

	WINES	PRICE	#	TOTAL
2009	ALBARIÑO	\$18.00*	\$14.40	
2009	BLANCO DULCE (375 ML)	\$30.00		
2006	CABERNET FRANC	\$27.00		
2006	CLARET	\$32.00		
2007	DOLCETTO	\$20.00		
2007	GARNACHA	\$22.00		
2009	GRENACHE ROSÉ	\$14.00*	\$11.20	
2007	MALBEC	\$21.50*	\$17.20	
2007	MERLOT	\$19.50		
2009	MUSCAT	\$14.00		
2007	PORT (375 ML)	\$25.00		
2006	SYRAH ESTATE	\$30.00		
2007	SYRAH CUVÉE	\$19.00		
2005	TEMPRANILLO RSV	\$45.00		
2006	TEMPRANILLO ESTATE	\$35.00		
2007	TEMPRANILLO CUVÉE	\$20.00		
2007	TEMPRANILLO DELFINO	\$25.00*	\$20.00	
2007	TEMP MCCORQUODALE	\$25.00*	\$20.00	
#10	VINTNER'S BLEND	\$16.00		
2009	VIIGNIER	\$20.00*	\$17.20	
10%	1 - 11 BOTTLES	SUBTOTAL		
15%	12 - 23 BOTTLES	DISCOUNT		
20%	24+ BOTTLES	TOTAL		
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				

*WINES ARE 20% OFF THROUGH MAY 23RD

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL _____

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

(_____) _____ / _____ / _____
PHONE BIRTH DATE

EMAIL _____

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

LLANEROS SPRING WINES

2009 ALBARIÑO

Abacela's north facing hillsides have proven ideal for Albariño because the cool autumn conditions there allow this beautiful grape to slowly ripen to perfection while retaining its lively acidity. This Galician style wine exhibits aromas and flavors of crisp golden apples, citrus fruits, fleshy peach, almonds, and delicate white flowers all carried on a frame that skirts the razor's edge between creamy textures and steely minerality. We recommend drinking this wine within three years - earlier if you seek crispness, later if you prefer greater complexity.

2009 VIOGNIER

Our estate vineyards have proven to be an ideal terroir for Viognier; the 2009 vintage once again granted us beautifully ripe fruit with exquisite flavors and balanced acidity. As the white pear aromas lift, they mingle with apple, apricot, hints of citrus, and honey. The rich creaminess creates a mouth feel that frames the entire lengthy finish.

2007 MALBEC

Our estate vineyards provide Malbec fruit of uncommon depth and complexity. Meticulous attention in the vineyard, gentle handling during fermentation, combined with aging in French oak all contribute to making this a wine of distinction. Purple fruits mingle with earthy components creating a wine of balance that will entice your senses.

2009 GRENACHE ROSÉ (Optional)

In its native land of Spain Grenache is known as Garnacha, and a wine of this style, a rosado. We farm certain vineyard blocks for the sole purpose of making this rosé. The beautiful color, fresh aromas, and bright acidity are the result of brief skin contact and a slow, cold fermentation. Aromas of fresh strawberries, melon, and grapefruit with flavors of cherries, spice, and raspberries belie the fact that this wine is dry. This rosé/rosado pairs well with traditional tapas, and is great on a warm summer afternoon.

← *Note:* Llaneros wine club members can also purchase the 2007 Delfino and McCorquodale Tempranillos at the 20% member discount through May 23rd.

On the cover: 2009 Albariño on the bottling line.

The Abacela® Varietal



SPRING 2010
VOL X, ISSUE II

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Dear Llaneros,

Spring is trying to rear its pretty little head, trying that is. Winter really didn't make it to the Umpqua Valley until March. Bud break had already occurred in the Grenache, Albariño, Mourvèdre, and the Port varieties, but despite cold morning hours our vines' tender leaf structure was unharmed.

Grand Hill, the vineyard expansion started in 2009 is now complete with the last few vines having been planted this past February. We also finished planting a new clone of Tempranillo the "UCD Clone 13" Castilla y Leon 98. This will be our eighth clone of Tempranillo planted in our estate vineyards.

In the winery Andrew is doing the "rack and return" of the 2009 vintage wines, meaning he is taking the wines off of the lees, cleaning the barrels and returning the wine to barrel to age further. The 2008 wines are being prepped for the upcoming bottling season. This is the point where the wines are blended then returned to barrel so the flavors can develop.

