

Current Release Wines	Retail	Club
2023 Albariño	\$22	\$17.60*
2023 Albariño Private Selection	\$30	\$24.00*
2022 Grenache Rosé	\$20	\$18.00
2023 Viognier	\$28	\$22.40*
2022 Muscat	\$20	\$18.00
2020 Dolcetto	\$27	\$24.30
2021 Fifty-Fifty	\$34	\$27.20*
2020 Grenache	\$32	\$28.80
2021 Malbec	\$32	\$28.80
2019 Grand Hill Malbec Reserve	\$46	\$41.40
2021 Merlot <i>(Wine Club Exclusive)</i>	\$28	\$22.40*
2020 Syrah	\$36	\$32.40
2019 South Face Syrah Reserve	\$48	\$43.20
2020 Tannat	\$34	\$30.60
2020 Tinta Amarela	\$34	\$30.60
2021 Tempranillo Fiesta	\$27	\$24.30
2020 Tempranillo Barrel Select	\$40	\$36.00
2019 SW Block Tempranillo Reserve	\$58	\$52.20
2021 Touriga Nacional <i>(Wine Club Exclusive)</i>	\$34	\$27.20*
2016 Paramour Gran Reserva	\$110	\$99.00
2017 Vintage Port (375ml)	\$26	\$23.40
N/V Ten-Year Tawny Port	\$65	\$58.50

\*20% off pricing through May 17<sup>th</sup>

## SPRING CLUB RELEASES

### 2023 ALBARIÑO PRIVATE SELECTION

The beautiful golden color of this wine is reflected in the notes of golden apple, tropical papaya and cracked wheat. Complex aromas of orange blossom, stone fruit, and tropical citrus excite the nose. The subtle barrel influence highlights the delicate minerality of this fine wine. There is a roundness to the acidity with an element of lemon and ginseng leading to a bright, lasting finish.

### 2023 VIOGNIER

This distinctively aromatic wine has excellent varietal characteristics of ripe peach, honeysuckle, and warm tangerine. Complex and delicate, this wine effuses tropical fruit and floral notes with an expansive mouthfeel that drapes your palate like fine woven silk. This wine has excellent texture, leading into notes of rose petal with a juicy lime component and an elegant, lengthy finish. This is one of the top wines of the vintage!

### 2021 FIFTY-FIFTY

We crafted this bottling from 50% Tempranillo and 50% Malbec to exhibit how well these grapes "play together." Their combined aromas include blackberries, figs, and exotic perfume. Dense tannins, balanced acidity and integrated oak flavors create impeccable texture and a lengthy finish.

### 2021 MERLOT

This complex, medium-bodied wine was assembled from our best barrels of Merlot. Aromas of blackberries, olives, and savory herbs revolve around flavors of cherry, truffle, and chocolate.

### 2021 TOURIGA NACIONAL

Native to Portugal, Touriga Nacional has long played an important role in our Vintage Port program. We also craft a dry red wine characterized by intense flavors of plum and blueberry, bright acidity, and firm tannins. Savory, complex, and layered, this wine will benefit from cellaring.

# Abacela

## Wine Club Varietal 93

Spring 2024

Issue 2 of 4

12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM  
(541) 679-6642 | WINE@ABACELA.COM

## CORPORATE EVENTS AND GIFTS

Looking for somewhere to host a small, intimate company event? How about gifting a great bottle of wine or wood box set to your valued clients or employees? We can help.

Call or email us at: [wine@abacela.com](mailto:wine@abacela.com)  
(541) 679-6642



Dear Llaneros,

As the winter frost fades away and the days slowly grow longer, we welcome the vibrant spirit of spring into our glasses. Here's to new beginnings and a flourishing season ahead! Let's raise a glass as we welcome the start of spring!

Our vineyard is buzzing with life as the vines awaken from their wintry slumber. With the gentle touch of sunlight and the kiss of spring rains, our vines are starting to bud, promising another exceptional vintage. Our vineyard team is meticulously tending to the vines, ensuring that each one receives the care and attention it deserves.

We are thrilled to unveil several new releases, including our eagerly anticipated and beloved white wines! These wines serve as a mere testament to the craftsmanship and dedication of our winemaking team, showcasing expressive flavors, exceptional balance, and the quintessential Abacela hallmark of quality, authenticity, and character. Given the high demand for these releases in previous years, we encourage you to secure your bottles early to ensure you can savor them throughout the warmer summer months.

Mark your calendars for an array of exciting events celebrating the joys of spring and the art of winemaking. Sample our latest releases and discover your next favorite variety at our open-house style Spring Pick-Up Party, or join us at ¡Fiesta!, our annual wine club member dedicated event.

As a valued member of our wine club, you're entitled to a host of exclusive benefits, including complimentary wine tastings for you and up to four guests, daily discounts on wine purchases, special discounts on quarterly selected club wines, both online and at our Vine & Wine Center. Plus, receive priority access and special invitations to our exclusive events and dinners.

As we embark on this exciting new season, we encourage you to stay connected with us through our newsletter, social media channels, and upcoming events. Be the first to know about new releases, special offers, exclusive events, and ensure you have your favorite wines on hand for all your spring and summer celebrations. Thank you for your continued support, and here's to a season filled with sunshine, laughter, and unforgettable moments shared over a glass of Abacela wine.

