

JOIN US FOR THIS UPCOMING WINE & FOOD EVENT

Get It On, Bang A Gong! Szechuan Shrimp & Noodles

WEEKEND **one** - January 10th, 11th & 12th, 2020

WEEKEND **two** - January 17th, 18th & 19th, 2020

WEEKEND **three** - January 24th, 25th & 26th, 2020

Rock the sweet and spicy! Experience Kacaba's captivating Cabernet Sauvignon Icewine complimented by the T-Rex sized flavours of Zooma Caters' pan-seared Szechuan shrimp served over noodles. A Rockstar pairing not to be missed.

This event is part of the 2020 Icewine Festival Program; expect higher than average traffic at the vineyard between 1pm and 3pm.

For more details visit [https:// www.niagarawinefestival.com](https://www.niagarawinefestival.com).

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

RSVP your group to andy@kacaba.com by January 9th

** 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

JOIN US FOR THIS UPCOMING WINE & FOOD EVENT

Cuvée

WEEKEND **one** - April 25th & 26th, 2020

Tasting Theme: Food & Wine Pairing

Shatter the typical Cuvée winery experience with Kacaba Vineyards Winery and Zooma Caters.

Thrill the palate with Kacaba's fresh and lively Reserve Riesling paired with Chef Steve's Confit of Wild Salmon on Cucumber Salad with Horseradish Crème. A titillating Cuvée event pairing not to be missed (Saturday and Sunday only).



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

RSVP your group to andy@kacaba.com by April 15th

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

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2017 MERITAGE

CABERNET FRANC HARVEST DATE: NOVEMBER 28, 2017

CABERNET SAUV. HARVEST DATE: NOVEMBER 28, 2017

MERLOT HARVEST DATE: NOVEMBER 9, 2017 AGING: 12 MONTHS

ALCOHOL: 13.6 %

STYLE: DRY RED WINE

SUGAR CONTENT: 4.8 G/L STORAGE: FRENCH & AMERICAN OAK

WINEMAKER NOTES:

The 2017 Meritage was blended from mature, exclusively estate-grown Bordeaux varieties. All old-growth Cabernet Sauvignon, Cabernet Franc and Merlot fruit was harvested by hand at optimal ripeness to ensure top quality for this classic red wine blend. After being hand-harvested, each of the individual fruit varieties underwent a gentle de-stemming and separate small-batch fermentation, with manual punch-downs conducted twice daily to soak the cap formed by the skins. After completion of the fermentation each of the separate Bordeaux batches were pressed from the grape skins and barrel-aged for 12 months. The oak selected to mature components for this blend was a combination of premium French oak (40%) and American oak (60%) with most of the barrels being second or third fill. After the barrel aging all the individual varieties were racked into stainless steel tank to create the final blend chosen by Winemaker, Vadim Chelekhov and Proprietor, Michael Kacaba. No two Meritage blends are ever the same from Kacaba Vineyards Winery; each blend is a reflection of the particular growing season and strives to capture the best traits of the individual Bordeaux varieties from that year. The final blend for the 2017 Meritage; 45% Cabernet Sauvignon, 31% Cabernet Franc and 24% Merlot. A wonderfully complex wine unique to not only Kacaba Winery, but the 2017 vintage.

TASTING NOTES:

This late-season harvest showcases pronounced aromas of ripe bramble fruit, bittersweet chocolate, vanilla, licorice and violets. On the palate ripe plums and blueberries shine through with a savoury thyme note and delicate acidity. Subtle anise and cinnamon spices finish along with smooth and velvet-like tannins.

FOOD PAIRING

The smooth nature of this wine makes it a natural choice to pair with just about anything but also perfectly suited to drink on its own too. Try with fruit and spice-driven meat dishes like prune glazed boar souvlaki or slow-braised pork shoulder with cardamom, black pepper and allspice. Eggplant with forest mushrooms and tomato-based dishes will also pair very well. Drink now or cellar up until 2024.



2017 Meritage

REGULAR PRICE - \$32.95 per bottle

CLUB PRICE - \$30.95 per bottle

IN THE CLASSROOM: ADDITIVES

The production of wine is one that many would like to believe is simple: start with some grapes, add yeast and end up with a tasty beverage with very little else being involved with the process (aside from pressing, filtering and bottling.) The truth is that there are many considerations throughout the process that require small additions and minor adjustments to be made. Below are a few of the more commonly used additives.

Sulphites are probably one of the more important - and the most common - additions to any wine, but are also one of the most fretted upon by consumers. 'Sulphite' is an inclusive term used to describe the addition of sulphur dioxide, or SO₂. While harmless when consumed in small quantities, approximately 1% of the population has an intolerance to sulphites and a larger part of the population may falsely believe that they are intolerant of them. All wines contain at least some degree of sulphites since they are naturally occurring in wine without their addition. However, by adding more sulphur dioxide the winemaker aims to help rid the finished wine of any unwanted bacteria or natural yeasts that may be in the environment, as well as prevent oxidation after bottling. Thus, the addition of sulphites is an important and necessary process which aims to stabilize wine and to maintain quality while it ages.

Chaptalization is the process of adding sugar to the grape juice before it ferments. The addition of sugar is not intended to make the wine sweeter, but to increase the amount of alcohol in the finished product and provide balance. This method is commonly used to add up to three percent more ABV in grapes that are slightly under-ripe. Chaptalization is a technique commonly used in places such as Bordeaux, Oregon, Alsace, and Canada. California, South Africa, and Australia are among some winemaking regions that do not allow the addition of sugar.

