

	WINES	PRICE	#	TOTAL
2013	ALBARIÑO	\$20.00		
2013	ALBARIÑO ROBLE	\$25.00		
2013	BLANCO DULCE (375 ML.)	\$30.00		
2011	DOLCETTO	\$22.50		
2011	MALBEC	\$26.00		
2011	MERLOT	\$23.00		
2013	MUSCAT	\$16.00		
2012	ESTATE PORT (375 ML.)	\$25.00	\$20.00*	
2011	SYRAH BARREL SELECT	\$34.00	\$27.20*	
2012	TEMPRANILLO FIESTA	\$23.00	\$18.40*	
2011	TEMP. BARREL SELECT	\$36.00	\$28.80*	
2011	TEMPRANILLO RESERVE	\$60.00**		
2010	TINTA AMARELA***	\$30.00		
#14	VINTNER'S BLEND	\$17.00		
2013	VIIGNIER	\$25.00		
2011	VERJUS (Non-Alc., for cooking.)	\$ 8.00		
*20% OFF PRICING THRU MAR. 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. MA. MD. MI. NC. NV. NY. OH. TX. VA. WA. WI. WY NOW SHIPPING TO MASSACHUSETTS!				

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

2011 BARREL SELECT TEMPRANILLO

The fifteenth release of our flagship Tempranillo now carries the "Barrel Select" moniker. This wine is the culmination of the Jones' passion, pride and perseverance. Displaying all the hallmarks of Tempranillo, this dense and dark wine with notes of blackberry, plum and fig lengthens on the palate with a balance of acidity and tannin. The finish is youthful and polished with notes of spicy oak and fruit leather. With time, this wine will unfold and grow into a deep and complex expression of our estate vineyards.

2011 BARREL SELECT SYRAH

Our newly christened "Barrel Select" Syrah is crafted for structure and ageability by careful selection of only the finest barrels. Dusty aromas of cherries and blackberries dance upon hints of herb and charcuterie. The palate is rich and finessed as are the tannins. The finish is long, with extracted berry fruit and oak spice. Balanced in every sense. "A perfect date wine," says Jenna.

2012 FIESTA TEMPRANILLO

Gold Medal Winner. This Fiesta is thoroughly enjoyable upon opening and even better the next day. The warm 2012 vintage is apparent in the ripe juicy fruit notes, rich tannin level, and wonderful mouthfeel. The nose is bright and inviting, the palate displays savory herb, prune and dark berry flavors. The finish is full of cigar box, leather, roasted meat and rosemary... all circling the fruity core. This food friendly wine is perfect for a dinner party or to share with your best friend.

Optional

2012 ESTATE PORT

Crafted from our estate's five traditional Douro wine grapes, this opaque, rich and luxurious wine is an avenue worth exploring. You may have had Ports in the past, but you haven't had this one. Tasting notes in brief: Mexican chipotle chocolate, red currant, vanilla bean, homemade caramel, anise, cinnamon stick, raspberry, red currant, dried fig, plum, blackberry and exotic spice. Wow!...imagine this wine in 10 or more years.

On the cover: 20 years of grape growing at Abacela

The
Abacela
Varietal

1995-2015 · 20 YEARS OF GRAPE GROWING

WINTER 2015

VOL XV, ISSUE I

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Dear Llaneros,

Happy 2015! With the new year, we are celebrating 20 years of grape growing. The first vine was planted in 1995 and since then, we have grown to over 76 acres of vineyards. Our endeavor to find the perfect place to grow world class Tempranillo has now blossomed into an estate with over 17 different varieties planted, a winery, estate garden, heritage orchard, nature preserve and Vine & Wine Center. As for 2015, we have many new and exciting changes in store for you. Stay tuned!

It's business as usual in the vineyard; with the new year we look towards the now dormant vines. Crews have begun the task of pruning all 76 acres, and have started with the hillsides working their way to the cooler benchlands in the coming weeks. We'll also be sprucing up the estate grounds making way for the springtime growth. Winter is a nice time to visit the vineyard as the patchwork of blocks will begin to show the progress of the deft pruning throughout the next few months.

The work in the winery never ceases. Now that the 2014 vintage white and rosé wines are through fermentation and being stabilized, we can turn our attention to the élevage of the red wines now in barrel. From stirring the barrels to increase structure, to the rack and return of each barrel, the now sugar dry 2014 vintage wines are displaying great color and flavors. Once these are put to rest in the cellar we will begin bottling the white and rosé wines, due out in April 2015. The 2013 red wines that have now spent over a year in barrel are being tasted and blending trials will commence. At this point we will decide the destination of each lot and start assembling the wines.

