



— ABACELA —

— VARIETAL —

WINTER 2023 | WINE CLUB 88

GREETINGS FROM THE BEAUTIFUL UMPQUA VALLEY

We'd like to wish all of you, our valued Llaneros club members, a happy New Year and hope that 2023 is off to a great start. We are so thankful for your continued support and hope to see many of you in this new year.

As we enter our 28th year of grape growing, we are not only proud of what has been accomplished, but we are committed to the principals and ethos that have gotten us to where we are; stewardship of the land, innovation, and a relentless commitment to growing excellent fruit suitable for our location. Our dedicated team continues to work under this philosophy every day. Furthermore, your support as club members is a great validation of this effort.

January is both an exciting and busy time of year here at the winery. With harvest in the rearview mirror and having time to both reflect on that past year and spend quality time with friends and family during the holidays, it is time to prepare and set the stage for another successful vintage. Our vineyard team has begun one of the most important and time-consuming activities of the year; pruning. This step is critical to achieving a balanced and optimal yield of high-quality fruit in the fall.

Our winemaking team is also hard at work preparing the 2022 white wines for bottling,

monitoring the 2022 red wines through secondary Malolactic fermentation, and beginning to assemble the 2021 red blends which will be bottled later this year. We are delighted with the promise of what is currently in barrel from both the 2021 and 2022 vintages!

Our tasting room team is busy hosting fellow wine lovers at the Vine & Wine Center and we are creating an exciting calendar of events and experiences for you to enjoy in the coming year. Stay tuned for more details!

As club members, the best way to stay informed and engaged with what is going on at the winery is to read our emails, follow us on our social accounts, and visit our website! After this current Winter club shipment, look forward to a Spring shipment in April, an end of Summer shipment in September, and our Fall shipment in November. “Personal Pick-up Parties” are held at the winery for both the Winter and Fall shipments, while the Spring and end of Summer shipments will host a single “Pick-up” day event for members at the winery. For our club members just North of us, our Portland Pick-up Parties will take place during the Spring and Summer shipments.

It is never too early to begin looking forward to all the new and exclusive releases throughout this coming year!

Best wishes and cheers,

Team Abacela

WE HAVE A SEAT FOR YOU



It is Personal Pick-Up Time!

Reserve a time that works best for you starting this Saturday, January 21st, through February 3 for a pick-up party of your own! Taste through your pre-selected wine allocation and enjoy a curated food pairing alongside each wine.

Reservations are required 24 hours in advance. Come enjoy our tranquil tasting room and be the first to enjoy these new releases!

[RESERVE HERE](#)

"Our 2022 wines are currently snug in their barrels, or tanks, slowly developing the flavors and aromas that make Abacela wines stand out and remain memorable"

~ Greg Jones, CEO



Current

RELEASES

reds

		<u>retail</u>	<u>your price</u>
2019	Fifty-Fifty	\$34	\$30.60
2018	Graciano	\$32	\$28.80
2019	Malbec	\$32	\$28.80
2018	Malbec Reserve	\$46	\$41.40
2019	Merlot	\$28	\$25.20
2018	Syrah Reserve	\$48	\$43.20
2019	Tannat	\$34	\$30.60
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
2019	Touriga Nacional	\$34	\$30.60

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
2015	Albariño	\$33	\$23.40

reds

2013	Garnacha	\$52	\$46.80
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

Want to add something from our library to your order, just let us know! Check out your club selection on the next page!

2023 WINTER CLUB SELECTION

Click Anywhere to Update Your Account

GRENACHE

New Release 2020
retail \$32 | your price \$25.60



Low yields and optimal harvest conditions allowed for an extended hangtime, making the 2020 a richer and full-bodied Grenache. Flavors of ripe dark cherry and grilled plum greet the palate while toasted spices, herbs, leather, tobacco, and refreshing orange peel linger through the finish. This bottle is deliciously powerful and a complex wine with a round, plush mouthfeel.

TINTA AMARELA

New Release 2020
retail \$34 | your price \$27.20

A wonderfully floral and fruity Portuguese variety, this bottling demonstrates the tremendous potential of this rare grape. Crushed raspberry meld with notes of nutmeg, vanilla bean, and velvety milk chocolate while a hint of mint welcomes a lengthy finish. This vintage is a characteristically delightful expression of the variety!



2023 WINTER CLUB SELECTION CONT.

[Click Anywhere to Update Your Account](#)

SYRAH

New Release 2019

retail \$36 | your price \$28.80



Luxuriously ripe blackberries waft from the glass, and soft toasted notes with hints of violets unite on the palate. Exceptional balance and elegance, the 2019 vintage expresses dazzling acidity matched with tight-grain tannins, creating a layered, complex, and lovely wine that is delicious now and will continue to evolve through time!

MUSCAT

Optional Add-On

retail \$20 | your price \$16.00

A classic easy sipper, our 2021 Muscat is vibrant, suffused with varietal characteristics of fragrant peaches and delicate florals. Each sip will transport your senses to a tropical retreat as beads of citrus beckon the palate for another glass!



ASIAN INSPIRED SHORTRIBS



INGREDIENTS

- 1 rack pork sparerib
- 1 tbsp chinese five-spice
- 1/2 cup hoisin sauce
- 1/4 cup dry sherry
- 1/4 cup honey
- 1/2 tbsp black pepper

Recipe by Kitchen Manager, Deb Belmont

COOKING INSTRUCTIONS

- Coat ribs generously in Chinese five-spice and set aside.
- Mix hoisin, soy sauce, honey, sherry, and black pepper together. Set aside 1/4 cup of mixture. Pour the remaining sauce over the ribs and marinate for at least 8 hours, up to 3 days.
- Preheat oven to 375 °F
- Wipe off any excess marinade and place coated ribs, meat side down, on a large piece of aluminum foil.
- Cover meat and roast ribs for 60 minutes or until paring knife can easily be inserted with little resistance.
- Remove ribs from the oven.
- Increase oven temperature to 450 °.
- Carefully flip ribs. Brush ribs with remaining marinade and roast until charred, for about 10 minutes.
- Baste the ribs, and sprinkle with black pepper to taste. Continue cooking for 10 more minutes.
- Remove ribs and let cool slightly.
- Open a bottle of our 2020 Grenache and enjoy!

UPCOMING EVENTS

Click Any Date To Make Your
Reservation or Learn More

JANUARY

21

Personal pick-up parties begin through Feb 3rd. Enjoy special food pairings while tasting your club wine.

FEBRUARY

3

TGIF Wine & Pizza featuring new pizzas, a winter salad, and your favorite Abacela wine! Reservations highly recommended.

FEBRUARY

11

Celebrate Valentine's Day early and join us for a romantic 4-course evening full of delicious food and wine. RSVP required.

FEBRUARY

14

Treat your sweetheart to a wine and chocolate pairing featuring local chocolatier, Umpqua Sweets & Treats.

FEBRUARY

18

Not that you need an excuse, but it's World Drink Wine Day, so open a bottle of Abacela and enjoy!

MARCH

3

TGIF Wine & Pizza featuring new pizzas, a winter salad, and your favorite Abacela wine! Reservations highly recommended.

MARCH

17

Join us for our *Seasonal Sensation* Dinner featuring 4-courses perfectly paired with your favorite Abacela wine.

APRIL

8

New month, new reason to celebrate! It is National Wine Day, join us at the Vine & Wine Center to indulge.

APRIL

22

Join us for our *Of The Land* Dinner featuring local sourced ingredients as we celebrate Earth Day.