

	WINES	PRICE	#	TOTAL
2012	ALBARIÑO ROBLE	\$25.00		
2010	BLANCO DULCE (375 ML.)	\$30.00		
2010	DOLCETTO	\$22.50		
2010	MALBEC	\$26.00		
2010	MERLOT	\$23.00		
2012	MUSCAT	\$16.00		
2005	PARAMOUR**	\$90.00		
2010	SYRAH	\$22.00		\$17.60*
2009	SYRAH ESTATE	\$30.00		
2009	SYRAH RESERVE**	\$55.00		
2008	5-YEAR TAWNY PORT	\$37.50		\$30.00*
2010	TEMPRANILLO	\$21.00		
2009	TEMPRANILLO ESTATE	\$35.00		\$28.00*
2009	TEMPRANILLO RESERVE	\$55.00		
2011	TEMPRANILLO-MALBEC	\$27.00		
2011	TINTA AMARELA	\$30.00		\$24.00*
2011	TOURIGA NAÇIONAL	\$30.00		\$24.00*
#13	VINTNER'S BLEND	\$15.00		
	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

*20% OFF PRICING THRU 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.....

2010 SYRAH

No mistaking, this is definitely Syrah. Dark garnet in color, this rich and juicy wine stands out from the cool 2010 vintage. Intense dried fruit with hints of spice and game rise from the swirled glass. These qualities follow through to the palate and perch atop blueberry and blackberry fruit framed by notes of vanilla and oak. Soft and supple tannins lead into a satisfying and velvety finish.

2011 TINTA AMARELA

Only 155 cases made, and limited to three bottles per membership, this wine crafted from our Grand Hill and East Hill blocks is a cellar worthy selection. Subtle dried floral-herb and blueberry notes precede the dense flavors of red currant, black tea and spice. A balanced and silky body finishes with chalky tannins and integrated oak. Give this young wine some time in the cellar or in your decanter.

5-YEAR TAWNY PORT (2008)

This single vintage 5-Year Tawny spent five years in large oak puncheons. This technique fostered development of fig, caramel, date, and hazelnut notes that translate from the effusive nose through the palate, all the way through the luxurious and lengthy finish. Fine grained tannins and savory complexities create a wine that can be thoroughly enjoyed with chocolates, pecan pie, or blue cheese. Stock up on this one, the ageability is limitless. Serve at room temperature for best expression.

Optional Wine

2011 TOURIGA NAÇIONAL

Dark and brooding, yet silky, the intense black fruits, juicy acidity, and dusty tannins are a result of the naturally small berry size. If there is such a thing as a balanced bouquet, this has it. Floral notes of purple violets and rose petals with hints of peppercorn lead into a bold frame of dark fruits, smoked meats and barrel toast. All the components seamlessly knit together. This substantial wine will benefit from cellaring or decanting if served in the near term. Don't miss out on this "wow factor" wine. Limited to one bottle per membership.

On the cover: Pruning on Grand Hill

The Abacela Varietal



2013 OREGON WINERY OF THE YEAR

WINTER 2014

VOL XIV, ISSUE I

12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471

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Dear Llaneros,

Happy 2014! We are always excited to share what the new year will bring with our club members. The calendar is already filling up with vineyard activities, release parties, seminars, live music, and winemaker dinners. We won't have any trouble keeping busy.

In the vineyard, pruning began just after the first of the year and will last until mid-March. No new plantings or graftings are planned, so it should be a smooth and welcomed winter for the hardy vineyard staff.

In the winery, the 2013 red wines are completing secondary fermentation in anticipation of being tucked away in the cellar. The stellar 2013 white and rosé wines are settling and will be bottled this February for their highly anticipated release in April. As for the 2012 red wines, we are tasting through the barrels, setting up blending trials and preparing for the upcoming bottling season.

This club consists of the final bottling of the screw-cap Syrah, the wine club exclusive 2011 Tinta Amarela and our first ever 5-Year Tawny Port. The 2010 Syrah is a gorgeous and enjoyable crowd-pleasing wine. We recommend you drink it early, and often. The Tinta Amarela, first planted 9 years ago, saw expanded planting that made it possible to produce this dry red table wine. Don't miss out on this special release, only available to club members. Also included is the 5-Year Tawny Port (2008), also known as a "Colheita" style due to the vintage dating. The optional bottle is the extremely limited 2011 Touriga Nacional. With only 28 cases made, this is a coveted release.

