

	WINES	PRICE	#	TOTAL
2013	ALBARIÑO	<del>\$20.00</del>		\$16.00*
2013	ALBARIÑO ROBLE	\$25.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2010	DOLCETTO	<del>\$22.50</del>		\$18.00*
2013	GRENACHE ROSE	<del>\$17.00</del>		\$13.60*
2010	MALBEC	\$26.00		
2010	MERLOT	\$23.00		
2013	MUSCAT	\$16.00		
2005	PARAMOUR**	\$90.00		
2010	SYRAH	\$22.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2009	SYRAH ESTATE	\$30.00		
2009	SYRAH RESERVE**	\$55.00		
2008	5-YEAR TAWNY PORT	\$37.50		
2011	TANNAT	<del>\$30.00</del>		\$24.00*
2011	TEMPRANILLO FIESTA	<del>\$23.00</del>		\$18.40*
2009	TEMPRANILLO ESTATE	\$35.00		
2009	TEMPRANILLO RESERVE	\$55.00		
2013	VIIGNIER	<del>\$25.00</del>		\$20.00*
*20% OFF PRICING THRU MAY 31ST **NO DISCOUNTS APPLY		TOTAL		
SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY SALES TAX: AZ, CA, GA, HI, ID, IL, KS, MD, 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.....

### 2013 ALBARIÑO

*This signature Galician style wine exhibits aromas of peach and apricots as crisp green apple and pear mingle with mild acidity and delicate minerality. Citrus and lemon peel round out the palate to create a lovely and refreshing wine, perfect with a Spanish seafood tapa, such as a lightly spiced Bacalao.*

### 2013 VIOGNIER

*Bursting with a bouquet of rose petal and jasmine, this Viognier displays flavors of lychee nut and wet stone on the entry. From there notes of plantain and pineapple dominate the lengthy finish transporting you to a tropical isle with just your kindle, hammock and a wine glass.*

### 2011 FIESTA TEMPRANILLO

*Our 2011 Fiesta needs no introduction. Having produced it since 2002, previously known as our screw cap cuvee, our entry level Tempranillo earned the name "Fiesta" for its fruity and less tannic style, just like a fine Spanish Crianza. It's a party in a bottle, no corkscrew required!*

### 2010 DOLCETTO (Red-Only)

*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.*

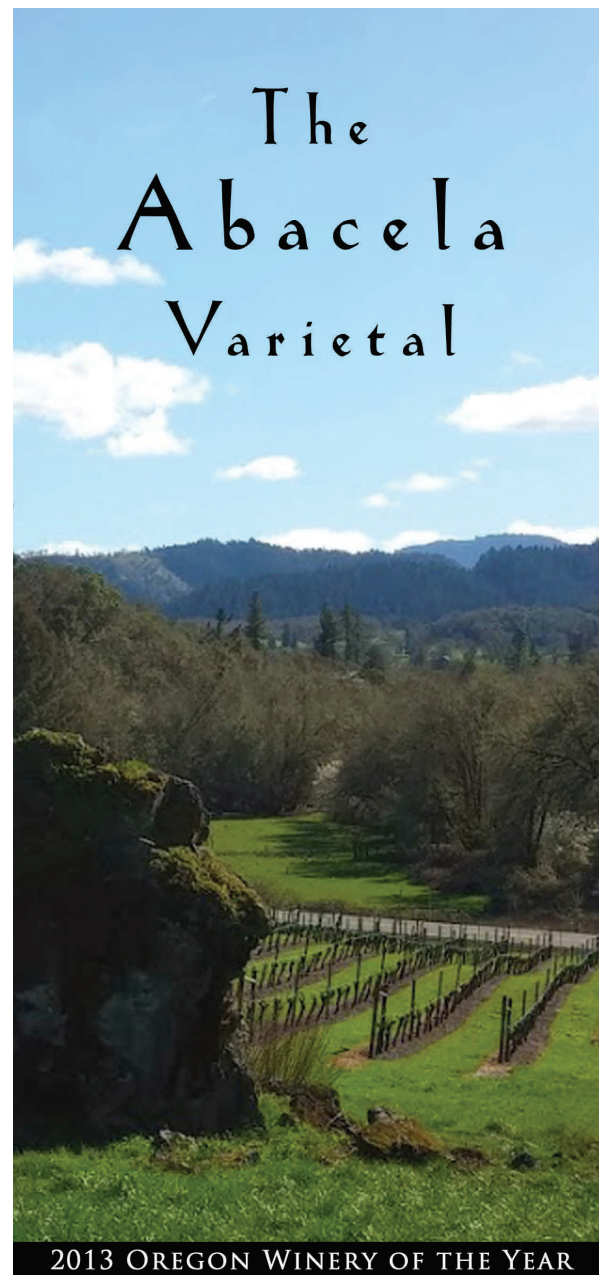
### 2011 TANNAT (Red-Only)

*Tall, dark and ruggedly handsome like John Wayne, this wine opens with intense plum and fig dominating the nose as hints of vanilla and spice swirl around your glass. The assertive backbone carries flavors of juicy raspberry, spice and smoke that round out the varietal characteristics.*

### 2013 GRENACHE ROSE (Optional)

*Delicately colored with an innocent femininity, this rose effuses scents of fresh strawberry and ripe melon. A pretty wine with lovely acidity, the palate reflects the bouquet adding notes of cherries and pink grapefruit. A perfect wine to welcome the sun this spring and summer.*

On the cover: Cox's Rock & SW Block Tempranillo



2013 OREGON WINERY OF THE YEAR

SPRING 2014

VOL XIV, ISSUE II

12500 LOOKINGGLASS ROAD  
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Dear Llaneros,

Mark Twain once said, "In the spring, I have counted 136 different kinds of weather inside of 24 hours." That sums up our Oregon spring... it certainly feels that way recently with the sunshine and rain playing peek-a-boo. Regardless of the weather, spring is the perfect time to visit our Vine & Wine Center and enjoy a glass of our new releases.

