

2013 MERLOT

HARVEST : OCT. 21, 2013

AGING : NINE MONTHS

STORAGE : PREMIUM FRENCH & AMERICAN OAK

ALCOHOL : 13.4% BY VOLUME

STYLE : DRY RED WINE

SUGAR CONTENT : 4.2 g/l

WINEMAKER NOTES:

Merlot can be a fickle grape to grow, its soil preferences and ripening habits can prove to be a challenge to winemakers and grape growers alike. The vines preference for soils with heavy clay can prove to be a challenge when selecting locations to plant Merlot. For the winemaker, Merlot tends to lose acidity quickly when nearing optimum ripeness; often forcing the harvest dates to be before the grapes have reached full phenolic ripeness. Proper acid levels allow the wine to have the voluptuous and soft juicy character that Merlot is known for. Warm growing regions that plant merlot tend to produce grapes lack the acidity that makes for well-structured wines.

Fortunately the Niagara Escarpment is a cool climate growing region; meaning that we as a grape growing and winemaking collective, can maintain proper levels of acid structure in the wine. Also of note the Kacaba vineyard has the clay necessary to properly grow Merlot. All together we have the capacity to produce fantastic Merlot every year.

All fruit for this medium to full bodied red wine came exclusively from the Kacaba estate plantings averaging 3 tons per acre. All fruit was hand harvested and hand sorted before a gentle destemming. Thereafter the fruit was moved to stainless steel tanks to cold soak and extract colour, flavour and aromatic character. After 24 hours the Merlot was inoculated introducing yeast to start fermentation. Throughout fermentation the tanks were hand plunged twice daily for optimal extraction of color and flavor. After primary fermentation these wines were pressed off the skins and racked to both French and American oak barrels to create well-integrated flavours and a rich mouthfeel. After 9 months of maturing in barrels the individual oak barrels were racked / blended and cold stabilized before being bottled in October 2014.

TASTING NOTES:

Dark red in colour with a hint of vibrant violet. Cassis, elderberry and oak spice leap forth on the nose. On the palate complex characteristics of coffee, raspberry and black cherry linger. A wine such as this deserves some very savoury vegetarian dishes or all sorts of slow cooked food. Drink now or cellar through 2022



2013 MERLOT

REGULAR PRICE - \$29.95 per bottle

CLUB PRICE - \$22.95 per bottle

(offer ends Feb. 1, 2016)

MERLOT: A BIOGRAPHY

Merlot is, without a doubt the backbone of Bordeaux. Not only is Merlot widely planted as a single varietal throughout the France, but it is also used to blend with Cabernet Franc and Cabernet Sauvignon. It helps Cab Sauv round out its robust and austere character. Merlot has been known to make the majority of the blend in some areas of Bordeaux if not the entirety of the wine. Bordeaux Merlot can be quite meaty, and mouth filling and overall plummy. Proving how well Merlot can show on its' own.

Aside from Bordeaux where Merlot was first discovered and is very much at home, this variety can be found in other areas of France where it is blended with Malbec. Merlot can even be found in Italy being blended with Sangiovese to make Super Tuscan blends. Ultimately Merlot has traditionally proven to be a fantastic blending variety, that is, until new World wine regions started crafting Merlot.

New World wine regions in California and parts of South America do produce Merlot on its own and have used it in some of their finest Meritage blends. Many of these wines have their charms, but in many cases lack austerity and tannin that can make Merlot excellent on its own. That is where cool Climates such as Washington State, British Columbia and Ontario truly excel at producing Merlot not only on its own, but also in blends.

Here in the Niagara Region merlot has made quite a niche for itself producing wines with Austerity and structure. The tannins are assertive; the body of the wine can be very juicy and rich yet still approachable. The Merlots of Kacaba are no exception to the cool climate style found in Niagara. In fact we have some of the best Merlots and merlot based blends in the region and Canada.



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2013 MERLOT & SAUSAGE-STUFFED MANICOTTI

INGREDIENTS:

10 uncooked manicotti shells
Cooking spray
1 pound sweet turkey Italian sausage
1 1/2 cups chopped onion
1 cup chopped green bell pepper
2 tablespoons butter
2 tablespoons all-purpose flour
2 cups fat-free milk
1/8 teaspoon black pepper
1 1/2 cups shredded mozzarella cheese
2 cups tomato-basil pasta sauce
1/4 cup grated fresh Parmesan cheese



DIRECTIONS:

1. Cook pasta according to package directions, omitting salt and oil.
2. Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Remove casings from sausage. Add sausage to pan; cook 5 minutes or until browned, stirring to crumble. Add onion and bell pepper to pan; sauté 5 minutes or until tender.
3. Melt butter in a medium saucepan over medium heat. Stir in flour; cook 2 minutes, stirring constantly with a whisk. Remove from heat; gradually add milk, stirring with a whisk. Return pan to heat; bring to a boil. Cook 6 minutes or until thickened, stirring constantly with a whisk. Remove from heat; stir in black pepper. Add 1/2 cup milk mixture to sausage mixture; stir well.
4. Preheat oven to 350°.
5. Spoon about 1/3 cup sausage mixture into each manicotti; arrange manicotti in a single layer in a 13 x 9-inch baking dish coated with cooking spray. Sprinkle mozzarella over manicotti; spread remaining milk mixture evenly over mozzarella. Top milk mixture with pasta sauce, spreading to cover. Sprinkle with Parmesan. Bake at 350° for 35 minutes or until bubbly

2013 MERLOT &

MOROCCAN LAMB AND CHICKPEAS

INGREDIENTS:

175g dried chickpeas
2 tbsp olive oil
4 lamb shanks (medium)
2 medium onions, chopped
2 tsp finely chooped fresh root ginger
3 garlic cloves, finely chopped
2 fresh green chillies, seeded and finely chopped
2 tsp ground cumin
2 tsp ground coriander
1 tsp freshly ground black pepper
1 tsp paprika
2 large tomatoes, peeled, seeded and chopped
pinch of saffron strands
2cm/¼in piece of cinnamon stick
450g carrots, cut into thick slices
140g ready-to-eat dried apricots
1 tsp clear honey



TO SERVE

50g blanched almonds, fried in butter
chopped fresh coriander

DIRECTIONS:

- 1.) Soak the chickpeas overnight. Drain, pour into a saucepan and cover generously with cold water. Bring to the boil, simmer for 45 minutes and drain again.
- 2.) Heat the oil in a large casserole dish and brown the lamb all over. Remove and set aside. Pour off most of the fat, leaving 1 tablespoon in the dish, add the onions and fry for 8-10 minutes until soft.
- 4.) Preheat the oven to 160C/Gas 3/fan oven 140C. Mix together the ginger, garlic, chillies, cumin, coriander, pepper and paprika. Add half of this to the onions, pour in the tomatoes and cook for 2-3 minutes. Put in the lamb and chickpeas, cover generously with water (about 850ml/1½ pints), bring to the boil and simmer for 5 minutes. Cover and cook in the oven for 1½-2 hours until the chickpeas are really tender. (You can prepare up to this stage the day before. Cool, cover and refrigerate. Bring back to simmering before starting step 4.)
- 4.) Remove from the oven and stir in the remaining spice mixture, the saffron and cinnamon, carrots, apricots, honey and salt. Cover and return to the oven for 45 minutes-1 hour until the lamb is tender and the vegetables cooked. Scatter the almonds and coriander on top.