

WINES		PRICE	#	TOTAL
2010	ALBARIÑO	\$18.00		
2010	BLANCO DULCE (375 ML)	<del>\$30.00</del>		\$24.00*
2007	CABERNET FRANC	\$27.00		
2008	DOLCETTO	<del>\$20.00</del>		\$16.00*
2009	GARNACHA	\$25.00		
2008	MALBEC	\$25.00		
2008	MERLOT	\$20.00		
2005	PARAMOUR (10%/6 MAX)	<del>\$90.00</del>		\$81.00†
2009	PORT (375 ML) 750 ML \$50.00	<del>\$25.00</del>		\$20.00*
2008	SYRAH	\$19.00		
2007	SYRAH ESTATE	\$30.00		
2007	SYRAH RESERVE	\$45.00**		
2009	TEMPRANILLO	<del>\$21.00</del>		\$16.80*
2007	TEMPRANILLO ESTATE	\$35.00		
2007	TEMPRANILLO RESERVE	\$45.00		
#11	VINTNER'S BLEND	\$16.50		
2011	VERJUS (NON-ALCOHOLIC)	\$15.00		
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 THROUGH DECEMBER 11TH | \*\*NO DISCOUNTS APPLY  
†10% OFF THROUGH NOVEMBER 12TH. LIMIT 6 BOTTLES

NAME \_\_\_\_\_

SHIPPING ADDRESS  COMMERCIAL  RESIDENTIAL \_\_\_\_\_

COMPANY OR C/O \_\_\_\_\_ SUITE/APT \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

(\_\_\_\_\_) \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_  
PHONE \_\_\_\_\_ BIRTH DATE \_\_\_\_\_

EMAIL \_\_\_\_\_

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

SIGNATURE \_\_\_\_\_

## LLANEROS WINES.....

### 2009 TEMPRANILLO

*This fruit forward, less tannic, and earlier maturing Tempranillo is rich and round in its youth. Dark and dusty fruit on the nose leads to focused red fruit flavors and although young, the tannin and acidity are balanced creating a polished finish. Drink now or hold 3 to 4 more years.*

### 2009 PORT

*"Awesome!" and "Like a warm hug," both staff comments on the first tasting of this boldly delicious wine. Crafted from five traditional Douro wine grapes grown on our estate. Dried fruits, figs, raisins, and spice fill out the nose, while the opaque body is a silky texture with forward fruit and just a touch of oak. Already well integrated for being so young, complexity will come with additional age. Not at all overwhelming, this wine could cellar for at least a decade to increase enjoyment. 375 mL*

### 2010 BLANCO DULCE (Regular Club)

*Late harvesting of our South Face Block Viognier resulted in a bright, perfume laden nose with hints of candied lemon, lychee nut, pears, and golden raisins. The body is fresh and clean, not overly cloying. A harmonious balance between mild sweetness, acidity, and a medley of complex flavors. The stunning finish lingers long after the last drop. Serve chilled. 375 mL*

### 2008 DOLCETTO (Red-Only Club)

*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.*

### 2005 PARAMOUR ~ Special order only ~

*The 2005 Paramour is Abacela's finest and most age worthy wine to date. It represents the pinnacle of Earl and Hilda's quest to pioneer fine Tempranillo in America.*

*Note: This wine is 10% off through November 12th, after that it will be released to the public. Limit 6 bottles per membership.*

On the cover: *Abacela's 2005 Paramour.*

# The Abacela® Varietal



FALL 2011  
VOL XI, ISSUE IV

12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
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Dear Llaneros,

*The stars have aligned! After a cool, late growing season, steady temperatures and dry weather allowed the fruit to hang longer and gain maturity. The aromas, flavors and colors developed right in front of our eyes. This translates to bold colors, intense flavors, balanced acidity, and vibrant tannins; the whole package from which to make fine wine.*

*Thanks to everyone who attended our Paramour unveiling. We packed the Vine & Wine Center with friends to reveal our proprietary Tempranillo blend styled after the great Gran Reservas of Spain. For those of you who couldn't attend, we will taste the wine again on November 12th to coincide with the Fall Wine Club selections. Limited production, numbered bottles, and new artwork speak to the high quality inside each bottle. Six years in the making, with 2 years in barrel and 4 years in bottle this wine is deep, complex, and extremely age worthy. Undoubtedly our best wine to date.*

*We are mixing up this wine club; thinking ahead to the holidays, family, friends, dining, and rejoicing. We chose our newly released 2009 Tempranillo. A wine that is styled to drink now, it fills the glass with youth and structure, perfect for your holiday roast or lamb. The brand new 2009 Port is a phenomenal wine. Crafted from 100% Portuguese varietals this true to style ruby Port has great complexity and longevity. Open now to enjoy the overwhelming aromas of dried fruit and spice, or tuck away for enjoyment in a decade. Last, but not least, is our 2010 Blanco Dulce. Made from Viognier left hanging on the vine until the peak of ripeness, this wine isn't overly sticky; it's actually delicate and pretty, with perfume of white flowers, pears, and lychee nuts. It will take you to another place- or make Grandma blush!*

