

Current Release Wines	Retail	Club
2022 Grenache Rosé	\$20	\$16.00*
2022 Muscat	\$20	\$18.00
2020 Dolcetto	\$27	\$24.30
2019 Graciano	\$32	\$28.80
2020 Grenache	\$32	\$28.80
2021 Malbec	\$32	\$25.60*
2019 Grand Hill Malbec Reserve	\$46	\$41.40
2020 Merlot	\$28	\$25.20
2020 Syrah	\$36	\$28.80*
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	\$46.40*
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 March 21st

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
(541) 679-6642

WINTER CLUB RELEASES

2019 TEMPRANILLO RESERVE

"The 2019 Tempranillo Reserve is wonderfully spicy and intense, bursting with mentholated cherries and raspberries, complicated by autumnal spices and hints of sour citrus. This is racy and sleek with brilliant acidity and tart red black fruits swirling over core brisk acidity. It tapers off a bit shorter than expected yet leaves a huge impact, with grippy tannins tugging at the cheeks as hints of licorice fade." – Eric Guido, *92 Pts Vinous Magazine 2024*

2020 SYRAH

Syrah thrives on the sunny, south-facing hillsides throughout our vineyards. This exceptional vintage produced a wine with intense aromas and flavors. Luxurious ripe blackberries waft from the glass, and soft toasted notes with hints of violets unite on the palate. Balanced weight, acidity, and tannins create a wine that is enjoyable now, but will evolve in your cellar over the next decade. – Winemaker Andrew Wenzl

2021 MALBEC

"Opulence and power wrapped in true elegance, this estate Malbec shows aromas of dried violets and generous berry fruits. Ripe red raspberries followed by blackberries and mint. The palate is velveteen. Flavours of sweet ripe blueberry, cinnamon and baking chocolate are balanced by a mineral graphite spine and the finish, long, luxurious and rich." – Clive Pursehouse, *93 Pts Decanter Magazine 2023*

OPTIONAL ADD-ON:

2022 GRENACHE ROSÉ

Is it provincial pink, coral, or light salmon? No matter what color you call it, your eyes are drawn to this amazing rosé. Aromas of strawberry, watermelon, and grapefruit are reflected on the palate, with added notes of tangerine. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart flavors. Enjoy throughout the seasons.

Abacela

Wine Club Varietal 92

Winter 2024

Issue 1 of 4

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Dear Llaneros,

To all of our esteemed wine club members, we wish you a happy new year and hope that 2024 has started off on the right foot! We are deeply grateful for your continued support and look forward to connecting with many of you in the coming months.

As we embark on our 29th year of grape growing, we are not only proud of what we have accomplished so far, but also committed to the principles and values that have helped us get to where we are today. We remain dedicated to caring for the land, fostering innovation, and adhering to the highest standards of fruit cultivation. Our skilled and passionate team works tirelessly to uphold these ideals, and we are humbled by your continued encouragement.

As winter carries on, our red wines are gracefully aging in the barrel cellar, and our white wines are being readied for bottling. We're excited to announce that our newest vintage of white wines will be released in the early spring. Furthermore, we have a few never-before-seen wines that will be unveiled soon; be sure to stay tuned so you don't miss out on these thrilling releases!

In other news, please help us in welcoming a new member to our Abacela Team and a promotion among our crew! First, we are thrilled to announce Assistant Winemaker Jason Farmer has been promoted to the position of Vineyard Manager. Jason's promotion is well-deserved, and we couldn't be more excited to see what he will bring to the role. Having started his career in the vineyard at Abacela, Jason is excited to be returning to his roots. As Vineyard Manager, Jason will be responsible for overseeing all aspects of our vineyard operations, from planting and harvesting to managing our team of workers. We have no doubt that he will continue to uphold our values of sustainability, innovation, and excellence; we look forward to seeing him excel in this new capacity. Congratulations, Jason!

Second, we are delighted to introduce Leo Wiviott as the newest member of our team. As our new Assistant Winemaker, he will be working closely with our Head Winemaker, Andrew Wenzl, to ensure that our winery continues to produce the highest quality wine possible. Welcome to the Abacela Team, Leo!

