

	WINES	PRICE	#	TOTAL
2010	ALBARIÑO	\$18.00		\$14.40*
2007	CABERNET FRANC	\$27.00		
2008	DOLCETTO	\$20.00		
2008	GARNACHA	\$22.00		
2010	GRENACHE ROSÉ	\$15.00		\$12.00*
2008	MALBEC	\$25.00		\$20.00*
2007	MERLOT	\$19.50		
2008	NEBBIOLO (3 btl max.)	\$30.00		\$24.00*
2005	PETIT VERDOT	\$32.00		\$25.60*
2007	PORT (375 ML / 750 ML)	\$25/\$50		
2008	SYRAH	\$19.00		
2007	SYRAH ESTATE	\$30.00		
2007	SYRAH RESERVE	\$45.00**		
2008	TEMPRANILLO	\$20.00		
2007	TEMPRANILLO ESTATE	\$35.00		
2005	TEMPRANILLO RESERVE	\$45.00		
#11	VINTNER'S BLEND	\$16.50		\$13.20*
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 MAY 31ST | **NO DISCOUNTS APPLY

NAME _____

SHIPPING AD- DRESS 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 MALBEC

Wow! Very youthful, this darkly colored and brooding wine opens with floral notes, quickly followed by dark fruit, blackberries and blueberries. This ultra ripe wine fills the mouth with velvety tannins and balanced acidity, finishing with a touch of oak. We underestimated the ageability of this wine... it will last through 2015 without fault.

VINTNER'S BLEND #11

This red table wine, a blend of 14 varieties, opens with aromas of dark fruit, fig, earth and spice followed by rich red fruit, currant, blackberry cobbler and a lengthy finish. This well structured, moderately tannic wine will improve over the next three to five years.

2010 ALBARIÑO (Regular Club)

Another stellar vintage of Albariño. The bouquet reveals intense aromas of lemon, granny smith apple and delicate white flowers. On the palate the citrus fruit, apple, and pear flavors are all carried on a frame that displays both creamy textures and steely minerality.

2005 PETIT VERDOT (Red-Only Club)

We have carefully stored this wine in the optimum environment, and what a payoff. Pure and effusive aromas of blueberries, black raspberries, cocoa, and wet slate highlight the Bordeauxlese nose. Bountiful acidity, now tempered with time is balanced by fine tannins carried on a medium frame.

- Optional Bottles -

2010 GRENACHE ROSÉ

The gorgeous color, fresh aromas, and elegant texture of this new rosé is a result of brief skin contact and a slow, cold fermentation. This dry wine entices with aromas of strawberry, cranberry and watermelon mingled with flavors of cherries and raspberries. The finish is crisp with notes of minerality.

2008 NEBBIOLO

Nebbiolo, native to the Piedmont of northwest Italy, has been grown in our estate vineyards since 2004. Don't be fooled by Nebbiolo's light color, this wine packs a punch. Exhibiting aromas of bright cherries, rose hip and oak spice this wine unfolds into flavors of dusty plum, forest floor with hints of toast. Finishing on a savory note, the taut backbone of tannin and acidity will surely benefit from cellaring or decanting. Note: 3 bottles maximum

On the cover: Abacela's Vine & Wine Center

The Abacela® Varietal



SPRING 2011

VOL XI, ISSUE II

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Dear Llaneros,

Happy Spring! We've been keeping busy with the normal early year duties, amplified by the construction of our Vine & Wine Center. If you've been following the progress on Facebook then you know that the stucco is now completed. The roof, stone fireplace and chimney are done as well. Inside, the bar is being installed piece by piece, while the other rooms are starting to take shape. The elevator that links the center to our barrel cellar was delivered and installed, but we've yet to take a ride. Next up will be the patio (where the horno will be located), decks, stairs and general landscaping.

As for business as usual, in the vineyard we are now done with pruning and are preparing for bud break and the start of the 2011 vintage. In the winery we are assembling the 2009 red wines (beautiful big reds!) for the upcoming bottling season. Racking is now completed, preparing the 2010's for their next year of barrel aging. We are also filling up our calendar with some great events, both at the winery and offsite. Be sure to check out the events section to the right as well as our website for the most current events. You will start to see more events outside of Oregon as Earl and Hilda have been busy visiting other states to promote the Abacela wines.

Speaking of wines, April is the point when we release the previous vintage's white and rosé wines. Llaneros members will receive the 2010 Albariño, (Red-Only members will receive the Library Selection 2005 Petit Verdot), 2008 Malbec, and Vintner's Blend #11. The optional bottles include our 2010 Grenache Rosé and 2008 Nebbiolo, both limited quantity wines. (You might want to open them when they arrive just in case you need more before they're gone!) The upcoming Sneak Peek & Pick Up Party on April 30th is the first time that anyone will be allowed in the new building... that honor is saved just for you, our valued Wine Club members. The Spring wine selections will be paired with some savory tapas for you to enjoy.

