

	WINES	PRICE	#	TOTAL
2011	ALBARIÑO	\$18.00		
2010	BLANCO DULCE (375 ML)	\$30.00		
2009	DOLCETTO	\$22.00	\$17.60*	
2011	GRENACHE ROSÉ	\$15.00	\$12.00*	
2009	MALBEC	\$25.00		
2009	MERLOT	\$20.00		
2011	MUSCAT	\$16.00		
2005	PARAMOUR	\$90.00**		
2009	PORT (375 ML)	\$25.00		
2009	SYRAH	\$21.00	\$16.80*	
2008	SYRAH ESTATE	\$30.00		
2009	TANNAT (LIMITED)	\$30.00		
2009	TEMPRANILLO	\$21.00	\$16.80*	
2008	TEMPRANILLO ESTATE	\$35.00		
#12	VINTNER'S BLEND	\$15.00	\$12.00*	
2011	VIOGNIER	\$22.00		
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 DEC 9TH | **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.....

2009 SYRAH

Dense and laden with fruit, this bottling of Syrah is yet another shining example of the distinction of the 2009 vintage. Blackberry and oak on the nose, Bing cherry, plum, and hints of spice on the front and mid palate. The warming quality from the black pepper finish is the perfect counter to the chill that has found its way into the air.

VINTNER'S BLEND #12 (2 bottles)

Our Tempranillo based Vintner's Blend #12 is the perfect accompaniment for your Thanksgiving roast, lamb or ham. This fruit forward wine effuses bright cherry and currant notes that leap out of the glass. The aromas are backed up with dark fruit that lingers on the palate, finishing with dry tannins, juicy acidity and spice.

2009 DOLCETTO (Regular 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. This is a Dolcetto that would make any Italian proud. Perfetto!

2009 TEMPRANILLO (Red-Only Club)

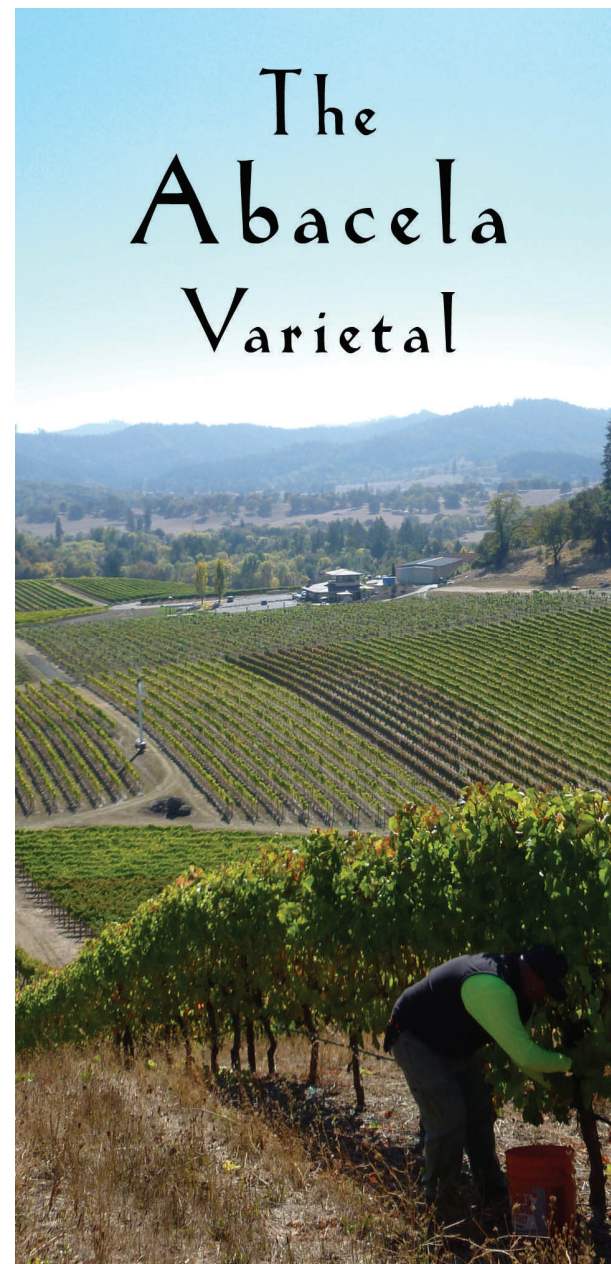
Once again the excellence of 2009 vintage is on display for all to enjoy. A little time has graced this wine developing flavors into saddle leather, dark fruits, and cumin. All combining to create the breadth of quality and complexity that has come to be expected from Abacela Tempranillo. Ole!

2011 GRENACHE ROSÉ (Optional)

Did someone say turkey? Crisp, clean, and full of life, this rosé of Grenache has cemented itself as one of the true stars of the 2011 vintage. Dynamic tropical fruits, namely pomegranate and carambola, along with a lively acidic backbone make for a remarkable rosé experience. However, much like the colors of fall, this wine will not be around for much longer.

On the cover:

Picking of South Face Syrah, top of Cobblestone



The Abacela Varietal

FALL 2012
VOL XII, ISSUE IV

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Dear Llaneros,

Harvest 2012 was one of the, if not the quickest on record, finishing on 18 October. With the lengthy dry and warm summer the fruit ripened to perfection, at a quick pace. The Muscat and Bastardo arrived on the crush pad first with Grenache, Syrah, and Graciano finishing out the picking season. Beautiful and flavorful fruit, amazing depth of color, balanced sugars and acidity forecast a stellar vintage indeed.

