

JOIN US FOR THIS UPCOMING WINE & FOOD EVENT

Valentines/Family Day Weekend

WEEKEND **one** - February 15th & 16th 2020

WE'RE BRINGIN' CLICHÉ BACK: YOU HAD ME AT MERLOT

OK So maybe we're not exactly bringing anything back since this is a whole new food and wine match!. Cliché as it sounds this Valentines/Family Day weekend come try our Merlot and Meatballs. This is love from an Italian Chef's perspective. Chef Steve from Zooma Caters is going back to his roots to make LOADED meatballs with zesty marinara, parmesan cream and quick pickled vegetables. Pair this with the all new 2017 Kacaba Vineyards Merlot and your taste buds will love you.



\$10 Food & Wine Match - **FREE For Club Members & their guests**

RSVP your group to andy@kacaba.com by February 10th

** Please remember that with your active Club Membership you receive complimentary pairings for groups of up to ten (10) guests, ONCE per event.**

3550 KING ST. / VINELAND / ON / L0R 2C0 / 905-562-5625 / 1-866-KACABA-8 / KACABA.COM

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Spring Sparkles Festival

WEEKEND **one** - March 21st & 22nd, 2020

WEEKEND **two** - March 28th & 29th, 2020

Join us this March during the Spring Sparkles program to experience the newest wine in the Kacaba Portfolio, the Effervescence Sparkling. The culinary stylings of Zooma Caters will be featured once more to Celebrate this new release. Chef Steve is bringing his sophisticated sweet potato pancake with ricotta creme, crispy leeks and basil oil to pair with the newly released libation.



For more details visit www.niagarawinefestival.com.

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2013 TERRACED VINEYARD SYRAH

HARVEST DATE: OCTOBER 6, 2013

AGING: 12 MONTHS

ALCOHOL: 12.8 %

STYLE: DRY RED WINE

SUGAR CONTENT: 4.4 G/L

STORAGE: FRENCH & AMERICAN OAK

WINEMAKING NOTES:

2013 proved to be a year of high-quality, bountiful grapes showing a great balance of fruit-forward traits and acid. Weather conditions provided a long growing season promoting slow ripening, with little pressure from Mother Nature to pick grapes that had ripened too quickly, thus producing a traditional Côte-Rôtie style Syrah. This small batch wine was crafted to reflect local terroir and distinct varietal characteristics. Fermenting in small lots allowed for careful monitoring and direction of this small batch wine. Gentle punch-downs were conducted two to three times daily during fermentation to extract tannins without aggressive harshness. During processing, the temperature was closely monitored to achieve a balance between colour, tannin and fruit flavours. The result is a wine with a concentration of aromas, yet elegant and smooth on the palate. This award winning wine was aged in French & American oak barrels for 12 months prior to bottling to add greater complexity and round out its plush texture.

TASTING NOTES:

“Roasted herbs, sandalwood and red berry fruit aromas on the nose; this dishes up a fruit-forward river of sweet, ripe mulberry and red cherry mingling with soft spice and wisps of chalky/minerality on the palate and infusing the lingering aftertaste. Medium bodied and nicely textured, great structure supported from ripe, fine-grained tannin, persistent fruit, the balance of a prima ballerina, interest, complexity and charm.”

«««« (5 STARS) Vic Harradine, www.winecurrent.com »»»»

Drink now or cellar up to 2022

2013 TV SYRAH

REGULAR PRICE - \$49.95 per bottle

CLUB PRICE - \$44.95 per bottle



2014 TERRACED VINEYARD SYRAH

HARVEST DATE: OCTOBER 7, 2014

AGING: 13 MONTHS

ALCOHOL: 13.5 %

STYLE: DRY RED WINE

SUGAR CONTENT: 3.5 G/L

STORAGE: FRENCH & AMERICAN OAK

Since the first Syrah grapes were planted at Kacaba in the late '90s, our winemakers have strived to produce a Canadian version of the traditional French-style Syrahs. Since 2010 Kacaba has been able to reproduce a method synonymous with the Côte-Rôtie appellation in France's Northern Rhône Valley: co-fermentation of Viognier and Syrah. [Co-fermentation is the practice in winemaking of fermenting two or more grape varieties at the same time when producing a wine. This historic method has become significantly less common in modern winemaking.] French Syrah is allowed to contain up to 20% (by weight) Viognier. Most wineries will utilize the Viognier planted in their vineyards, which usually amounts to 2%-10%. The 2014 Terraced Vineyard Syrah uses Kacaba's own Viognier, planted in 2007. The highest proportion that we have utilized yet is just short of 8%. The Viognier elevates the perfumed characteristics of the Syrah and even though it's a green skinned grape it actually helps to make the colour of this red wine richer.

