

	WINES	PRICE	#	TOTAL
2012	ALBARIÑO	\$18.00		
2012	ALBARIÑO ROBLE	\$25.00		
2010	BLANCO DULCE (375 ML )	\$30.00		
2010	DOLCETTO	\$22.00		
2011	GARNACHA	<del>\$25.00</del>	\$20.00*	
2011	GRENACHE ROSÉ	\$15.00		
2009	MALBEC	\$25.00		
2009	MERLOT	\$20.00		
2012	MUSCAT	\$16.00		
2005	PARAMOUR**	\$90.00		
2009	PORT (375 ML )	\$25.00		
2009	SYRAH	\$21.00		
2009	SYRAH ESTATE	\$30.00		
2009	SYRAH RESERVE**	\$55.00		
2010	TANNAT	<del>\$30.00</del>	\$24.00*	
2010	TEMPRANILLO	<del>\$21.00</del>	\$16.80*	
2009	TEMPRANILLO ESTATE	\$35.00		
#13	VINTNER'S BLEND	<del>\$15.00</del>	\$12.00*	
2012	VIIGNIER	\$22.00		
*20% OFF PRICING THRU OCT 27TH **NO DISCOUNTS APPLY		TOTAL		
SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY SALES TAX: AZ, CA, GA, HI, ID, IL, KS, MI, NC, NV, NY, OH, 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.....

### 2011 GARNACHA

*Finally... our Garnacha is back! Lovely and soft on the entry, this wine develops its fruity character with a little time in the glass. Very feminine, but spicy at the same time, she will delight your senses on every level. The blend of 75% Garnacha and 25% Syrah gives this vintage added complexity and depth. The Garnacha in West End Block was the last fruit picked from the 2011 vintage and only 189 cases were made. Get it before it's gone!*

### 2010 TEMPRANILLO

*The 2010 vintage afforded us great fruit character with lower sugar levels due to the cool weather leading up to harvest. As a result, we produced a nicely balanced, dark and brooding Tempranillo that is still fun and mid-weight enough to drink in the near term at your own Fiesta. Hints of earth, dust, dried fruit, berry and bramble follow through to the nicely tannic finish reflecting this 100% estate fruit wine.*

### VINTNER'S BLEND #13

*Ripe, red fruit redolent of black cherry and plums dominate the nose after the first swirl. At second glance, hints of toast and spice rise from the glass. Tannins from the Tempranillo frame the dark fruit notes of the Malbec and Merlot. The acidity of the Dolcetto shows through as cranberry and the fleshy body and cocoa notes in the long finish are hallmarks of Syrah.*

#### Optional Wine

### 2009 TANNAT (Limited to 3 bottles)

*Pronounced "tun-Uh", this wine is floral with dusty tannins, and hints of chalk, oak and earth. A firm, ripe wine with a taut backbone and bold structure will continue to develop in the bottle. Built to last, like an early '70s muscle car, give this wine a few more years to express itself fully. Don't we all get better with age? Only 46 cases produced.*

On the cover: *Fiesta 2013 - Paella!*



2013 OREGON WINERY OF THE YEAR

END OF SUMMER 2013

VOL XIII, ISSUE III

12500 LOOKINGGLASS ROAD

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Dear Llaneros,

We have had an unbelievable summer here at Abacela. From our Vineyard Tours and delicious Pizza Fridays (ending in September) and a wildly successful Fiesta... there is so much to share with you.

Our 2013 Fiesta was as grand as you would expect, featuring our traditional Spanish paella dinner, a majestic Andalusian Stallion and for the first time, The High Street Band; who held the crowd with exploding sound and color as you would expect from a seven piece, zoot-suit wearing band.

September means a change in the season with cooler days and crisp nights bringing transformation to our vineyards. The 2013 vintage was highlighted by a warm and dry summer. Even as the evenings begin to cool, the warm days allow us to let the fruit hang longer on the vine for a more concentrated flavor profile we desire. This is a great time to visit the winery and see the colors and processes of harvest.

The wines we have chosen for your "End of Summer" selections are meant to remind you of the fast-fading warm nights of summer as we transition into autumn. Our newly released 2011 Garnacha produced fruit with lively character that plays well with the 25% Syrah blend. The 2010 Tempranillo, with its fruit forward flavor and seamless round finish, will pair nicely with your favorite Spanish tapas. Our Vintner's Blend #13 (two bottles for sharing!) is our go-to wine for dinner parties or the unexpected guest. This Mediterranean blend is a naturally food friendly wine.

Back by overwhelming demand... Llaneros will have another opportunity to join in on the fun with a second Portland Pick-Up Party on September 28th at BodyVox Studio (RSVP required). This event will mirror our Winery Pick-Up Party that will be held on September 21st; both are wine and food pairing events, and guests are more than welcome.

