

LLANEROS WINES

2018 BARREL SELECT TEMPRANILLO

Our flagship Tempranillo displays a powerful aroma of dark berries and tobacco. Vibrant fruit leads into a robust palate of dried figs, a savory blend of tobacco, and spices. This wine exudes excellent freshness and depth on the palate with fully integrated, 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 Estate's highly regarded terroir.

2018 MALBEC

This Malbec is deep and intriguing. Leading with candied fruit on the nose with notes of blackberries and purple fruit on the palate. Hints of leather and spice compliment the fruit. The textured mid-palate leads to darker notes with a hint of anise on the finish. All the ripe black-fruits, plums, rich dark cherry notes, and velvety tannins will keep you wanting more.

2017 SOUTH FACE SYRAH RESERVE

Rich and powerful; this wine leads with an intense aroma of dark cherry and plum with savory notes of tobacco, dried meat and cracked peppercorn. The palate echoes these expressive aromatics with balance and harmony. Our South face block produced exceptional fruit in 2017 with a wonderful mix of fruit, mocha, anise and spice. The finish is elegant with a velvety texture and long enjoyable mouthfeel. Decant to enjoy with a fine holiday meal, or lay down to cellar for future gratification.

OPTIONAL WINE:

2017 GRACIANO

A unique wine that offers a nose filled with high-toned red fruits, delicate floral and herbal aromas. Very complex aromatically leading into a racy, vibrant, and expressive palate. Prominent acid, excellent weight, and intensity makes this wine smooth rich and highly enjoyable.

On the cover: A ripe cluster of Grenache on the vine on Grand Hill, awaiting to be picked.

Photo by: Andréa Johnson Photography

CURRENT RELEASE WINES

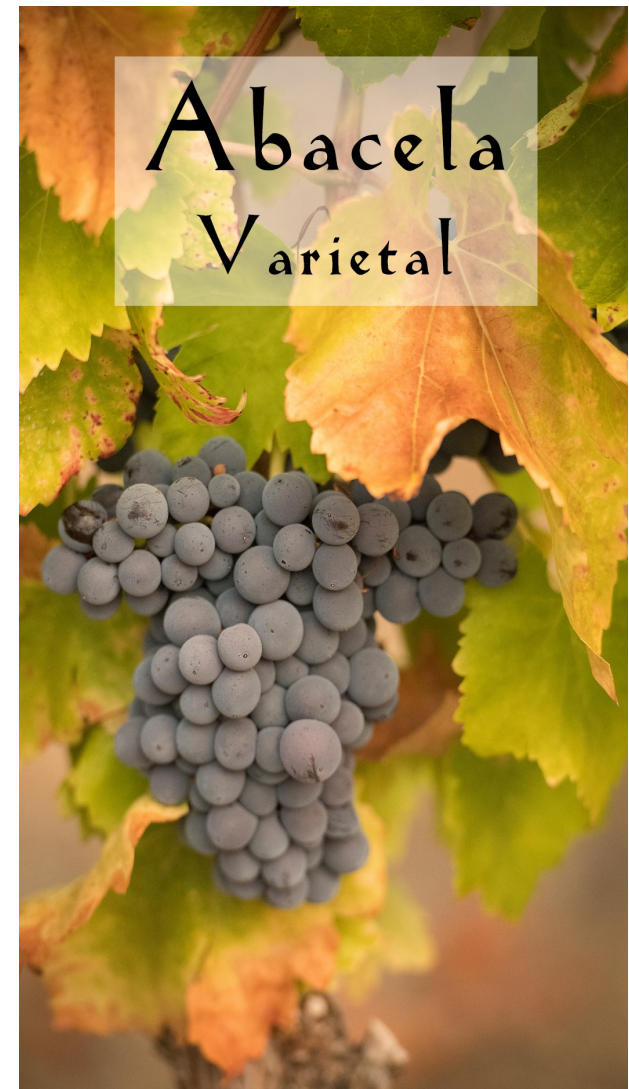
	Retail	Club Price
2020 Albariño	\$21	\$18.90
2020 Blanco Dulce 375ml	\$30	\$27.00
2018 Dolcetto	\$25	\$22.50
2017 Graciano	\$32	\$25.60*
2018 Grenache	\$30	\$27.00
2018 Malbec	\$30	\$24.00*
2018 Merlot	\$26	\$23.40
2020 Muscat	\$19	\$17.10
2013 Paramour Gran Reserva	\$110	\$99.00
2016 Port (Estate Vintage)375ml	\$25	\$22.50
2008 Port - Ten Year Colheita	\$60	\$54.00
2017 Syrah	\$34	\$30.60
2017 South Face Syrah Reserve	\$46	\$36.80*
2018 Tannat	\$32	\$28.80
2019 Tempranillo Fiesta	\$28	\$25.20
2018 Tempranillo Barrel Select	\$38	\$30.40*
2017 Tempranillo Reserve	\$55	\$49.50
2018 Tinta Amarela	\$32	\$28.80
#22 Vintner's Blend	\$19	\$17.10

*20% off pricing through **November 30th**

CORPORATE EVENTS AND GIFTS

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

Call or email Gavin at:
gavin@abacela.com (541) 679-6642 ext. 206



Abacela Varietal

AN ICON OF INNOVATION

FALL 2021

VOL XXI, ISSUE IV

12500 LOOKINGGLASS ROAD

ROSEBURG, OR 97471

WWW.ABACELA.COM

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Dear Llaneros,

Fall is a fantastic time of year to visit the winery and enjoy the beauty of the changing seasons! 2021 yielded another successful and bountiful harvest that has much too quickly come to an end. We are quite pleased with the quality of the fruit this year, the ripe flavors, ample sugars, and bright acidity. Harvest came without the threat of inclement weather and allowed us to pick each variety at optimal ripeness with the proper care and attention.

