

JOIN US FOR UPCOMING WINE EVENTS

WRAPPED UP IN THE VALLEY – AT KACABA VINEYARDS

Location: Winery Event

Dates: Nov. 7th / 8th / 14th / 15th / 21st / 22nd, 2014

Time: 11:00 am - 5:00 pm



Join the team at Kacaba Vineyards and sample one of Kacaba's signature red wines with food stylings by chef James Cuttriss from The Heat Is On Catering.

Savour Kacaba's award winning 2012 Cabernet/Syrah paired with Rosemary Grilled beef tenderloin with mini yorki pudding and horseradish jus.

\$10 without a Wrapped up Passport / **FREE FOR FOUNDERS CLUB MEMBERS**



Over three weekends sample exceptional wine and food pairings at 25 participating Twenty Valley wineries for just \$40. Visit <http://www.20valley.ca> for more details.

Holiday Open House & Tank Tasting | Nov 28th & 29th 11:00 am until 6:00 pm - Free Event



To RSVP or for more info please contact us at 905-562-5625.

Come celebrate the holiday season with the team at Kacaba Vineyards. Great food, wine tastings, gifts and lots of wine to stock up for Christmas. Help us toast to a wonderful holiday season.

Open House Extras: Barrel Tasting

Once again we open our cellar doors and invite you to tank sample with us. Sample your favorite Kacaba wines before they are bottled including the 2015 Reserve Riesling and 2015 Pinot Gris.



2010 RESERVE SYRAH

HARVEST: SEPTEMBER 27, 2010
STORAGE: FRENCH & AMERICAN OAK
AGING: 17 MONTHS

STYLE: DRY RED WINE
ALCOHOL: 12.9%
SUGAR CONTENT: 5.2 g/L



BACKGROUND

Shiraz or Syrah. which one is correct? Strictly speaking, neither. These are both names for the same grape and they are based on the grape's supposed place of origin. Shiraz points to a city in Persia. Syrah links the grape to Syracuse on the island of Sicily. The truth is far more humbling, the grape is actually the offspring of two obscure southeastern French varieties, Dureza and Mondeuse blanche.

WINEMAKING NOTES:

Like all Kacaba wines the Reserve Syrah 2010 started with hand harvesting. All grapes were hand sorted, gently destemmed, and left as whole berries for open top fermentation. The grapes then cold soaked to extract colour, flavours and aromatics from the skins before introducing yeast to start fermentation. During fermentation tanks were hand plunged 4 times a day to further the extraction of colour and flavour. After fermentation the wine was pressed off the skins and moved to a mixture of new and second fill French and American oak barrels to complete malolactic fermentation & continue the aging process.

TASTING NOTES:

The Reserve Syrah 2010 shows deep, inky colour with dark black / purple hues. Lifted aromas of plum, black cherry and mocha fill the glass. The bright fruit aromas are complimented by notes of cocoa powder and toasted hazelnut that lead to a luscious palate full of fig fruit flavors and white pepper spice. The fine grain tannins are well integrated in this balanced wine. Notes of vanilla add complexity and linger on the finish. Savour this wine now or cellar up to 2021

BRONZE - INTERVIN INTERNATIONAL WINE AWARDS 2013
GOLD - ALL CANADIAN WINE CHAMPIONSHIPS 2012

2010 RESERVE SYRAH
REGULAR PRICE - \$44.95 per bottle
CLUB PRICE - \$40.95 per bottle

RESERVE SYRAH

& SMOKED DUCK BREAST OVER
SAUTÉED MISSION FIGS & VIDALIA ONION
ON A SWEET POTATO & YUKON GOLD NEST

KACABA / ZOOMA CATERING - FEATURED RECIPE OF THE 2015 NIAGARA WINE FESTIVAL

INGREDIENTS

1 8-10oz smoked duck breast
2-3 (1.5lbs) sweet potatoes
4-6 (1.5lbs) Yukon gold potatoes
1 Large Vidalia onion
15-20 Dried black mission figs
Butter
Chicken stock
Salt & pepper
Olive oil
Pomegranate molasses



PREPARATION

Dice sweet and Yukon gold potatoes and boil until soft. Drain, add a little butter, salt, pepper and hand mash. Add chicken stock slowly while using an immersion blender until you achieve a puree with no lumps. Dice onion, toss with olive oil, salt and pepper and roast in oven on a sheet pan at 350 until edges are charred. Cut figs with scissors into small pieces and add to onions and keep on low heat in a covered pot. Heat duck breast in frying pan on medium heat, skin side down to render off some fat. Spoon puree on plate, add fig & onion mixture next. Cut breast thin and top with a drizzle of pomegranate molasses to finish.

AN ORIGINAL RECIPE BY ZOOMA CATERING 2015



RESERVE SYRAH

& BALSAMIC MUSHROOM PASTA

INGREDIENTS

4 ounces fettuccine pasta
2 tablespoons butter, divided
1 tablespoon olive oil
¼ cup shallot, finely diced
2 garlic cloves, minced
8 ounces baby portabello mushrooms, sliced
¼ cup balsamic vinegar
¼ cup cream
1 tablespoon fresh parsley, chopped
¼ cup grated parmesan cheese
salt & pepper



PREPARATION

Cook the fettuccine according to the directions on the package. While the pasta is cooking prepare the mushroom sauce. In a large pan, melt 1 tablespoon of butter with 1 tablespoon of olive oil over medium heat. Once melted, add in the shallots and garlic and cook for a few minutes or so, just until softened. Add in the sliced mushrooms and toss them around to get them coated in the butter and olive oil. If needed, add an additional tablespoon of olive oil if the mushrooms get too dry. Let them cook and brown for about 8 minutes. Pour in the balsamic vinegar and stir everything together making sure to scrape up all of the browned bits on the bottom of the pan. Add in the other tablespoon of butter. Cook everything together for a couple of minutes and then turn off the heat and move the pan off the burner. Pour in the cream and parmesan cheese and stir to combine. Add the cooked fettuccine to the sauce and toss to combine. Add in the fresh parsley and season to taste with salt and pepper (about a ½ teaspoon of each). Serve with additional parmesan cheese sprinkled over the top.