

	WINES	PRICE	#	TOTAL
2012	ALBARIÑO	<del>\$18.00</del>		\$14.40*
2012	ALBARIÑO ROBLE	<del>\$25.00</del>		\$20.00*
2010	BLANCO DULCE (375 ML )	\$30.00		
2010	DOLCETTO	<del>\$22.00</del>		\$17.60*
2012	GRENACHE ROSÉ	<del>\$15.00</del>		\$12.00*
2009	MALBEC	\$25.00		
2009	MERLOT	<del>\$20.00</del>		\$16.00*
2011	MUSCAT	\$16.00		
2005	PARAMOUR	\$90.00**		
2009	PORT (375 ML )	\$25.00		
2009	SYRAH	\$21.00		
2009	SYRAH ESTATE	\$30.00		
2009	TEMPRANILLO	\$21.00		
2009	TEMPRANILLO ESTATE	\$35.00		
#13	VINTNER'S BLEND	\$15.00		
2012	VIIGNIER	<del>\$22.00</del>		\$17.60*
2011	VERJUS (NON-ALCOHOLIC)	\$15.00		
*20% OFF PRICING UNTIL MAY 31ST **NO DISCOUNTS APPLY		TOTAL		

SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY  
SALES TAX APPLIES: AZ, CA, GA, HI, 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.....

### 2012 ALBARIÑO

*Bursting with serious citrus, golden apple and hints of pear, this "Best White Wine of Show" is a stunner. With intense varietal character, the zippy entry and fleshy fruit profile lead to a lengthy, opulently ripe finish. This is a serious contender for your go-to white wine this summer.*

### 2012 VIOGNIER

*This Viognier is glass filling, effusing floral notes and tropical fruit with a body that drapes your palate like fine woven silk. Rich and voluptuous, this vintage displays all the hallmarks of true stainless steel fermented and aged on the lees Viognier with notes of fruit tree blossoms and a streak of minerality.*

### 2010 DOLCETTO

*Our only Italian varietal, this Dolcetto displays notes of dusty cherry, tea leaf and savory spices. Meant to be enjoyed in the near term, the bright acidity that comes naturally to Dolcetto, makes this a gem of a bottle.*

### 2009 MERLOT (Red-Only)

*Aromas of high toned cherry, black currant, blueberry and cedar mingle on the balanced palate with flavors of cocoa, cherry, savory herbs, cigar box and oak spice. Chalky tannins and mineral notes play off one another and are expressive of the 2009 vintage.*

### 2008 ESTATE TEMPRANILLO\* (Red-Only)

*Classic Tempranillo, the 2008 displays both red and dark fruits, savory spices, and oak notes that carry over to the medium weight palate. The tannins are defined, the overall texture is silky and toned. \*Library Wine*

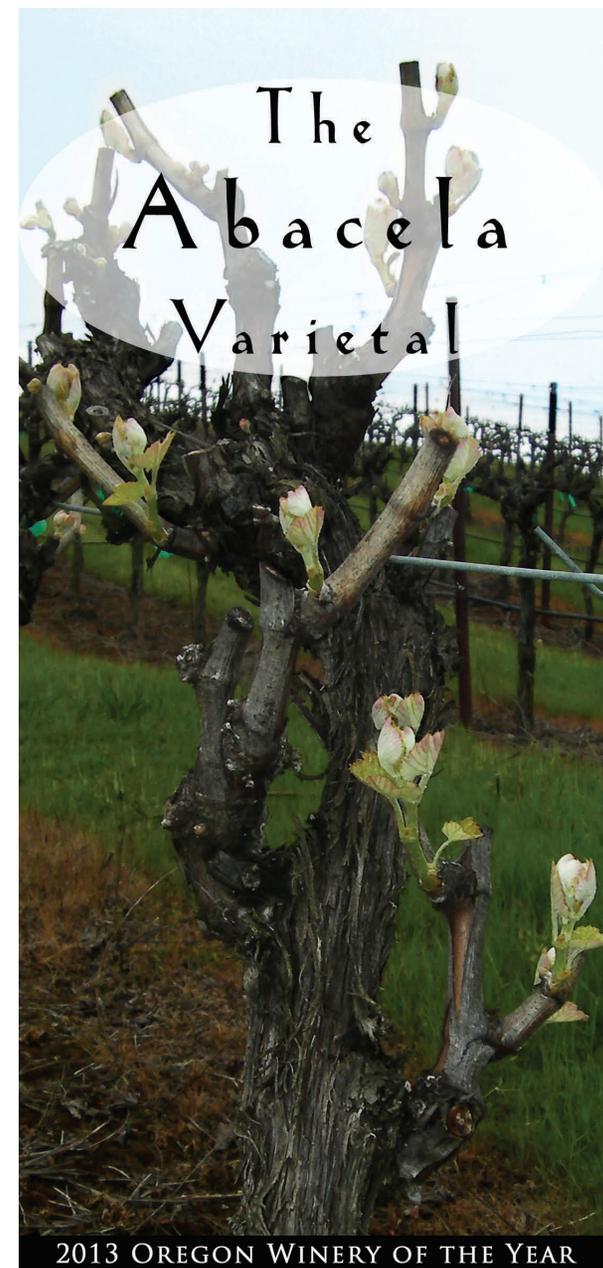
### 2012 ALBARIÑO ROBLE (Optional)