WINEMAKING NOTES:

All fruit for this wine was hand harvested from the terraced section of the vineyard. The grapes were sorted, gently destemmed and transferred to variable capacity steel tanks for whole berry fermentation. Pumpovers and punchdowns were performed twice daily before the grapes were pressed and transferred to a combination of French and American oak barrels for 13 months of aging and then bottled in 2016.

TASTING NOTES:

Light purple in colour with a nose of tobacco, leather and ample vanilla bean. Red cherry, cranberry and white pepper round off the initial profile. On the palate, this expressive wine develops flavours of espresso, blueberry, anise and black pepper. The velvety smooth palate of this wine will pair well with foods like salt-crusted pork with gnocchi in sage butter, lamb with apricot and walnut stuffing, or slow-cooked beef casserole. Drink now or cellar until 2023

2014 TV SYRAH

REGULAR PRICE - \$49.95 per bottle

CLUB PRICE - \$44.95 per bottle



2016 TERRACED VINEYARD SYRAH

HARVEST DATE: OCTOBER 12, 2016

AGING: 14 MONTHS

ALCOHOL: 13.7 %

STYLE: DRY RED WINE

SUGAR CONTENT: 3 G/L

STORAGE: FRENCH & AMERICAN OAK

WINEMAKING NOTES:

The Terraced Vineyard planting of Syrah is a noteworthy block of the Kacaba vineyard property that encompasses the entirety of the ravine down the middle of our landscape. This section of vineyard can be seen from the bailey bridge on the property. Most of the vineyard work that is done to this section of land must be done by hand due to the steep slopes and often narrow rows. The vineyard's fruit was picked by hand, and the fruit hand-sorted prior to being delivered to the crush pad for destemming. At this stage, it was combined with Viognier and together these grapes went through a process known as whole berry fermentation. After 2 weeks of fermentation with pumpovers taking place twice daily, the tank was pressed, settled and put into barrel for further aging. During the aging process, the barrels are periodically tasted to evaluate their characteristics. After 14 months the batch was deemed indicative of the unique qualities this vineyard can produce, and the individual barrels were blended into tank for assembly into the final wine. After a final filtration and adjustments in acidity and sulphur, the wine was bottled in April of 2018. As noted above there is the addition of Viognier into our Syrah through the process of co-fermentation. This is a traditional method of production in the Rhone region of France where Syrah found its origins. Adding a white grape variety as whole berries into a red fermentation has its benefits. White grapes, like red grapes, have tannin in their skin and seeds. But unlike red wines, white wines do not express any tannin due to the manner in which they are processed. (Since their skins do not impart any real color to the white wine, they are seldom left in contact with the juice.) Having the whole berry of Viognier in the red fermentation releases the tannin allowing for greater tannin and colour extraction in the red wine. Viognier is considered an aromatic variety, blending more fruit and floral characteristics and a rounder mouthfeel to the finished Syrah.

TASTING NOTES:

Dark ruby purple in colour with an even, ruby-coloured rim. Black cherry liqueur on the nose with strong hints of white and black pepper spice with ever so slight earthiness in the background; very delicate. Medium to heavy bodied; cassis, black pepper, and mint on the palate, with a warm lingering finish and very supple tannins. Drink now or cellar until 2024.

2016 TV SYRAH

REGULAR PRICE - \$32.95 per bottle

CLUB PRICE - \$30.95 per bottle

2017 TERRACED VINEYARD SYRAH



HARVEST DATE: NOVEMBER 10, 2017

AGING: 13 MONTHS

ALCOHOL: 12.8 %

STYLE: DRY RED WINE

SUGAR CONTENT: 3.8 G/L

STORAGE: FRENCH & AMERICAN OAK

Harvest conditions of the vineyard in 2017 proved to be challenging. Spring and summer conditions were very rainy and mild. Fortunately, the conditions through the autumn aligned favourably and Mother Nature cooperated, resulting in ripe and bountiful Syrah fruit. All grapes for this wine were handpicked from the Terrace Vineyard.

