

	WINES	PRICE	#	TOTAL
2013	ALBARIÑO	\$20.00		
2013	ALBARIÑO ROBLE	\$25.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2011	DOLCETTO	\$22.50		
2012	GARNACHA	\$29.00		\$23.20*
2011	MALBEC	\$26.00		\$20.80*
2011	MERLOT	\$23.00		
2013	MUSCAT	\$16.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2010	SYRAH ESTATE	\$32.00		\$25.60*
2009	SYRAH RESERVE**	\$55.00		
2011	TANNAT	\$30.00		
2008	5-YEAR TAWNY PORT	\$37.50		
2011	TEMPRANILLO FIESTA	\$23.00		
2010	TEMPRANILLO ESTATE	\$35.00		
#14	VINTNER'S BLEND	\$17.00		\$13.60*
2013	VIOGNIER	\$25.00		
2011	VERJUS (Non-Alc., for cooking.)	\$12.00		
*20% OFF PRICING THRU OCT 31ST **NO DISCOUNTS APPLY		TOTAL		
SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY SALES TAX: 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 _____

Wines

2012 GARNACHA

Garnacha is the most widely planted red grape variety in the world. Here at Abacela, our Garnacha is a limited production wine that doesn't linger in our cellar for long. At only 219 cases (most of which is allocated for our Wine Club), this rich in flavor and balanced in body wine is a staff favorite.

Delicate on the palate, this wine bursts with flavors of ripe cherries and raspberries, subtle hints of strawberry and a savory quality on the finish. The ripe tannins and lively acidity make this sassy wine a can't miss selection.

2011 MALBEC

Sitting somewhere between the rustic French style and the robust Argentinean style, our estate grown Malbec is the perfect balance of the two. Rich, ripe berries, lavender blossoms, and oak spice leap from the glass. On the palate, flavors of ripe blueberry, concentrated pomegranate, and a dusty oak quality lead into medium tannins and acidity that will pair well with a multitude of entrees and occasions.

2010 ESTATE SYRAH

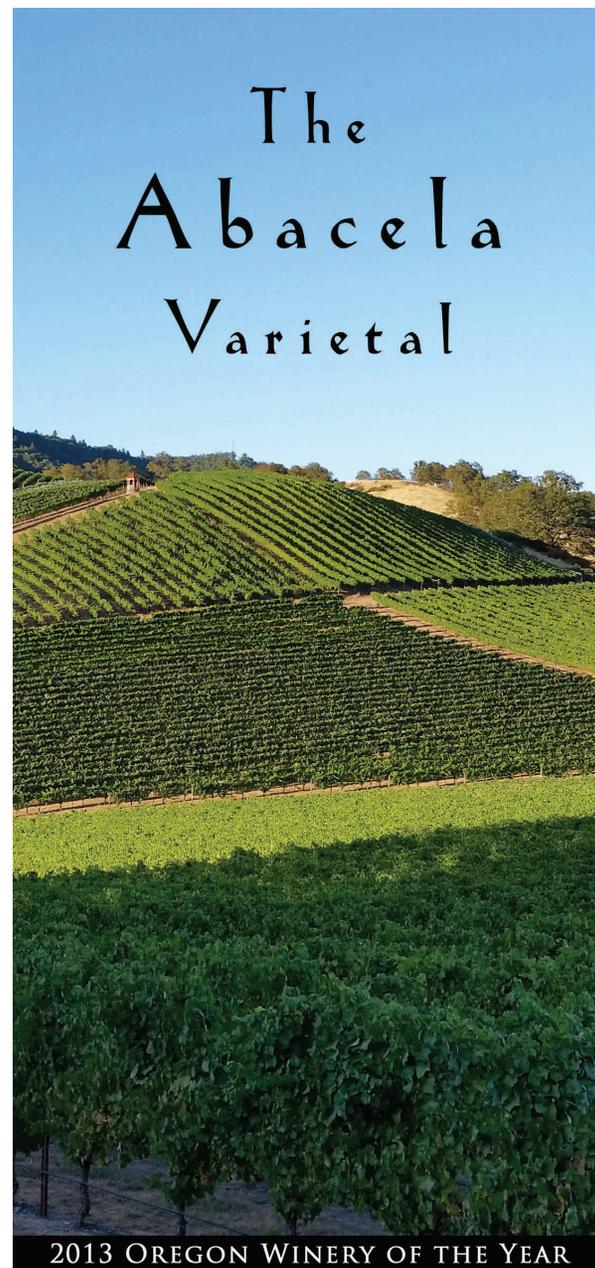
The 2010 vintage created a Syrah of uncommon depth. Opening with hints of mint and herb, toast and blackberry, the opaque dark color entices you to take the plunge. The ever-changing potpourri of aromas is reflected on the palate. Flavors of rich and textural dark fruits entwine with oak spice and cocoa notes to create an overwhelmingly unctuous Syrah. As with the prior 14 vintages, this Syrah will continue to evolve and develop multiple layers and distinct qualities unique to our estate vineyards.

Optional

VINTNER'S BLEND #14

This Mediterranean style blend is comprised of predominately Tempranillo; while 13 other varieties join to create a wine that is greater than the sum of its parts. Opening with barrel spice, walnuts and cherry fruit nuances, this red table wine is a perfect accompaniment to a plethora of dishes. The rich mouthfeel and lengthy finish with chalky tannins are a telltale sign of a fine wine and a terrific bargain.

On the cover: Evening sun on Cobblestone Hill Vineyard



2013 OREGON WINERY OF THE YEAR

END OF SUMMER 2014

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Dear Llaneros,

What a busy summer we've had at Abacela! From our very popular Pizza Fridays, Vineyard Wagon Tours, our annual Wine Club Fiesta and all the changes in the vineyard, we have so much to share with you.