Hot news... Abacela was named one of the ten "Hot Small Brands" for 2009 by Wine Business Monthly an industry magazine. In their February 2010 issue, Abacela was the only Oregon winery given this status. Go to our website for the full article at: www.abacela.com.



The wines in your spring shipment include the highly anticipated 2009 Albariño, 2009 Viognier and 2007 Malbec with the optional 2009 Grenache Rosé. The 2009 vintage was another great vintage and is reflected in these beautiful white and rosé wines. All are flavorful and balanced with food-friendly acidity and body. The Grenache Rosé is the same style of wine as our previous Rosado's, with just a small name change for clarity. The 2007 Malbec marks a return to a bold, dark, complex style of Malbec with mild tannins and rich fruit flavors that Malbec is known for. Enjoy these wines with family and friends, and don't forget to stock up for summer!

Remember to put August 21st on your calendar and help us celebrate Fiesta— with not 1 but 3 giant paella pans this year and dueling chefs.

Enjoy your Spring;

Earl, Hilda, and the Abacela crew

UPCOMING EVENTS.....

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

APRIL 30, 2010

Winemaker Dinner at Wolf Creek Inn

Join winemaker Andrew Wenzl for a fabulous dinner. (541) 866-2474, 100 N Frontage Rd, Wolf Creek, OR

MAY 8, 2010

2010 Science of Wine Gala

Science Works Museum, Ashland, OR

MAY 22, 2010

Barrel Tour

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

MAY 26, 2010

Wine Tasting at Grand Vines

5:00 to 8:00 PM 195 NE High St, Salem, OR

MAY 29, 30, & 31, 2010

Memorial Day Open House

Join us for our annual Open House. We'll be pouring new releases, including the 2009 Albariño.

JUNE 5, 2010

TAPAS Third Annual Grand Tasting

(Tempranillo Advocates, Producers, and Amigos Society) Grand Tasting at Fort Mason, San Francisco, CA.

JUNE 6, 2010

Winemaker Dinner at Feast

Join winemaker Andrew Wenzl on the Oregon coast at Florence's top restaurant for a dinner to remember. (541) 997-3284. 294 Laurel St, Florence, OR

AUGUST 21, 2010

¡FIESTA! Our annual Wine Club exclusive event.

ARTICLES & NEWS.....

WINE PRESS NORTHWEST

Outstanding!, 2007 Tempranillo Cuvee

Excellent, 2006 Claret

Recommended, 2007 Merlot & 2007 Syrah Cuvee

NORTHWEST PALATE, MAR/APR 2010

2006 Port, Three clusters "Exceptional"

WINE BUSINESS MONTHLY, FEB 2010

Abacela is named one of the "Hot Small Brands of 2009"! (The only winery from Oregon.)

PAUL GREGUTT, APRIL 16, 2010

2007 Port: "it's a wine that any Port lover should experience, for I have not had a finer American version."

SHRIMP AND WHITE BEAN SALAD WITH LIME CILANTRO VINAIGRETTE

For the salad:

- 1 Can Cannellini beans drained and rinsed
- 1 Pound raw shrimp, peeled and deveined
- ½ Fresh sweet red pepper, seeded, finely diced
- ½ Cucumber peeled, seeded, finely diced
- ¼ Cup cilantro leaves, roughly chopped
- 1 Cup Abacela Albarino

Poach the shrimp in the Albarino being careful to not overcook. This will only take 3 to 5 minutes. Drain, and chop into bite-sized pieces. Combine all ingredients in a bowl and mix well..

For the vinaigrette:

- 1 Clove garlic, finely minced (optional)
- ¼ Tsp ground cumin
- ½ Cup cilantro leaves
- Juice of one lime
- Zest of one lime
- 1 Tbsp Honey
- 1 Jalapeno pepper, seeded and finely diced
- Juice of one half Meyer lemon
- ⅓ Cup extra virgin olive oil
- Salt and Ground Pepper to taste

Recipe courtesy of:
Linda Kistner
Tasting Room Manager

Combine all ingredients except the olive oil in a blender and pulse until smooth. Add olive oil in a stream until incorporated (you may not need all of the olive oil)

Pour vinaigrette over salad and mix well. Let stand for a few minutes for the flavors to mingle. Serve with tortilla chips or filo cups as an appetizer (for four), or on a bed of baby greens as a salad. Can be refrigerated overnight.

Serve with a chilled bottle of...

ABACELA'S 2009 ALBARIÑO



www.abacela.blogspot.com

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

www.twitter.com/Abacela

www.facebook.com/abacela