



— ABACELA —

— VARIETAL —

END OF SUMMER 2023
WINE CLUB 90
ISSUE 3 OF 4

DEAR LLANEROS,

Excitement is in the air as summer is coming to an end and the buzz of harvest is around the corner. As the warm days of summer are soon to cool and the leafy greenery around us is anticipating its preparation for autumnal change, many of the signs of fall seem to be rapidly approaching. Our team at Abacela wishes everyone a happy end to their summer and an ambitious beginning to fall and the new school year.

Here at Abacela, we have had an eventful season. Thank you to everyone who has made our summer series of Music on the Plaza lively and joyous. TGIF Wine & Pizza Nights continue to be mouthwatering and delightful. Not to mention, Fiesta, our annual club member exclusive event, was grand and jubilant thanks to our wonderful club members. We are happy to announce that in the vineyard the very same sentiments remain. Our vines are looking healthy, our fruit-set is plentiful, and the rapid veraison (change of color to the grapes) throughout our property has attracted many longing eyes wishful and anxious for the newest vintage.

We are happy to welcome four new interns to our Abacela team, each bringing with them their own exciting and worldly background.

Toby comes to us from Sussex England, doing an apprenticeship through Plumpton College; Leonie travels from Germany, studying out of the Bavarian State Research Center for Viticulture and Horticulture in Veitshöchheim; Thomas joins us from the University of Adelaide, in Australia; and from Italy, studying at the University of Turin, we welcome Michela. We hope for the newest additions to our team a happy and successful harvest. If you see them on the property be sure to give a warm hello!

TGIF Wine & Pizza Nights, vineyard tours with CEO Greg Jones, and summer closing times of 6PM will continue through the end of October. Be sure to check our website or call ahead for reservations as spots are limited! We hope to see you at the winery for a tasting or at an upcoming event soon.

As always, stay connected with Abacela by reading newsletter emails and following on Facebook and Instagram. This is the best way to learn about upcoming events, new releases, special offers, and learn about our wines. We appreciate your continued support. We hope to see or hear from you soon!

