



— ABACELA —

— VARIETAL —

SPRING 2023 | WINE CLUB 89

DEAR LLANEROS,

We're finally enjoying the first taste of Spring as we welcome sunshine and warmer temperatures after a cool and wet winter. While the vines remain dormant as of this writing, we anticipate bud break and the start of another growing season to happen very soon! This is always a beautiful and exciting time of year at the winery and a great time to visit.

Speaking of first tastes, we're excited to have released several new 2022 white wines and another favorite, the 2022 Grenache Rosé! These wines offer our first glimpse of the 2022 vintage, illustrating a theme for the vintage of wines that are expressive, exceptionally balanced, with beautiful ripe flavors. These wines have sold out quickly the last couple of years, so best to stock up early so that you can enjoy throughout the Spring and Summer. The release of the first 2022 wines mark the 20th vintage that our Winemaker Andrew Wenzl has been a part of our winemaking team. He joined the winery in 2003 and was appointed Winemaker in 2008. He has seen the winery grow, become intimately familiar with each block of the vineyard, and played an important role in crafting numerous exceptional wines over the last 20 years. We appreciate his talent, jovial attitude, commitment toward his craft, and dedication to Abacela!

In the winery, Andrew and his assistant Jason are busy assembling the outstanding 2021 red wines for the upcoming bottling season. Concurrently, the 2022 red wines are being evaluated, then racked and returned to barrel for a long rest in the barrel cellar.

In other exciting news, we've got a number of events and dinners to look forward to in the coming months at our Vine & Wine Center. We'll resume our weekly TGIF Wine and Pizza Fridays starting in May, along with the Memorial Day Open House weekend, vineyard ATV tours led by our CEO, Greg Jones begin in May as well. These tours are an incredible way to learn about the vineyard and our story; check out our website or give us a call for more details. Starting in June, we have live music performances scheduled for every other Wednesday during the summer season with a great lineup of talented musicians and would love for you to join us on the patio to hear them play while enjoying a glass of wine!

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!

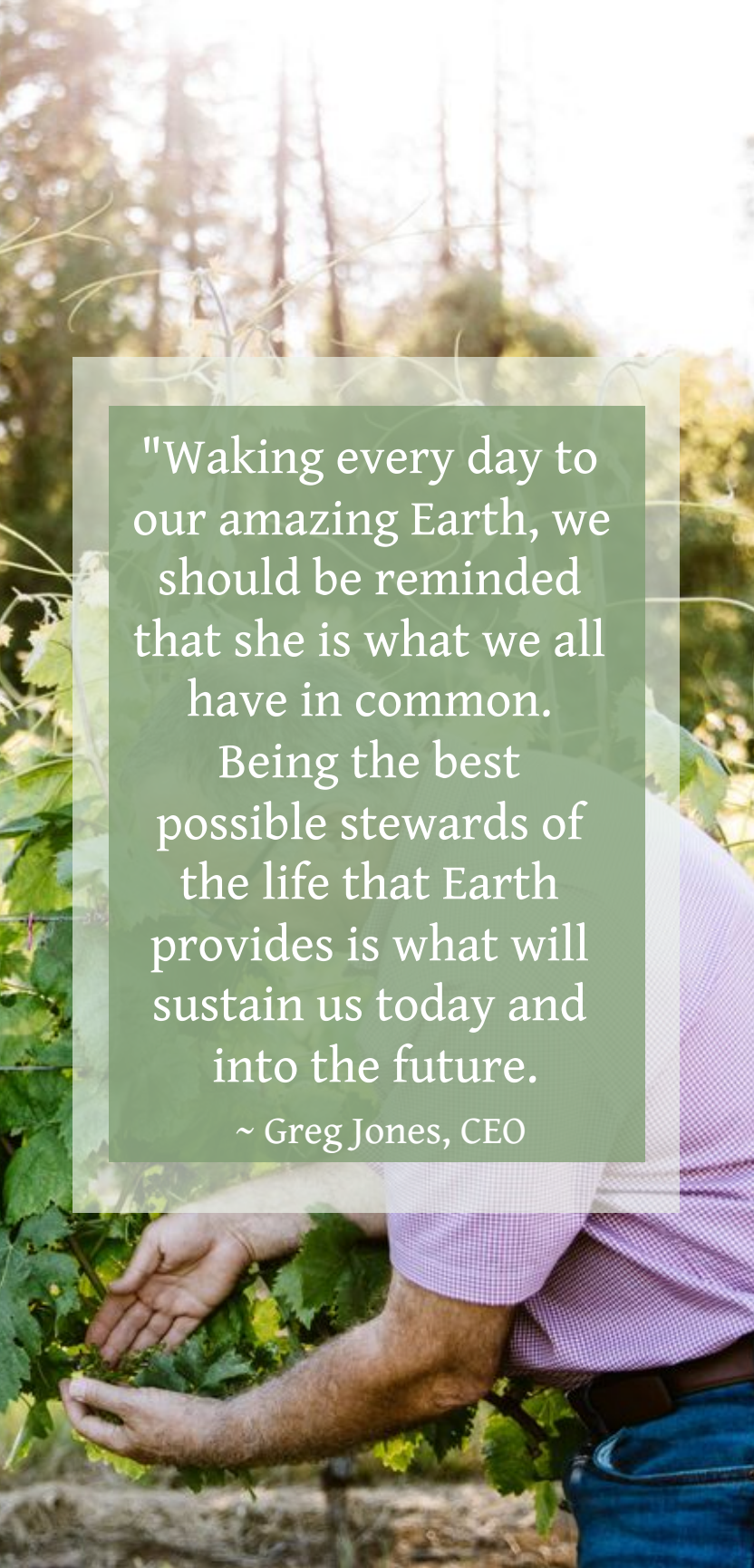
Cheers,

Team Abacela



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 person wearing a purple checkered shirt, seen from the side, tending to a vine in a vineyard. The person's hands are visible, reaching towards the green leaves and small yellow flowers of the vine. The background is a soft-focus view of a vineyard with tall, thin trees under a bright sky. A semi-transparent green rectangular box is overlaid on the center of the image, containing white text.

