

WINES		PRICE	#	TOTAL
2009	ALBARIÑO	\$18.00		
2009	BLANCO DULCE (375 ML)	\$30.00		
2007	CABERNET FRANC	\$27.00*	\$21.60	
2008	DOLCETTO	\$20.00*	\$16.00	
2008	GARNACHA	\$22.00*	\$17.60	
2007	MALBEC	\$21.50		
2007	MERLOT	\$19.50		
2009	MUSCAT	\$14.00		
2007	PORT (375 ML)	\$25.00		
2007	PORT (750ML)	\$50.00		
2007	SYRAH ESTATE	\$30.00		
2008	TEMPRANILLO	\$20.00		
2007	TEMP MCCORQUODALE	\$25.00		
2006	TEMPRANILLO ESTATE	\$35.00		
2005	TEMPRANILLO RSV	\$45.00		
#10	VINTNER'S BLEND	\$16.00		
2009	VIIGNIER	\$20.00		
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 OCTOBER 17TH

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 SUMMER WINES

2007 CABERNET FRANC

Fruit sources for this wine were our estate Fault Line Vineyards in the Umpqua Valley and Pheasant Hill Vineyard in the Rogue Valley. Our estate supplies spicy perfumed aromatics, streaks of dried herbs with fine grained tannins, and a big mouthfeel. Pheasant Hill contributes ripe blueberries, lavender, and sweet vanilla tones. This wine will benefit from cellaring. Pairings include pork roast with a walnut-parmesan crust and savory stuffing.

2008 DOLCETTO

Expressive bright fruit dominates the nose with hints of spice in the background. With aeration the red to black fruit morphs into a floral perfume while maintaining its freshness and distinction. The balanced palate delights with fine grained tannins, soft velvety texture and integrated acidity. Food pairings may include traditional Italian cuisine, or a country style meal of roasted game hen with mushrooms. Drink now or over the next 3 to 5 years.

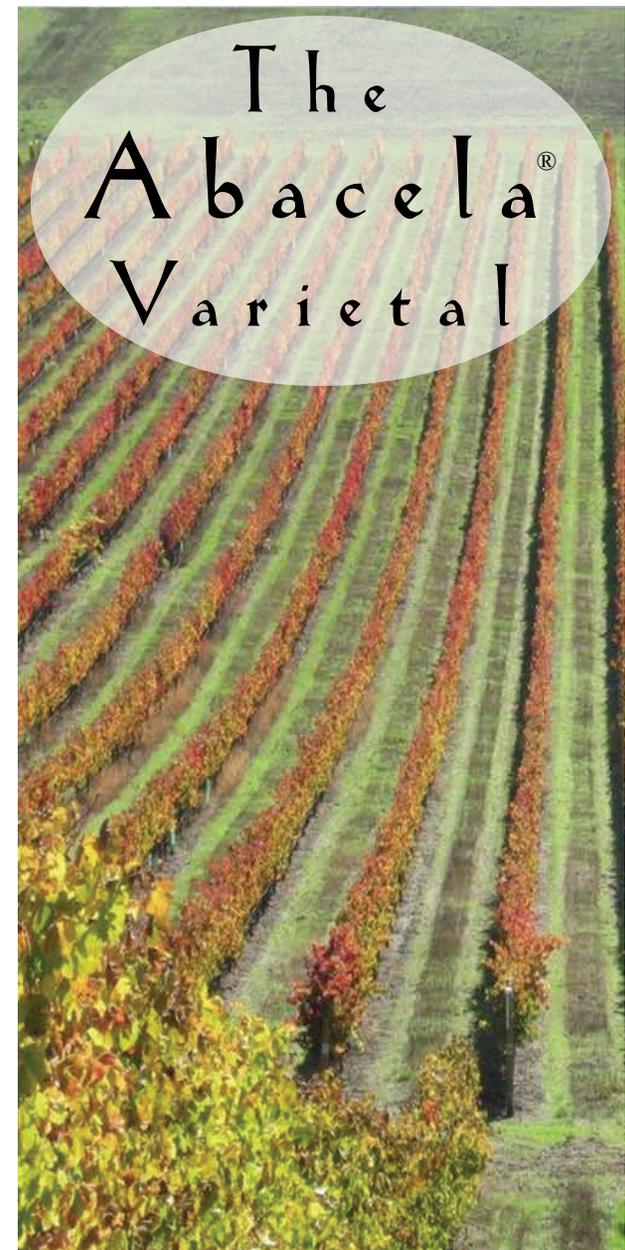
Excellent, Wine Press Northwest

2008 GARNACHA

The ancient Garnacha grape while native to Spain (in France it is known as Grenache) has circumnavigated the globe before being planted in Southern Oregon's Umpqua Valley. The terroir of our estate vineyards, being very similar to northern Spain produces fruit with subtle perfume; anise, strawberry, raspberry, violet and lavender aromas and they are well expressed in this vintage. A supple texture is coupled with deep flavors of crushed purple fruits, good tannic structure and lively acidity. This wine will improve for the next 3-5 years.

