

WINES		PRICE	#	TOTAL
2010	ALBARIÑO	\$18.00		
2007	CABERNET FRANC	\$27.00		
2008	DOLCETTO	\$20.00		
2009	GARNACHA	\$22.00	\$17.60*	
2010	GRENACHE ROSÉ	\$15.00		
2008	MALBEC	\$25.00		
2008	MERLOT	\$20.00	\$16.00*	
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		
2007	TEMPRANILLO RESERVE	\$45.00	\$36.00*	
#11	VINTNER'S BLEND	\$16.50		
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 THROUGH OCTOBER 16TH | **NO DISCOUNTS APPLY

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL _____

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

(_____) _____ BIRTH DATE ____/____/____
PHONE _____

EMAIL _____

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

SIGNATURE _____

LLANEROS WINES.....

2007 TEMPRANILLO RESERVE

One of the wines featured at our recent International Tempranillo Day vertical tasting, the 2007 Reserve Tempranillo. The winemaker notes started out: "Fresh, fruit, fruit, and more fruit". The consensus of the tasting group was another vintage with great ageing potential. Filled with flavors of blackberries, nutmeg, plum, sweet fig, sandalwood, and white chocolate, this balanced albeit tannic and bold selection will surely knock your socks off! Decanting recommended, one hour minimum.

2008 MERLOT

Often overshadowed, the Merlot as a varietal bottling at Abacela has never failed to please. Our terroir gives us the ability to ripen and produce a Southern Oregon Merlot at its best. The varietal character reveals a savory nose with black cherry, dried herbs and dusty mineral notes. A lush body and the barrel influence elevates the fruit profile rather than obscuring it. This medium weight wine displays dense, dark fruit backed by supple tannins and a bright finish.

2009 GARNACHA

Rich and vibrant but still delicate, our 2009 Garnacha displays jammy raspberry notes, fruit leather, dried cherries, and cola with a wet stone component. Great acidity, moderate tannins and a lovely spiciness fills the palate. All of this leading to a complex finish, ever evolving in the glass, revealing an ageability of at least 5 or more years.

On the cover:

Abacela's Vine & Wine Center. Cobblestone & Grand Hill Vineyards in the background.

The Abacela® Varietal



SUMMER 2011
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Dear Llaneros,

Wow it's been a crazy year! The new Vine & Wine Center has lived up to, if not surpassed our expectations. The Wine Club Fiesta held on August 20th was a blast and the new space provided a wonderful venue to enjoy the wines and surrounding vineyards.

The 2011 growing season has been cool, slow and steady, but with this recent heat wave the vintage is gaining momentum. With great fruit set in early July and veraison in late August, we expect a nice crop load during harvest, with the earliest picking beginning with the Tempranillo, Albariño, and Malbec. Our fingers are crossed for a long, dry summer that extends into fall. What an exciting time to visit Abacela and see the process, maybe even do a punch down!

We're delighted to share some exciting news... Earl's decade plus project to create a new fine wine style --the ultimate Abacela wine -- has now come to fruition. This special "proprietary blend" modeled after the great Tempranillo Gran Reservas of Spain, is scheduled for release mid October. This date marks the 6th anniversary of the wine's creation. It is a real pleasure to first share this well kept secret with our loyal wine club members! Soon you will be receiving a proper invitation to attend this history making event.

The first annual International Tempranillo Day was on Thursday, September 1st. All around the world people celebrated Tempranillo. Trending on Twitter for #TempranilloDay alone reached over 23,000 people! At the winery we held a vertical tasting of our 1997, 1998, 2000 Reserve, 2005 Reserve, and 2007 Reserve. The wines showed exceptionally well and demonstrated the ageability of our Tempranillo and how our vineyards have matured over time.

Now for the wine club selections; we are pleased to offer you the 2007 Tempranillo Reserve. Only the third reserve bottling we've released, this wine displays all the attributes you expect from our highest quality Tempranillo; dark fruit, earth, good tannic structure for ageing, complexity and finesse. Try your bottle within the next few months (decanting recommended on this young wine) to see its potential.

The 2008 Merlot is another lovely wine that marries well with so many different foods. Yes, Merlot is not exotic or obscure, but it shows how our site-climate match can "grow" a wine and make a beautiful accompaniment to your cellar or table.

