

	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	\$25.00		
2011	GRENACHE ROSÉ	\$15.00		
2010	MALBEC	<del>\$25.00</del>		\$20.00*
2010	MERLOT	<del>\$20.00</del>		\$16.00*
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	\$30.00		
2010	TEMPRANILLO	\$21.00		
2009	TEMPRANILLO ESTATE	<del>\$35.00</del>		\$28.00*
2009	TEMPRANILLO RESERVE	\$50.00		
2011	TEMPRANILLO-MALBEC	<del>\$27.00</del>		\$21.60*
#13	VINTNER'S BLEND	\$15.00		
2012	VOIGNIER	\$22.00		
*20% OFF PRICING THRU DEC. 8TH				
**NO DISCOUNTS APPLY				
	TOTAL			
SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY SALES TAX: AZ, CA, GA, HI, 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 \_\_\_\_\_

(\_\_\_\_\_) \_\_\_\_\_ BIRTH DATE \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

EMAIL \_\_\_\_\_

CREDIT CARD #  ON FILE (VISA, MC, AMEX, DISC) \_\_\_\_\_ EXP \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

SIGNATURE \_\_\_\_\_

## LLANEROS WINES.....

### 2010 MALBEC

*Opaque in color, the 2010 Malbec is a rich and decadent wine. After 20 months in French oak barrels, the high volume aromatics, a typical varietal trait, lead into flavors of light toast, pie fruit, bramble berry with a touch of savory herb. With time, the Malbec opens up further in the glass revealing a lush, juicy texture and notes of candied fruit. The balance, structure and integration of tannins lead us to believe that this wine is a definite cellar selection.*

### 2010 MERLOT

*The 2010 Merlot is reminiscent of a fine right bank Bordeaux wine. That character is displayed in the luscious quality redolent with dark fruit notes, cassis, hints of earth and oak spice on the bouquet. The dark burgundy color leads you to the silky texture and expansive flavors that maximize enjoyment. The lengthy and complex finish is sleek with hints of black cherries, plums and dried herbs. This Merlot while seamless now, will benefit from a few years in the cellar. "Wine of the Week", WinesNW.com*

### 2011 TEMPRANILLO-MALBEC

*This beautifully blended Tempranillo-Malbec (50% 50%) was bottled exclusively for our Wine Club members. A big juicy entry is dominated by Tempranillo in the nose. The flavors on the palate allow the Malbec to shine through. Dark fruit, blackberry, plum and oak notes are enveloped in the inky dark liquid that finishes with great length and dusty tannins. Cellar a few years to allow further development. Limited to three (3) bottles per membership.*

#### Optional Wine

### 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. 90 points, Wine Enthusiast*

On the cover: Harvest 2013



2013 OREGON WINERY OF THE YEAR

FALL 2013  
VOL XIII, ISSUE IV

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

Dear Llaneros,

What a fantastic harvest we had at Abacela! We picked more than 185 tons of fruit - a record for us. Due to the long hot summer, harvest 2013 started early this year. The first fruit to hit the crush pad was our Albariño. We saw perfectly ripe fruit and dynamic flavors which surpassed our expectations, especially in our Tempranillo, Garnacha, Viognier and Syrah. Although all the grapes have now been picked, we are actively fermenting and have begun to barrel the wine...punch downs anyone? Whether you come to work or play, now is a great time to visit Abacela.

We have many exciting events to keep you busy this holiday season. Our next Chef-Maker Dinner is November 16th and features Portland based Chef Ray Anderson, Nuestra Cocina sous-chef. Chef Anderson will entice your palate with his New World Spanish inspired cuisine. Don't miss out on this or other upcoming dinners at our Vine & Wine Center.

Please join us at our Thanksgiving Open House and enjoy new and current release wines as well as light hors d'oeuvres. Don't forget - Wine Club members and their guests get in at half price. Making its debut at the Open House is our 5-Year Tawny Port (2008). We have partnered it with Cabruca Chocolates to make perfectly paired treats and truffles for the Tawny, just in time for the holiday season! Bring a new, unwrapped toy to donate to Toys for Tots and receive a special discount on your purchase. Our association with Toys for Tots continues when we bring Santa to Abacela on Sunday, December 8th from 12:00-4:00 pm. We will have cookies and punch, so bring your whole family, and a toy, for a fun-filled afternoon. Can't make either event? We accept donations on behalf of Toys for Tots.

