

CURRENT RELEASE WINES

Retail Club Price

2019	Albariño	\$21	\$18.90
2019	Albariño Private Select	\$27	\$24.30
2017	Blanco Dulce 375ml	\$30	\$27.00
2017	Dolcetto	\$25	\$22.50
2015	Estate Port	\$25	\$22.50
2017	"Fiesta" Tempranillo	\$25	\$22.50
2017	Fifty – Fifty	\$32	\$25.60*
2017	Grenache	\$30	\$27.00
2017	Merlot	\$26	\$23.40
2017	Malbec	\$30	\$27.00
2019	Muscat	\$19	\$17.10
2013	Paramour Gran Reserva	\$110	\$99.00
2016	Syrah	\$34	\$30.60
2016	South Face Syrah Reserve	\$46	\$36.80*
2017	Tannat	\$32	\$28.80
2008	Ten Year Colheita Port	\$60	\$54.00
2017	Tempranillo Barrel Select	\$38	\$30.40*
2011	Tempranillo Barrel Select	\$45	\$36.00*
2016	Tempranillo Reserve	\$55	\$49.50
2017	Tinta Amarela	\$32	\$28.80
#20	Vintner's Blend	Sold	out

*20% off pricing through **November 25th**

LLANEROS PRIVATE SEATED TASTINGS

All tastings are now seated and can be scheduled online via the Open Table app, our website, and Facebook page. Wine Club Members have priority when scheduling private events. Current protocols and guidelines limit the size of these gatherings, however, we can cater private celebrations, corporate holiday events, or business luncheons.

Call the Vine and Wine Center for details.

(541) 679-6642

LLANEROS WINES

2017 BARREL SELECT TEMPRANILLO

This outstanding vintage of our flagship Tempranillo displays a bouquet of expressive high-toned fruits and cedar. Scents of fine tobacco lead into a robust palate of ripe cherry, dried fig, and savory overtones. This wine is fully integrated with velvety tannins, bright acid, and a smooth lengthy finish. This classic bottling is a Llaneros favorite as we continue with the tradition of quality and excellence expected from our Estates' highly regarded terroir.

2017 FIFTY - FIFTY

This 50/50 co-fermentation blend of Tempranillo and Malbec delivers the best of both varieties. Our seventh edition opens with an expressive bouquet of beautiful dark fruits. The mid-palate is a dense expression of blackberry and plum notes. Black cherry, tobacco, and dried figs are other notable characteristics. The seamless tannins, balanced acidity, and integrated oak creates an impeccable texture with a long velvety finish.

2016 SOUTH FACE SYRAH RESERVE

Rich and powerful dark fruits lead with a subtle oak profile. Notes of blueberry, black plum, perfume, and garrigue fill your glass. The palate echoes these expressive aromatics with earthy notes, robust fruit, and cracked pepper. Slight edge of candied fruit, with sweet and spicy notes. The mid-palate dances with oak char, umami, cracked wheat, and chocolate. The finish is elegant, lengthy, and refined. Decant to enjoy now, or lay down to cellar.

