

	WINES	PRICE	#	TOTAL
2009	ALBARIÑO	\$18.00		
2007	CABERNET FRANC	\$27.00		
2008	DOLCETTO	\$20.00		
2008	GARNACHA	\$22.00		
2007	MALBEC	\$21.50		
2007	MERLOT	\$19.50		
2009	MUSCAT	\$14.00		
2007	PORT (375 ML)	\$25.00		
2007	PORT (750ML)	\$50.00		
2008	SYRAH	\$19.00	\$15.20*	
2007	SYRAH ESTATE	\$30.00		
2008	TEMPRANILLO	\$20.00	\$16.00*	
2007	TEMP MCCORQUODALE	\$25.00		
2005	TEMPRANILLO RESERVE	\$45.00		
#10	VINTNER'S BLEND	\$16.00	\$12.80*	
2009	VIIGNIER	\$20.00	\$16.00*	
	VERJUS	\$10.00		
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 DECEMBER 12TH

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 WINES.....

2008 TEMPRANILLO

This is the seventh release of our fruit forward, less tannic and earlier maturing Tempranillo, formally know as the Cuvée. Crack open this bottle and delight in the beautiful aromatics of freshly crushed purple fruit, cherries and tobacco before herbs and a medley of fruit flavors stretch into a seamless finish supported by rounded tannins and light toasty oak. Excellent choice for prime rib or roast.

2008 SYRAH

Our 2008 Syrah continues the tradition of crafting a medium weight wine that is enjoyable upon release. We are pleased to present you with a screw capped approachable, fruit driven Syrah that you will remember as the "Cuvée". Abundant with aromas of red and black fruit, hints of earthy spice and flavors of plum, berries, and youthful acidity. Just a touch of savory and balanced oak round out a wine that is sure to be enjoyed with family and friends.

VINTNER'S BLEND #10

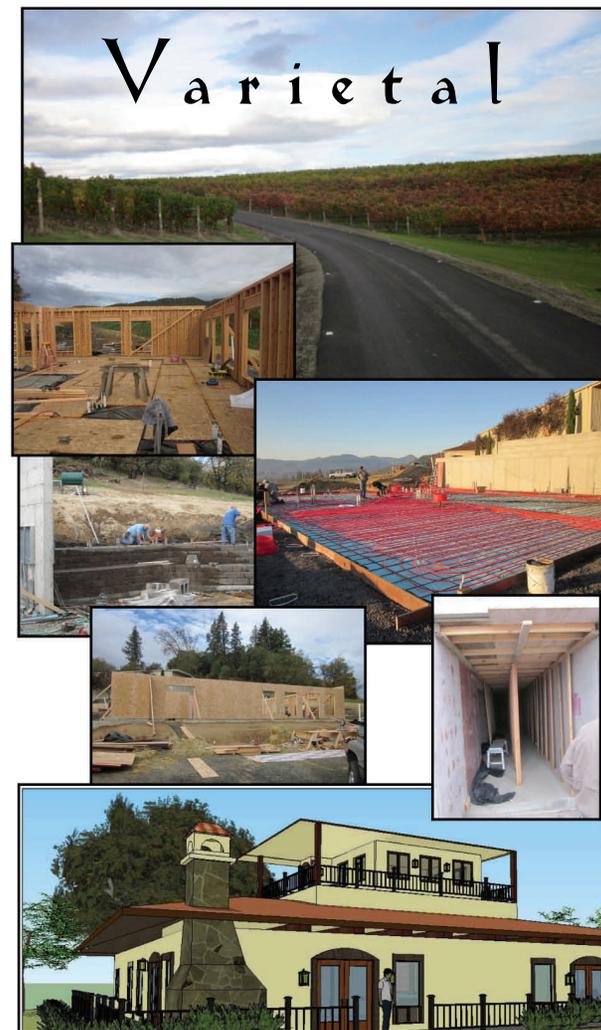
In April, 2010 Matt Kramer of The Oregonian wrote: "Ripe-tasting, rich red with the bright focused spiciness and refreshing acidity. It will surely benefit from additional bottle age as the fruitiness of this red is substantial and still quite youthful. Worth noting is that this freshness is enhanced by the use of a screw cap closure. This is an outstanding deal in flat-out good red wine of real character with not a shred of pretension."Now, 7 months later, this wine is even better so we have included 2 bottles so you will have ample wine for holiday guests.

2009 VIIGNIER (Optional)

Estate grown and goes great with turkey! Paul Greutt from the Wine Enthusiast rated this wine 91 points and wrote: "Abacela produces a dense, mineral-driven style of Viognier, vertically layered with a mix of citrus skins and fruits, notably grapefruit and pineapple. A delight."

On the cover: *Various stages of construction on our new Visitor's Center.*

The Abacela® Varietal



FALL 2010
VOL X, ISSUE IV

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Dear Llaneros,

Harvest 2010...normally a 5 to 6 week around-the-clock marathon was condensed into 3 short weeks! We're very pleased to report that the Albariño, Malbec and Tempranillo are standouts and the Grenache Rosé may be the best Rosé/Rosado to date. This vintage yielded deeply colored, richly flavored wines with great acidity. All of this promises red wines of extended ageability and white wines of distinct greatness.

In the winery we are winding up crush, pressing to tank and barreling to cellar while we watch the tanks of white wine slowly ferment to dryness. All the wines should be at rest by the middle of December.