We started off 2014 with our new First Friday Pizza Night and welcome you to enjoy pizza with us on the first Friday of every month through June, then every Friday throughout the summer. The Winter Music Series is back with fresh talent, and we have planned some very informative seminars that are filling up fast. Don't forget, winter is a great time to schedule a private tasting in our Library Wine Cellar. How about booking a Vertical or Horizontal tasting? Abacela returns to the 44th annual Greatest of the Grape in Canyonville on March 1st. Get your tickets today and we'll see you there!

Last, but not least, we are continuing our popular Portland pick-up party this spring; date and place TBA. Visit our website for more information and events calendar. Plan your trip to Abacela today!

Cheers to a fruitful 2014,

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

FEBRUARY 1, 2014

Winter 2014 Pick Up Party

Taste the Winter Wine Club selections with food pairings at our Vine & Wine Center. 12:00-4:00 pm

FEBRUARY 7, 2014

First Friday Pizza Night & Release Party, 4:00-7:00 pm

FEBRUARY 9, 2014

Winter Music Series with Neil Johnson, 1:00-4:00 pm

FEBRUARY 13, 2014

JPR Wine Tasting & Fundraiser, Ashland OR

FEBRUARY 15, 2014

Seminar Series Chocolate & Wine Pairing RSVP required. 1:00-4:00 pm

FEBRUARY 23, 2014

Winter Music Series with Jason Heald, 1:00-4:00 pm

FEBRUARY 26, 2014

Winemaker Dinner at Ataula, Portland OR

MARCH 1, 2014

44th Annual Greatest of the Grape, Canyonville OR

MARCH 7, 2014

First Friday Pizza Night, 4:00-7:00 pm

MARCH 9, 2014

Winter Music Series with Beth Wood, 1:00-4:00 pm

MARCH 15, 2014

Seminar Series Wine Sensory Evaluation with winemaker Andrew Wenzl. RSVP required. 1:00-4:00 pm

MARCH 23, 2014

Winter Music Series, 1:00-4:00 pm

APRIL 4, 2014

First Friday Pizza Night & Release Party, 4:00-7:00 pm

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

WINE PRESS NORTHWEST'S PLATINUM JUDGING

Double Platinum, 2012 Albariño

JAMESTHEWINEGUY.COM

93 pts & Top 100 Wines of '13, 2009 Estate Tempranillo

SAN FRANCISCO CHRONICLE, SFGATE.COM

Top 100 Wines of 2013, 2012 Albariño

THE SEATTLE TIMES

Top 50 Regional Wines, 2012 Albariño

THE PASSIONATE FOODIE

2013 Top Wines over \$50, 2005 Paramour

BLUE CHEESE - CHEESECAKE

Ingredients:

2 cups toasted pecans, chopped
1½ ounces Parmesan cheese, block
¼ cup sugar
2 tablespoons butter, melted
2 8-oz cream cheese, cubed and softened
4 ounces blue cheese, crumbled
We use Rogue Creamery's Oregon Blue.
½ cup sour cream
3 eggs
Honey
Fresh cracked black pepper
Poached pears (optional)

Crust:

Preheat oven to 325 degrees. Finely chop pecans. Grate Parmesan cheese. In a mixing bowl, combine the pecans, Parmesan cheese, sugar, honey and butter; mix well. Spray nonstick cooking oil or grease the bottom of a ¼ sheet pan or 9x13 pan. Press in pecan mixture. Bake for 15 minutes. Tip: for a sweeter crust, drizzle honey after baking, before topping with filling.

Filling:

In bowl, combine cream cheese with sour cream, eggs, and blue cheese (reserve some if you would like to add small chunks back to mixture). Using a hand or standing mixer, beat until smooth (if using standing mixer, use a whisk attachment); pour over the baked crust.

Bake 20 minutes or until center is set; remove to a cooling rack. Allow to cool on counter, then transfer to refrigerator until firm.

To serve:

Drizzle lightly with honey and freshly cracked black pepper over top. Even better, poach some pears in the Tawny Port beforehand and layer on top of finished cheesecake.

Tips: Add a small amount of freshly cracked black pepper to the filling to disperse the spice. Crumble extra blue cheese over top of the cake before serving for a tangier flavor.

Makes 20-24 servings

Enjoy with the **5-YEAR TAWNY PORT**