*"Roble" refers to the oak barrels that old world Albariños were always fermented in. This stylish wine is rich golden yellow, with toasty "fumé" notes, that harkens back to this tradition. Broad on the palate, this wine is rich and dense coating your mouth with a finish that lasts minutes. 128 cases produced.*

### 2012 GRENACHE ROSÉ (Optional)

*The pretty salmon pink color hints at the delicate nature of this Rosé. The fresh crushed strawberries and notes of rhubarb linger on the palate. The perfect summer sipper... for the red wine drinker!*

On the cover: *Bud break in the vineyard.*



SPRING 2013

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Dear Llaneros,

Wow, what an amazing start to the year! So much has happened since we last talked in January it is hard to know where to begin.

Let us start with the biggest news first. Abacela was named the "2013 Oregon Winery of the Year" by **Wine Press Northwest!** It is an incredible honor to receive such a prestigious designation. We are the first winery in the Umpqua Valley as well as the first non-Pinot producing Oregon winery to receive such a designation by a major wine industry publication. Abacela won, for the second consecutive year, the "Greatest of the Grape" with our 2009 Estate Syrah. Not to be overshadowed, our 2012 Albariño took "Best White Wine of Show" at the Great Northwest Wine competition. We are very fortunate to have a wonderful vineyard and winemaking team that can craft these fine wines.

April means that the Oregon spring is upon us. The grounds at Abacela are alive with the sounds, smells and colors of spring. The vines have emerged from their winter siesta as bud break has now occurred throughout the vineyard. It's a beautiful time of renewal and a great time to visit.

Now for the wines... The 2012 Albariño, with its bright acidity and crispness is paired with a recipe courtesy of Chef Scott Neuman of ¡Oba! Restaurante in Portland. Red-only members try the Manchego Cheese Tacos with the delicate richness of the 2010 Dolcetto. The fabulous 2012 Viognier is a vintage for the ages, and while the 2012 Grenache Rosé may be an optional selection, it is very much a summer requirement. New for us is the 2012 Albariño Roble, our first barrel fermented white wine; this bottling is a nod to the old world Albariños of Spain. Taste test and compare the family twins!

For the first time we are offering our Portland metro area members a chance to taste and pick up your new wines on May 2nd at Ford Food & Drink on 11th & Division (RSVP required). This event will mirror the Pick-Up Parties that we have for each release here at Abacela. We hope that many of you can attend so that we can put a face to the name of those we don't get to see often enough.

Here's a toast to the spring flowers that are in bloom wherever you are.

Cheers,

Earl, Hilda, and Team Abacela

## UPCOMING EVENTS.....

APRIL 27TH, 2013

### **Spring Wine Club Release Party**

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

MAY 2ND, 2013

### **Spring PORTLAND Wine Club Release Party**

4:00 to 8:00 pm at Ford Food & Drink.

