

	WINES	PRICE	#	TOTAL
2011	ALBARIÑO	\$18.00		\$14.40*
2010	BLANCO DULCE (375 ML)	\$30.00		
2007	CABERNET FRANC	\$27.00		
2009	DOLCETTO	\$22.00		\$17.60*
2008	MALBEC	\$25.00		\$20.00*
2011	GRENACHE ROSÉ	\$15.00		\$12.00*
2008	MERLOT	\$20.00		
2005	PARAMOUR	\$90.00**		
2011	MUSCAT	\$16.00		
2009	PORT (375 ML)	\$25.00		
2009	SYRAH	\$19.00		
2008	SYRAH ESTATE	\$30.00		\$24.00*
2009	TEMPRANILLO	\$21.00		
2007	TEMPRANILLO ESTATE	\$35.00		
2007	TEMPRANILLO RESERVE	\$45.00		
2011	VIOGNIER	\$22.00		\$17.60*
2011	VERJUS (NON-ALCOHOLIC)	\$15.00		
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 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.....

2011 ALBARIÑO

This Galician style wine exhibits aromas and flavors of crisp apples, pears, lemon, kiwi, and delicate white flowers all carried on a frame that skirts the razors edge between creamy textures and steely minerality. We recommend pairing this wine with fresh seafood over the next 3 years; earlier if you seek crispness, later if you prefer greater complexity.

2011 VIOGNIER

The 2011 vintage once again granted us beautifully ripe fruit with exquisite flavors and balanced acidity. This wine is redolent of fresh pear, apple, apricot, star fruit and honey. The rich creaminess creates a mouth-feel that frames the entire lengthy finish.

2008 SYRAH ESTATE

Intriguing flavors of blackberries, ripe cherries and fresh crushed fruits mingle with savory meat, smoke, and white pepper aromas. The palate, while very balanced, overlies a rich and full-bodied frame that expands as the lengthy finish progresses. This wine will continue to improve with proper storage for the next eight to ten years.

2009 DOLCETTO (Red-Only Club)

Ripe purple fruit dominates the nose with hints of savory spice in the background. With aeration the 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.

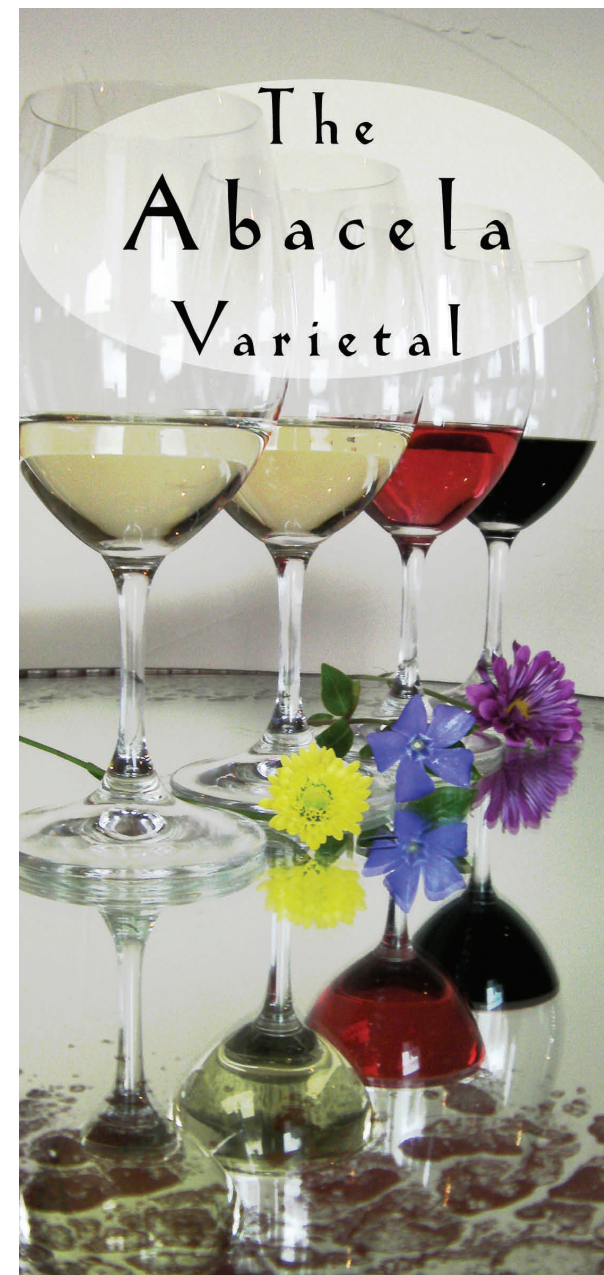
2008 MALBEC (Red-Only Club)