The wines we have chosen for your Fall Wine Club selections are great for pairing with all of your holiday dishes. The 2010 Malbec offers flavors of sun kissed blackberries, chocolate, and hints of dried lavender. The 2010 Merlot was assembled from our best barrels, offering your palate a velvety texture and luscious flavors of dark cherries and dried herbs. The 2011 Tempranillo-Malbec is a first for Abacela and is a fruit forward 50/50 blend. Bold tannins, light acidity, and subtle oak flavors create a delicious and welcoming long finish. This is a Wine Club Exclusive release limited to three bottles maximum, per membership.

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

## UPCOMING EVENTS.....

NOVEMBER 9, 2013

### **Fall 2013 Pick Up Party**

12:00 to 4:00 pm

Enjoy your afternoon tasting the wines along with carefully matched food pairings at our Vine & Wine Center.

NOVEMBER 14, 2013

### **International Tempranillo Day**

Use #TempranilloDay to share your experiences celebrating all things Tempranillo!

NOVEMBER 16, 2013

### **Chef-Maker Dinner with Chef Ray Anderson**

6:30 pm at the Vine & Wine Center, RSPV today!

NOVEMBER 29 & 30, 2013

### **Thanksgiving Weekend Open House**

11:00 am to 5:00 pm

Join us for our annual Open House.

DECEMBER 8, 2013

### **Santa Sunday at Abacela**

12:00 to 4:00 pm Bring the kids out to meet Santa. Punch, cookies and fun. Don't forget the camera!

DECEMBER 11, 2013

### **JPR Radio Wine Tasting & Silent Auction**

Fundraiser at Ashland Springs Hotel, Ashland OR

FEBRUARY 1, 2014

### **Winter 2014 Pick Up Party**

12:00 to 4:00 pm

Taste the Winter Wine Club selections with carefully matched food pairings at our Vine & Wine Center.

- All events are at Abacela unless otherwise noted.
- Abacela will be closed on November 28th, December 25th, and January 1st.

## NEWS & REVIEWS.....

SUNSET MAGAZINE

Abacela highlighted in the "Best of Fall in the West" article, October 2013

PORTLAND MONTHLY MAGAZINE

"Oregon's Top 50 Wines", 2012 Albariño

WINE ENTHUSIAST

"Top 100 Best Buys 2013", Abacela is #91  
Vintner's Blend #12 with 90 points

RJONWINE.COM

92 points, 2009 "South East Block" Reserve Tempranillo

WINESNW.COM, CHUCK HILL

Wine of the Week, 2010 Merlot

## SAUSAGE & MUSHROOM RISOTTO

### **Ingredients:**

1 package Kielbasa sausage

Extra-virgin olive oil

2 cloves garlic, smashed

1 1/2 pounds assorted fresh mushrooms, such as shitake, oyster or crimini, cleaned and sliced

1 medium onion

2 cups Arborio rice

2 cups Abacela Albariño Roble

6 to 7 cups hot chicken or veggie stock

2 tablespoons butter

1/2 cups grated Parmigiano

1/2 cup chopped chives

### **Directions:**

Slice sausage on the bias, brown in fry pan and set aside. Coat a large sauté pan generously with olive oil and add the smashed garlic cloves. Bring to a medium-high heat. When garlic cloves have begun to brown and are very aromatic remove and discard them. Add the assorted mushrooms to the pan and season with salt. Sauté the mushrooms until they are soft and pliable. Set aside.

Re-use the same pan. Coat with olive oil and add the onion, season generously with salt. Cook onions on medium-high heat until soft. Add the rice and stir to coat with the olive oil. Cook the rice for 2-3 minutes to toast, stirring frequently. Add the Albariño Roble (or other dry white wine, oak aged preferred) to cover the surface of the rice and stir until it has completely absorbed. Add the hot chicken stock until the liquid has covered the surface of the rice. Stir frequently until the stock has absorbed into the rice. Repeat this process 2 more times. Check for seasoning, you will probably need to add salt.

During the 3rd addition of stock, add the reserved sautéed mushrooms. When the stock has absorbed into the rice and it is cooked but still "al dente", remove the pot from the heat. Add the butter and cheese and stir vigorously until well combined. This will set the perfect consistency of the rice. The rice should not be able to hold its shape and look very creamy. Top with sausage, garnish with chives and serve immediately.

Enjoy with the **2010 MALBEC**