

# JOIN US FOR THIS UPCOMING WINE & FOOD EVENT

## SIZZLE WITH SYRAH - LAMB & BEEF SLIDERS

WEEKEND **one** - May 11th & 12th, 2019

WEEKEND **two** - May 18th, 19th & 20th 2019

Mark your calendars and get ready to "Sizzle With Syrah" once again this May. Kacaba Vineyards will be dusting off the BBQ with Chef Steve Del Col of Zooma Caters.

Savour Kacaba's award winning 2015 Reserve Syrah paired with Chef's Lamb & Beef slider topped with a sweet and tangy blueberry BBQ sauce, creamy brie and fresh arugula.



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

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We ask that you RSVP your group to [andy@kacaba.com](mailto:andy@kacaba.com) by May 8th

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

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# JOIN US FOR THIS UPCOMING WINE & FOOD EVENT

## HOMEGROWN WINE FESTIVAL

WEEKEND **one** - June 15th & 16th, 2019

WEEKEND **two** - June 23rd & 24th, 2019

Savour Kacaba's lavish Meritage paired with the culinary stylings of Zooma Caters.

Experience an opulent blend of Cabernet Sauvignon, Cabernet Franc and Merlot matched with chef Steve's Grilled Pork tenderloin with star anise remoulade over tri-coloured quinoa salad. A food and wine match not to be missed!



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

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We ask that you RSVP your group to [andy@kacaba.com](mailto:andy@kacaba.com) by June 12th

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# 2016 SILVER BRIDGE SYRAH

HARVEST DATE: OCTOBER 12, 2016

AGING: 12 MONTHS

ALCOHOL: 12.7%

STYLE: DRY RED WINE

SUGAR CONTENT: 3.4 g/L

STORAGE: FRENCH & AMERICAN OAK



The Silver Bridge Vineyard is the oldest of the three Syrah plantings at Kacaba Vineyards and the first Syrah to be planted in Ontario. These vines were planted in 1998, and are situated on the main slope of the Kacaba Vineyards property. The maturity of these vines lends itself to pulling more nutrients and minerals from the soil than the other 2 younger blocks on the property while maintaining a slightly higher yield. In 2016 the sunlight and drought conditions allowed these 18-year-old vines to mature heartily, fruit abundantly and pull heaps of wonderful characteristics from the soil.

## WINEMAKER NOTES:

All fruit for this wine was hand harvested to ensure top quality before a gentle destemming. These beautifully ripe, mineral-rich berries were then racked into open top fermenters and inoculated with select strains of yeast. Temperatures of the fermentation were kept cool to enhance the aromatic characters of the wine. Manual punch downs were conducted twice daily to ensure optimal colour extraction and structure. The wine was left on the skins post fermentation to add to the complexity and texture of the wine. Before pressing the free run juices were separated and directed towards the Reserve 2016. The pressed juices were then allocated to the individual bottling of the Silver Bridge Syrah 2016. After the wine was pressed it was transferred to older French and American oak barrels for 12 months of aging. Once the wine was done its time in barrel it was racked into our variable capacity steel tanks to be filtered and bottled in the spring of 2018.

## TASTING NOTES:

In the glass, this wine is showing a beautiful ruby red hue. On the nose, this Syrah is delicate with hints of white pepper, raspberry, cranberry and plum. There is a faint cured meat character accented by a bit of smoke. On the palate, woody spices are met with more fruitful characters that match the nose of the wine. There is a soft lingering finish caused by smooth tannins, and an overall sense of balance.

## FOOD PAIRINGS:

This Syrah, subtle and fruity in structure and soft on the palate, pairs exquisitely with all types of peppered red meat, sausage and savoury dishes including braised lamb shank or a herb crusted salmon. Drink now or cellar until 2023.