*The 2011 harvest also gave us a chance to make another Verjus, literally "green juice." This non-alcoholic grape juice is a gourmet product produced exclusively from estate grapes. It can be used in place of vinegar, lemon or lime juice, etc. to create flavorful meals that don't compete with the wine pairing. We don't produce a Verjus every year, but when we do, it sells out very quickly.*

*Earl recently spent time in Spain visiting Roseburg's sister city Aranda de Duero. Along with representatives from the Southern Oregon Wine Institute and their Spanish counterparts, Earl helped lay plans for an exchange program that will bring Spanish students to the Umpqua Valley. A very exciting time indeed!*

Cheers,

Hilda, Earl and the Abacela crew

## UPCOMING EVENTS.....

NOVEMBER 12, 2011

### **Paramour Tasting**

Wine Club exclusive tasting of our newly unveiled 2005 Paramour. 12:00 to 4:00 pm

NOVEMBER 13, 2011

### **Celebrating Southern Oregon Wines**

Presented by the Southern Oregon Winery Association. Portland Art Museum 4:00 to 7:00 pm

NOVEMBER 22, 2011

### **Holiday Wine Tasting**

Pre-Thanksgiving tasting at the Albertson's in Grants Pass, OR. 4:00 to 7:00 pm

NOVEMBER 25, 26, & 27, 2011

### **Thanksgiving Day Open House**

Join us for the first Thanksgiving Open House at our new Vine & Wine Center. 11:00 to 5:00 pm

DECEMBER 10, 2011

### **Library Port Tasting**

Vertical tasting of our estate Ports in the Library Wine Cellar. Reservations required.

JANUARY 14, 2012

### **Italian Varietal Tasting**

First ever Library tasting of our Italian variety wines. Reservations required.

## NEWS & REVIEWS.....

### NORTHWEST PALATE

Pick of the Palate by Cole Danehower  
"the 2005 is the first vintage of a wine style entirely new to the Northwest" - 2005 Paramour

### PAUL GREGUTT - REVIEW

Blog post from [www.paulgregutt.com](http://www.paulgregutt.com)  
Introducing Abacela's Gran Reserva – Paramour

- "My expectations were more than exceeded."
- "It is what you might call an intellectual wine."
- "...it is subtle, engaging, provocative and deep."

### MAIL TRIBUNE

"Earl Jones is one of the top five winemakers in the Northwest. As a quality statement, it might even be a bargain." Lorn Razzano, Ashland Wine Cellar

### WINE PRESS NORTHWEST

2010 Grenache Rosé: Outstanding! & Wine of the Week

### NW VINE TIME - 101 FM-KXL

Abacela featured; Earl Jones interviewed by Brian Bushlach. Listen at [www.abacela.com](http://www.abacela.com).

### OREGON WINE PRESS

Tracking Tempranillo by Janet Eastman

## PEAR & BLUE CHEESE CROSTATA

*For the pastry:*

1 cup all-purpose flour  
2 Tbsp granulated or superfine sugar  
¼ tsp kosher salt  
¼ pound (1 stick) very cold unsalted butter, diced  
2 Tbsp ice water

For the pastry, place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and pulse 12 to 15 times, or until the butter is the size of peas. With the motor running, add the ice water all at once through the feed tube. Keep hitting the pulse button to combine, but stop the machine just before the dough becomes a solid mass. Turn the dough onto a well-floured board and form into a disk. Wrap with plastic and refrigerate for at least 1 hour.

*For the crostata:*

4 small to medium ripe pears  
3 Tbsp crumbled Rogue Creamery Oregonzola  
¼ cup flour  
¼ cup light brown sugar\*  
¼ cup chopped hazelnuts or walnuts  
3 Tbsp cold butter, cut into small pieces  
Honey (optional)\*  
Preheat the oven to 450°.

Core and cut the pears into small, ½" chunks. Set aside in a bowl. Roll out your crust onto a well-floured countertop into a rough, 10" - 12" circle. Transfer to cookie sheet lined with parchment paper. Pour the pears into the middle of the crust, leaving about a 1½" border around the edge. Scatter the blue cheese evenly over the top, tucking some pieces under and in between chunks of pear. Combine the flour, sugar, and nuts in a bowl, then add the butter. Pinch the mixture together with your fingers until the dry ingredients are somewhat pebbly and combined with the butter enough that most pinches hold together. Pour the topping over the pears. Fold the edges of the crust toward the center, folding it as necessary to create a circle.

Bake for 25 to 30 minutes, until the crust is golden brown. Allow to cool for about 10 minutes. Drizzle with honey, if desired, before serving.

\*To make a savory version omit the brown sugar and honey from crostata, and sugar from pastry.

*Enjoy with...2009 PORT OR TEMPRANILLO*