

	WINES	PRICE	#	TOTAL
2008	ALBARIÑO	\$18.00		
2009	BLANCO DULCE	\$30.00	\$24.00	
2006	CABERNET FRANC	\$27.00		
2006	CLARET	\$32.00*	\$25.60	
2007	DOLCETTO	\$20.00		
2007	GARNACHA	\$22.00		
2006	MALBEC	\$25.00		
2007	MERLOT	\$19.50*	\$15.60	
2006	PORT (375 ML)	\$25.00		
2008	ROSADO	\$14.00		
2006	SYRAH ESTATE	\$30.00		
2007	SYRAH CUVÉE	\$19.00		
2005	TEMPRANILLO RSV	\$65.00		
2006	TEMPRANILLO ESTATE	\$35.00		
2007	TEMPRANILLO CUVÉE	\$20.00		
2007	TEMPRANILLO DELFINO	\$25.00		
2007	TEMP MCCORQUODALE	\$25.00		
#10	VINTNER'S BLEND	\$16.00		
2008	VIIGNIER	\$21.00		
10%	1 - 11 BOTTLES	SUBTOTAL		
15%	12 - 23 BOTTLES	DISCOUNT		
20%	24+ BOTTLES	TOTAL		
<small>SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY SALES TAX APPLIES: AZ, CA, GA, HI, ID, IL, MI, NC, NV, NY, TX, VA, WA, WI, WY</small>				

*WINES ARE 20% OFF UNTIL FEBRUARY 28TH

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL _____

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

BILLING ADDRESS (IF DIFFERENT FROM SHIPPING) _____

() _____ / _____ / _____
PHONE BIRTH DATE

EMAIL _____

CREDIT CARD # ON FILE (VISA, MC, AMEX, DISC) _____ EXP _____

LLANEROS WINTER WINES

2006 Claret

The artistry of blending our Claret finds its roots in a union of balance, elegance, and refinement. The fruit sources, our estate Fault Line Vineyards in the Umpqua, Pheasant Hill, and Alta Seca Vineyards in the Rogue, produced a densely colored wine with intense aromas and flavors of black currants, cherries, blackberries, and cassis. The perfectly aligned fruit, tannins, acids, and oak suggest improvement over the next four to seven years. Pair with grilled Porterhouse with scalloped potatoes and shaved Valdeón cheese.

2007 Merlot

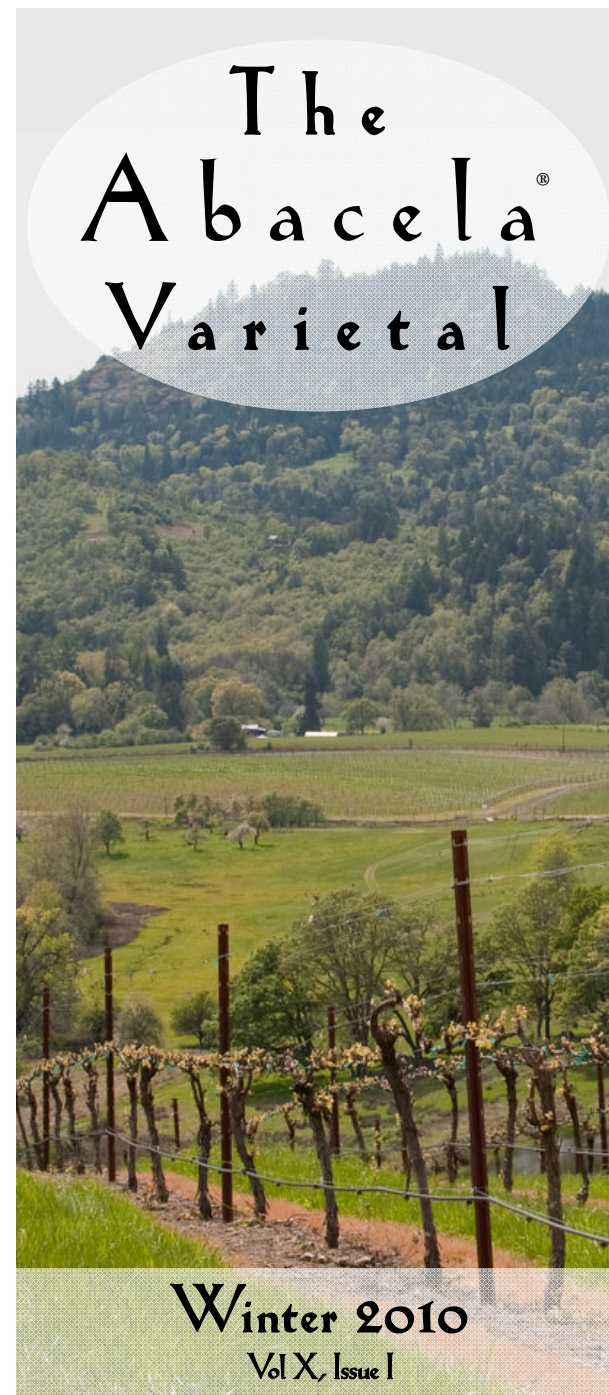
The fruit from our estate Fault Line Vineyards in the Umpqua Valley, as well as Pheasant Hill and Alta Seca Vineyards in the Rogue Valley, benefit from meticulous farming practices. The result shows in the bottle. Characteristic ripe plum, currant, and dark fruit aromas revolve around notes of graphite, cherry, truffle, and spice. We anticipate that cellaring over the next five years will bring improvement.