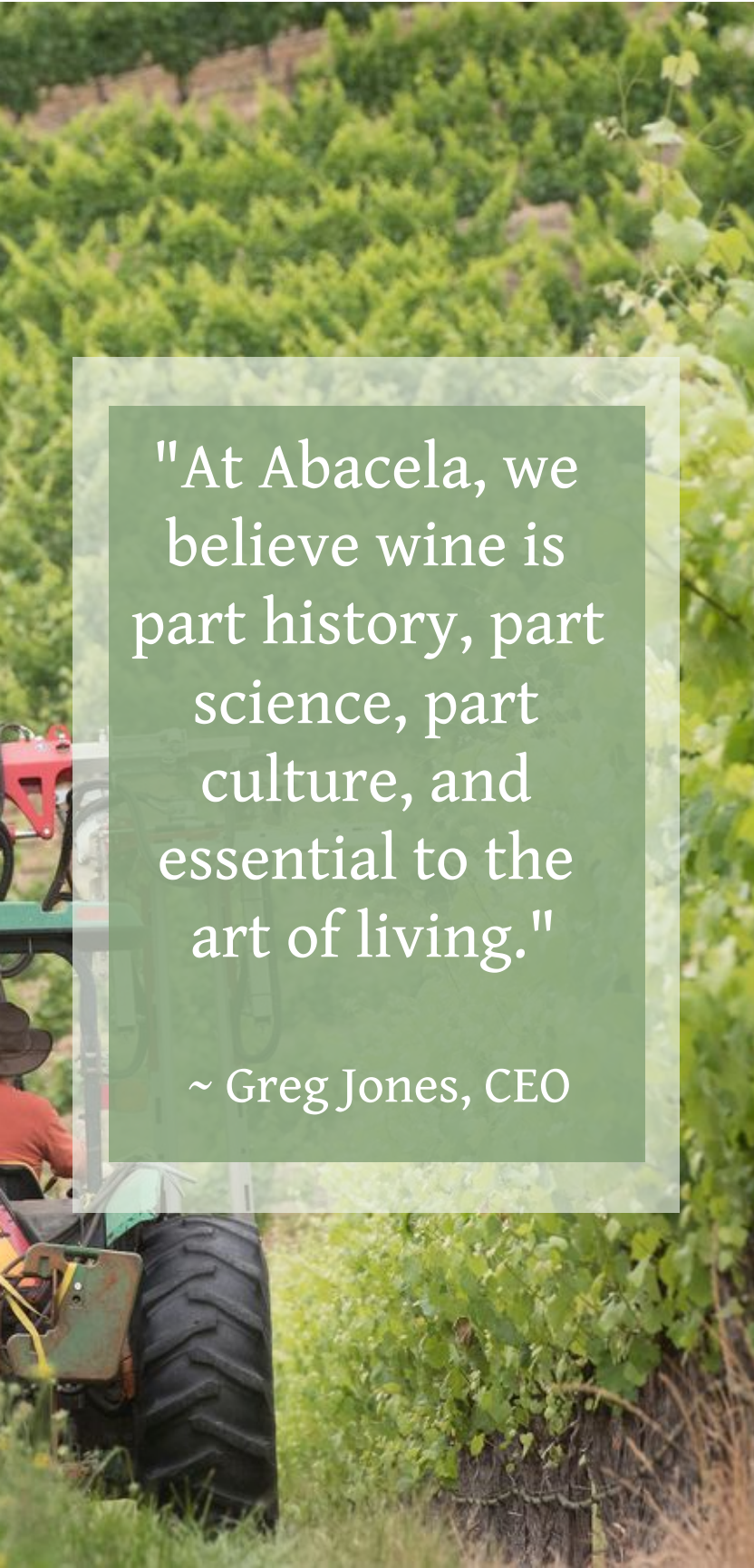
Cheers,

Team Abacela

A photograph of a vineyard with rows of green grapevines. In the background, a red tractor is visible, and a person wearing a brown hat and an orange shirt is operating it. The scene is set in a rural, agricultural environment.

Did You Know?

As a member of
our club, you
receive a referral
bonus when you
your friends join
the club???

A photograph of a vineyard with rows of green grapevines. In the foreground, a tractor is partially visible, and a person wearing a brown hat is seen from the side. The background shows a hillside covered in more grapevines under a bright sky.

"At Abacela, we believe wine is part history, part science, part culture, and essential to the art of living."

~ Greg Jones, CEO

Current

—RELEASES

whites

		<u>retail</u>	<u>your price</u>
2022	Albariño	\$22	\$19.80
2022	Grenache Rosé	\$20	\$18.00
2022	Muscat	\$20	\$18.00
2022	Viognier	\$28	\$25.20

reds

2020	Dolcetto	\$27	\$24.30
2020	Fifty-Fifty	\$34	\$27.20
2020	Grenache	\$32	\$28.80
2020	Malbec	\$32	\$25.60
2019	Malbec Reserve	\$46	\$36.80
2020	Merlot	\$28	\$22.40
2019	Syrah	\$36	\$32.40
2018	Syrah Reserve	\$48	\$43.20
2020	Tannat	\$34	\$27.20
2020	Tinta Amarela	\$34	\$30.60
2020	Touriga Nacional	\$34	\$27.20
2020	Tempranillo Fiesta	\$27	\$24.30
2019	Tempranillo Barrel Select	\$40	\$36.00
2018	Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00

desserts

2017	Vintage Port 375 ml	\$26	\$23.40
2017	Vintage Port 750ml	\$50	\$45.00
N/V	- Ten Year Tawny Port	\$65	\$58.50

CELLAR

Standouts

whites

		<u>retail</u>	<u>your price</u>
2007	Albariño	\$49	\$44.10
2010	Albariño	\$43	\$38.70
2018	Grenache Rosé	\$25	\$22.5

reds

2012	Garnacha	\$55	\$49.50
2011	Tempranillo Barrel Select	\$61	\$54.90
2014	Tempranillo Reserve	\$66	\$43.20

port

2007	Vintage Port	\$77	\$69.30
2012	Vintage Port	\$62	\$55.80

large format

2001	Tempranillo 5 Liter	\$595
2010	Tempranillo Magnum	\$110
2011	Tempranillo BS Magnum	\$110
2013	Tempranillo BS 3 Liter	\$320

END OF SUMMER WINE CLUB SELECTIONS

Click Anywhere to Update Your Account

2020 FIFTY-FIFTY

retail \$34.00 | your price \$27.20



We crafted this club favorite bottling from 50% Tempranillo and 50% Malbec to exhibit how well these grapes “play together.”

Their combined aromas include figs, exotic perfume, blackberries, and blueberries.

Dense tannins, balanced acidity and integrated oak flavors create impeccable texture and a lengthy finish.

2020 TANNAT

retail \$34.00 | your price \$27.20

Tannat thrives at Abacela and 21 months in French oak has resulted in a wine loaded with dark fruits, cracked pepper and sweet tobacco. The wonderful structure, solid tannins, bold acidity, and balanced alcohol means this is a cellar worthy wine.



END OF SUMMER WINE CLUB SELECTIONS

Click Anywhere to Update Your Account

2019 MALBEC RESERVE

retail \$46.00 | your price \$36.80



In this great vintage East Hill Block produced a dense, concentrated wine that qualified to be called a reserve. Rich, aromatic purple fruit combined with smoky oak and velvety texture culminate in a lengthy finish that keeps going.