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, and we hope to see or hear from you soon!

Cheers,
Team Abacela

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

February 9th, 2024

41st Annual JPR Winetasting 6 PM - 9 PM

Join Jefferson Public Radio in celebrating the bounty of the region of Southern Oregon and public radio

*Event held at Ashland Hills Hotel and Suites

February 10th, 2024

Valentine's Dinner 6 PM - 8 PM

Intimate four-course meal, including a complimentary glass of wine paired with each course

*RSVP required due to limited availability; \$130 per person

February 16th - 29th, 2024

Winter Personal Pick-Up Parties

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 \$20 per person

24 hour reservation required for the personal pick-up party

International Syrah Day

February 17th & 18th, 2024

Wine, Beer, Spirits & Seafood Festival

*Event held at Bandon Fisheries Warehouse

February 18th, 2024

Global Drink Wine Day

March 1st, 2024

TGIF Wine & Pizza Night 4 PM - 7 PM

*Last seating at 6 PM

March 31st, 2024

Happy Easter!

Vine & Wine Center open regular hours: 11AM - 5 PM

April 5th, 2024

TGIF Wine & Pizza Night 4 PM - 7 PM

*Last seating at 6 PM

ACCOLADES & REVIEWS

AMERICAN FINE WINE COMPETITION

95 Pts	2020 Tannat	Double Gold
95 Pts	2021 Malbec	Double Gold

DECANTER

93 Pts	2021 Malbec
92 Pts	2021 Tempranillo Fiesta
90 Pts	2021 Albariño Private Selection

GREAT NW WINE COMPETITION

94 Pts	2022 Albariño (Sold Out)	Gold
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VINOUS

92 Pts	2019 Malbec Reserve
92 Pts	2019 Tempranillo Reserve
91 Pts	2019 Syrah Reserve

HARISSA CHICKEN WITH TABBOULEH SALAD

(Serves 4)

Ingredients for Chicken

- ◆ 3 tablespoons extra virgin olive oil
- ◆ 2 tablespoons harissa paste (commonly found in the international aisle of local supermarket)
- ◆ 1 teaspoon smoky paprika
- ◆ 1 teaspoon ground cumin
- ◆ 3 cloves garlic, minced
- ◆ ½ teaspoon salt
- ◆ ½ teaspoon black pepper
- ◆ 2 lbs chicken breast cut into 2-inch pieces
- ◆ 2 limes cut into wedges

Ingredients for Tabbouleh Salad

- ◆ 1 box of tabbouleh (I use Near East from local supermarket)
- ◆ 1 on the vine red tomato, chopped and deseeded
- ◆ 1 medium-sized English cucumber, chopped
- ◆ 1 15.5 oz can garbanzo beans
- ◆ 1 tablespoon harissa paste
- ◆ 2 tablespoons plain Greek yogurt
- ◆ Parsley to garnish

Instructions:

For chicken seasoning, in a large bowl, combine olive oil, harissa, garlic, paprika, cumin, salt, and pepper. Add chicken to the spice mix and mix well. Refrigerate overnight, or at least 2 hours.

Heat a large saucepan on medium heat without oil, transfer the chicken from the bowl to the saucepan. Cook until well done, about 8 -10 minutes. After cooked, squeeze 2 lime wedges on top of the chicken.

For the tabbouleh salad, cook tabbouleh following the directions on box. Refrigerate for ½ hour. After chilled, add chopped tomatoes and cucumbers to tabbouleh.

In a separate bowl add harissa paste, Greek yogurt, garbanzo beans, salt, pepper, and the juice of 2 lime wedges. Mix and let rest to allow flavors to come together.

When ready to serve, family style is best with this meal. In a large bowl, add garbanzo bean mixture by creating a circle around the outside. Add tabbouleh salad to the center of the ring formed from the bean mixture. Finally, add chicken by placing pieces evenly around the dish.

Garnish with lime wedges and fresh parsley. Serve with pita bread and a glass of Abacela's 2020 Estate Syrah!

Recipe by Abacela's Deb Belmont