2009 Blanco Dulce

When the chance to make a unique wine presents itself one must seize the opportunity. Extended hang time gained by netting the South Face Block of Viognier allowed us to pick this fruit on the 26th of October well after everything else was harvested. The grapes were slowly pressed to liberate a viscous nectar of wildly exotic aromas. On the nose there are effuse aromatics of dried pineapple, apricots, golden raisins, ripe yellow peaches, and tropical fruits that prepare your palate for what is to come; a harmonious balance between sweetness, acidity, and a medley of complex flavors. The stunning finish continues long after the last drop.

On the cover:

Our estate Chaotic Ridge Vineyard as seen from the top of West Slope Block on Cobblestone Hill Vineyard



Winter 2010
Vol X, Issue I

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Dear Llaneros,

Happy 2010! Since 2009 was such a great year for Abacela allow me to recap some of the highlights: our 2005 Tempranillo Reserve won America's first gold medal in Spain's Tempranillo Al Mundo competition, our 2005 Reserve Syrah garnered a 95 point rating and became a Top 100 Wine of 2009, five other Abacela wines rated 90+ points, and new markets in New York, Massachusetts, Texas, Colorado and Florida, ...and planted 10 more vineyard acres! Who could ask for more?

Winter weather is a busy time both in the vineyard and winery. Pruning is going full throttle and in the winery Andrew is tasting through barrels of the 2008 vintage and planning for bottling the 2009 white wines; all the while Alex is preparing to plant another 10 acres early in 2010. No rest for the weary!

Your Winter Wine Club selections are the 2006 Claret, the last vintage of this Bordeaux focused wine, the 2007 Merlot a favorite dinner wine for those 'sans patience' and the brand new 2009 Blanco Dulce.

We are including a dessert recipe for those of you with a sweet tooth; the Caramel-Banana Bread Pudding pairs incredibly well with the Blanco Dulce, a late harvest style Viognier (you may remember the 2004 vintage). This wine can only be made in vintages where the weather (and bird netting) allows the grapes a very long hang time. Our expectations, created by the thick aromatic elixir that flowed from the press has been realized, unfortunately we only could only make 92 cases. It's delicious!

Events scheduled for the winter and spring months are already highly subscribed, check the website for events in your area and call for reservations/tickets right away as these special events sell out quickly. The annual Fiesta is planned for August 21st and this year we will have 3 extra large paella pans and three chefs -- a cook-off of sorts. Don't miss it.