Cheers,

Team Abacela

## UPCOMING EVENTS

*\*All events are at Abacela unless otherwise noted*

**April 5th, 2024**

**TGIF Wine & Pizza Night** 4 PM - 7 PM

*\*Last seating at 6 PM*

**April 11th, 2024**

**Portland Pick-Up Party @ Billy Frank Jr. Room in the Ecotrust Building**

Join us in Portland for an exclusive tasting experience, with very special book signing by founder Earl Jones, featuring our highly anticipated 2023 white wine releases, alongside your wine club selection of tantalizing new reds!

**\*Limited to 4 people. RSVP required\***

**April 20th, 2024**

**Spring Pick-Up Party @ Abacela**

Join us for our open-house style Spring Wine Club Pick-Up Party with very special book signing by founder Earl Jones!

**\*Limited to 4 people. RSVP requested\***

**Malbec in the City**

Over 40 Oregon Malbec wines will be available, including the first white Malbec released in the United States!

*\*Event held at Castaway Portland*

**May 1st, 2024**

**Summer Hours Begin**

Abacela Vine & Wine Center will open at 11AM and close at 6PM.

**May 3rd, 2024**

**TGIF Wine & Pizza Night** 4 PM - 7 PM

*\*Last seating at 6 PM, reoccurs weekly on Friday\**

**June 29th, 2024**

**5K Vineyard Run** 9 AM - 12 PM

Whether you are looking to run, walk, or just enjoy the wine, this race is a sure thing for a great time and an incredible experience! *To sign up visit [www.winerun5k.com](http://www.winerun5k.com)*

**July 7th, 2024**

**Great White Wine Experience 2024** 11 AM - 5 PM

A weekend dedicated to showcasing the unique white wines from all over Oregon! Enjoy white wines from over 20 wineries.

*\*Event held at Left Coast Estate*

**August 10th, 2024**

**Annual ¡Fiesta! Celebration**

Join us for an Abacela Wine Club Exclusive event, our Vine & Wine Center will be closed to the general public.

*\*More details TBD\**

## ACCOLADES & REVIEWS

### AMERICAN FINE WINE COMPETITION

<b>95 Pts</b>	2020 Tannat	<b>Double Gold</b>
<b>95 Pts</b>	2021 Malbec	<b>Double Gold</b>

### VINOUS

<b>92 Pts</b>	2020 Tempranillo Barrel Select
---------------	--------------------------------

### VINE PAIR

2021 Malbec	<b>14 Best Malbecs for 2024</b>
-------------	---------------------------------

## SHRIMP FRITTERS WITH HOT HONEY DRIZZLE

*Pair with 2023 Albariño Private Selection  
(Serves 4-6)*

### Ingredients for Fritters

- ◆ ½ lbs raw large shrimp, peeled and cut into chunks
  - ◆ 1 green onion, thinly sliced
  - ◆ 1 garlic clove, minced
  - ◆ 1 teaspoon ground cumin
  - ◆ ¾ cups of water
  - ◆ ¾ cups all-purpose flour
  - ◆ ½ tablespoon unsalted butter
  - ◆ ½ teaspoon salt
  - ◆ ¼ teaspoon black pepper
  - ◆ 1 egg
  - ◆ vegetable oil for frying
- ### Ingredients for Hot Honey
- ◆ 1 cup honey
  - ◆ 1 ½ tablespoons red pepper flakes (or 1 fresh jalapeno, sliced)
  - ◆ 1 teaspoon apple cider vinegar
  - ◆ ½ lemon

### Shrimp Fritter Instructions:

Preheat oil to 350 degrees.

Place shrimp, green onion, and garlic into a large mixing bowl and toss together. Set aside. In a medium pot, add water, butter, and salt; bring to a boil.

After boiling, add flour and stir quickly with a wooden spoon until dough forms. Continue to stir over medium heat, about 3 minutes.

Place dough into a stand-mixer affixed with a paddle attachment and run on medium speed, allowing steam to escape (you can skip this step by placing the dough in a bowl to cool).

After steam has dissipated, add the egg, scraping down the sides of the bowl to ensure incorporation.

Fold black pepper into pâte à choux (dough mixture).

Fold shrimp mixture into pâte à choux until fully integrated.

With the oil hot, add tablespoon sized balls of shrimp and dough mixture into the oil. Be sure not to crowd the pan.

Fry each fritter for 4 to 6 minutes, flipping halfway if necessary. Drain on paper towel and season lightly with salt, hot honey drizzle, and a squeeze of lemon.

### Hot Honey Instructions:

Add honey and crushed red pepper flakes (or jalapeno slices) to a medium sauté pan or saucepan. Heat on medium until honey lightly begins to simmer. Give the mixture a quick stir to combine, and remove pan from heat.

Let the mixture rest for 10 to 15 minutes, allowing the flavors to infuse.

After the honey has reached your desired heat level, strain through a fine mesh strainer into a clean storage jar. Stir in apple cider vinegar until evenly mixed.

*Enjoy with a glass of 2023 Albariño Private Selection!*

Recipe by Abacela's Deb Belmont