

| | WINES | PRICE | # | TOTAL |
|--|-------------------------|---------|---|----------|
| 2010 | ALBARIÑO | \$18.00 | | |
| 2010 | BLANCO DULCE (375 ML) | \$30.00 | | |
| 2007 | CABERNET FRANC | \$27.00 | | |
| 2009 | DOLCETTO | \$22.00 | | |
| 2008 | MALBEC | \$25.00 | | |
| 2008 | MERLOT | \$20.00 | | |
| 2005 | PARAMOUR (No Discounts) | \$90.00 | | |
| 2009 | PORT (375 ML) | \$25.00 | | |
| 2008 | SYRAH | \$19.00 | | |
| 2008 | SYRAH ESTATE | \$30.00 | | |
| 2009 | TEMPRANILLO | \$21.00 | | |
| 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 | | | | |

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.....

The following are the most recent winemaker notes.

2002 SYRAH (\$36.00 retail value)

At 10 years of age you can experience a Syrah that was properly cellared at Abacela. This wine displays earthy, meaty, and savory qualities akin to soy, olives and black pepper on the nose. With aeration the wine breathes out and becomes more vibrant, with figs, prunes, and deep, dark fruit overtones. The body is silky, from the softening of the tannins and integration of acidity, yielding a medium structured wine that is ready to drink now or in the near term. Decanting recommended, 30-45 minutes before serving.

2004 SYRAH (\$34.00 retail value)

Continuing with our exercise in ageability, the 2004 is a wine of structure and class. The fruit driven nose is chock-full of rich, ripe blackberries and blue fruits. This develops into notes of plums, pepper, oak spice and game that follow through to the palate. Still youthful, the acidity that remains makes this wine effusive and memorable. Enjoyable now, this wine will keep for a special occasion in the next couple years.

2006 SYRAH ESTATE (\$32.00 retail value)

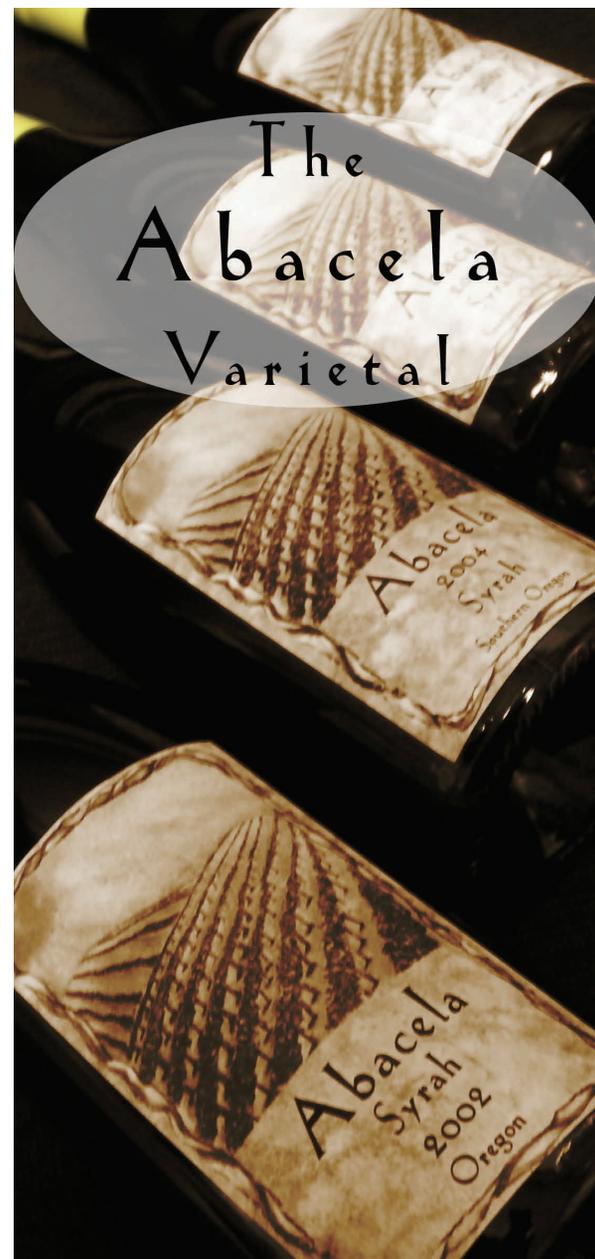
The 2006 vintage created wines of finesse and delicacy of which this wine was of no exception. Multilayered complexity resulting from the increase in newer oak, can give impressions of cocoa, malt, molasses and sweet toast. Mountain berries, bramble, and cassis jump out of the glass. The texture is velvety - showing the younger tannins - and mouth filling. Hints of game, walnuts, and spice will evolve with time. While drinkable now, we would recommend laying this wine down for another 2-4 years.

2007 SYRAH ESTATE (\$31.00 retail value)

Our estate Syrah exemplifies how this grape thrives in a warm, dry climate on south facing hills. This Syrah boasts a luxurious, velvety mouthfeel from the well balanced tannins and lower acidity. Dense red berry fruit, pie filling, fresh herbs, and a toasty oak finish make this wine very desirable and highly drinkable - with a definite yum factor. Drink now or over the next 5+ years.

Due to limited quantities, there are no reorders on any of these wines.

On the cover: Abacela's '02, '04, '06, & '07 Syrahs



WINTER 2012

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Dear Llaneros,

Happy 2012! With harvest over and a new year started it reminds us that it never really slows down at Abacela in the vineyard, winery, or Vine & Wine Center.