MAY 4TH, 2013

### **2nd Anniversary & "Oregon Winery of the Year" Party**

11:00 am to 5:00 pm at our Vine & Wine Center

MAY 4TH, 2013

### **Umpqua Valley Barrel Tour, [umpquavalleywineries.org](http://umpquavalleywineries.org)**

MAY 9TH, 2013

### **Wine Tasting at My Coffee & The Wine Experience**

5:00 to 7:00 pm, Roseburg, OR

MAY 18TH, 2013

### **Wine Tasting at Whole Foods Bridgeport**

12:00 to 6:00 pm, Tigard, OR

MAY 18TH, 2013

### **Winemaker Dinner at the Steamboat Inn**

Featuring Chef Raymond Anderson of Nuestra Cocina and Chef David Anderson of Genoa, Steamboat, OR

MAY 25-27TH, 2013

### **Memorial Day Open House**

Join us for our annual Open House. Wine Club members and their guests receive half price entry.

JUNE 18TH AND 25TH, 2013

### **Wine Tasting at Pedotti's Italian Restaurant**

Abacela wines featured June 18th to 30th, Sutherlin, OR

JUNE 23RD, 2013

### **TAPAS Grand Tasting @ The Presidio, SF, CA**

Tempranillo Advocates, Producers & Amigos Society

AUGUST 17TH, 2013

### **Annual Wine Club ¡Fiesta!**

Join us for our annual wine club bash. 3:00 to 8:00 pm

*All events are at Abacela unless otherwise noted.*

## NEWS & REVIEWS.....

GREAT NORTHWEST WINE COMPETITION

**Best White Wine of Show, 2012 Albariño**

2013 MCMINNVILLE WINE & FOOD CLASSIC

**Gold Medal, 2011 Albariño**

SAVORNW WINE AWARDS

**Gold Medal, 2011 Albariño**

**Gold Medal, 2009 Merlot**

**Gold Medal, 2009 Estate Tempranillo**

2013 MCMINNVILLE WINE & FOOD CLASSIC

**Gold Medal, 2011 Albariño**

## MANCHEGO CHEESE "TACOS"

WITH CRAB AND PIQUILLO PEPPERS

### **Shell:**

1 cup Manchego Cheese, Aged 6 months,  
finely shredded Makes 6-8 shells

Heat the oven to 375°. Cover a baking sheet with parchment paper or silicone silpat. Sprinkle about 2 T of cheese onto the sheet to form a 4-4 ½" round. Make sure the cheese is spread evenly in the circle. Make five more circles on the pan in the same manner. Bake the cheese until it just begins to color light brown, 6-8 minutes. Remove the pan from the oven, and allow to cool for about a minute. Working quickly, form each round into a taco shell by molding them over a wooden spoon handle. Allow to cool completely to form u-shaped cheese taco shells. Store covered with plastic wrap until ready to use. Cheese shells will hold up to two days if kept airtight.

### **Filling:**

½ C Mayonnaise, Best Foods recommended

¼ C Cream Cheese (room temp.)

3 oz Oregon Dungeness Crab, well drained

3 T Artichoke Hearts, coarsely chopped

1 T White Onion - sliced 1/8" x 1"

Pinch White Pepper

1 dash Tabasco

1 dash Sherry Wine Vinegar

¼ C Parmesan - grated

1½ t Green Onions - sliced 1/8"

1½ t Red Peppers - diced 1/8"

1½ t Celery - diced 1/8"

½ t Italian Parsley, minced

3 T Piquillo Peppers, diced ¼"

1 T Parmesan, grated

1 t Micro Arugula, coarsely chopped

Beat the cream cheese in a mixing bowl using a wire whip until no lumps remain (this is easier if you use a stand mixer). Add in the mayonnaise and mix until just blended. Fold in the remaining ingredients using a rubber spatula and mix thoroughly. Loosely pack the crab mix into an ovenproof bowl, about ½" thick. Top with the tablespoon of the grated Parmesan. Cook in a 400° oven for 8-10 minutes until the cheese is melted and browning on top. Make sure not to overcook or the mix will begin to separate. Carefully put about a T of warm mix into the Manchego taco shells. Garnish with about 1 t of micro arugula and serve immediately!

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