Our winery crew has been busy pressing, fermenting, barreling down the reds, and cold stabilizing the white wines. Our 2021 reds are showing promise and we are excited to see how they evolve over the years.

The first fruit to arrive on our crush pad was, fittingly, our clone-1 of Tempranillo on September 14th. The Albariño for our Private Selection program soon followed after, and the last picking of our season was Touriga Nacional on October 15th.

After recently propagating and expanding plantings of Listan Prieto, this year it yielded enough to make a puncheon of Abacela's first ever Angelica. This old grapevine was found in a blackberry bramble on the homestead property of the estate. Being well over 100 years old; this is the oldest vine on the property. Like our port program, we collaborate with Stonebarn Brandy Works, a small craft distillery, to distill our Estate wine into premium neutral spirits. We followed a traditional recipe and look forward to sharing this unique final product with you in the future.

It's the season of giving and Abacela is proud to announce that we raised and donated over \$5,900 to Feeding Umpqua! This local non-profit assists our community with emergency food distribution, UCAN food banks, mobile food centers, nutrition programs, and more. We are grateful we are able to donate to such a worthy cause and give back to our local community!

Thank you to our Llaneros who have been long time club members and we welcome those who have just joined! Our upcoming 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. Also, keep us in mind for Cyber Monday, we will be featuring some fantastic holiday gift boxes and wine bundles on our website. We hope you have a wonderful holiday season and a Happy New Year!

¡Salud!

The Jones family and Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

*All future events are tentative at this time.

November 1, 2021

Winter Hours Begin, open daily 11 AM-5 PM

November 5, 2021

TGIF Wine & Pizza Night 4-6 PM

November 7, 2021

International Merlot Day

November 11, 2021

International Tempranillo Day

November 12th - November 21st 2021

Fall Pick up Party at Abacela

Wine club members enjoy a seated tasting of their wine club wines paired with a delicious tapas plate.

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

24 hour reservation required for the personal pick up party

November 25, 2021

Happy Thanksgiving! Closed

November 26 & 27, 2021

Thanksgiving Open House RSVP for seated tastings; \$30 entry

*Wine Club members and their guests; 1/2 off entry

*Royal Club members; Complementary entry.

November 29, 2021

Cyber Monday – www.Abacela.com

December 5, 2021

TGIF Wine & Pizza Night 4-6 PM

December 25, 2021 & January 1, 2022

Merry Christmas & Happy New Year! Closed

NEWS & REVIEWS

AMERICAN FINE WINE COMPETITION

95 points - Dbl. Gold Medal 2017 Tempranillo Reserve

94 points - Dbl. Gold Medal 2018 Tannat

94 points - Dbl. Gold Medal 2018 Grenache

OREGON WINE EXPERIENCE

Double Gold Medal 2017 South Face Syrah Reserve

WINE ENTHUSIAST

91 Points - Editors Choice 2020 Grenache Rosé

91 Points 2018 Grenache

91 Points 2018 Tinta Amarela

90 Points - Editors Choice 2018 Fiesta Tempranillo

90 Points 2020 Albariño

90 Points 2017 Tempranillo Barrel Select

90 Points 2017 Syrah

90 Points 2018 Tannat

READERS DIGEST

The 25 best Wineries in the United States

www.rd.com/list/best-wineries/

BLACKENED CATFISH

Catfish is a perfect partner for the bold flavors of this spice blend, however any thin mild fish such as trout, snapper, or shrimp are worthy substitutions. Don't skip the lemon; it adds a brightness and acidity to balance the spices. We recommend enjoying this dish with a traditional Spanish Romesco sauce accompanied with cremini mushroom, wild rice and sautéed green beans with gorgonzola crumbles. This dish pairs perfectly with our 2017 Graciano. Enjoy!

INGREDIENTS:

* 6	Catfish Fillets
* 1 cup	Unsalted Butter - melted
* 2 tbsps	Smoked Paprika
* 2½ tsp	Kosher Salt
* 1½ tsp	Ground Pepper
* 2 tsp	Lemon Pepper
* 1½ tsp	Garlic Powder
* 1 tsp	Onion Powder
* 1½ tsp	Dried Basil
* 1 tsp	Thyme
* 1	Lemon - squeezed

PREPERATION:

Heat a large cast iron skillet over high heat for 10 minutes.

In a small bowl stir together the spice mixture of paprika, salt, ground pepper, lemon pepper, garlic powder, onion powder, dried basil, and thyme.

Dip the catfish into the melted butter and coat both sides of the fish with the spice mixture, using about one tablespoon of spice mixture with each fillet.

Place the spiced fillets on wax paper.

Sear three fillets at a time in the hot skillet.

Cook over high heat for about 2 minutes on each side until the fish flakes easily.

Add a squeeze of lemon to taste.

Serve immediately.

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 GRACIANO