"Waking every day to
our amazing Earth, we
should be reminded
that she is what we all
have in common.

Being the best
possible stewards of
the life that Earth
provides is what will
sustain us today and
into the future.

~ Greg Jones, CEO

Current

—RELEASES

whites

		<u>retail</u>	<u>your price</u>
2022	Albariño	\$22	\$17.60
2022	Grenache Rosé	\$20	\$16.00
2022	Muscat	\$20	\$16.00
2022	Viognier	\$28	\$22.40

reds

2020	Dolcetto	\$27	\$21.60
2019	Fifty-Fifty	\$34	\$30.60
2018	Graciano	\$32	\$28.80
2020	Grenache	\$32	\$28.80
2020	Malbec	\$32	\$25.60
2018	Malbec Reserve	\$46	\$41.40
2020	Merlot	\$28	\$22.40
2019	Syrah	\$36	\$32.40
2018	Syrah Reserve	\$48	\$43.20
2019	Tannat	\$34	\$30.60
2020	Tinta Amarela	\$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
2018	Albariño	\$33	\$23.40

reds

2012	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

large format

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

SPRING MIX CLUB SELECTION

Click Anywhere to Update Your Account



ALBARIÑO PRIVATE SELECTION

retail \$30 | your price \$24.00

A richer and more golden hued expression compared to our classic Albariño, our 2022 bottling is plush with cotton candy and floral aromas. Round and complex, this wine makes its presence known with premium ripeness reminiscent of a sweet and juicy honeydew melon.



VIIGNIER

retail \$28 | your price \$22.40

Expressively aromatic, our 2022 Viognier bursts with bright tropical fruits and floral components. Lucious on the palate with warm notes of dried honey suckle with a hint of apricot, the wine transitions into sweet peach and pear, followed with a juicy mango finish and a crisp lively aftertaste.



MALBEC

retail \$34 | your price \$27.20

This complex full-bodied wine was assembled from our best barrels of Malbec creating a deeply rich and silky mouthfeel. Aromas of warm blackberries, chocolate, oak and dried violets meld with broad tannins and an earthy spice to develop both tension and balance, reminiscent of reserve designation.

SPRING RED CLUB SELECTION

Click Anywhere to Update Your Account

MALBEC

retail \$32 | your price \$25.60

This complex full-bodied wine was assembled from our best barrels of Malbec creating a deeply rich and silky mouthfeel. Aromas of warm blackberries, chocolate, oak and dried violets meld with broad tannins and an earthy spice to develop both tension and balance, reminiscent of reserve designation.



DOLCETTO

retail \$27 | your price \$21.60

Soft and approachable, our 2020 Dolcetto is youthful and delicate with aromatics of plum, jam and touches of mint. The structure has a lightness and brightness to it that lures the senses into more. Defined by soft tannins and harmonious acidity, this wine has a pleasant freshness and intriguing character.



MERLOT

retail \$34 | your price \$27.20

Complex but with a charm only Merlot can offer, our 2020 Merlot is broad and deep in flavor while remaining mellow and smooth in profile. Opulent notes of leather wrapped around smoked meats touch the palate while softer cherry and blueberry layer beautifully with aromas of toast and chocolate.





INGREDIENTS

- 4 tbsp unsalted butter
- 4-6 c sliced leeks
- 1 medium yellow onion
- 2 lbs yukon gold potatoes
- 6 c water or chicken stock
- 2 tsp kosher salt
- 1/2 c sour cream
- 1/2 c heavy whipping cream
- fresh chives for garnish

Recipe by Kitchen Manager,
Deb Belmont

COOKING INSTRUCTIONS

- In a large, 6-quart pot, heat the butter on medium high heat until it melts and foams. Continue to heat until the foam slightly subsides, and the butter begins to brown.
- Toss in the sliced leeks and onion. Stir to coat with the butter.
- Cook for several minutes, reducing the heat to medium if necessary, until translucent.
- Add the chopped potatoes, salt, and water or stock. Bring to a boil, reduce to a simmer.
- Cook, partially covered for 30-40 minutes, until the potatoes are completely cooked through.
- Remove from heat.
- Puree using a handheld emulsifier, until completely smooth.

UPCOMING EVENTS

Click Any Date To Make Your
Reservation or Learn More

APRIL
28

Happy Viognier Day! Save that bottle of Viognier from your club selection or get a few bottles to open and enjoy today.

APRIL
29

Join the party at Abacela for our quarterly wine club release party! Enjoy tasting through your club selection and tapas.

MAY
5

TGIF returns every Friday starting today! Make your reservation here to enjoy date nights at Abacela with your favorite pizzas.

MAY
6

Greatest of the Grape returns! Get your tickets here to join the festivities located at Melrose Vineyards.

MAY
7

Join us for our *Of The Land Air & Sea* Dinner with locally sourced ingredients as we welcome Oregon Wine Month!

MAY
14

Celebrate mom this mother's day with us and treat her to a Floral & Wine Workshop with Howl & Whistle Flower Farm here!

MAY
25

Happy National Wine Day! An excuse is never needed, but raise your glasses and uncork that special bottle of Abacela today!

MAY
27/28

Join us for our annual Memorial Day Open House! Enjoy tasting through wine and food while testing your knowledge blind!

JUNE
4

Taste of Umpqua is located in Bend. Get your tickets here to join the festivities with all of your favorite Umpqua wineries.