To clarify a wine before filtering (or in place of filtering) through a technique known as racking and fining, winemakers in France and Italy would traditionally add an egg white or two to a barrel of wine. The proteins in the egg white coagulate with the free proteins and impurities suspended in the wine. Over time the egg white (albumen) mixture would sink to the bottom, leaving clear wine to be extracted on the top. While this non-vegan fining method remains a standard old-world technique by some winemakers, in today's modern winemaking practices there are many chemical free and vegan-friendly alternatives to this method. The most common vegan alternative used to clarify wine involves a form of clay called bentonite, which is a naturally derived mineral that can also be found in many cosmetics and health care products. Other non-vegan wine additives include: • Milk products (pasteurized whole, skim, or half-and-half) • Isinglass: Dried swim bladders of fish. • Gelatin • Protease (Trypsin): Derived from porcine or bovine pancreas.

While sulphites are added to eliminate unwanted bacteria there is another bacteria introduced during or after fermentation to improve the flavour and structure of a finished wine. Malolactic bacteria is added when a wine is too acidic, or when a winemaker wants to convert the tart malic acid naturally found in grapes to smooth lactic acid. (This gives the wine a softer, creamier mouthfeel.) Nearly all red wines and some white wines such as chardonnay and viognier can undergo malolactic fermentation. Malolactic fermentation typically occurs when wines are oak-aged.

Oak barrel aging is the standard practice, a more cost-effective and environmentally sustainable approach to adding an oak influence is through the addition of either oak chips, staves, or essence. The use of this type of additive is more aggressive than the traditional use of barrels. Premium wine producers shy away from these additives because they complicate the natural complexity that comes with using traditional French (cinnamon, clove, tobacco) or American (vanilla, leather) oak.

Tannins are found in the skins of the grape, and can add complexity to wine. To create a delicate and balanced tannic structure can be difficult to manage between crushing, macerations, maturation, climate changes, and more that occurs during the winemaking process. Powdered tannins (a.k.a. oenological tannins) have been used to help add bitterness or balance out the wine early in the vinification process to help grapes produce the desired balance - particularly when grown in the warmer winegrowing areas of the world.

Overall wine is a simple process but it is much more complicated than having grapes and making alcohol. There are other minor additives used though the process occasionally but some secrets are meant for another in the classroom session.



2017 Meritage
REGULAR PRICE - \$32.95 per bottle

MERITAGE & BELL PEPPER, PANEER, CARROT AND QUINOA SALAD IN A TERIYAKI DRESSING

INGRIDENTS

150g of quinoa, cooked per packet instructions
200g of paneer, cut into cubes
150g of Bell pepper
4 spring onions, chopped
75g of bulgur wheat, cooked per packet instructions
3 carrots, julienned

FOR THE TERIYAKI SAUCE

80ml of light soy sauce
80ml of rice wine vinegar
5 tbsp of agave nectar
2 garlic cloves
1 tsp ginger, minced



DIRECTIONS

Combine all of the ingredients for the teriyaki sauce in a saucepan and gently simmer for 10-15 minutes until it thickens. Allow to cool.

Gently fry the peppers and paneer in a non-stick frying pan with 1 tbsp of oil until the peppers are blistered and paneer is golden brown.

In a large bowl, combine the quinoa, bulgur wheat, spring onions, and carrots and then add the peppers and paneer. Toss all of the ingredients together before pouring in the teriyaki dressing and mixing gently, ensuring there is even coverage. Serve warm.

MERITAGE &

GRILLED WILD BOAR SOUVLAKI WITH STICKY PRUNE GLAZE

INGREDIENTS

- 4 wild boar sausages
- 1 head of broccoli, cut into florets
- 2 tbsp of olive oil
- 1 tbsp of chopped chives
- 1 tsp toasted sesame seeds
- sea salt
- 4 pita breads

PRUNE GLAZE

- 100g of prunes
- 1/2 tsp paprika
- 1/2 tsp oregano
- 1 tbsp of red wine vinegar
- 100ml of water

TZATZIKI – MAKE YOUR OWN OR FIND AT GROCERY STORE

DIRECTIONS

Before cooking, soak the bamboo skewers in cold water for 30 minutes or use non stick metal skewers.

To make the prune glaze, place the prunes in a pan with the paprika, oregano, vinegar and water. Place over a medium heat and simmer for 15–20 minutes. Once the prunes have cooked through, transfer to a blender along with any liquid from the pan and blitz to form a smooth mixture. Pass through a fine sieve into a clean bowl and adjust the seasoning to taste, then set the glaze aside until required.

When ready to cook, preheat a barbecue, griddle or grill until hot. Meanwhile, bring a large pan of water to boil over high heat and blanch the broccoli florets for 30 seconds. Refresh immediately in a bowl of iced water, then drain and season with a little salt. Cut the wild boar sausages into chunks roughly the same size as the broccoli florets. Thread on to the soaked skewers, alternating the sausages with the broccoli florets until all used up. Brush the grill with olive oil and place the skewers over the heat. Grill for 6–8 minutes, turning regularly, until browned on all sides and the sausages are cooked through. While the skewers are grilling, lightly toast the pita breads on the edges of the barbecue and cut in half ready to serve. Remove the skewers from the grill and brush the hot sausages liberally with the prune glaze. Sprinkle most of the chopped chives and toasted sesame seeds over so that they stick to the glaze.

Serve the hot skewers with the toasted pita breads, tzatziki and any remaining prune glaze for dipping. Sprinkle a pinch of paprika and the last of the chives and sesame seeds to garnish tray.