Also abuzz with activity is our Vine & Wine Center. From our ever popular Chef-Maker Dinners, our returning Winter Seminar Series and some spectacular new releases, we have filled up the calendar with many exciting activities and wines for our members. We are adding additional Wine Club member benefits in the near future.

Getting back to the business at hand, your Winter Wine Club selections are some of our best; the 2011 Barrel Select Tempranillo, 2011 Barrel Select Syrah and 2012 Fiesta Tempranillo. This shipment introduces the new "Barrel Select" wines. Formally known as "Estate", the new terminology defines our process for these wines. Now that all of our wines are 100% estate grown, the Barrel Select is just that, our selection of

only the finest barrels from the best lots to create wines of uncommon depth and complexity.

We sincerely hope that 2015 brings happiness and prosperity to you and yours.

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

JANUARY 31 & FEBRUARY 1, 2015

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

FEBRUARY 7, 2015

2009 Paramour Release Night, 6:30 PM, RSVP req'd

FEBRUARY 12, 2015

JPR Annual Wine Tasting Fundraiser in Ashland, OR

FEBRUARY 13 & 14, 2015

Valentine's Dinners, \$150/couple, RSVP req'd

FEBRUARY 28, 2015

Wine & Cheese Seminar, 1:00 PM, \$35, RSVP req'd

FEBRUARY 28, 2015

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

MARCH 7, 2015

45th Annual Greatest of the Grape at Seven Feathers.
Tickets: www.umpquavalleywineries.org

MARCH 28, 2015

Blending Seminar, 1:00 PM, \$35, RSVP req'd

APRIL 4 & 5, 2015

Spring Release Weekend - Taste the new 2014 vintage white and rose wines, 11:00 AM-5:00 PM

APRIL 10, 2015

Spring Portland Pick Up Party at Union/Pine. 4-7:00 PM

APRIL 18 & 19, 2015

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

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

SEATTLE TIMES, "TOP 50 OF 2014"

#39, 2013 Muscat

WINE PRESS NORTHWEST'S "TOP 100 OF 2014"

#92, 2012 Garnacha

#81, 2010 Estate Syrah

SAN FRANCISCO CHRONICLE WINE COMP.

Gold Medal, 2012 Fiesta Tempranillo

CHICAGO TRIBUNE

2013 Albariño, *Offbeat grapes making their way in American vineyards*

RABO DE TORO

3 ½ pounds bull's tails or oxtails, cut into pieces
Saffron threads, as needed
3 carrots, chopped
1 onion, chopped
2 small leeks, chopped
1 red bell pepper, sliced
4-5 cloves garlic
1-2 bottles Spanish red wine, such as Tempranillo

MARINADE: In a large deep pan, place the bull's tails or oxtails in a single layer, standing upright. Press a couple of saffron threads into the top of each tail. Add the vegetables and pour in 1+ bottle wine; the wine should just cover all the ingredients. Leave to marinate in the refrigerator for 24 hours.

½ cup olive oil
1 (3-inch) slice of fat from high-quality cured ham like Iberico, Serrano or Prosciutto chopped into small pieces, (bacon can be sub'd)
1 red bell pepper, sliced
Drizzle of honey
½ cup homemade or store bought demi-glace
Salt and freshly ground black pepper
Finely chopped parsley for garnish
Roasted potatoes and crusty bread, for serving

STEW: Remove the bull's tails or oxtails, set aside. Strain vegetables from the marinade and reserve both the liquid and vegetables. In a Dutch oven or deep, heavy skillet, heat the olive oil over medium-high heat. Add the fat, rendering 2 to 3 minutes. Add reserved strained vegetables and sauté until lightly caramelized, about 10 minutes. Add bell peppers and continue to slowly caramelize, for 15 minutes.

Add the tails one by one, standing them upright and moving aside the caramelized vegetables, so the tails have direct contact with pan. When the underside of the tails has turned a gray color, 2 to 3 minutes, turn them over and repeat. Add reserved marinade. The liquid should just cover the bull's tails/oxtails. If needed, top the liquid with water or broth. Add demi-glace. Cook over slow, low heat until the meat is falling off the bone but is still succulent and moist, about 4 hours. Check and correct the seasoning of the stew with salt and pepper, add a good drizzle of honey over top the stew and mix in, this helps to smooth out the flavor.

Serve stew, garnished with finely chopped parsley, over roasted potatoes with crusty bread. This stew can also be made a day ahead and reheated to serve the following day.

Serves 6. Pair with **2012 FIESTA TEMPRANILLO** or **2011 BARREL SELECT TEMPRANILLO**.