During the 2011 vintage fruit ripeness developed steadily over a long cool growing season that with little rainfall resulted in a beautiful harvest. We're excited about these wines especially the Tempranillo, Albariño and Malbec. The 2011 harvest finished just before Thanksgiving and currently the red wines have almost completed malolactic fermentation. The next tasks will be; bottling season for the 2011 white wines and 2010 red wines. Want to help bottle? Call the winery today.

In the vineyard, the daunting task of pruning our 76 acres of vines is underway and will take several months to complete. This year we are also grafting Tempranillo on to the rootstock vines in Fiesta Ridge and Esperanza block. Spring time warming will renew the growing cycle of these pruned and grafted vines.

Our Vine & Wine Center doesn't slow down in the winter months either. We've filled up our calendar with seminars, live music, and winemaker dinners. Check out the Upcoming Events section of this newsletter, visit us at www.abacela.com, or "like" us on Facebook for up to date notices. Be sure to make your reservations soon to any of the events that interest you.

For years we've been planning to ship a selection of aged library wines. The reason; statistics show that today's consumers drink 95% of their wines within 48 hours of purchase. There are many explanations for this behavior and central is the fact that not everyone has ideal storage conditions nor the patience to cellar wines for years. For that reason, your Winter Wine Club selections will be library Syrahs that we purposefully set back from the 2002, 2004 and 2006 vintages. Because the number of club members has outgrown our expectations (and wine caches) not everyone will receive the same wines. To spread out the library wines in a fair manner we are supplementing the shipment with the now sold out 2007 Syrah Estate. Enjoy these properly aged and cellared Syrahs!

Cheers,

Earl, Hilda and Team Abacela

NEWS & REVIEWS.....

2012 SAN FRANCISCO CHRONICLE WINE COMP.
Silver Medal, 2009 Tempranillo

OREGON WINE GEEKS

93 points, 2007 Cabernet Franc

92 points, 2009 Garnacha

UPCOMING EVENTS.....

JANUARY 28, 2012

Winter Wine Club Pick Up Party 12-4pm

Try your club selections! Food pairings by Brix 527 and live music with Larry Eusted.

JANUARY 29, 2012

Winter Live Music Series: Dylan James 1-4pm

FEBRUARY 4, 2012

Bordeaux Blending Seminar 10am-12pm

FEBRUARY 11, 2012

Sourdough Bread Baking Seminar 12-2pm

FEBRUARY 12, 2012

Winter Live Music Series: Inoke 1-4pm

FEBRUARY 12, 2012

2005 Paramour Public Tasting 11am-5pm

FEBRUARY 24, 2012

Albarino & Clam Chowder 11am-5pm

FEBRUARY 24, 25, & 26, 2012

Newport Seafood & Wine Festival, Newport OR
Our first year back after a three year absence.

FEBRUARY 26, 2012

Winter Live Music Series: Inoke 1-4pm

FEBRUARY 28, 2012

Classic Wines Auction Winemaker Dinner

iOba! Restaurante, Portland OR (ClassicWines.com)

MARCH 3, 2012

Greatest of the Grape 7-11pm

Seven Feathers Casino, Canyonville OR

MARCH 4, 2012

2005 Paramour Public Tasting 11am-5pm

MARCH 10, 2012

Winemaker Dinner at Tu Tu' Tun Lodge

Gold Beach, OR (541) 247-6664

MARCH 11, 2012

Winter Live Music Series - Dylan James 1-4pm

MARCH 24, 2012

Winemaker Dinner at Steamboat Inn

Idleyld Park, OR (541) 498-2230

MARCH 25, 2012

Winter Live Music Series - The Max 1-4pm

APRIL 14, 2012

Umpqua Valley Barrel Tour, umpquavalleywineries.org

MAY 26, 27, & 28, 2012

Memorial Day Open House 11am-5pm

Our annual open house weekend at Abacela.

MIXED MUSHROOM STRUDEL

1½ sticks unsalted butter
2 pounds mixed mushrooms, such as white button, crimini and oyster, thinly sliced
Salt and freshly ground pepper
1 onion, finely diced
3 tablespoons all-purpose flour
1½ cups mushroom or chicken broth (to keep vegetarian, use vegetable broth)
1 tablespoon chopped thyme
1 teaspoon finely grated lemon zest
8 14"x18" sheets of phyllo

Preheat the oven to 350°. In a large skillet, melt 2 tablespoons of the butter. Add the mushrooms and season with salt and pepper. Cover and cook over moderate heat, stirring a few times, until the mushrooms release their liquid, about 8 minutes. Uncover and cook, stirring occasionally, until the liquid has evaporated and the mushrooms are browned, about 8 minutes longer.

In another large skillet, melt 2 tablespoons of the butter. Add the onion and cook over moderate heat, stirring occasionally, until softened, about 7 minutes. Stir in the flour until incorporated and then gradually stir in the broth until smooth. Bring to a boil over moderately high heat and cook, stirring often, until thickened, about 2 minutes. Stir in the mushrooms, thyme, and lemon zest. Remove from the heat and season with salt and pepper. Let cool completely.

In a small saucepan, melt the remaining 1 stick of butter. Line a large rimmed baking sheet with parchment paper. Place 1 phyllo sheet on the parchment. Brush lightly with some of the melted butter. Top with the remaining phyllo, buttering each sheet as you go; reserve about 1 1/2 tablespoons of the butter. Spoon the cooled mushroom filling onto a long side of the phyllo and carefully roll it up like a log, folding in the ends as you go. Shift the strudel to the center of the baking sheet, seam side down. Brush all over with the reserved melted butter. Bake for about 45 minutes, until the strudel is golden brown and crisp. Let rest for about 10 minutes, then slice and serve.

Can be made ahead and refrigerated for up to 2 days. Reheat to serve.
Serves 6

Enjoy with... **ANY ABACELA SYRAH!**