to hear what the other members have to say about the wines. Thanks, Rutha, for presenting an interesting tasting!

Dining with Celebrities at Brookstreet !

Saturday, 14 April 2007

Reported by Martin Carrière

Fess Parker Mario Andretti Nick Faldo Francis Coppola

Truly a first class dining experience worthy of Guild participants!

There was no shortage of great wines from celebrity cellars but the real celebrity of the evening was probably Executive Chef Michael Blackie with his five-course dinner. More about that a little later. The evening started with a stunning sparkling wine, the S. Anderson Blanc de Noirs Brut. Great pedigree: 2000 vintage, méthode champenoise, 100% Pinot Noir from Napa Valley—rich mouthfeel, plenty of fine bubbles and a delicate mousse leading to a long yeasty finish. Then it was off to the Private Dining Room of Perspectives Restaurant that added a special cachet to the evening. The duo sashimi of Ahi and Yellow tail tuna with a slice of lobster tail was matched with the Fess Parker 2004 Chardonnay. At 15.1% alc. and from the Santa Barbara County, this wine was expected to overwhelm this type of seafood dish but elegance, finesse with good tropical fruit proved to be a good match. Congratulations Fess Parker! Then it was the Beet and Radish Stack. Good roasted flavours in the food was another good match with the Andretti Merlot from Napa Valley with its rich fruit, full body and smooth finish. Our third appetizer of Stained Turbot with a Cauliflower Pulse swimming in a pool of Puréed Spinach was a combination of colourful and delicate flavours. The Parker Syrah was too powerful a wine for this dish even though it was thoroughly enjoyed by Syrah/Shiraz fans who love this type of wine full of dark cherry and blueberry fruits on the nose and palate with enticing spice, toast, and smoke notes through the finish. A short break to refresh our palate with a Cranberry Sorbet led us to the pièce de résistance: perfectly cooked medium-rare medallions of venison tenderloin. Two Cabernet Sauvignons were poured. The 2001 Faldo from Coonawarra was a great wine but the favourite was the 2004 Claret from Francis Coppola. A Bordeaux style full-bodied wine with aromas of currant, allspice, and mocha. Succulent flavours of berries, plums, and anise are deepened by the rich, silky texture. Both wines however enhanced this remarkable dish. Two choices of dessert with the Chocolate Bavarois truly a masterpiece of appearance, textures, and wonderful tastes with its Dark Chocolate Ganache topping. Michael Blackie, the master in the kitchen, took a good twenty minutes of his precious time to sit down with us and entertain us with anecdotes and stories of his travels and searches for exotic ingredients. He even went back to the kitchen to provide us with individual tastings of various exotic ingredients used for this dinner to explain why and how they were used in the preparation of individual dishes. Truly the winner of the celebrity contest for the evening. Exceptional value was provided to Guild participants: exquisite cuisine, great service, great wines, and comfortable surroundings that made the evening a truly memorable experience. Organizer and VP Martin Carrière thinks this commands a repeat performance sometime soon ...



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Notes on Event Registration

To Register: Send your request to 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) **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

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New Member and Membership Renewal Form

Guild Addresses:

National Capital Sommelier Guild
130-99 Fifth Avenue
Ottawa, ON K1S 5P5

Fax: 613 788 3695

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 31st

Please circle one:	New member	Membership Renewal
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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.

Select membership type:	General (\$50)	Trade (\$50)	Corporate (\$150)
After August 1st	General (\$25)	Trade (\$25)	Corporate (\$75)

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.



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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: _____