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.

2011 GRENACHE ROSÉ (Optional)

The beautiful color, fresh aromas, and elegant texture of this Rosé are the result of fermenting only the free run juice of lightly pressed Grenache grapes. This dry wine entices with aromas of strawberry, watermelon and pomegranate coupled with flavors of cherries and grapefruit. The finish is crisp with notes of minerality.

On the cover: *The colors of Spring*



SPRING 2012
 VOL XII, ISSUE II

12500 LOOKINGGLASS ROAD
 ROSEBURG, OR 97471
 WWW.ABACELA.COM | WINE@ABACELA.COM
 (541) 679-6642 PH | (541) 679-4455 FAX

Dear Llaneros,

You know the saying "If you don't like the weather, wait 15 minutes, it will change?" Well that has been us the last few weeks, between the rain, snow, rain, hail, and more rain we can't easily forget that we are in Oregon. Many projects are in the works, so we don't have much time to fret the damp weather, sunshine must be on the horizon!

Now that the pruning is done, we can focus our attention on the upcoming season. Our next big project is grafting Fiesta Ridge and Esperanza blocks to more cultivars of Tempranillo. These blocks are located next to the Vine & Wine Center and May would be a great time to visit and see the process. These blocks bring our Tempranillo diversity to 10 different cultivars.

In the winery we are racking the 2011 red wines. Once finished we will tuck them away to age in barrel for the next year. Also on the calendar is the upcoming bottling season of the 2010 red wines. Want to help? Bottling is a great experience and you can earn some wine in return. Call the winery for details.

It is hard to believe that it's already been one year since we moved into the Vine & Wine Center. In honor, we are throwing a "Celebración" on May 5th. And if you thought we weren't busy enough, we are also planning events for almost every weekend from now through harvest. We're hosting cooking classes, winery and vineyard tours, winemaker dinners, and of course the "Fiesta" on August 18th. Save the dates!

Our freshly bottled 2011 Albariño, Viognier, and (optional) Grenache Rosé are a testament to the vintage. The cooler growing season allowed balanced and steady flavor development at lower sugar levels. Clean, crisp, and expressive fruit flavors dominate these wines. As for the new 2008 Syrah Estate, this wine is drinking well now, but as we all know, our Syrah is extremely age worthy. We suggest opening your bottle now because you are going to want more, we promise.

Cheers,

Earl, Hilda and Team Abacela

NEWS & REVIEWS.....

2012 GREATEST OF THE GRAPE

Trifecta of medals: **Greatest of the Grape, Best Red Wine, & Gold Medal** for our 2007 Reserve Tempranillo

2012 DALLAS MORNING NEWS & TEXSOM COMP. **Gold Medal**, 2010 Albariño

2012 FINGER LAKES INTERNATIONAL WINE COMP **Silver Medal**, 2011 Grenache Rosé

UPCOMING EVENTS.....

APRIL 20-21, 2012

California Wine Festival, Orange County CA

Friday: Rare & Reserve Wine Tasting

Saturday: Beachside Wine Festival

APRIL 21, 2012

Spring Wine Club Pick Up Party, 1-4 pm

Food pairings by A Couple of Chef's Catering and live music with Charles Guy and Crystal Reeves.

