

# 2012 RESERVE CABERNET FRANC

**HARVEST:** OCTOBER 17, 2012  
**STORAGE:** FRENCH & AMERICAN OAK  
**AGING:** 16 MONTHS

**STYLE:** DRY RED WINE  
**ALCOHOL:** 14.0%  
**SUGAR CONTENT:** 5.4 g/L



## WINEMAKER NOTES

All grapes for this full bodied wine were harvested in mid-October, almost 1 month earlier than the 2011 and 2013 vintages. This was due to an early spring and wonderfully hot and dry growing season. Fruit was hand picked and hand sorted at an average of 24.5 brix, more reminiscent of California rather than a cool climate. This top quality fruit was destemmed, but minimally crushed. Then it underwent a cold-soak before being inoculated for primary fermentation. During fermentation the cap was hand plunged to extract colour and tannin two to three times daily. After a maceration period of approximately 26 days the wine was gently racked and the skin and seeds were gently pressed. The wine was then permitted to rest for 24 hours, to settle before being racked into a mixture of new and second fill French and American oak barrels. The Franc then rested for just over one year without racking or stirring before finally being bottled late March 2014.

## TASTING NOTES

At Kacaba Vineyards Winery, our small Cabernet Franc planting is meticulously maintained in order to promote optimal fruit and flavor development for this hardy, early-ripening variety. Our 2012 fruit benefitted from long hang times and unseasonable September heat, resulting in a lusciously ripe and dynamic wine. Aromas of candied cherries are underscored by roast coffee notes and spicy pepper. The flavours are big and bold up front, with delicate vanilla bean and cranberry, finishing with warmer notes of clove spice, cinnamon and cedar. This wine is drinking well now with 1+ hours of decanting or can be cellared up-to 2026.

## FOOD PAIRING

This youthful full bodied Cab Franc pairs with a variety of different foods. Try with everything from spiced pork tenderloin and full flavoured game meats to seared duck breast or even vegetarian moussaka.

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PRICE—\$44.95 / CLUB PRICE - \$40.95 per bottle

# IN THE CLASSROOM WITH CABERNET FRANC

Cabernet Franc is one of the oldest black-berried varieties in the Bordeaux area, although DNA profiling indicates that it actually originated from the Basque Country in Spain, as its parents were two old local cultivars named Morena and Hondarribi Beltza. The name Cabernet supposedly derives from the Latin word “carbon” or black, due to the dark color of the berries. Cabernet Franc has been established to be the parent of such well known varieties as Cabernet Sauvignon, Carmenere and Merlot.

The oldest documented reference to Cabernet Franc appears to date back to 1534 and to have been recorded in the Loire Valley under the name “Breton”.

*Cabernet Franc was first established in the Libournais region of southwest France in the 17th century when Cardinal Richelieu transported cuttings of the vine to the Loire Valley. They were planted at the Abbey of Bourgueil under the care of an abbot named Breton, whose name became associated with the grape.*

In cooler parts of the new world such as Canada, Washington State, Oregon and Chile, Cabernet Franc flourishes due to its growing and ripening habits.

Cabernet Franc is a grape variety that is very well suited to the growing conditions in the Niagara region as compared to say, Cabernet Sauvignon. It is one of the first varieties to go through bud break in the spring and start growing which allows Cab Franc to have a season roughly 10 to 14 days longer than other varieties. This early bud break would normally pose a problem when encountering late spring frost, but Cabernet Franc is also quite cold hearty and can withstand most frost issues.

This advantage makes growing Cabernet Franc very lucrative. Where Cabernet Sauvignon and Merlot may falter, Cabernet Franc thrives allowing even the blends of these three grapes have more aromatics and finer structure. Cool climate winemaking has made Cabernet Franc the go to grape for full bodied red wines from Niagara.

Cabernet Franc is also a versatile grape variety that can be used to make many styles of wine. From Rose to Icewine along with full bodied red wines. In warm growing years such as 2012 it is possible to produce Cab Franc into a wine that can stand up to just about any warm climate Cab Sauv or Shiraz. Rarely does a winery come across a grape that is so versatile.



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## & BACON WRAPPED VENISON

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INGREDIENTS:

- 1/2 onion, sliced
- 2 jalapenos, sliced
- 4 to 6 slices thick bacon
- 2 tbsp brown sugar
- 1 tsp mustard powder
- 1 1/2 tsp chili powder
- 1 tsp kosher salt
- toothpicks or kitchen string



DIRECTIONS:

- 1.) With a sharp knife, split the meat about half-way down through the length of the tenderloin creating a pocket. Place the jalapeno and onion within the opening. Using either toothpicks or kitchen string, seal the meat around the filling so not to fall out.
- 2.) Once sealed wrap the entire length or the tenderloin with bacon once again securing with toothpicks or kitchen string. Gather spices together and mix well, rub the spices on the outside of the bacon being sure to coat the entirety of the meat.
- 3.) Next wrap the tenderloin in plastic wrap and refrigerate to allow the flavours to permeate through the bacon / venison. Suggested resting time 3+ hours.
- 4.) *This recipe works both for oven or grill but our preference is grill.* Place the meat on very hot grill so to sear the bacon, watch your meat closely not to burn. After the bacon has slight char move meat to the cooler side of the grill and continue cook with indirect heat. Depending on the thickness of the meat it may take upwards of an hour to cook fully. Once the meat is cooked to your liking removing the meat from the grill, tent with foil and allow to rest for 15 minutes before slicing and severing.

# CABERNET FRANC

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## & VEGETARIAN MOUSSAKA

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### INGREDIENTS:

- 1 large eggplant, thinly sliced
- 1 tbsp olive oil
- 1 onion, sliced
- 2 garlic cloves, crushed
- 400g cooked chickpeas
- 300g cooked black soy beans
- 2 tbsp salted herbs
- ½ tsp black pepper
- 1 tbsp dried oregano
- 2 tbsp dried parsley
- 1 tbsp cumin
- ¼ tsp fennel seeds
- 1 large can diced tomatoes
- 1 cup water
- 4 cups fresh baby spinach leaves
- 1 ¼ cup plain Greek yogurt



- 1 cup cottage cheese
- ½ cup buttermilk
- 3 eggs
- ¼ tsp salt
- ¼ tsp pepper
- 100g Sharp Cheddar Cheese
- Fresh flat leaf parsley to garnish

### DIRECTIONS:

- 1.) Preheat the oven to 350F.
- 2.) Sprinkle the eggplant slices with salt and place in a colander. Cover and place a weight on top. Leave for at least 30 minutes to allow the bitter juices to be extracted.
- 3.) Add the cooked chickpeas and black soy beans to your food processor and process on pulse until reduced to a coarse grain consistency. Set aside.
- 4.) Heat 1 tbsp of the oil in a large saucepan, add the onion and garlic and cook for 5 minutes, stirring. Stir in the chickpeas and black soy beans, tomatoes, seasonings and water. Bring to the boil, cover and simmer gently for 10-15 minutes, stirring from time to time. Stir in spinach leaves and cook until just wilted. Remove from heat.
- 5.) Arrange a layer of eggplant slices in the bottom of a large, shallow, ovenproof dish or roasting tin, then spoon over a layer of the bean mixture. Continue to build up the layers in this way until all the eggplant slices and lentil mixture are used up.
- 6.) In a food processor, blend the yogurt, cottage cheese, eggs, buttermilk salt and pepper together and pour the mixture over the dish. Sprinkle generously with the grated cheddar cheese and bake for about 45 minutes, until the topping is golden brown and bubbling. Serve immediately, garnished with the flat leaf parsley.