Ah, the 2009 Garnacha, a mere 137 cases were made and offered to our Wine Club first. The dark fruit jumps out of the glass and reminds us why we love this grape... pure pleasure! If you like this wine, don't delay as it will not be around for long.

continued—>

We have made the decision to limit the wine club to existing members. We hope you think this is as thrilling as we do because this puts YOU in a very exclusive club!

Some changes are in the works, including offering different options such as a "Tempranillo Club". A waiting list is being developed now and your feedback is encouraged.

Cheers,

Hilda, Earl and the Abacela crew

UPCOMING EVENTS.....

SEPTEMBER 16, 23, & 30, 2011

Vineyard Tour - Every Friday in September we will host a Vineyard Tour in our capsule wagon, (1-3 pm).

SEPTEMBER 17, 2011

"End of Summer" Pick Up Party

Pick up your End of Summer Wine Club selections and taste the wines paired with delicious tapas on our outdoor plaza. Note new time: 3:00 to 6:00 pm

SEPTEMBER 21, 2011, 6-8PM

Taste Rogue - Tempranillo with Earl Jones

Earl will lead a discussion and tasting about all things Tempranillo at the Voorhies Mansion in Medford. Call Enoteca at Edenvale (541) 512-2955 for tickets.

OCTOBER 1, 2011

Wine Tasting at Liquid Assets

Join Earl Jones in Ashland for a wine tasting overview of the Abacela wines. Liquid Assets Wine Bar
96 N Main St, Ashland

NOVEMBER 25, 26, & 27, 2011

Thanksgiving Day Open House

Join us for our annual Open House at the Vine & Wine Center. 11:00 to 6:00 pm

NEWS & REVIEWS.....

WINE ENTHUSIAST

90 points, 2010 Albariño

WINE PRESS NORTHWEST

Recommended, 2008 Malbec

2011 NORTHWEST WINE SUMMIT

Gold Medal, 2008 Tempranillo

2011 RIVERSIDE INTERNATIONAL WINE COMP.

Gold Medal, 2010 Albariño

2011 LOS ANGELES INTERNATIONAL WINE COMP.

Best of Class (Gold Medal/93 points), 2010 Albariño

MIDWEST WINE GUY

93 points, 2007 Port

92 points, 2007 Tempranillo Estate

91 points, 2010 Albariño

CHORIZO & POTATO EMPANADAS

(per Earl: Linda's famous empanadas)

3 to 4 yukon gold (about ½ lb), peeled and sliced
1 tsp salt
1 lb Spanish chorizo, casing removed; finely diced
½ tsp ground cumin
1 tsp dried oregano
Kosher salt and freshly ground black pepper
½ cup chicken broth
12 large pimento-stuffed green olives, chopped
½ cup golden raisins
4 Sheets puff pastry, thaw overnight in refrigerator

Put potatoes in large pot, cover with cold water; add salt, bring to a boil, uncovered. Simmer until fork tender, about 15 minutes. Meanwhile, place a large skillet over medium heat. Add chorizo, cook stirring for 5 minutes, until the sausage renders its fat and gets crispy. Season with the cumin, oregano, salt, and pepper. Cook and stir for 5 minutes, until the mixture is soft and has a beautiful red color. Pour in the broth and simmer for 3 minutes. (Add the broth slowly, you may need less than a half cup, you don't want it to be too wet.)

Drain the potatoes and fold them into the chorizo using a wooden spoon, break up the potatoes into nickel-size pieces. Add olives, raisins and toss everything together; season with salt and pepper, to taste. Add more stock if needed. Allow the filling to cool before filling the empanadas.

Lightly flour your rolling pin and counter. Roll out dough to ⅛ inch thickness. Use a 4-inch biscuit cutter to cut out 10 circles; repeat with the other sheets of puff pastry. Spoon 2 generous tbsps of filling into center of each pastry circle, leaving a ½ inch border. Brush the edges with the egg wash and then fold over to enclose the filling and form a semi-circle. Tightly seal the edges by crimping with fork tines. Chill 30+ minutes before baking.

Preheat the oven to 400° F. Place empanadas on baking sheet lined with parchment paper and brush the tops with additional egg wash. Using a fork, prick the top of empanadas for steam to escape. Bake for 20 minutes, until golden brown. Yield: 20 empanadas

Enjoy with... 2007 RESERVE TEMPRANILLO