Gold Medal, 2010 World of Wine Festival

On the cover: *View of South Slope from South Face, Cobblestone Vineyard*



END OF SUMMER 2010
VOL X, ISSUE III

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Dear Llaneros,

What a year...and it is not over yet! Mother Nature has kept us on our toes with her version of dyspepsia, cold one day; hot the next and rain at unexpected times. Diligence and a keen eye, coupled with constant discussions, have been the modus operandi in the vineyard this year. Despite these challenges, the vineyards look great, thanks to Alex our Vineyard Manager. Cooler nights have signaled the vines that harvest is approaching and the fruit is coloring up nicely. In fact, if you would like to see that for yourselves, come to Abacela and drive through the vineyard. You might think that we lost our minds with that statement, but for those of you who haven't been here lately, there are many changes in the air, not just the weather.

What we are doing is building a Visitor's Center that will offer many amenities including, of course new tasting facilities! The new structure will be located on the eastern aspect of the large barrel storage building. To build, first we had to remove the vineyard fence and construct a loop road through the vineyard, and then demolish our old barn and equipment yard to create adequate space for construction. The new two story Mediterranean style building will include vaulted ceilings, a fireplace, multiple tasting areas and great vineyard views in every direction. In addition there will be a tunnel connecting the new building to the barrel cellar. The visitor's center will also have an outdoor Spanish style horno, and patio seating adjacent to a garden like educational trail.

Interested in a private tasting? The new center offers two unique venues; the first is an elegant room with a 26' ceiling and clerestory windows and the second is our underground library wine cellar. Excited yet? We certainly are. Visit us often to check the progress. We hope to have the new facility open by Memorial Day Weekend of 2011 but we will keep you posted.

This year's Fiesta was a great one! Not only did Sol Flamenco and Spanish guitarist Mark Taylor put on a terrific and energetic show, we also had paella galore! We would be remiss not to mention the tasty array of tapas and of course great wines! Despite our concerns of holding the Fiesta in the parking lot (due to construction restraints) there was plenty of room and the weather couldn't have cooperated any better. As they say in the south "a good time was had by all."

In August, Sunset Magazine chose our 2009 Albariño as a "Top Pick" and with oysters now in season you might want to stock up before the Albariño is gone. Separately the magazine also chose our Vintner's Blend #10 for part of their December 'Sunset Wine Club' shipment!

Vineyard & Winery Management Magazine's cover story for the September/October issue is about Abacela pioneering Tempranillo in America and they featured a great picture of Hilda and Earl on the front cover.



Bottling is now finished for the year and for those Llaneros who helped bottle, we hope the experience gave you new insights into winery operations. In keeping with our Carbon Neutral Challenge many of our wines are now in Eco friendly bottles. This means that the bottles are 30% lighter in weight and are manufactured in the US, thereby decreasing our carbon footprint and forwarding our goal of becoming even more sustainable. It's a win-win situation for everybody.

The wines selected as your "End of Summer" Wine Club are the 2007 Cabernet franc, 2008 Dolcetto and 2008 Garnacha. If you enjoy our Cabernet franc stock up soon as this is our last vintage, but more importantly because it is absolutely delicious! The Dolcetto and Garnacha are great foodie wines that are perfect with fresh autumn fare as we transition into the heartier dishes of winter. The recipe enclosed is Chicken Cacciatore, one of the food pairings we will be serving at the Pick Up Party on September 18th; try it with the 2008 Dolcetto.

The holiday season is just around the corner so remember our Thanksgiving Open House will be filled with lots of great wine, good food and ideas for holiday gifts. We are always here to help you with your gift selections for those holiday parties and presents; corporate or personal. Our new "improved" online shopping cart makes it a breeze to order; of course you can always call and we will be happy to process your order for you.

In vino veritas,
Hilda, Earl and the Abacela crew

UPCOMING EVENTS.....

SEPTEMBER 18, 2010

"End of Summer" Pick Up Party

Pick up your End of Summer Wine Club selections and try-before-you-buy with tasty tapas! Noon to 4:00 pm.

SEPTEMBER 23, 2010

Wine Tasting at My Coffee & the Wine Experience

Taste new releases including the 2008 Tempranillo from 5- 8 pm. 1700 NW Garden Valley, Roseburg.

SEPTEMBER 25, 2010

Wings & Wine Gala

Benefit for the Klamath Bird Observatory in Central Point, OR. For tickets please call (541) 201-0866

OCTOBER 5 & 12, 2010

Wine Tasting at Pedotti's Italian Restaurant

1332 W Central Ave, Sutherlin, OR 5:30-8:30 pm

NOVEMBER 26, 27, & 28, 2010,

Thanksgiving Day Open House

Join us for our annual Open House.

ARTICLES & NEWS.....

WINE ENTHUSIAST

94 points & Editor's Choice, 2009 Blanco Dulce
91 points, 2009 Viognier
90 points, 2009 Albarino

2010 WORLD OF WINE FESTIVAL

Gold Medal, 2008 Garnacha
Silver Medal, 2009 Albarino
Silver Medal, 2008 Dolcetto

WINE PRESS NORTHWEST, SUMMER 2010

Outstanding, 2007 Malbec
Outstanding, 2007 Port
Outstanding, 2009 Albariño
Excellent, 2008 Dolcetto
Excellent, 2009 Grenache Rosé
Excellent, 2009 Viognier

THE REGISTER GUARD

Oregon's finest vinos de España by Paul Omundson
"... in a Rioja-like climate, Earl & Hilda Jones coaxed lauded OR wines from traditional Spanish varieties."

THE VANCOUVER VOICE

Cellar Dweller: A Summary Choice by Matt Meador
2009 Viognier "a grand example of Viognier"

2010 RIVERSIDE INTERNATIONAL WINE COMP.

Gold Medal, 2009 Albariño

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