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October 9th, 2004
Saskatoon Centennial Auditorium

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Gino Bertl

Guest Choreographers:
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Linda Barneau
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Amati
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Saturday, September 11th, 2004
7:30pm at the Broadway Theatre

Saturday, November 13th, 2004
7:30pm at the Broadway Theatre

Saturday, December 18th, 2004
7:30pm with Guy Few at Third
Avenue United Church

Saturday, April 2nd, 2005
7:30pm at the Broadway Theatre



For tickets or for more information
Call (306) 652-6556 or
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email: amatiquartet@usask.ca

vintagereport

THE WINE:
Rosemount Estate Traditional 2001

COUNTRY OF ORIGIN:
Australia - McLaren Vale, Langhorne
Creek

GRAPE VARIETY:
Cabernet Sauvignon, Merlot, Petite
Verdot (18 months in American oak)

COLOUR:
Deep ruby/burgundy

NOSE:
Cedar smoke, blackberry

IN MOUTH:
Fairly tannic, plum, blackberry, dark
chocolate, hint of coffee

FOOD:
Lamb is an excellent match, dark red
meats

VALUE:
Not inexpensive, but good value for
the quality

RATING:
4.5 grapes (0 lowest - 5 highest)
This is worth trying. Won the Jimmy
Watson Memorial Trophy (best 1
year old dry red), the Australia wine
industry's most
prestigious award.
Decant several hours
before drinking.
Cellar for at least
10 years.



Vintage.

WINE IN RESTAURANTS
BY LEN STECKLER

I'VE HAD ENOUGH. Call me cranky if you must, you can even call me a wine snob, but in this column I'm going to address some of the things that frustrate me about wine service in restaurants. First I want to point out that waiters or waitresses who know nothing about the wines on the list is not a reflection on them. Owners who care about their customers give their staff a basic knowledge of the wines they carry and how to properly serve them.

I've compiled a simple list of what to look for when dining out. It will tip you off to less than quality wine service.

1. The room has bottles out for decoration in open areas. The wines are oxidizing in the heat. I've even seen some in windows.
2. The wine list has Burgundy as a wine style or varietal. Burgundy is a wine region from which varietals such as Pinot Noir and Chardonnay come.
3. Sparkling wines are listed as Champagnes. Again, Champagne is a region in France that produces sparkling wine in the methode champenoise.
4. When you ask what the house wine is, the server simply says, "it's from France."
5. The wine list has spelling mistakes and incorrect vintages. This is okay if the waiter tells you what vintage is available, because vintage IS important.
6. The server pronounces Riesling (rise-ling instead of reezling).
7. The waiter brings the wine to the table already opened.
8. The waiter doesn't peel the capsule covering the cork back far enough and the wine touches the capsule when poured. If the wine has a foil capsule the acids in the wine may produce a tinny metallic taste.
9. The waiter breaks the cork off while opening.
10. The waiter has sparkling wine bubbling all over after opening. The wine should just smoke not foam - this is NOT the Indy 500.
11. The server fills your glass to the top. This does not allow you a chance to swirl, smell and taste.
12. The server automatically places the wine in an ice bucket when it is obviously too cold already.
13. The waiter or manager argues if you suggest the wine is faulty. The customer is always right even if they are wrong.

Wine service need not to be rocket science. When a restaurant invests time in educating its waiting staff or has a wine steward or sommelier, they not only reduce the frustration level for wine knowledgeable customers - they heighten everyone's enjoyment. Till next time, CHEERS!

LEN STECKLER received his Cellar Masters Diploma in 1995 and is a member of the Wine Educators Society. He has visited wineries in every major wine region in the world and does wine seminars for sales groups, customer appreciation groups, and restaurants (staff training and wine list building and maintenance). If you are interested in learning more, call Len at 306-933-4393.

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