

	WINES	PRICE	#	TOTAL
2013	ALBARIÑO	\$20.00		
2013	ALBARIÑO ROBLE	\$25.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2011	DOLCETTO	\$22.50	\$18.00*	
2011	MALBEC	\$26.00		
2011	MERLOT	\$23.00	\$18.40*	
2013	MUSCAT	\$16.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2010	SYRAH ESTATE	\$32.00		
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	\$28.00*	
2010	TINTA AMARELA***	\$30.00	\$24.00*	
#14	VINTNER'S BLEND	\$17.00		
2013	VIOGNIER	\$25.00		
2011	VERJUS (Non-Alc., for cooking.)	\$ 8.00		
*20% OFF PRICING THRU DEC 7TH **NO DISCOUNTS APPLY ***ONE (1) BOTTLE PER MEMBERSHIP		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

2010 ESTATE TEMPRANILLO

The 2010 Estate Tempranillo, our 14th vintage, will have you clamoring for more. This wine opens with hints of earthiness and dusty fruit. Once swirled in your glass, this garnet colored gem will remind you why Tempranillo is what we do best. The texture and bold flavors, reminiscent of the 2004 vintage, will be an absolute delight at your next holiday gathering - you will be the belle of the ball or the hit of the party. The structured backbone and robust tannins imply a cellar worthy option. You too will understand why we love this noble grape from Spain.

2011 DOLCETTO

A return to the peasant wine style of northern Italy, our 2011 displays notes of red currant, potpourri, raspberry and cedar. The fruity and floral profile extends to the palate with dried apple skins, pie spice and just a hint of cured meat and brine. This bottle will make a welcomed addition to your family dinner. We recommend you try it with Italian fare or party appetizers.

2011 MERLOT

A classic Bordeaux style of Merlot, rich and welcoming, with dark fruit, savory notes, tobacco, eucalyptus and bacon fat. This is the reason you come back to Merlot - even after that scene in Sideways. Dark garnet in color with subtle oak notes, this wine screams for cold winter nights fireside, with winter stew of roast and vegetables. This wine will continue to improve over the next five years.

Optional

2010 TINTA AMARELA

We're excited to release this four-year old Library selection of Tinta Amarela, traditionally used in our Portuguese style Port. High toned and intriguing, this dry red wine opens with notes of black tea and leather. After a few moments barrel spice, anise and mulberry aromas lead into flavors of fig, cola and blueberry, rounding out this complex wine. You too will understand why it's not only one of our favorite Port varieties, but we were also the first in the U.S. to bottle this beauty as a single varietal wine.

On the cover: Clone 1 Tempranillo from South West Block



2013 OREGON WINERY OF THE YEAR

FALL 2014
VOL XIV, ISSUE IV

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ROSEBURG, OR 97471

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Dear Llaneros,

Now that harvest is over, we can start to celebrate the fruits of a yearlong labor. We picked more than 220 tons of fruit this year, setting a record. With young Esperanza, Fiesta and Alegría blocks producing, our harvest crews were busier than ever. The first fruit to hit the crush pad was Grand Hill Muscat, West Slope Albariño and Upper South Slope Syrah, picked simultaneously. Expect wonderful flavor profiles and perfectly ripe fruit from this exceptional vintage.

While things are wrapped up in the vineyard, all the excitement now turns to the winery. The crew is busy with punch downs and moving wine to barrel for ageing during the winter months.

Now is also a great time to visit us and experience the fall colors of the vineyard.

We are keeping busy in the Vine & Wine Center with events all fall and winter long including the return of the Chef-Maker Dinner Series. Be sure to check the calendar for our full lineup of famous restaurant chefs who come to Abacela to prepare their delicious meals. The food, wine pairings and ambience are truly a one of a kind experience.

International Tempranillo Day is November 13th and we'll be celebrating through the 16th with barrel tasting of 2013 Tempranillo, a Paella dinner, live music and a very exciting Reserve Tempranillo library flight. Can't join us? Use #TempranilloDay to follow along and share your events on social media.

Our annual Thanksgiving Open House is November 28-29th from 11:00 AM-5:00 PM at our Vine & Wine Center. It will feature new and current release wines plus small bites. Don't forget Wine Club members and their guests get in for half price! Beat the mall crowds and join us over the holiday weekend.