WINEMAKING NOTES:

Like all Kacaba wines, the 2017 vintage started with careful harvesting. All grapes were gently destemmed and left as whole berries for open top fermentation. The grapes were cold soaked to extract colour, flavours and aromatics from the skins before introducing yeast to start fermentation. During fermentation tanks were hand plunged twice a day to further the extraction of colour and flavour. After fermentation, the wine was pressed from the skins and moved to a mixture of second and third-fill French and American oak barrels to complete malolactic fermentation & continue the aging process.

TASTING NOTES:

The Terraced Vineyard Syrah 2017 shows deep, inky colour with dark black/purple hues. Lifted aromas of plum, black cherry and violet fill the glass. The bright fruit aromas are complimented by notes of baking spices and chocolate that lead to a luscious palate full of fruit flavors and white pepper spice. The tannins are well integrated within this balanced wine. Notes of vanilla add complexity and linger on the Finish. Savour this wine now or cellar up to 2024

FOOD PAIRING

This hearty Syrah, bold in structure, yet soft on the palate pairs exquisitely with all types of peppered red meats, sausage, barbeques, barbecued pork ribs or roasted rack of lamb.

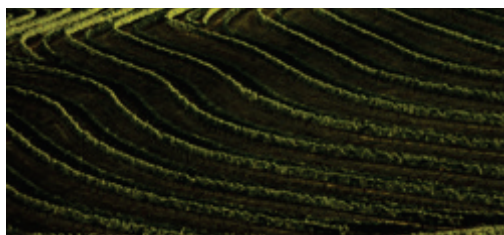
2017 TV SYRAH

REGULAR PRICE - \$32.95 per bottle

CLUB PRICE - \$30.95 per bottle

IN THE CLASSROOM: TERRACED SLOPES

To produce great wines, Location is incredibly important. Beyond finding the perfect site to plant, the way the vineyard is setup is equally critical. The placement of vines on a site is known as the 'aspect.' Aspect specifically refers to the direction (North-South or East-West) that a vineyard faces. It also refers to the slope and elevation of the terrain. The intensity and intricacies that a region's climate offer can make the vineyard's aspect more important in achieving great wine. Attaining the ideal amount of sun exposure is the purpose of using proper aspects. Too much sun exposure and the sugar in the grapes will develop too far, leaving behind no refreshing acidity. The wines will taste bitter and unpleasingly tart with too little sunshine. Southern and western facing aspects receive more sunlight and tend to be warmer, which helps ensure proper ripening during colder vintages and prevents some frost damage in the spring.



A vineyard's Degree of Slope can also be crucial to creating great wine. Slopes and terraces allow for air flow through the canopy, assist with soil drainage and influence the level of water movement. Slopes also introduce the possibility of soil erosion, create interesting working conditions among the vines, and present challenges in managing with equipment and the ease of harvesting. There is no perfect slope since every vineyard has different factors influencing location, accessibility and labour. Greater distances from the equator require steeper slopes to achieve ideal sun exposure and heat for the vines. A moderate slope of 5% to 10% is desirable for vineyard sites to encourage the drainage of cold air from the vineyard. Cold air will flow downhill if there are no barriers to air movement such as trees or berms. Vineyards sloping greater than 15% become much more difficult to manage since it is hazardous to operate machinery on steep, fragile slopes and these sites can erode more easily. A benefit to steeply terraced vineyards is that the incline allows for more direct sunlight to have contact with the vines. The vines and root stalks take the bountiful sunlight to produce ripe and sweet fruit. Using intelligently designed aspects in the vineyard is crucial to develop full body wines, including Syrah and Cabernet Sauvignon. The steep terraces that are scattered around the Mosel, Rhône, Trentino and Douro regions (just to name a few) are considered some of the most labour intensive vineyards in the world. Mechanical harvesting is impractical and nearly seven times more man hours are needed than on more level terrain. In areas like the Mosel and Rhône Valley, grapevines are individually staked to the ground without connecting wires so that vineyard workers can tend the plants going horizontally across the vineyard rather than vertically. To create a terraced vineyard, slopes and cliff sides must be carved out by hand or machinery to build the ideal aspect. Here in Niagara, south facing slopes are most ideal for sun exposure.

A winemaker's job is to work with and manipulate mother nature in a way that greatly benefits the grapes. Using aspects and carving out a vineyard is an essential method to create consistently delicious and ripe fruit.



