

FRIENDS WITH BENEFITS...

FEROX BY FABIAN REIS & GOOD EARTH FOOD & WINE CO.

Kacaba Founders Club members will continue exploring the Niagara wine region through their membership with Friends With Benefits, Kacaba's wine club partnership program. For the month of February, Founders Club members and up to three guests (groups of 4) can head to both Ferox and Good Earth for a complimentary tasting.

Tastings are by appointment only, please contact each winery to book.

Ferox by Fabian Reis is located at 1829 Concession Rd 4, Niagara-on-the-Lake, L0S 1J0 - (905) 468-2271 - info@ferox.ca

Good Earth Food & Wine is located at 4556 Lincoln Ave, Beamsville, L0R 1B3 - (905) 563-6333 - info@goodearthfoodandwine.com



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

Charcuterie Styling Class

February 13 & 14
7-9pm

Kacaba Vineyards 3550 King St. Vineland, Ont.

PERFECT FOR VALENTINE'S DAY!

Learn the art of charcuterie with this 2-hour master class by So Brie It and a wine tasting by Kacaba Vineyards.

Receive a flight of wine and a build-your-own charcuterie platter (serves 4). The platter includes 3 meats, 3 cheeses, fresh fruit, dried fruit, pickles/olives, nuts & chocolate!

\$125 per couple



WITH A LITTLE LUCK..

This will be another great food & wine pairing!

- ✿ IRISH LEEK AND POTATO SOUP PAIRED WITH 2021 OAK AGED CHARDONNAY
- ✿ SAVOURY CABBAGE PANCAKES PAIRED WITH 2021 RIESLING
- ✿ STOUT BRAISED BEEF CROSTINI WITH BALSAMIC FIG JAM PAIRED WITH RES. SYRAH 2020

FOUR DAYS TO CHOOSE FROM:

March 9th/10th & 16th/17th

THE FOLLOWING TIME SLOTS WILL BE AVAILABLE ON EACH DAY:

11:00am-12:30pm / 12:30-2:00pm / 2:00-3:30pm / 3:30-5:00pm

Reservations Required.

Remember, never iron a four-leaf clover, because you don't want to press your luck!

2017 PROPRIETOR'S BLOCK SYRAH

HARVEST: NOVEMBER 9, 2017

AGING: 13 MONTHS

ALCOHOL: 12.7%

STYLE: DRY RED WINE

SUGAR CONTENT: 3.2 G/L

STORAGE: FRENCH & AMERICAN OAK



2017 P.B. Syrah

REGULAR PRICE - \$34.95 per bottle

CLUB PRICE - \$32.95 per bottle

After a fairly rain-filled summer, the 2017 growing season in Niagara, albeit quite late, ended with just the right amount of heat units. Daytime temperatures typically averaged above normal. The season began with above-average rainfall through to the end of July and ended with slightly less than normal precipitation from August to October.

WINEMAKER NOTES:

The South facing slopes of the Proprietor's Block capture the full day's sun and produce award quality fruit used to create this estate Syrah. All grapes for this wine were hand-harvested, after which the clusters were sorted by hand. All remaining fruit was then run through a gentle de-stemming process. This labour-intensive beginning ensured that only the most ideal grapes made it to fermentation. These premium grape berries were then delivered to an opentop fermenter where they were permitted time to rest on their skins. Warm fermentation temperatures were encouraged along with performing gentle cap punch downs twice daily to achieve the desired colour and structure. Allowing an extended 14-day maceration time on the grape skins before final pressing added texture and complexity. The wine was then transferred directly to new and second-fill French and American oak barrels for 13 months of aging. The resulting wine was then racked, cold-stabilized and, after a coarse filtration, finally bottled.

TASTING NOTES:

Elegant on the nose with aromas of dark blueberry jam, cured meat and vanilla. On the palate tart cherry, raspberry and cocoa bean are complimented with a hint of white pepper. Balanced acidity with medium weight makes this wine a very food-friendly choice. Enjoy on its own or pair with hearty meat dishes, lamb chops, roasted lamb with rosemary and garlic, beef teriyaki or field mushrooms with grilled parmesan zucchini. Drink now or cellar to 2025.

