

	WINES	PRICE	#	TOTAL
2011	ALBARIÑO	\$18.00		\$14.40*
2010	BLANCO DULCE (375 ML)	\$30.00		
2009	DOLCETTO	\$22.00		
2011	GRENACHE ROSÉ	\$15.00		
2009	MALBEC	\$25.00		\$20.00*
2009	MERLOT	\$20.00		
2011	MUSCAT	\$16.00		
2005	PARAMOUR	\$90.00**		
2009	PORT (375 ML)	\$25.00		
2009	SYRAH	\$21.00		
2009	SYRAH ESTATE	\$30.00		\$24.00*
2009	TEMPRANILLO	\$21.00		
2009	TEMPRANILLO ESTATE	\$35.00		\$28.00*
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 FEB 28TH | **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 ESTATE TEMPRANILLO

This dark brooding wine from the stellar 2009 vintage is a seductive wine to say the least. Balanced and finessed, this immediately approachable wine is fantastically delicious. This is a wine you will want to buy cases of and follow its aging process through 2020, yes we said it, 2020! Oozing black fruit and the touch of silk velvet on the palate belies a noble quality worthy of royalty. THIS is why we grow Tempranillo.

2009 ESTATE SYRAH

Dark purple liquid fills your glass. Twirl the wine to unlock the bouquet. Tip to your nose and note the cocoa and dried fruits aromas as the wine stills. Take a sip and the smooth tannins roll over your palate with luscious dark fruit, hints of barrel toast and a sense of youthfulness that entices you return again and again. The dusty brambly fruit leads to a smoked meaty finish that suggests more bottle aging or decanting is a necessity.

Optional Wines

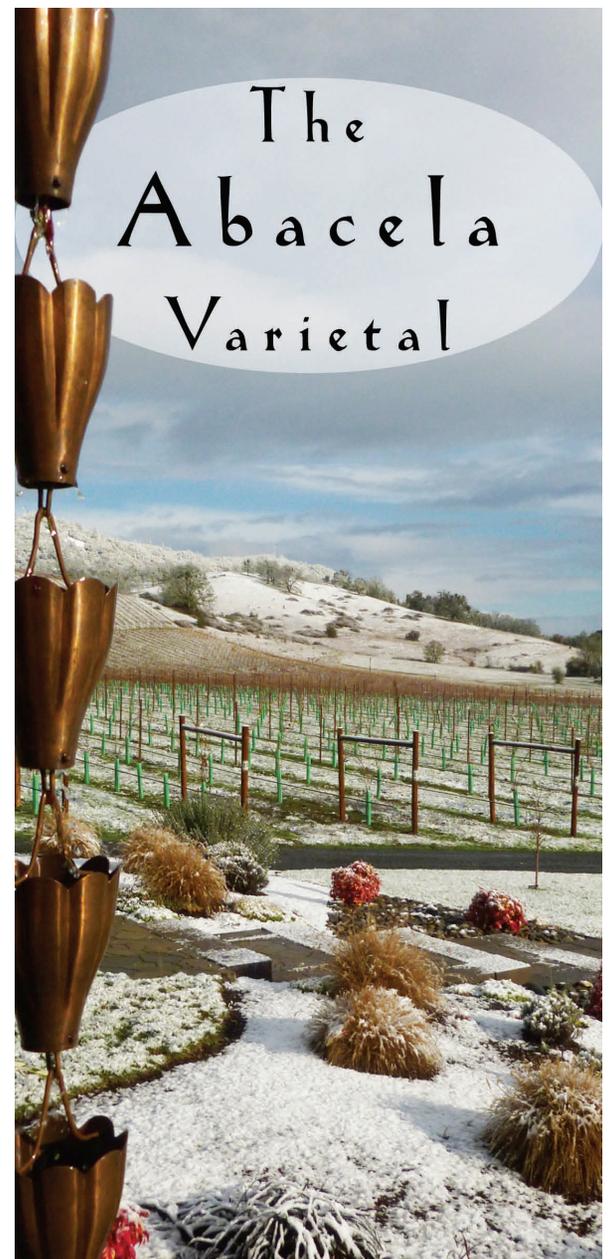
2011 ALBARIÑO

*Yet another Gold Medal awarded to this wine just minutes before writing these notes! This surely is the most decorated white wine we've ever produced. Talk about moxie, the 2011 Albariño will stand up to not only a few years bottle age, but a rich, delectable lobster bisque or pan fried scallops will make your evening that much more memorable. Clean and refreshing, citrus and stone, clarity and complexity... don't ever succumb to the belief that white wines are only for summer. **Editors' Choice, WE***

2009 MALBEC

Malbec, Malbec, Malbec, where have you been all my life? Gobs of sun drenched blackberries, cassis and hints of dried herbs mix with hints of oak, velvety tannins and subtle earth to create a fantastic glass of wine. Malbec's success with ripening here at Abacela is why we continue to make this highly sought after bottling vintage after vintage.

On the cover: *Winter snow in the vineyard.*



WINTER 2013

VOL XIII, ISSUE I

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Dear Llaneros,

Ring in a new year is always a cause for celebration. We are excited about turning over the calendar especially since we just won three platinum medals; see the News & Reviews section. This January as we will be releasing our "Estate" designated wines from the remarkable 2009 vintage. As always, these delicious wines are being made available to you, our distinguished wine club members, first.