2017 TV SYRAH

REGULAR PRICE - \$32.95 per bottle

CLUB PRICE - \$30.95 per bottle

SYRAH & SUN-DRIED TOMATO RISOTTO

INGREDIENTS

- 5 c. low-sodium vegetable or chicken stock
- 10 oz. jar sun-dried tomatoes packed in olive oil, chopped
- 1 clove garlic, minced
- 1 large onion, chopped
- kosher salt
- Freshly ground black pepper
- 1 1/2 c. arborio rice
- 1 c. dry white wine
- 1 1/2 c. grated pecorino
- 2 tbsp. unsalted butter
- 1/4 c. chopped fresh basil



DIRECTIONS

1. Preheat oven to 425°. In a medium saucepan, warm vegetable stock over low heat.
2. In a small Dutch oven over medium-high heat, add sun-dried tomatoes with oil, garlic, onions, salt, and pepper. Sauté for 2 minutes, stirring with a wooden spoon. Add the rice and wine and stir until wine is absorbed, about 2 minutes. Reduce to low heat and ladle 3 cups warm stock in 1 cup increments; continuously stir until rice absorbs most of the liquid, 5 to 7 minutes.
3. Stir in last 2 cups of stock and place lid on Dutch oven. Bake for 15 minutes.
4. Remove from oven. Stir in cheese and butter until creamy. If the risotto is too thick, add in a splash of stock. Garnish with basil and serve immediately.

SYRAH &

GRILLED RACK OF LAMB WITH RATATOUILLE

INGREDIENTS

- 1 rack of lamb, with 8-10 ribs, french-trimmed
- 1/2 head of garlic, crushed or minced + 6 cloves
- 4 large ripe tomatoes
- 1 large eggplant, cut into 2cm wide cubes
- 2 red peppers, sliced lengthways and cut into 2cm squares
- 2 red onions, chopped
- 3 zucchini, diced into 3cm cubes
- 2 bay leaves
- 6 sprigs of fresh thyme
- 3 sprigs of rosemary
- 6 sage leaves
- 1/2 head of garlic
- 6 garlic cloves
- 1 tbsp of balsamic vinegar
- extra virgin olive oil, salt, fresh ground black pepper
- 2 tbsp of caster sugar



DIRECTIONS

1. Make a marinade for the lamb rack by mixing 4 tbsp of olive oil, 1/2 a head of garlic and a generous amount of salt and pepper to taste. Marinate the rack of lamb, cover with cling film and leave to rest for 4 hours or overnight in the fridge
2. To start the ratatouille, preheat the oven to 175°F/80°C. Blanch the tomatoes for few seconds in boiling salted water to take the skin off, then plunge the tomatoes in cold water. Cut the tomatoes into quarters, remove the core and pulp using a small sharp knife
3. Place the tomato flesh in a bowl with the olive oil, salt, freshly ground pepper and 1 tbsp of caster sugar. Stir well
4. Spread the tomatoes on a baking tray and add 3 sprigs of thyme, 1 bay leaf and 1/2 a head of garlic - slightly crushed open. Cook the tomatoes in the oven at 175°F/80°C for 2 hours. Once cooked, remove the garlic cloves and herbs and cut the tomatoes in half
5. Sauté the cubes of eggplant in a pan over a medium heat with olive oil, 3 chopped cloves of garlic, sage leaves and salt and pepper. Stop cooking when they are tender and cover with a lid to keep them moist. Remove the sage and reserve
6. Cook the peppers over a medium heat in a sauté pan with the chopped onions, balsamic vinegar, a dash of water, 1 tablespoon of caster sugar, 2 tablespoons of olive oil, rosemary and salt and pepper
7. Once suitably sautéed, remove from the heat and allow to cool in the pan with the lid on. Reserve
8. Dice the zucchini into 1cm cubes and sauté in a pan over a medium heat with 3 cloves of peeled and chopped garlic, 2 tablespoons olive oil, 3 sprigs of chopped thyme, salt and pepper. Cook gently until lightly coloured and soft. Allow to cool in the pan with a lid on and reserve
9. To cook the lamb rack, remove the lamb from the marinade and preheat the oven to 350°F/180°C. On a hot griddle pan or barbecue, place the lamb skin-side down and seal until it starts to crisp. Grill with care on all sides before placing the lamb on a roasting tray, covering with the remaining marinade
10. Finish in the oven for about 10 minutes to achieve a medium-rare finish. To check the temperature of the lamb, simply stick a small knife into the flesh, then put it carefully on your lips. If it is warm then the meat is pink and ready. Strain the pan juices and set aside the lamb to rest for 4-5 minutes
11. Combine all of the ratatouille ingredients in a large saucepan and reheat gently until warm
12. Serve the ratatouille onto plates and place the pieces of lamb on top. Drizzle with the strained pan juices