2019 PROPRIETOR'S BLOCK SYRAH



HARVEST: NOVEMBER 8, 2019

AGING: 17 MONTHS

ALCOHOL: 13.8%

STYLE: DRY RED WINE

SUGAR CONTENT: 3 G/L

STORAGE: FRENCH & AMERICAN OAK

*** LIEUTENANT GOVERNOR'S AWARD FOR EXCELLENCE IN ONTARIO WINE**

*** GOLD - ONTARIO WINE AWARDS 2022**

*** SILVER - WINEALIGN NATIONAL WINE AWARDS OF CANADA 2022**

*** GOLD - ALL CANADIAN WINE CHAMPIONSHIPS 2022**

WINEMAKER NOTES:

This is the youngest of the three Syrah Blocks on Kacaba Vineyards Property. The south facing slope of the ravine captures all the warmth and sunlight of the season. As a result, grapes ripen very well even in cooler vintages like 2019. We extended the hang time into November to help concentrate the fruit flavours while retaining the acidity. Grapes were picked early in the morning with the first sunlight to keep berries cool, preventing wild yeast from becoming active. Combined with 10% of the estate grown Viognier grapes, our Syrah grapes went through cold soaking for 5 days prior to the inoculation with RX60 yeast strain. Fermentation went fast at warmer temperatures with pump overs performed twice daily for the maximum extraction of colour and flavours from the berry skins. Following fermentation, grapes were gently pressed and the wine was racked into a combination of French and American oak barrels. 17 months later, we assembled this wine from select barrels, and it was filtered and bottled at the end of August 2021.

TASTING NOTES:

South facing slope of the Proprietor's Block captures the full day's sun and produces award quality wines. Experience candied fruits with plum and white pepper on the nose. The palate is solid, muscular and savoury with flavours of dark fruits, rosemary and smoked bacon. Cellar until 2026-2027.

FOOD PAIRING:

Enjoy this wine with small bites and aged cheese, but don't hesitate to pair it with hearty meals like lamb chops, slow smoked pork ribs, roasts, and various grilled vegetarian dishes.

2019 P.B Syrah

REGULAR PRICE - \$34.95 per bottle

CLUB PRICE - \$32.95 per bottle

2020 PROPRIETOR'S BLOCK SYRAH

HARVEST: OCTOBER 22, 2020

AGING: 20 MONTHS

ALCOHOL: 14.4%

STYLE: DRY RED WINE

SUGAR CONTENT: 3 G/L

STORAGE: FRENCH & AMERICAN OAK

***SILVER MEDAL - WINEALIGN NATIONAL WINE AWARDS 2023**

***BRONZE MEDAL - ONTARIO WINE AWARDS 2023**

WINEMAKING NOTES:

The vines of the Proprietors Block are ideally situated for a hot summer like 2020. South facing slope experienced well above average sun exposure. The 14 year old vines were happy and healthy throughout the vintage with just enough rain to end the season with optimal ripeness. Carefully picked and sorted, the grapes were combined with 8% of our Estate-grown Viognier. With warm fermentation, it allowed for a lengthy maceration for the grapes. Following fermentation, the wine was racked and set to age in casks to soften bold tannins and to develop all the beautiful flavours that the 2020 vintage had provided us with.

TASTING NOTES:

Planted on the south facing slope, this block of Syrah vines captures the full day's sun and produces award-quality wines. Experience jammy and candied fruit notes, driven by black plum, dark cherries, and smoked bacon, with hints of white pepper and campfire. This wine is a beautiful companion to smoked and grilled dishes.

FOOD PAIRING:

Enjoy this wine on its own or pair with hearty meat dishes, lamb chops or roasted lamb with rosemary and garlic, beef teriyaki or vegetarian-friendly field mushrooms with grilled parmesan zucchini. Drink now or cellar until 2030.



2020 P.B. Syrah

REGULAR PRICE - \$36.95 per bottle

CLUB PRICE - \$34.95 per bottle

IN THE CLASSROOM: SYRAH VS. SHIRAZ

IT'S ALL ABOUT GEOGRAPHY

Syrah and Shiraz refer to the same grape; Syrah is how the variety was originally referred to while Shiraz is how it became known in Australia, with the term then being adopted elsewhere for wines that share Australian Shiraz's style. So, in short, each term is now associated with different styles of wines made from the same variety.

The easiest way to remember this is that in a cool climate it is Syrah, and in a warm climate it is Shiraz. Syrah, mostly referring to Old World expressions, is lighter in body and alcohol, leaner and with finer tannins. Shiraz, on the other hand, refers to New World, intense wines, which are generally richer, with riper aromas and fuller in both body and alcohol.

