

	WINES	PRICE	#	TOTAL
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	\$20.00*	
2007	PORT (750ML)	\$50.00	\$40.00*	
2008	SYRAH	\$19.00		
2007	SYRAH ESTATE	\$30.00	\$24.00*	
2007	SYRAH RESERVE	\$45.00**		
2008	TANNAT (3 btl max.)	\$25.00	\$20.00*	
2008	TEMPRANILLO	\$20.00		
2007	TEMPRANILLO ESTATE	\$35.00	\$28.00*	
2005	TEMPRANILLO RESERVE	\$45.00		
#11	VINTNER'S BLEND	\$16.50		
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				

*20% OFF PRICING UNTIL FEB. 28TH • **NO DISCOUNTS APPLY

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

(_____) _____ BIRTH DATE ____/____/____

EMAIL _____

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

LLANEROS WINES.....

2007 TEMPRANILLO ESTATE

As our flagship wine, this Tempranillo represents the quality of wine that we take great pride in. Focused, rich and round, with robust fruit flavors and dry tannins, the lingering finish displays a softening touch of oak. Already a Gold medal winner, this wine will age gracefully throughout the next six to eight years or will be delectable young when decanted.

Gold Medal, San Francisco International
90 points and Cellar Selection, Wine Enthusiast

2007 SYRAH ESTATE

Our estate Syrah exemplifies how this grape thrives in a warm, dry climate on south facing hills. Syrah continues to be one of our mainstay bottlings and a staff and critic favorite. Co-fermented with small amounts of Viognier like a French Côte-Rôtie, this Syrah boasts a luxurious, velvety mouthfeel, dense red fruit and rustic nuances with a touch of oak. A formula for a wine that will age gracefully.

91 points, Wine Enthusiast

2007 PORT

Not your typical dessert wine. This estate grown Port is rich and silky, sweet, and perfectly balanced. It is made from five of the traditional Portuguese grapes by the classical method. Completely ageworthy, this vintage Port will evolve and mature well into the next decade. Finely styled, enjoy with bleu cheese and walnuts or tangerine laced truffles and your sweetheart.

Outstanding!, Wine Press Northwest

2008 TANNAT

Premier Vintage *A delightful surprise, our Tannat (pronounced tah- Not) is bursting full of blue fruit, fine grained tannins and never ending aromatics. Reminiscent of the herbal, earthly qualities of Malbec with the rich fruitiness of Zinfandel, this fresh, vibrant and youthful wine will make any special occasion more memorable. Perfect for a impromptu party of adventurous wine drinkers. (3 bottles maximum per membership)*

On the cover: *Wines at rest in our Barrel Cellar*

The Abacela® Varietal



WINTER 2011
VOL XI, ISSUE I

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Dear Llaneros,

Happy 2011! Here at Abacela we see the New Year as a time of change. Élevage of the 2010 wines in barrel, maturation of the 2009s and readying them for bottling, pruning the vineyards, as well as our evolving Vine and Wine Center construction project... the future is bright.

At the time of writing this our 2010 vintage red wines are now all in barrel and have finished malolactic fermentation. The cellar heaters have been turned off, solid bungs replace the active fermentation bungs and the time of rest, for the barrels that is, has begun.

The 2010 white wines have completed fermentation and are now being prepared for bottling in the first part of March with a tentative release date of early April - just in time for your spring selections.

As for the 2009 red wines that are still in barrel, the next few months will involve racking each barrel, blending trials and assemblage of the wines. Bottling will continue throughout the summer.

In the vineyard we are replanting, repairing trellis where needed, and pruning. With all the new blocks planted as of last year, we can now focus on tending to the established vines. Pruning began in January and will continue through March. You will start to see a marked difference in the appearance of the vineyard as the vineyard staff makes their way through the blocks trimming and cleaning up the vines. There is also work being done around the campus like landscaping, clearing blackberries, fallen trees and brush.

The new 'Vine & Wine Center' is moving along very quickly. Most recently the windows and doors were installed and the chimney and fireplace are awaiting the rock façade. The Mediterranean tile roof has been laid and the surrounding landscaping is being defined. If you haven't been to the winery in the last few months, you will be happily surprised with the progress.