## 2016 SILVER BRIDGE SYRAH

REGULAR PRICE - \$29.95 per bottle

CLUB PRICE - \$27.95 per bottle



# 2013 SILVER BRIDGE SYRAH

HARVEST DATE: OCTOBER 26, 2013

AGING: 12 MONTHS

ALCOHOL: 12.8 %

STYLE: DRY RED WINE

SUGAR CONTENT: 4.4 g/L

STORAGE: FRENCH & AMERICAN OAK

## SILVER MEDAL - WINEALIGN NATIONAL WINE AWARDS 2017

The Syrah varietal and the history of Kacaba Vineyards have been intertwined since the winery's inception. From their first Syrah plantings back in 1997 to the first bottling in 2000, Kacaba Vineyards has led the field in achieving significant success with this varietal. Awards include "Best Red Wine" at the Canadian Wine Awards 2009. The 2013 Silver Bridge Syrah is unique in not only being Kacaba's first standalone vintage release of this varietal, but it is also comprised of the oldest block of Syrah on the Kacaba Vineyards property. After ample work developing the vineyard lands in 1995/96 Michael Kacaba's next venture was a flight to Northern California to purchase his first Syrah vines. The Silver Bridge block consists of six rows (#14-20) on the main slope nearest to the winery. These can be seen directly ahead as you cross over the silver Bailey bridge when entering the property.

## WINEMAKER NOTES:

2013 was a bountiful year for grape growing; premium-minded vintners secured high quality fruit with proper vineyard maintenance. All fruit for this small batch wine started with hand-harvesting to assure top quality. After a gentle destemming process the Syrah fruit was co-fermented with a small amount of estate-grown Viognier to improve its aromatics, as well as to add meaty undertones to the palate and to round the wine's mouthfeel. During its fermentation, gentle manual punch-downs were conducted two to three times daily to extract tannins without aggressive harshness. Aging was conducted in a combination of French & American oak barrels for 12 months before bottling to add greater complexity and round out its silky texture.

## TASTING NOTES:

*"Subtle aromas of cedar, mixed spice, and mocha drift easily from this polished, well-paced Syrah. It caresses the palate with a balanced wash of pie cherry and ripe blueberry, robed in excellent acidity with lip-smacking tang and wisps of peppery spice. This red is marked by purity of fruit, creamy smooth texture, deft balance, absolutely no rough edges and mouth-watering aftertaste."*

- Vic Harradine, [www.winecurrent.com](http://www.winecurrent.com)



## 2013 SILVER BRIDGE SYRAH

REGULAR PRICE - \$44.95 per bottle

CLUB PRICE - \$40.95 per bottle



## IN THE CLASSROOM: WHAT'S IN A LABEL?

Without a label, every bottle of wine would be a total surprise. Not only does a label catch your eye but it provides some level of insight into what should be expected within. Ideally, the label on a bottle gives us an openly transparent look at what wine is in the bottle. In Ontario, we have a lot of government organizations and groups influencing the way labels take shape. At the federal level, the Canadian Food Inspection Agency and the Canadian Intellectual Property Office have some broad rules and regulations aimed at protecting people from potentially dangerous products. Ontario delegates label requirements to the Alcohol and Gaming Commission and the Vintners Quality Alliance (VQA), with the latter having a more prominent role. The VQA aims to ensure that the producers of wine are honest and that the wine contained in the bottle is of a quality true to its origin. In many ways, Canadian-made wines have more strict guidelines to follow for labelling than most other wine regions in the world.



In Ontario, the contents of the food container (aka bottle) must be specifically declared. This includes a common name for the contents, the net volume, country of origin and its producer. Since we are dealing with alcohol the percent by volume must be declared and any known/common allergens must be labelled. All of this information is to help ensure that the end consumer is aware of what they are purchasing. The VQA labelling guidelines require that ALL of the federal rules be followed, as well as a subset of their own. (Note: It is possible to sell Canadian-made wine without VQA certification, however in this case the labelling guidelines that follow are not necessary.) VQA status for a wine is effectively a mark of quality and a guarantee that the wine contained in the bottle meets or exceeds the standards set out by the government. The VQA label requirements are more detail oriented. The focus is on what is in the bottle, how it is made, and where it comes from. Overall a lot of information can be found on a fully VQA-certified label of wine from Ontario.

In other parts of the world, we can see different rules, requirements and regulations in place. France, for example, has trademarks on regional terminology like “Bordeaux” and “Champagne” making them difficult for other places in the world to use. Again, in France, you will find some wine labelled not by name, but rather by the credentials of the appellation in which it is coming from. A Chablis, for instance, is rarely labelled with grape varietals but is to be assumed that it is up to a certain standard and containing unoaked chardonnay. Some other information that may be included on labels would include the winemakers name, sugar content and age of vine.