APRIL 29, 2012

Unwine'd - Celebrate Oregon Wines

Left Bank Annex, Portland OR

MAY 5, 2012 (*Cinco de Mayo*)

Celebración Our one year Anniversary of our Vine & Wine Center. Earl's Sangria is rumored to be made!

MAY 19, 2012

"Virtues of Verjus" Cooking Class

Poaching, dressings and marinades will be covered.

Includes lunch that you prepare. Limited to 12, \$50 pp.

MAY 26, 27, & 28, 2012

Memorial Day Open House 11am-5pm

Our annual open house weekend at Abacela.

JUNE 9, 2012

TAPAS Grand Tasting, Festival Pavilion at Fort Mason

San Francisco CA www.tapasociety.org

JUNE 29, 2012

Winemaker Dinner at the Shelburne Inn

Seaview, WA (360) 642-4150

JULY 3RD & 10TH, 2012

Wine Tasting at Pedotti's Italian, Sutherlin OR

JULY 4, 2012

Yes! We'll be open for **Independence Day**

JULY 19, 20, & 21, 2012

California Wine Festival, Santa Barbara CA

Friday: Old Spanish Nights Wine Tasting

Saturday: Sunset Rare & Reserve Wine Tasting

Sunday: Beachside Wine Festival

AUGUST 18, 2012

Our annual **Wine Club Fiesta**.

AUGUST 31, SEPT. 1 & 2, 2012

Taste of Harry & David, Medford OR.

PRIVATE EVENTS -Wine Club members have priority when scheduling private events. How about a Vertical Tasting in our **Library Cellar** or a "Wine 101" class in our **Bacchus Room**? Call the Vine & Wine Center for details.

*All events are at Abacela unless otherwise noted.
Check our website for more information on these events.*

NEW ENGLAND CLAM CHOWDER

Recipe courtesy of Linda Kistner

8 lbs large cherrystone clams, scrubbed and rinsed
4 slices Applewood smoked bacon, diced small
3 tablespoons unsalted butter
2 cups finely chopped yellow onions
1 cup finely chopped celery
2 bay leaves
3 ½ cups peeled Yukon gold potatoes, cubed
2 cups heavy cream
Salt & fresh cracked black pepper to taste

In a large stockpot bring 2 cups of water to a boil. Add clams, cover and cook for 5 minutes. Uncover, quickly stir clams with a wooden spoon. Cover and cook 5 to 10 minutes longer (this will depend on the type and size of clams you are using), or until most of the clams are opened. Discard any unopened clams.

Transfer the clams to a large bowl or baking dish and strain the broth twice through a fine-mesh sieve into a bowl, being careful to strain out the sand. (You should have about 6 cups of clam broth. If not, add enough water to bring the volume up to 6 cups.) When the clams are cool enough to handle, remove them from their shells and chop into 1/2-inch pieces. Set clams and broth aside.

In a large heavy pot cook the bacon until crisp and the fat is rendered. Pour off all bacon fat except 2 tablespoons. Add the butter, onions and celery and cook until softened, about 5 minutes. Add the bay leaves and cook until the vegetables are thoroughly wilted, about 3 minutes, being careful not to brown. Add the potatoes and reserved clam broth, and bring to a boil. Lower the heat, cover, and simmer for 20 to 30 minutes, or until the broth thickens slightly and the potatoes are very tender. (If you like a thicker broth, mash some of the potatoes against the side of the pot with a wooden spoon.) Remove from the heat, stir in clams and heavy cream and season with pepper and salt, if necessary.

Set aside for 1 hour, covered, to allow the flavors to marry. Place the pot over low heat, and slowly re-heat, being careful not to bring to the boil. Serve hot, garnished with 1 or 2 pats of butter and fresh parsley. Serves 6 to 8 for main course.

Enjoy with... ABACELA'S 2011 ALBARIÑO