We have finished pruning our 76 acre vineyard with just a crew of 10! The time consuming and labor intensive project takes us about three months; now we wait with bated breath for bud break vineyard wide. This takes place as the ground warms up and hormones activate in the roots, telling the vine to grow. The canes and shoots were carefully left by the pruners and these buds will provide all the bounty for the 2014 harvest.

As the vineyard winds down, the winery activity ramps up. Assembling of the red wines and tasting through the blending trials sets up our 2012 vintage bottling schedule. We are also racking the 2013 red wines and will soon tuck them away for additional ageing in the cellar.

May is Oregon Wine Month and you can celebrate by choosing Oregon wine at your favorite retailers and restaurants. May also marks the 3rd anniversary of the Vine & Wine Center. We have many exciting events planned all month long. Up first is the Umpqua Valley Barrel Tour on May 3rd; get your tickets for the "South" tour today. We are also hosting a Kentucky Derby Day so wear your best Derby hat and get a prize! Our annual Memorial Day Open House wraps up the month's festivities. Don't forget entry is half price for wine club members and their guests. Pizza night will resume every Friday during summer. We long for the warm afternoons where we sit on the Buena Vista deck sipping a glass of Grenache Rosé with a slice of pizza pie.

In anticipation of the warmer weather, we are excited to announce the release of our 2013 white and rosé wines. Your spring selections include the 2013 Albariño, our signature white Spanish varietal, that offers fruity aromatics and a refreshingly mild acidity and a crisp finish, fantastic with a spring seafood dish. The 2013 Viognier, with expressions of apricots, papaya and orange peel, will be a summer favorite. The 2011 Fiesta Tempranillo is VERY approachable, much like a Spanish Crianza, made from our freshest, fruitiest and least tannic lots to ensure that it's

delicious upon release; no corkscrew required. Open a bottle for an instant party FIESTA celebration!

Last, but not least, mark your calendars now: Saturday, August 16th will be our annual ¡Fiesta!. Cheers to new beginnings,  
Earl, Hilda and Team Abacela

## UPCOMING EVENTS.....

APRIL 19, 2014

### **Spring 2014 Pick Up Party**

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

APRIL 22, 2014

### **Earth Day - 100 Mile Meal**

6:00 pm, limited seating, RSVP required. \$55/pp

APRIL 24, 2014

### **Spring Portland Pick Up Party**

Union/Pine, 4:00-8:00 pm.

APRIL 26, 2014

### **Cheese & Wine Seminar** 1:00-4:00 pm

APRIL 27, 2014

### **TAPAS Grand Tasting** San Francisco, CA

MAY 3, 2014

### **Umpqua Valley Barrel Tour**

Tickets: [www.umpquavalleywineries.org](http://www.umpquavalleywineries.org)

MAY 3, 2014

### **Kentucky Derby Day** Prizes for the best hats!

MAY 9, 2014

### **Pizza Friday** 4:00-7:00 pm

MAY 10, 2014

### **Vine & Wine Center 3rd Anniversary**

MAY 24-25, 2014

### **Memorial Day Open House**

MAY 30, 2014

### **Winemaker Dinner at Jasmine's**

RSVP to (541) 672-4433, 809 SE Main, Roseburg, OR.

AUGUST 16, 2014

### **Wine Club Fiesta** 4:00-8:00 pm

- All events are at Abacela unless otherwise noted.

## NEWS & REVIEWS.....

### **SAN FRANCISCO CHRONICLE WINE COMP.**

Double Gold, 2009 South East Block Res. Tempranillo

Double Gold, 2012 Viognier

### **GREAT NORTHWEST WINE**

"Top 100 Wines" (#14/100), 2012 Albariño

## GALICIAN BACALAO

This is a traditional tapa throughout Spain, especially in the Galician region where Albariño originates.

### **Ingredients:**

- 2 pounds of fresh cod
- 2 Yukon Gold Potatoes, peeled, thinly sliced
- 3 tablespoons butter
- 1 yellow onion chopped
- 2 garlic cloves chopped, divided
- ½ cup chopped fresh parsley, divided
- ¾ cup olive oil
- 1½ tsp red pepper flakes
- Freshly ground pepper to taste
- 20 Green olives, pitted, sliced
- Lemon zest of one lemon

### **Procedure:**

1. Boil heavily salted water, add cod and cook for 5-7 minutes or until cod flakes easily with a fork. Remove cod from water and save water for boiling the potatoes.
2. In a small bowl, stir together the olive oil, 1 clove of garlic, 1 tablespoon of parsley, red pepper flakes, lemon zest, and black pepper. Pour over the fish and toss lightly to coat.
3. Preheat oven to 350 degrees F. Place potatoes into the fish water and bring to a boil. Cook until tender about 10 minutes. Drain under cool water.
4. While potatoes are cooking melt the butter in a large skillet over medium heat. Add the onions, and sauté until golden and caramelized. Stir one clove of garlic into onions. Set aside.
5. Layer the bottom of a greased 8x11 inch baking dish with the potato slices. Cover this with the cod, followed by the onions and green olives.
6. Bake for 15 minutes in the oven, until lightly browned. Sprinkle with remaining parsley to garnish.

Serves 8.

This baked cod with a hint of spice pairs perfectly with the crispness and acidity of our...

## 2013 ALBARIÑO