While the distinct styles first emerged as a natural consequence of the different growing conditions and microclimates (i.e. the grapes in Australia reaching higher potential alcohol and more 'cooked' aromas than their European counterparts), producing a wine in either style is also greatly influenced by winemaking decisions. This explains why beyond France and Australia (and even within these countries) producers might choose to call a wine a single varietal Syrah or Shiraz to easily denote its style.

Syrah is the queen grape of the northern Rhône where it makes the muscular, deep coloured, age-worthy, savoury and peppery wines of Hermitage. In Côte-Rôtie it makes more perfumed, slightly floral and refined wines, namely when co-fermented with a small percentage of Viognier. Kacaba adopts this method of winemaking for this grape, creating complex wines with nuanced flavour profiles with every vintage.



GRILLED ZUCCHINI PARM

INGREDIENTS:

2 pounds (about 3-4 medium) zucchini, halved lengthwise

1/4 cup olive oil

Kosher salt

Black pepper

20 ounces (about 4 cups) cherry tomatoes, halved

1/2 medium red onion, diced

1/2 cup fresh basil leaves, torn

2 cloves garlic, roughly chopped

4 ounces fresh mozzarella cheese, sliced 1/4" thick

Crushed red pepper flakes, for serving (optional)

Grated parmesan cheese, for serving (optional)

Toasted bread or pasta, for serving (optional)



VEGETARIAN FRIENDLY

DIRECTIONS:

Preheat grill or grill pan to medium heat.

Pierce each zucchini half all over with a fork. Brush zucchini halves with olive oil and season to taste with salt and pepper on both sides.

Place a large cast-iron skillet (at least 11") on grill and preheat for 5 minutes. Add olive oil, red onion, cherry tomatoes, garlic, 3 tablespoons water, and half the torn basil and cook, stirring occasionally, until tomatoes burst and mixture becomes saucy, about 25 minutes. Be sure to crush tomatoes with the back of a spoon as they cook to help them break down.

Meanwhile, place zucchini cut side-down on grill and cook for about 12 minutes on each side, until fork-tender. Once cooked through, set aside on a paper towel-lined plate to absorb excess liquid and turn off the grill. Nestle grilled zucchini into the tomato sauce and spoon some sauce over zucchini. Arrange fresh mozzarella evenly over top and close grill to melt cheese, about 5 minutes.

Serve grilled zucchini parm onto plates and sprinkle with remaining torn basil. Serve with a side of bread, if desired, and eat immediately.

TERIYAKI BEEF STIR FRY

INGREDIENTS:

FOR THE STIR FRY

1 1/4 lbs thinly sliced steak such as flank steak or sirloin
3 cups of mixed vegetables (I used broccoli florets and sliced bell peppers)
salt and pepper to taste
1 tablespoon vegetable oil
Optional garnishes: sliced green onions and sesame seeds

FOR THE SAUCE

1/4 cup soy sauce
1/2 cup water
1/4 cup brown sugar
2 teaspoons minced garlic
2 teaspoons minced ginger
1 tablespoon of honey
1 teaspoon toasted sesame oil
1 tablespoon + 1 teaspoon cornstarch

DIRECTIONS:

For the sauce: Place the soy sauce, water, brown sugar, garlic, ginger, honey and sesame oil in a small pot over medium high heat. Stir until sugar is dissolved, about 3 minutes. Turn up heat to high and bring to a boil.

Mix the cornstarch with 2 tablespoons of cold water until dissolved. Add the cornstarch mixture to the sauce and boil for 1-2 minutes or until sauce has thickened. Set sauce aside.

For the stir fry: Heat 1 teaspoon vegetable oil in a large pan over medium-high heat. Add the vegetables and season with salt and pepper to taste. Cook for 3-5 minutes or until vegetables have started to brown and soften.

Add 2 tablespoons of water and cook, until water has evaporated. When your vegetables are crisp and tender remove them from the pan and set aside.

Wipe out the pan. Heat the remaining 2 teaspoons of oil in the pan over high heat.

Place half of the steak in the pan and season generously with salt and pepper. Cook for 2-3 minutes on each side or until just cooked through. Set the first batch of steak aside and repeat the process with the rest of the beef.

Add all of the meat and vegetables back to the pan. Pour the sauce over the top and cook for 2-3 minutes over medium high heat until warmed through.

Garnish with sesame seeds and sliced green onions if desired.