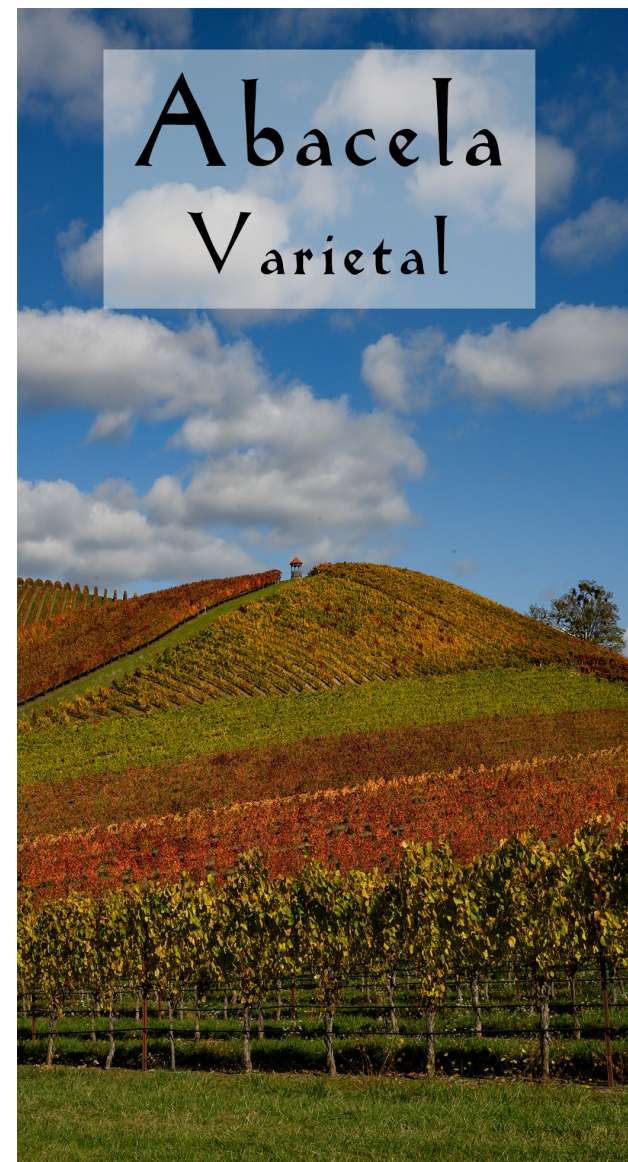
OPTIONAL WINE:

2011 BARREL SELECT TEMPRANILLO

Library Selection This wine was crafted for structure and its' ability to age. We carefully selected barrels from our best lots to craft this delicious wine. The compelling aromas allude to the intensity of flavors that follow. Rich blackberry, violets, mocha, spice box, and well defined tannins unfold on the palate. The smooth velvety layers, through the lengthy finish, pair perfectly with meals that are rich and luscious.

On the cover: A vibrant display of Fall foliage surrounding the gazebo atop South Face block.

Photo by: Andréa Johnson Photography



AN ICON OF INNOVATION

25
YEARS

FALL 2020

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12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM

(541) 679-6642 | WINE@ABACELA.COM

Dear Llaneros,

The beauty of Autumn at Abacela is astoundingly picturesque. The 2020 harvest was one of our quickest on record. We waited some time for the first fruit to come in, once ripened, it all ripened within a relatively short picking window. Abacela is very pleased with the quality of the fruit this year, ripe flavors, ample sugar, and moderate acidity. Our crop load was slightly lower than previous years, leaving plenty of tank capacity to receive all the fruit in a short time frame.

The first fruit to arrive on the crush pad was Tempranillo-Clone 1, followed by Albariño and Grenache. This year we are especially excited about the Grenache and Grenache Rosé programs. The winery crew are busy pressing, fermenting, barreling down the reds, and cold stabilizing the white wines. Our 2020 reds are showcasing rich dark colors and some of the deepest pigments we have seen in years. The fruit is perfectly ripe with soft tannins and no green edge. There is excellent potential with this year's harvest. We only make reserve level wines when the quality, quantity, and conditions of the fruit are such to craft a small batch ultra-premium fine wine.

This year we made another vintage port with our five Portuguese varietals treaded underfoot. It was "born" at 9:05pm, Wednesday, October 14th. Perfect mutage, the stage in the life of the port where neutral grape spirits are introduced, raising the alcohol to nearly 20%. Fermentation in this environment stops, and all the sugars left behind are natural grape sugars. We collaborate with Stonebarn Brandy Works, a small craft distillery, to distill our Estate wine into premium neutral spirits. The results from the Wine Press Northwest Fortified Wine Tasting were favorable to our Ports, every one of our entries garnered attention.

Abacela is proud to announce that we raised over \$6,700 for the United Way Fire Relief Fund. This money helped support victims and First Responders of the Archie Creek Fire, Thielsen Fire, and the Umpqua National Forest. Thank you for your support by purchasing the Fire Relief Pack and helping those in need.