After nearly three and a half years of aging, our flagship 'Estate' Tempranillo and our 'Estate' Syrah are finally ready to be enjoyed. The 13th rendition of our signature Tempranillo bottling, the 2009 Estate continues the tradition of quality that has been established by its forerunners. The 2009 Estate Syrah, arranged in a classic Côte Rôtie style, exhibits all of the nuanced qualities and delicate flavors that one would expect from an Old World style wine. Both of these wines will pair exquisitely with the chili recipe included in this edition of *The Varietal*.

In the cellar, winemaker Andrew Wenzl and crew are securing the wonderful 2012 wines. The whites have been filtered and will soon make their way into the bottle. In the barrel cellar, the reds are finished with their secondary fermentations, and will soon be put away to rest for the next 14 -16 months.

Out in the fields, the bite of a southern Oregon winter has not deterred vineyard manager Jason Coates and his always hardy staff from taking the first steps to prepare for the 2013 vintage. The pruning process has begun, for it will not be long before the sun returns and our growing season begins anew.

We have a very busy calendar over the next few months. At the Vine & Wine Center we will be hosting a number of soirées, including the return of our Chef-Maker Dinner Series on February 16th. That evening will feature the culinary expertise of Chef Scott Neuman of ¡Oba! Restaurant. In March, we will be participating in the 43rd annual Greatest of the Grape in Canyonville, and the always popular Sip Wine & Food Classic at McMinnville's Evergreen Air and Space Museum. Please consult the Upcoming Events section or visit our website Abacela.com for even more information and dates.

Wishing you all the best in the New Year and we hope to see you sometime very soon.

Cheers,

Earl, Hilda, and Team Abacela

UPCOMING EVENTS.....

FEBRUARY 2, 2013

Winter Wine Club Pick Up Party

Noon to 4:00 pm at the Vine & Wine Center.

FEBRUARY 14, 2013

Valentine's Day Private Tasting

Join Earl & Hilda in the Library Cellar for wine & tapas.

FEBRUARY 6, 2013

Winemaker Dinner at the Riverview Restaurant

Troutdale, OR. Call (503) 661-3663 for reservations.

FEBRUARY 16, 2013

Chef-Maker Dinner Series with Chef Scott Neuman

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

FEBRUARY 23, 2013

Winemaker Dinner at the Historic Requa Inn

Klamath, CA. Call (707) 482-1425 for reservations/rooms.

FEBRUARY 24, 2013

Seattle Wine & Food Experience

Seattle Center Exhibition Hall

MARCH 2, 2013

43rd Annual Greatest of the Grape

Seven Feathers Casino & Spa, Canyonville, OR

MARCH 8-10, 2013

Sip! Wine & Food Classic

Evergreen Air & Space Museum, McMinnville, OR

MARCH 9, 2013

Savor Cannon Beach Wine Walk

Cannon Beach, OR

MARCH 27, 2013

Winemaker Dinner at Restaurant Beck

Depoe Bay, OR. Call (541) 765-3220 for reservations.

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.....

SAN FRANCISCO CHRONICLE WINE COMP.

Gold Medal, 2011 Albariño

PLATINUM JUDGING, WINE PRESS NORTHWEST

Platinum Medal, 2011 Albariño

Platinum Medal, 2011 Grenache Rosé

Platinum Medal, 2009 Estate Port

WINE ENTHUSIAST

Cellar Selection & 91 points, 2008 Estate Syrah

Best Buy & 90 points, Vintner's Blend #12

"THREE CHILE & HOMINY" CHILI

Chef Tom Mylan via Food & Wine Magazine

- 8 Guajillo chiles
- 2 Ancho chiles
- 1 New Mexico chile, dried
- 4 C Water
- 1½ T Cumin seeds
- 2 T Vegetable oil
- 2 Large onions, coarsely chopped
- 8 Garlic cloves, minced
- 2 # Ground beef Try this 'comfort food' at the
2009 Tempranillo Estate
Release Party
Jan. 25th, 4-7 pm.
- 1 # Ground pork
- ½ # Ground lamb
- 1 28-ounce can hominy
- ¼ C Finely ground cornmeal
- Salt and freshly ground black pepper

Break open the chiles and discard the stems and seeds. In a medium saucepan, cover the chiles with the water and bring to a boil. Cover the saucepan and remove from the heat. Let the chiles stand, stirring a few times, until very soft, about 1 hour. Working in batches, puree the chiles with their soaking liquid in a blender.

In a large pot, toast the cumin seeds over moderately high heat until fragrant, about 1 minute. Transfer the cumin seeds to a spice grinder and let cool completely. Grind the cumin seeds to a powder.

In the same pot, heat the oil. Add the onions and garlic and cook over moderately high heat, stirring occasionally, until softened, about 6 minutes. Add the ground beef, pork and lamb and cook, breaking up the meat into coarse chunks, until starting to brown, about 10 minutes. Add the ground cumin and cook, stirring, for 1 minute. Add the chile puree and simmer over low heat for 1 hour, stirring occasionally.

Stir the hominy and its liquid into the chili. Gradually stir in the cornmeal. Simmer, stirring, until thickened, 5 minutes. Season the chili with salt and pepper and serve.

Make Ahead The chili can be refrigerated for up to 3 days. Reheat gently.

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