2016 SILVER  
BRIDGE SYRAH  
REGULAR PRICE - \$29.95 per bottle  
CLUB PRICE - \$27.95 per bottle

# SILVER BRIDGE SYRAH & ONE-SKILLET STEAK AND SPRING VEG WITH SPICY MUSTARD

## INGREDIENTS

1 pound boneless New York strip steak, patted dry  
Kosher salt, freshly ground pepper  
5 garlic cloves, 1 grated, 4 thinly sliced  
½ cup Dijon mustard  
1 tablespoon sherry vinegar or red wine vinegar  
1 teaspoon honey  
1–2 pinches cayenne pepper  
½ cup plus 3 tablespoons olive oil  
1 bunch scallions, thinly sliced, divided  
1 10-ounce bag frozen peas  
1 bunch asparagus, trimmed, cut into 1-inch pieces



## DIRECTIONS

Season steak all over with salt and pepper.

Whisk 1 grated garlic clove, ½ cup mustard, 1 Tbsp. vinegar, 1 tsp. honey, a couple pinches of cayenne, ½ cup oil, and 1 Tbsp. water in a medium bowl to combine; season spicy mustard with salt and pepper to taste.

Heat a dry medium-sized skillet, preferably cast iron, over medium-high. Rub steak all over with 1 Tbsp. oil and cook, turning every 2 minutes or so and making sure to get colour on the fat cap, until medium-rare (an instant-read thermometer inserted into the center will register 120°); about 10 minutes. Transfer steak to a plate to rest. Pour off oil from skillet, leaving crispy bits behind.

Heat remaining 2 Tbsp. oil in same skillet over low. Add 4 sliced garlic cloves and all but about 2 Tbsp. scallions (save those for serving) and cook, stirring often, until translucent and softened, about 3 minutes.

Add peas and a splash of water and cook, stirring and mashing to break up slightly, until peas are tender, about 5 minutes. Add asparagus; season with salt and pepper. Cook, stirring often, until asparagus is just tender, about 5 minutes. Remove from heat.

Slice steak and shingle over vegetables in skillet.

Drizzle some mustard sauce over steak and top with reserved scallions. Serve with remaining mustard sauce alongside.

# SILVER BRIDGE SYRAH & SHELLED BEAN AND SWISS CHARD PANZANELLA

## INGREDIENTS

### BEANS

- 1 pound fresh shelled Cranberry beans
- ¼ celery root, peeled, cut into large pieces
- 2 large carrots, peeled, halved crosswise
- 1 large leek, split lengthwise
- 2 shallots, peeled
- 2 garlic cloves, smashed
- 2 bay leaves
- 2 sprigs thyme
- 3 tablespoons kosher salt

### SALAD AND ASSEMBLY

- 6 cups country bread, crusts removed, torn into 1 inch pieces
- ¾ cup olive oil, divided
- Kosher salt
- 1 red Thai chile, finely chopped
- 1 small garlic clove, finely grated
- ½ cup apple cider vinegar
- 10 cups red Swiss chard, stemmed, torn into 2-inch pieces
- 8 radishes, trimmed, thinly sliced lengthwise on a mandoline
- 1 shallot, peeled, thinly sliced into rings

## DIRECTIONS

### BEANS

Combine beans, celery root, carrots, leek, shallots, garlic, bay leaves, thyme, 3 Tbsp. salt, and 6 cups water in a medium pot. Cover and bring to a boil over medium heat, then lower heat and simmer until beans are tender, 15–45 minutes (fresher beans will cook faster; drier beans will take longer). Season with salt and let beans cool in liquid, about 1 hour.

### SALAD AND ASSEMBLY

Preheat oven to 425°. Toss bread with ¼ cup oil on a rimmed baking sheet; season with salt. Bake until golden brown, 15–20 minutes.

Meanwhile, whisk chili, garlic, vinegar, 1 tsp. salt, and remaining ½ cup oil in a small bowl.

Drain beans and carrots; pick out and discard other ingredients. Cut carrots diagonally into 2" pieces. Toss beans and chard with ½ cup dressing in a large bowl, then divide among plates. Top salad with radishes, shallot, carrots, croutons, and more dressing.



VEGETARIAN FRIENDLY RECIPE