

Kacaba

VINEYARDS & WINERY

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 WWW.KACABA.COM



	MY ORDER	PRICE (PER BOTTLE)	PRICE (PER CASE)
<p>REBECCA ROSE 2009 A UNIQUE BLEND OF SYRAH AND PETITE SIRAH. AROMAS OF STRAWBERRY, APPLE AND WATERMELON. THE REBECCA ROSE IS A RIPE FRUIT STYLE OF ROSE WITH A SASSY HINT OF ACIDITY. SERVE WITH SUMMER BBQ, COLD MEATS AND SUMMER SALADS.</p>		\$14.95	\$179.40
<p>RIESLING RESERVE 2009 * GOLD - ALL CANADIAN WINE CHAMPIONSHIPS 2010 A MEDIUM DRY RIESLING WITH FRESH ACIDITY. A RICH AND RIPE WINE WITH FLAVOURS OF FRESH TROPICAL FRUIT, THIS WINE BOASTS A WEIGHTY HONEYED MOUTH FEEL WITH LONG CLEAN FINISH. OUR SUGGESTED PAIRING FOR THE RESERVE RIESLING IS SPICY ASIAN DISHES, SUSHI AND CRAB CAKES.</p>		\$17.95	\$215.40
<p>UNOAKED CHARDONNAY 2008 (LCBO# 101469) * BRONZE - INTERVIN 2009 PEACH, PEAR AND MELON AROMAS LEAP FROM THE GLASS. FRESH, VIBRANT AND LUSH FRUIT WITH A HINT OF MINERALITY MAKE THIS CRISP CHARDONNAY A DELIGHT TO DRINK ON ITS OWN OR MATCHED WITH FOOD..</p>		\$14.95	\$179.40
<p>CHARDONNAY 2006 (AGED IN OAK) A WELL BALANCED WINE WITH A LIGHT STRAW APPEARANCE SURE TO TEASE THE NOSE AND PALATE. AROMAS OF BRIGHT LEMON, A TOUCH OF PINEAPPLE AND A HINT OF MAPLE AND MELON GIVE WAY TO A RICH PALATE OF CARAMEL, SMOKE AND LUSCIOUS FRUIT. A MEDIUM BODIED CHARDONNAY WITH A SURPRISINGLY FULL MOUTH FEEL.</p>		\$19.95	\$232.40
<p>BARREL FERMMENTED CHARDONNAY 2007 THIS WINE IS SURE TO ENTICE THE SENSES WITH TONES OF SWEET MAPLE AND VANILLA ENTWINED WITH NOTES OF BAKED APPLE. A SMOOTH AND RICH WINE, RIPE WITH STAR FRUIT AND SUGGESTIONS OF PEACHES AND CREAM. THE DELICATE NUTTY FINISH LINGERS ON THE PALATE. PAIRS GREAT WITH POULTRY, SEAFOOD, OR ANY WHITE CREAM SAUCE.</p>		\$24.95	\$299.40
<p>PINOT NOIR 2008 AROMAS RIPE CHERRY, COCOA, ANISE AND RICH BAKING SPICES. PLUSH FLAVORS OF CHERRY, PLUM AND POMEGRANATE MELD WITH HINTS OF DELICATE TEA LEAF. A PINOT NOIR WITH SUCH WONDERFUL PRESENCE AND MOUTHFEEL</p>		\$22.95	\$275.40
<p>SYRAH 2006 *BRONZE - ALL CANADIAN WINE CHAMPIONSHIPS 2010 DARK CHOCOLATE AND CHERRY MIX WITH NOTES OF PEPPER ON THE NOSE. THE PALATE IS SUPPLE, LADEN WITH SWEET TEA LEAF AND RASPBERRIES, PEPPER AND SAVOURY HINTS OF ESPRESSO BEAN.</p>		\$22.95	\$275.40
<p>MERITAGE 2006 (LCBO# 101477) A BLEND OF 50% CABERNET FRANC AND 50% CABERNET SAUVIGNON. PURPLISH IN COLOUR WITH AROMAS OF EARTH, CASSIS, CEDAR AND LEATHER. THE PALATE OFFERS PLENTY OF PLUM AND BLACKBERRY FLAVOURS WITH A TOUCH OF MOCHA AND BEETROOT ON THE FINISH.</p>		\$16.95	\$203.40
<p>MERLOT 2006 (VINTAGES# 142687) * BRONZE - ONTARIO WINE AWARDS 2009 A QUITE MUSCULAR MERLOT, WITH GRAPE TEA-LIKE AROMAS. AMPLE NOTES OF RIPE PLUM, BLACK CHERRY, DRIED HERBS AND DARK CHOCOLATE. A MEDIUM FULL BODIED WINE WITH DRY TANNIN CAPABLE OF CELLARING OR DRINKING NOW.</p>		\$18.95	\$227.40
<p>CABERNET SAUVIGNON 2006 * BRONZE - INTERVIN 2009 A COMPLEX WINE WITH A NOSE OF SMOKE, CEDAR, DRIED CHERRY, RASPBERRY AND CIGAR BOX. THE PALATE BRINGS ALL OF THESE ELEMENTS TOGETHER WITH GRACE AND CHARM. DRINKING WELL NOW AND CAPABLE OF CELLARING FOR ANOTHER 4-5 YEARS.</p>		\$18.95	\$227.40
<p>CABERNET 2005 A BLEND OF 50% CABERNET SAUVIGNON, 30% CABERNET FRANC, 10% MERLOT AND 10% SYRAH. AROMAS OF VANILLA, CHOCOLATE AND CASSIS. ON THE PALATE, THERE ARE FLAVOURS OF PLUM AND CASSIS WITH A TOUCH OF CLOVES. THE LONG, RIPE TANNINS CONTRIBUTE TO THE WINE'S APPEALING TEXTURE. THERE IS ELEGANCE AND BALANCE HERE, WITH A DRINK-NOW ACCESSIBILITY BUT ENOUGH FIRMNESS FOR SEVERAL YEARS OF CELLARING.</p>		\$16.95	\$203.40



Enjoy
WINE BY THE GLASS
 ON THE GARDEN PATIO DAILY