As our wine club grows, we continue to look for ways to better serve you, so keep an eye out for some exciting changes that will take place in January 2015. One change you will notice is that we now have a "Wine Club Weekend" pick up in November. This allows you to pick up your wine club selections at your convenience over a full weekend, without the crowds.

The Fall Wine Club selections are the 2010 Estate Tempranillo, 2011 Dolcetto and 2011 Merlot. The optional selection is our 2010 Tinta Amarela. Our 2010 Estate Tempranillo continues the Spanish stylistic approach and opens with intense blackberry and plum notes. Our claim to fame won't disappoint. Our 2011 Dolcetto is fruity, floral and easy on the palate with

notes of potpourri, raspberry and cranberry and just a hint of cured meats. The 2011 Merlot is a classic Bordeaux style, rich and welcoming with savory notes like tobacco, bacon fat and subtle oak flavors; this is sure to be a new fireside favorite. The 2010 Tinta Amarela, a four year old Library selection, is intriguing and complex with notes of black tea and leather. You too will understand why Abacela saw its quality and became the first American winery to bottle Tinta Amarela as a pure varietal wine.

Have a safe and happy holiday season!

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

NOVEMBER 13-16, 2014

International Tempranillo Day - Help us celebrate all things Tempranillo! Events run Nov. 13th to 16th.

NOVEMBER 14, 2014

Pizza Friday - Part of our Tempranillo Celebration

NOVEMBER 15, 2014

Chef-Maker Dinner at Abacela, 6:30 PM, RSVP req'd.
Chef Rory Butts from Bandon Dunes' Pacific Grill

NOVEMBER 28-29, 2014

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

DECEMBER 7, 2014

Santa at Abacela, 1:00-4:00 PM
Bring the kids to meet Santa!

JANUARY 10, 2015

Chef-Maker Dinner at Abacela, 6:30 PM, RSVP req'd.
Chef Jason Tom of Portofino in Portland

JANUARY 31 & FEBRUARY 1, 2015

Wine Club Pick Up Weekend, 11:00 AM-5:00 PM

FEBRUARY 28, 2015

Chef-Maker Dinner at Abacela, 6:30 PM, RSVP req'd.
Chef Brendan Mahaney of Belly in Eugene

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

GREAT NORTHWEST WINE INVITATIONAL

Double Gold Medal & Best of Class, 2012 Garnacha
Double Gold Medal, 2010 Estate Syrah

GREAT NORTHWEST WINE

Outstanding!, 2013 Muscat

PORTLAND MONTHLY MAGAZINE

Oregon's 50 Best Wines 2014
#15 and 97.5 points, 2013 Albariño

PAELLA VALENCIANA

- 2 cups olive oil
- 1 red bell pepper, cut in strips
- ¾ chicken, cut into pieces
- ½ rabbit, cut into pieces
- ½ teaspoon sweet paprika
- ½ pounds green beans, cut into 1-inch pieces
- 1 can butter beans
- 3 artichokes cut into fourths or eighths
- ½ tomato, chopped
- 4½ cups water/chicken broth, or fill up the paella pan to the height of the handles 2 times
- 1¼ pounds plus 1-ounce rice, *Bomba* short grain rice, or *Calrose*
- Salt and freshly ground pepper
- 1 pinch saffron

Heat ¼-½ cup of oil in a paella pan (or similar). Add pepper strips, fry until they start to soften. Remove and reserve for garnish. Fry the chicken and rabbit at medium heat until golden brown, adding more oil, as necessary. Add the paprika half way through to add color to meat. Push the meat out to the edges of the pan and add the beans, artichokes and tomatoes in the center, mix well. Add half the water/broth making sure to cover the pan until it is half full. Simmer for approximately 30 minutes until most of the water has evaporated.

Add the rice, distributing it evenly over the pan and fry for a few minutes, moving it around in the pan. Add the rest of the water/broth, cook for about 20 minutes. Season with salt and freshly ground pepper. Add pinch of saffron for color. Paella should not be stirred past this point.

For the last 1-2 minutes increase the heat to medium-high, until the bottom layer of rice starts to caramelize, creating what Valencians call the "socarrat". If the rice starts to burn remove the pan from the heat immediately.

Garnish the paella with the strips of red pepper and place the artichokes around the edge. Cover pan and let it rest for 5 minutes before serving.

Cook's Note: 1 cup rice to 3 cups water/broth for bomba. Serves 6.

Serve with **2010 ESTATE TEMPRANILLO.**