We hope you are surviving the cold weather that has blanketed the US for the last month and let's look forward to those warm spring days to come! Saludos,
Earl, Hilda and the Abacela crew

UPCOMING EVENTS.....

JANUARY 30, 2010

Wine Tasting at Raise Your Glass

Pour & Play with the Homemade Jam band.
630 Jackson St, Roseburg, OR

MARCH 5, 2010

Classic Wines Auction, Ambassadors Dinner

Portland Art Museum, Portland, OR

MARCH 12, 13, & 14, 2010

McMinnville Wine & Food Classic

Evergreen Aviation & Space Museum, McMinnville, OR

MARCH 20, 2010

Greatest of the Grape

Seven Feathers, Canyonville, OR

MARCH 27, 2010

Winemaker Dinner at Steamboat Inn

Featuring Marché Restaurant
Steamboat Inn, Hwy 138, OR

APRIL 17TH & MAY 22ND, 2010

Barrel Tour

Abacela is part of the South Tour. For tickets please call Fly Away Travel at (541) 672-5701

APRIL 24, 2010

Spring Release Event & Pick Up Party

12:00 to 4:00 PM

APRIL 25, 2010

Winemaker Dinner at clarklewis

"Dinner from the Wood Fire Hearth" Cooking for Kids series benefiting Morrison Child & Family Services
clarklewis 1001 SE Water Ave, Portland, OR

ARTICLES & NEWS.....

WINE PRESS NORTHWEST

Platinum Medal and Best Buy, 2008 Rosado
Outstanding, 2006 Syrah Estate
Excellent, 2006 Port
Excellent, 2007 Garnacha
Excellent, Vintner's Blend #10

TRI-CITIES WINE FESTIVAL

Double Gold Medal, 2006 Tempranillo Estate
Silver Medal, 2008 Albarino
Silver Medal, 2006 Port



www.abacela.com/Events/Calendar (Google Calendar)



www.twitter.com/Abacela



www.facebook.com/abacela

CARAMEL-BANANA BREAD

PUDDING

- 1½ cups purchased caramel sauce
- ¼ teaspoon plus ⅛ teaspoon fine sea salt
- 8 5 x 3½" slices buttermilk or potato bread, very lightly toasted
- 3 medium bananas, peeled, thinly sliced on diagonal into 1½-inch ovals
- 4 large eggs
- 1½ cups half and half
- ⅓ cup whole milk
- 2½ tablespoons sugar, divided
- 1 teaspoon vanilla extract
- 2 tablespoons unsalted butter, melted

Preheat broiler. Butter eight ¾ cup ramekins. Mix caramel sauce and ¼ teaspoon sea salt in small bowl. Spoon 1 generous tablespoon caramel into each ramekin. Place bread on rimmed baking sheet. Spread 1 generous tablespoon caramel over each bread slice. Broil until caramel is bubbling and slightly darker, watching to avoid burning, 1 to 2 minutes. Cool.

Cut each bread slice into 6 squares, for 48 pieces total. Set 1 banana slice on each bread square. Arrange 6 banana-topped bread squares standing on edge, side by side in each prepared ramekin, fitting snugly. Whisk eggs, half and half, milk, 1½ tablespoons sugar, vanilla, and ⅛ teaspoon sea salt in medium bowl. Pour enough custard into each ramekin to reach top. Let stand until bread absorbs some of custard, about 30 minutes. Reserve any remaining custard.

Meanwhile, position rack in bottom third of oven and preheat to 400°F. Pour remaining custard into ramekins. Brush exposed bread pieces with melted butter. Sprinkle with 1 tablespoon sugar. Set ramekins in large roasting pan. Pour enough hot water into pan to come halfway up sides of ramekins. Bake puddings until set and knife inserted into custard comes out clean, about 45 minutes. Remove from pan; cool. *Note: Can be made 8 hours ahead. Cover and refrigerate.*

Serve warm with a chilled bottle of...

Abacela's 2009 Blanco Dulce