This time of year the vineyard is absolutely gorgeous. Abacela's array of varieties are ablaze with a multitude of colors, not to mention the surrounding flora. The cooler nights and moderate days induce a chemical change in the grape leaves, producing the spectrum of fiery colors. Soon, the leaves will fall, dormancy ensues and the process starts all over. What a great time to visit the winery!

Construction . . . Abacela's new "Vine and Wine Center" is taking shape; the tunnel is complete as is the elevator shaft. The exterior walls are up and the interior walls have given form to the tasting rooms. It's very exciting to drive up the new vineyard road swing around the corner and look squarely at the new building. We can hardly wait until it's finished.

For the first time the Llaneros wine club shipment includes four wines for your holiday table. All have screw cap closures. After five years experience with screw caps we find the wines well preserved (and of course always free of cork taint) and opening a bottle, even on a picnic never requires a tool. These wines were carefully selected to be enjoyed now without further aging for you and your holiday guests to enjoy. The 2008 Tempranillo and 2008 Syrah (both formally labeled 'Cuvee') are each delightfully fresh, fruit forward and very food friendly. We've included two bottles of the Vintner's Blend #10 specifically for your holiday festivities. Your optional selection is our highly rated 2009 Viognier. Please enjoy these wines with your turkey and trimmings, roast, lamb or goose. For this shipment we have included a delicious recipe for Turkey Tetrazzini, which is a great way to use up those leftovers.

Alert...for the first time in several years we have

made Verjus, the delicious "grape" alternative to vinegar/ lemon juice for cooking. If you love to cook stock up now quantities are limited.

Our Annual Thanksgiving Open House is just around the corner, November 26, 27 & 28th. Bring your family and friends to celebrate the season, taste the new releases, enjoy great food and of course look at the progress on our new construction! We are here to help you with your gift ideas and shipping needs and now ship to 25 states.

In vino veritas,
Hilda, Earl and the Abacela crew

UPCOMING EVENTS.....

NOVEMBER 22, 2010

Celebration of Caring at Macy's, 5-9pm

Shop and taste wine at the Macy's in Roseburg. Proceeds benefit the Greater Douglas United Way.

NOVEMBER 26, 27, & 28, 2010

Thanksgiving Day Open House

Join us for our annual Open House, 11 am to 5 pm.

DECEMBER 9, 2010

Jefferson Public Radio Wine Tasting, 6-9 pm

Ashland Springs Hotel, Ashland, OR

DECEMBER 10, 2010

Wine Tasting at the Friendly Vine 5-8 pm

Try new and current release wines with Hanna Jones. 2004 Main St, Forest Grove, OR (503) 359-1967

MARCH 3, 2011

Winemaker's Dinner at Genoa in Portland

To benefit Classic Wine Auction Charity

MARCH 5, 2011

Greatest of the Grape

Seven Feathers, Canyonville OR

APRIL 9, 2011

Winemaker's Dinner at Steamboat Inn

With Chef Dave Machado

ARTICLES & NEWS.....

Essential Wines and Wineries of the Pacific Northwest, by Cole Danehower, Abacela and Tempranillo picked as one of the "essentials"

2010 SAN FRANCISCO INT'L WINE COMP.

2009 Albariño, Silver Medal

WINE ENTHUSIAST

94 points & Editors' Choice, 2009 Blanco Dulce

91 points, 2009 Viognier

TURKEY TETRAZZINI

- 10 oz Mushrooms, sliced thin (about 4 cups)
- 2 strips Diced thick-cut Applewood smoked bacon
- 4 Tbsp Unsalted butter
- ¼ C All-purpose flour
- 1¼ C Milk
- 2 C Chicken broth
- ¼ C Dry white wine, e.g.: Abacela Viognier
- 10 oz Spaghetti (or substitute penne or rotini)
- 3 C Coarsely chopped cooked turkey, (include cooked giblets if desired)
- 1 C Cooked peas
- ⅔ C Freshly grated Parmesan
- ⅓ C Fine fresh bread crumbs

In a large heavy saucepan sauté the diced bacon over med heat until crisp. Remove and drain on paper towel. Remove all but one teaspoon of the bacon fat and melt 3 tablespoons butter. Add the mushrooms and sauté until just beginning to brown, stirring, until most of the liquid they give off has evaporated. Stir in the flour and cook the mixture over low heat, stirring for 3 minutes. Add in a stream the milk, broth, and wine while stirring, bring the mixture to a boil. Reduce heat and simmer the sauce for 5 minutes. In a pot of boiling salted water cook the pasta until it is al dente and drain it well.

In a large bowl combine well the pasta, mushroom sauce, turkey, bacon, peas, and salt and pepper to taste; stir in ⅓ cup of the Parmesan, and transfer the mixture to a buttered shallow 3-quart casserole. In a small bowl combine well the remaining ⅓ cup Parmesan, bread crumbs, and salt and pepper to taste. Sprinkle the mixture evenly over the Tetrazzini. Dot the top with the remaining 1 tablespoon butter, cut into bits. The Tetrazzini may be prepared up to this point 1 month in advance and kept frozen, covered.

Bake the Tetrazzini in the middle of a preheated 375°F oven for 30 to 40 minutes or until bubbling and top is golden.

Serve with... VINTNER'S BLEND #10