This growing season has been phenomenal; earlier than usual flowering, veraison, lots of sunshine and little rain, the grapes are ripening perfectly. The 2014 vintage is going to be one for the record books! We expect to start harvesting mid-September and continue until mid to late October. After harvest, the plants will concentrate their sugars, expressing colors ranging from gold to purple leaves. This fall will be a great time to visit our Vine and Wine Center to experience crush 2014 and the vineyard colors for yourself.

Summer is the peak of our bottling season, culminating with the "big reds" bottling in August. The brand new crush equipment has arrived and we are anxious to use it! The new destemmer will handle the fruit more gently and produce cleaner fruit for fermentation. Our First Year Barrel Cellar has been emptied, deep cleaned and filled back up with empty barrels awaiting the 2014 wine. The 2013 reds have all been racked, returned and moved to the Second Year Barrel Cellar where they await evaluation in December.

This summer was filled with events such as the Umpqua Valley Barrel Tour in May. We'll host another on September 20th, the first Fall Barrel Tour. Also in May we held our annual Memorial Day Open House in the Vine and Wine Center. With wine flowing and an abundance of food, this was definitely a weekend to try all the new releases. Mark your calendar for our upcoming Thanksgiving Open House, set for November 28-29th.

In early August, we celebrated International Albariño Day, but our love of all things Albariño couldn't be contained in just one day. Just as they celebrate in Cambados, Spain, Albariño was the focus for an entire week-long event. With live entertainment by local musicians and our featured flight of library and current Albariño wines with special tapas food pairings, it was quite a hit.

Our 2014 Wine Club Fiesta was a huge success! The High Street Band's energetic sound kept our guests on their feet. Wildlife Safari's ambassador cheetah, Mchumba, was back for another visit. Her first was in 2012 when she was just a cub. How she's

grown! Our traditional Spanish paella dinner served up an explosion of color. If you didn't make it this year, mark your calendar for next year; it's certainly a can't-miss event.

We have many fun events planned for you over the coming months. The return of our Chef Maker Dinner Series will feature Chef John Gorham from Portland's Toro Bravo restaurant on October 18th. Chef Rory Butts from Bandon Dunes' Pacific Grill will offer up his enticing menu on November 15th. Make your reservations ASAP.

The annual International Tempranillo Day will be held Thursday, November 13th; a day to celebrate all things Tempranillo. Use #TempranilloDay via social media or stop by our tasting room to join the celebration!

Now for the wines... The 2012 Garnacha, a cult favorite, sells out quickly every year so be sure to try it right away so you can order more. The 2011 Malbec is an extremely versatile wine, a perfect pairing with everything from cheese, grilled meats to ethnic dishes. The 2010 Estate Syrah is sure to be your choice for a farewell to summer BBQ or decadent fall dinner - or stash in your cellar for enjoyment in the years to come.

Cheers to a successful harvest,
Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

SEPT. 26 & OCT. 3, 10, 17, 24, & 31, 2014

Pizza Friday, 4-7:00 PM

SEPTEMBER 27, 2014

Wine Club Pick Up Party at Abacela, 12-4:00 PM

OCTOBER 4, 2014

Jazz, Tapas & Wine at Salud, 6-9:00 PM, Roseburg

OCTOBER 18, 2014

Chef-Maker Dinner at Abacela, 6:30 PM
Chef John Gorham of Toro Bravo

NOVEMBER 13, 2014

International Tempranillo Day - Help us celebrate all things Tempranillo!

NOVEMBER 15, 2014

Chef-Maker Dinner at Abacela, 6:30 PM
Chef Rory Butts from Pacific Grill/Bandon Dunes

NOVEMBER 28-29, 2014

Thanksgiving Open House, 11:00 AM-5:00 PM

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

PACIFIC RIM WINE COMPETITION

Best of Class, 2013 Albariño
Best of Class, 2013 Grenache Rosé
Best of Class, 2013 Viognier

OREGON WINE AWARDS

Double Gold Medal, 2013 Grenache Rosé
Gold Medal, 2010 Estate Syrah
Gold Medal, 2011 Malbec

WORLD OF WINE AWARDS

Best of Show, 2013 Albariño
Best of Show, 2013 Grenache Rosé

GREAT NORTHWEST WINE

Excellent, 2010 Estate Syrah
Excellent, 2011 Fiesta Tempranillo
Excellent, 2013 Albariño
Excellent, 2013 Grenache Rosé

FLOURLESS CHOCOLATE CAKE

	Butter (or shortening)
1 lb	Bittersweet chocolate, coarsely chopped
1 cup	Unsalted butter
¼ cup	Chocolate, hazelnut, or coffee liqueur
1½ tsp	Vanilla extract
7	Eggs (at room temperature)
1 cup	Granulated sugar
	Powdered sugar

Preheat oven to 350° F.

Butter a 9-inch deep-sided springform pan, line with parchment paper, and butter the parchment.

In a large saucepan, simmer chocolate, unsalted butter, and liqueur. When mixture is melted and smooth, stir in vanilla extract. Set aside to cool.

Beat eggs with granulated sugar on medium for 5 minutes or until fluffy. Gradually add eggs to chocolate mixture. Spoon batter into pan.

Bake cake for about 1 hour or until a toothpick inserted into center comes out with a few crumbs attached. Cool for 1 hour in pan, then loosen springform and remove.

When cool, sprinkle cake with sifted powdered sugar.

Store in refrigerator. Best served the next day with fresh berries and freshly whipped cream.

Serve with Abacela's 2010 ESTATE SYRAH.