Now the colors of Fall are the only thing left for the vineyard until late Winter. In the winery we are busy with fermenting wine, barreling down and cold stabilizing the white wines. The gorgeous 2012 Port was "born" 20 October at 12:06 am. It's a great time to visit the winery, so don't forget your camera. Our winter hours of 11 am to 5 pm will resume on November 3rd (when you set your clocks back).

The wines we've chosen for your Fall Wine Club selections are specifically food friendly for the upcoming holiday season. They are also less expensive wines that you can share with your family and friends, and that will pair with a multitude of dishes. The 2009 Syrah is a dark and spicy wine, perfect with lamb, prime rib, duck, or other nontraditional dishes at Thanksgiving. Our Vintner's Blend #12, two bottles for sharing, is one of our favorite go-to wines when heading to a dinner party where you are unsure of the menu. The Tempranillo based blend is balanced and juicy, with tempered tannins that work well with everything from fowl to flora, tubers to grains. The naturally food friendly 2009 Dolcetto drinks especially well with lasagnas, casseroles, and deep fried turkey—oh yeah.

For our Red-Only Club members we are including the 2009 Tempranillo (instead of Dolcetto). The Tempranillo is perfect with roast or to keep at home in your cellar! However, the perfect turkey wine in our opinion is your "optional selection" the 2011 Grenache Rosé. Fruity but dry, this wine doesn't compete with your table, it compliments it!

Try all of these and more at our first Fall Wine Club pick up party on Saturday, November 10th. This will give you a chance to try your wines before the holiday season officially kicks off.

Wishing you and yours a happy and safe holiday season.

Cheers,

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

NOVEMBER 8, 2012

International Tempranillo Day #TempranilloDay
Worldwide celebration of all things Tempranillo!

NOVEMBER 10, 2012

Fall Pick Up Party

Try the wines you're taking home! The first ever Fall Pick Up Party will be Saturday, November 10th, from 12-4pm.

NOVEMBER 19, 2012

United Way Celebration of Caring

The 23rd annual Celebration of Caring benefiting the Greater Douglas United Way at Macy's, Roseburg, OR.

NOVEMBER 23-24, 2012

Thanksgiving Open House

Our annual holiday open house runs Friday & Saturday. Wine club member and guests are ½ off entry.

NOVEMBER 30, 2012

Mercy Foundation Festival of Trees

Annual fundraiser at Seven Feathers, Canyonville, OR.

DECEMBER 13, 2012

JPR Wine Tasting

Jefferson Public Radio's 32nd Annual Wine Tasting & Silent Auction at Ashland Springs Hotel, Ashland, OR.

JANUARY 19, 2013

Chef-Maker Dinner Series

Our third dinner in the series at the Vine & Wine Center.

FEBRUARY 23, 2013

Winemaker Dinner at the Requa Inn

Historic Requa Inn, Klamath, CA. (707) 482-1425

PRIVATE EVENTS

Wine Club members have priority when scheduling private events. Enjoy a Vertical Tasting in our **Library Cellar** or a private seated tasting in our **Bacchus Room**. Call the Vine & Wine Center for details.

All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

2012 SUNSET INTERNATIONAL WINE AWARDS

Gold Medal, 2011 Albariño

OREGON WINE PRESS, NOVEMBER 2012

Value Pick, 2009 Malbec

Value Pick, 2009 Merlot

SNOOTH PEOPLE'S CHOICE AWARDS

Finalist, 2007 Reserve Tempranillo

Finalist, 2011 Albariño

PAULA'S TURKEY PANINI

Ingredients per one panini:

Ciabatta, Pugliese or other crusty bread
1 tbsp basil pesto
1 tbsp extra virgin olive oil (EVOO)
1 oz Havarti or other semi-soft cheese, sliced
2 tbsp cranberry sauce
3 oz turkey, cooked white or dark meat
Fresh cracked black pepper (optional)

Preheat your panini press to med-med high.

Slice the bread into ½" slices. If using ciabatta, slice at an angle to create more surface area. Brush one side of both bread slices lightly with EVOO then flip over. Spread pesto onto both interior sides. Hint: you may also spread a little goat cheese then pesto to cut the pesto.

Arrange turkey slices on one bread slice. Add some fresh cracked black pepper. Top with cranberry sauce (preferably homemade). Place sliced Havarti on top of cranberries. Carefully place the remaining bread on top of the sandwich. Immediately put on heated panini press. The Havarti will begin to melt, holding the other ingredients together. Once your Havarti is melted and the turkey heated through remove from grill. Slice in half and serve with a spinach salad or other Thanksgiving leftovers.

Alternates: Try with ripe avocados in place of the cranberries. Or in place of pesto, try fresh basil and rub the interior of the bread with a garlic clove.

Don't have a panini press? Try on the BBQ grill or in a grill pan. Use a clean brick well covered with aluminum foil to weigh down the sandwich.

Check our website for more recipe ideas at <http://www.abacela.com/Club/Recipes.htm>

SAN FRANCISCO CHRONICLE

An American ode to an Iberian favorite: Tempranillo

BON APPÉTIT'S FEAST PORTLAND

Four "**Oregon Wine Pioneers**" were identified, including Abacela's Earl Jones.

OREGON'S BEST 50, PORTLAND MONTHLY

94 points, 2011 Grenache Rosé