Your Winter Selections include our newly released 2007 Tempranillo Estate, already a Gold Medal winner at the San Francisco International Wine Competition. Next up is the 2007 Syrah Estate, rated 91 points in the upcoming March issue of Wine Enthusiast; get a sneak peak of all the ratings in the "Articles & News" portion. The 2007 Port rounds out the Winter Selections. When recently evaluated in Portugal, a prominent Douro producer was over heard saying this is the best new world port he had every tasted. Try this Wine Press Northwest "Outstanding!" pick with the Molten Mocha Cakes recipe with your honey on Valentine's Day.

The optional Tannat is a new wine for Abacela and probably the first in the Pacific Northwest. Originally

from the Madiran region of south west France (bordering the Basque region of Spain) our Tannat was planted in 2004 in our West End block of Chaotic Ridge Vineyard. Barrel samples of the 2008 vintage showed a depth and complexity that earned it a varietal bottling and the planting of a new block. Due to the small production of this wine we are limiting purchases to three bottles maximum.

Even with all the changes and 'goings on' here at Abacela, our primary goal is never out of focus... creating wines that tell a story of place that you can enjoy with family and friends.

In vino veritas,

Hilda, Earl and the Abacela crew

UPCOMING EVENTS.....

MARCH 3, 2011

Classic Wines Auction - Winemaker Dinner

Spring winemaker dinners series at Genoa Restaurant. Portland, OR

MARCH 5, 2011

Greatest of the Grape, 7-11pm

Seven Feathers Casino Resort, Canyonville OR

MARCH 11, 12 & 13, 2011

McMinnville Wine & Food Classic

Evergreen Aviation & Space Museum, McMinnville OR

APRIL 9, 2011

Winemaker Dinner at Steamboat Inn

Guest Chef Dave Machado (Lauro Mediterranean Kitchen), Steamboat OR

APRIL 16, 2011 AND MAY 21, 2011

Umpqua Valley Barrel Tour

Abacela is on the 'South Tour'.

JUNE 5, 2011

TAPAS Grand Tasting

The most extensive annual tasting of domestically produced Spanish and Portuguese varietal wines in North America at Fort Mason, San Francisco CA.

JUNE 11, 2011

Farm to Fork Dinner

2011 season premier at Fry Family Farm, Talent OR

ARTICLES & NEWS.....

2010 SAN FRANCISCO INT'L WINE COMPETITION

Gold Medal, 2007 Tempranillo Estate

WINE ENTHUSIAST

91 points, 2007 Syrah Estate

90 points & Cellar Selection, 2007 Tempranillo Estate

MOLTEN MOCHA CAKES

2 tbsp unsalted butter, plus more for ramekins
1/3 c confectioner's sugar (powdered), plus more for dusting ramekins

2 oz semisweet chocolate*, broken into pieces

1 large egg

1 large egg yolk

1 tsp espresso powder or instant coffee

Pinch salt

3 tsp all-purpose flour

*Do not use chocolate chips for this recipe, they have stabilizers and will not melt the same as regular chocolate

STEP 1

Preheat oven to 400°. Butter two 6-ounce ramekins, and then dust with powdered sugar (you can also dust with cocoa powder). Place butter and chocolate in a microwave-safe bowl. Microwave on high in 20-second intervals, stirring after each, until melted. Cool slightly.

STEP 2

Meanwhile, in a small bowl whisk together egg, egg yolk, sugar, espresso powder, and salt. Add chocolate mixture; whisk to combine. Add flour, and whisk until just combined. Pour batter into prepared ramekins.

STEP 3

Bake until a toothpick inserted 1/2 inch from edge of ramekins comes out clean, and a toothpick inserted in the center comes out wet, 10 to 12 minutes (do not over bake). Cool 10 minutes on a wire rack. Run a knife around inside of ramekin to loosen. Invert cakes onto serving plates. Dust with powdered sugar, serve immediately.

Note: If you want to double or triple this recipe, just add three minutes or so to the baking time. To make ahead, cover ramekins with plastic wrap after step 2; refrigerate up to 1 day. Bake 12 to 14 minutes

Garnish with candied orange peel, raspberries, mint leaves etcetera for added flavor.

Perfect for Valentine's Day, serves 2

Serve with... ABACELA'S 2007 PORT