-----Optional Add-On-----

2020 TOURIGA NAÇIONAL

retail \$34.00 | your price \$27.20

This grape is considered by many to be one of Portugal's finest grapes. Intense black fruits, bright acidity, and bold tannic structure are a result of the small berry size. The bouquet's floral notes of purple violets and rose petals with hints of peppercorn, lead into a bold frame of dark fruits, smoked meats, and barrel toast. This wine will benefit from cellaring for up to ten years or decanting if served in the near term.



OSSO BUCO



INGREDIENTS

Ingredients:

- 1 sprig fresh rosemary & thyme
- 1 dry bay leaf
- 2 whole cloves
- 3 whole veal shanks (approximately 1 pound per shank), trimmed
- Sea salt
- Freshly ground black pepper
- All-purpose flour (for dredging)
- ½ cup vegetable oil
- 1 small onion, diced ½ inch cubes
- 1 small carrot, diced ½ inch cubes
- 1 stalk celery, diced ½ inch cubes
- 1 tablespoon tomato paste
- 1 cup dry white wine
- 2 cups chicken stock
- 3 tablespoons fresh flat-leaf parsley, chopped
- Cheesecloth
- Kitchen twine

Recipe by Kitchen Manager,
Deb Belmont

COOKING INSTRUCTIONS

Directions:

1. Place the rosemary, thyme, bay leaves, and cloves into cheesecloth and secure with twine. This is your bouquet garni.
2. Pat the veal shanks with paper towels to remove any excess moisture. Secure the meat to the bone with the kitchen twine. Season each shank with salt and freshly ground pepper. Dredge the shanks in flour. Shake off any excess.
3. In a large Dutch Oven pot, heat vegetable oil until smoking. Add the tied veal shanks to the hot pan and brown all sides, about 3 minutes per side. Remove browned shanks and reserve.
4. In the same pot, add the onion, carrot, and celery. Season with salt at this point to help draw out the moisture from the veggies. Sauté until soft and translucent, about 8 minutes. Add the bouquet garni and 2 cups of the chicken stock and bring to a boil. Reduce heat to low, cover and simmer for about 1 ½ hours or until the meat is falling off the bone. Check every 15 minutes turning shanks and adding more chicken stock as necessary. The level of cooking liquid should always be about ¾ the way up the shank.
5. Carefully remove the cooked shanks from the pot and place on a platter. Cut off the kitchen twine and discard.
6. Remove and discard bouquet garni from the pot
7. Pour all the juices and sauce from the pot over the shanks. Garnish with chopped parsley.
8. Pairs perfectly with Abacela's 2020 Touriga Nacional and serves wonderfully with mashed potatoes and rosemary butter with seasoned vegetables.

UPCOMING EVENTS

Click Any Date To Make Your Reservation or Learn More

SEPTEMBER

7

PDX Pick-Up Party @ Opal 28

Join us in Portland for wine tasting and lite bites. Pick up your current wine club selections and maybe a few more bottles. Guests are welcome, up to four people in your party.

SEPTEMBER

8

TGIF Wine & Pizza Night Canceled

TGIF Wine & Pizza Night will be canceled in lieu of the PDX Pick-Up Party.

SEPTEMBER

13

Music on the Plaza featuring the J Brothers Trio

Join us for our summer music series on the patio happening on the 2nd and 4th Wednesdays of the month. Enjoy a relaxing evening fueled by fine wine and spectacular music!

SEPTEMBER

15/22
/29

September TGIF Wine & Pizza Nights

Abacela TGIF Wine & Pizza is happening every Friday throughout the summer. 4 PM until 7 PM. Enjoy a glass of wine or a bottle and order a hand-tossed pizza fresh from our outdoor horno.

SEPTEMBER

16

End of Summer Pick-Up Party at Abacela

We will be hosting a one-day pick-up party at our Vine & Wine Center. Come enjoy samples of your allocated club wines with freshly curated tapas from our kitchen. NO Reservation necessary just stop by between 11 am & 5:30 pm!

SEPTEMBER

27

Final Music on the Plaza featuring Vine Katz

Join us for our summer music series closing performers on the patio. Enjoy a relaxing evening fueled by fine wine and spectacular music!

OCTOBER

6/13/
20/27

October TGIF Wine & Pizza Nights

Abacela TGIF Wine & Pizza is happening every Friday throughout the summer. 4 PM until 7 PM. Enjoy a glass of wine or a bottle and order a hand-tossed pizza fresh from our outdoor horno.

NOVEMBER

1

Fall/Winter Hours Begin

Please note the start of our winter closing hours. Abacela's Vine & Wine Center will open at 11AM and close at 5PM.

NOVEMBER

9

International Tempranillo Day

Help us celebrate International Tempranillo Day! Join us at our Vine and Wine Center for Paella and Tempranillo from 6 PM to 8 PM. Tickets available for \$60 per person.