We appreciate our Llaneros who have been long time club members and welcome those who have just joined. If you like mature wines, our Thanksgiving Open House is an excellent opportunity to pick up some limited and rare vintages. Reservations for the Thanksgiving Open House are now being accepted. Time slots are limited, so book today! Join us for food, wine, and a special library sale featuring large format wines. Keep us in mind for Cyber Monday, we will be featuring some fantastic holiday gifts on our Abacela website.

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

*All future events are tentative at this time.

October 23rd - November 23rd 2020

Fall Pick up Party at Abacela

Wine club members enjoy a seated tasting of their wine club wines, a complimentary custom food plate, and a special tasting of a library wine.

Limited to 4 people. Additional guests at \$10 per person

24 hr reservation required for the personal pick up party

November 1, 2020

Winter Hours Begin, open daily 11 AM-5 PM

November 12, 2020

International Tempranillo Day

November 14, 2020

Winemaker Dinner at Heceta Head Lighthouse

\$95/person. Reservation required 866-547-3696

A Portuguese themed dinner in the Lighthouse keepers home

November 26, 2020

Happy Thanksgiving! Closed

November 27 & 28, 2020

Thanksgiving Open House RSVP for seated tastings:

11AM, 11:15 AM, 1:30 PM, 1:45 PM, 4 PM, 4:15 PM

Wine Club members and their guests 1/2 off entry

Royal Club members Complementary entry

December 1, 2020

Cyber Monday – www.Abacela.com

December 25, 2020 & January 1, 2021

Merry Christmas & Happy New Year! Closed

NEWS & REVIEWS

OREGON WINE PRESS

Triumph of Tempranillo

www.oregonwinepress.com/triumph-of-tempranillo

2020 MILLENNIAL WINE COMPETITION

Double Gold Medal

2017 Fiesta Tempranillo

WINE PRESS NORTHWEST

Fortified Wine Tasting, September 2020

Unanimously Outstanding! 2014 Estate Port

Outstanding! 2008 10-year Tawny Port

Outstanding! 2015 Estate Port

Outstanding! 2001 Estate Port

WINE PRESS NORTHWEST

Outstanding! 2019 Grenache Rosé

URBAN LINK

Timber to Tempranillo

urbanlinkmag.com/timber-to-tempranillo/

CHORIZO STUFFED MUSHROOMS

INGREDIENTS:

- * 4 Portobello Mushrooms
Gills & stems removed
- * 1½ tbsp Extra Virgin Olive Oil
- * 1½ tbsp Balsamic Vinegar
- * 2 tbsp Unsalted Butter
- * 2 tbsp Spanish Chorizo
- * 1 Shallot, peeled & finely minced
- * 2 Garlic Cloves, peeled & finely minced
- * 2 tbsp Italian Parsley
- * ½ c Panko Bread Crumbs
- * 4 oz. Manchego Cheese, shredded
- * Sea Salt and Pepper to taste

PREPERATION:

Preheat your oven to 450°

In a mixing bowl, whisk together the EVOO and balsamic vinegar. Brush both sides of the mushroom caps with the oil and vinegar mixture. Heat a grill or grill pan over medium-high heat and grill the mushroom caps 5-10 minutes, until they start to steam and soften. Remove the mushrooms from the grill and set them aside.

In a small skillet melt the butter over medium low heat, when it starts to foam add the garlic and shallots. Sauté for a few minutes, until softened and aromatic. Add the chopped chorizo, sauté until softened and the mixture turns golden. Add the panko breadcrumbs, stir to combine and cook for a few minutes. Season with salt and pepper to taste. Turn off the heat and stir in the chopped parsley.

Lightly oil a small round pan that will fit the stuffed mushrooms. Place them in the pan, then divide the chorizo breadcrumb mixture among the four mushroom caps, packing down gently. Sprinkle the Manchego cheese over the stuffing and place in the oven. Bake for five minutes, until the cheese has melted and turned golden. Remove from the oven, place on a serving dish, and garnish with fresh parsley.

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 FIFTY - FIFTY