We are proud to announce that Abacela is now a member of LIVE and that our vineyards are certified Salmon Safe. LIVE (Low Input Viticulture and Enology) uses international standards of sustainable viticultural and enological practices in both wine-grape and wine production. Salmon-Safe and LIVE are partners dedicated to restoring and maintaining healthy watersheds.

The annual Wine Club Fiesta is set for Saturday, August 20th. This late summer event will be held at the Vine & Wine Center and surrounding patio areas. Featuring Spanish style tapas, paella, Flamenco dancers, live music and of course the wine! Please join us to celebrate the bounty of the estate vineyards!

Cheers,

Hilda, Earl and the Abacela crew

UPCOMING EVENTS.....

APRIL 30, 2011

Sneak Peek & Pick Up Party

Abacela's Vine & Wine Center. Exclusive wine club access to our new venue from Noon to 4:00 pm.

MAY 5, 2011

Science of Wine Dinner

Ashland Springs Hotel, Ashland, OR.

MAY 14-20, 2011

Vine & Wine Center - Grand Opening

A weeklong celebration of our new facility.

MAY 21, 2011

Umpqua Valley Barrel Tour

Abacela is on the 'South Tour'.

MAY 27, 28, 29, & 30, 2011

Memorial Day Open House

Friday (yes Friday) through Monday we will have our annual Open House. Wine, Tapas and Live music with Homemade Jam Band Sat. and Sun., Charley Thompson on Monday - all Wine Club members!

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 - Season Premier

Join Earl Jones and Andrew Wenzl at the Fry Family Farm in Talent, OR. Rogue Valley Bramble Poultry will also be featured.

JUNE 11, 2011

Wine Tasting at Sundance Wine Cellars

Hilda Jones will pour from 5-7 pm, Eugene, OR.

JUNE 26, 2011

Southern Mediterranean Festival

1-5 pm at Cana's Feast, Carlton OR. Taste varietals from Southern Spain and the South of France, produced by Oregon wineries.

JULY 9, 2011

Winemaker Dinner at Rip Caswell Gallery

Troutdale, OR. Second annual dinner with Earl & Hilda.

JULY 21, 2011

Wine Tasting at Cutsforth Thriftway

Wine presentation and appetizers, 6-8 pm in Canby OR

AUGUST 20, 2011

Annual Wine Club Fiesta

Abacela's Vine & Wine Center. Live music, flamenco dancers, tapas and wine.

GRILLED WILD BOAR

Chef Scott Rutter - Creative Catering

We really enjoyed this pairing at the winemaker dinner at Main Street Dinners on April 2nd, so we decided to include it as the pairing for the Malbec.

Ingredients:

1 Medium Shallot, chopped

1 Garlic clove, minced

2 cups Dried Cherries

1 tbsp Balsamic Vinegar

Salt & Black Pepper, to taste

2 lb bag Small Red Potatoes, halved

2 tbsp Olive Oil

½ tsp Paprika

Asparagus, 1 bundle

Wild Boar Tenderloin, 1 per person (recipe for 4-6)

↳ Available from www.NickyUSA.com, Portland, OR

Sauce: Sweat medium chopped shallot, one minced garlic clove and two cups of dried cherries in a little olive oil. Cover in water with a tablespoon of Balsamic vinegar. Simmer (low) until reduced by half. Add salt and black pepper to taste. Strain liquid and reserve. Use sauce sparingly, it will be enough for 4-6 servings.

Potatoes: In a small roasting pan, toss the potatoes with the olive oil. Arrange potatoes in pan, cut side down. Sprinkle the salt, pepper and paprika on top. Bake in a preheated 425 degree oven for 25 minutes until potatoes are tender inside and undersides are crusty brown.

Asparagus: Blanche the asparagus for 2 minutes in just boiling, salted water. Remove and place in ice bath. Drain and pat dry. Place directly on a medium heat wood or charcoal grill. Heat through. Remove from grill and refrigerate. This will set the smoke flavor.

Boar: One wild boar tenderloin per person silver skin and fat removed. Season with salt and pepper, grill to a medium rare doneness and let rest for 5 minutes.

Serve: Take asparagus out to warm to room temperature. Thinly slice the boar and arrange on plate with Smoked Asparagus and Roasted Red Potatoes. Serves 4-6

Enjoy with... Abacela's 2008 Malbec