We are thrilled to announce the return of our popular Chef-Maker Dinner Series starting this October. Chef Leather Storrs of Noble Rot will share his culinary skills with us on October 19th. Chef Ray Anderson of Nuestra Cocina will expertly prepare a mouth watering meal on November 16th. Our first Winemaker Dinner at the Stephanie Inn in Cannon Beach will be held October 31st on Halloween night... masks encouraged. RSVP to these events ASAP, as space is limited.

Happy Harvest from our family to yours,  
Earl, Hilda and Team Abacela

## UPCOMING EVENTS.....

SEPTEMBER 20, 2013

**International Grenache Day & Pizza Friday**  
That's Garnacha to us!

SEPTEMBER 21, 2013

**End of Summer Pick Up Party**  
Noon to 4:00 pm at the Vine & Wine Center

SEPTEMBER 27, 2013

**Pizza Friday at Abacela - Last one!** 3:00 to 6:00 pm

SEPTEMBER 28, 2013

**Portland Pick Up Party at BodyVox**  
1:00 to 5:00 pm, 1201 NW 17th Ave, Portland, OR

OCTOBER 19, 2013

**Chef-Maker Dinner with Chef Leather Storrs**  
6:30 pm at the Vine & Wine Center

OCTOBER 31, 2013

**Winemaker Dinner at the Stephanie Inn**  
Cannon Beach, OR (503) 436-2221

NOVEMBER 14, 2013

**International Tempranillo Day**

NOVEMBER 14, 2013

**United Way Celebration of Caring**  
6:00 to 10:00 pm, Roseburg Macy's

NOVEMBER 16, 2013

**Chef-Maker Dinner with Chef Ray Anderson**  
6:30 pm at the Vine & Wine Center

NOVEMBER 29-DECEMBER 1, 2013

**Thanksgiving Weekend Open House**  
11:00 am to 5:00 pm

DECEMBER 11, 2013

**JPR Radio Annual Wine Tasting Fundraiser**

*All events are at Abacela unless otherwise noted.*

## NEWS & REVIEWS.....

GREAT NORTHWEST WINE

Outstanding!, 2009 Estate Syrah  
Outstanding! & Wine of the Week, 2012 Muscat  
Outstanding!, 2012 Viognier  
Best Buy, Vintner's Blend #13

WINES NORTHWEST, CHUCK HILL

WWW.WINESNW.COM

Wines of the Week, 2012 Grenache Rosé  
Wines of the Week, 2012 Viognier

2013 PACIFIC RIM INTL. WINE COMPETITION

Best of Class & Gold Medal, 2012 Grenache Rosé

## MUSHROOM CROQUE-MONSIEUR

**Mornay Sauce**

1½ Tbsp butter  
1½ Tbsp all purpose flour  
1½ cups whole milk  
1 bay leaf  
½ cup finely grated Parmesan cheese  
Pinch of freshly grated nutmeg  
Hot pepper sauce (optional), salt & pepper

Melt butter in heavy mid-size saucepan over medium heat. Add flour; stir until pale golden, about 2 minutes. Whisk in milk. Add bay leaf. Increase heat to medium-high; whisk until mixture begins to boil. Reduce heat to medium; stir until sauce coats back of spoon, about 5 minutes. Remove from heat. Add cheese and nutmeg. Season with hot sauce (optional), salt, and pepper.

**Sandwich** (6 servings)

8oz Crimini or button mushrooms, trimmed  
7 Tbsp butter, room temperature, divided  
2 Tbsp minced shallot  
12½" thick slices egg bread, or other white bread, crusts removed.  
6 to 12 thin ham slices  
12oz Gruyère cheese; 9oz thin slice, 3oz grated  
2 Tbsp grated Parmesan cheese  
Dijon mustard

Place mushrooms in processor. Pulse until finely chopped. Melt 3 tablespoons butter in large skillet over medium-high heat. Add mushrooms and shallot; stir until mushrooms are browned and dry, about 8 minutes. Transfer to plate to cool.

Preheat broiler. Spread remaining butter over one side of all bread slices. Place bread, buttered side up, on baking sheet. Broil until golden, watching closely, rotate halfway through broiling if needed, about 3 minutes. Cool bread. Preheat oven to 450°F. Turn 6 bread slices over; spread Dijon mustard on bottom slice, top with ham and sliced cheese. Top with remaining bread slices, broiled side up. Press to compress. Spread about 2 tablespoons sauce on top of sandwiches, don't spill over. Spoon mushroom mixture atop sauce. Sprinkle with grated Gruyère and Parmesan.

Bake sandwiches until cheese inside melts and cheese on top turns golden, about 10 minutes

ENJOY WITH THE 2011 GARNACHA