

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO	\$21.00		\$16.80*
2013	ALBARIÑO ROBLE	\$25.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2011	DOLCETTO	\$22.50		
2014	GRENACHE ROSÉ	\$18.00		\$14.40*
2012	MALBEC	\$27.00		
2011	MERLOT	\$23.00		
2014	MUSCAT	\$18.00		\$14.40*
2012	ESTATE PORT (375 ML)	\$25.00		
2011	SYRAH BARREL SELECT	\$34.00		
2012	TANNAT	\$30.00		\$24.00*
2012	TEMPRANILLO FIESTA	\$23.00		
2011	TEMP. BARREL SELECT	\$36.00		
2011	TEMPRANILLO RESERVE**	\$60.00		
2009	PARAMOUR**	\$100.00		
2012	TEMPRANILLO-MALBEC	\$30.00		\$24.00*
#14	VINTNER'S BLEND	\$17.00		\$13.60*
2014	VIIGNIER	\$26.00		\$20.80*
*20% OFF PRICING THRU MAY 17TH **NO DISCOUNTS APPLY		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

2014 ALBARIÑO

This aromatic masterpiece opens with a bouquet of pineapple and pear with lemon and apple flavors rounding out the crisp finish. The creamy texture embraces the steely minerality to coat your palate. Try with fresh seafood for an unforgettable meal.

2014 VIOGNIER

The 2014 vintage produced a beautifully balanced Viognier that opens with stone fruits such as apricot and peach while building to notes of tangerine and honeysuckle. This food friendly Viognier will pair well with white meats or seafood dishes.

2012 TEMPRANILLO-MALBEC

This 50/50 blend of Tempranillo and Malbec opens with concentrated plum and dried cherry; vanilla, currant, eucalyptus and oak spice fill your mouth and balances out on the palate. Hints of herb and earth finish out this blend that has all the fruit of a Malbec with the backbone of a Tempranillo.

2012 TANNAT (Red-Only)

Intense and dark, this brooding wine has notes of cocoa dusted cherries, lavender and black mission figs. Cellar this selection or pair now with a NY strip steak to help temper the tannins.

VINTNER'S BLEND #14 (Red-Only)

Swirl this red blend in your glass to release the darker fruit expressions. Sip slowly to discover the bramble berry and oak spice. Boysenberry and blackberry jam meld with meatier textures that elongate the rich finish of our 14th Vintner's Blend.

2014 GRENACHE ROSÉ (Optional)

Our dedicated Rosé growing program produced another spectacular wine. This dry wine opens with aromas and flavors of watermelon, berry, kiwi and cherry cola. A crisp, lengthy finish is highlighted by wet stone, savory notes and nice acidity.

2014 MUSCAT (Optional)

Opens with mango, papaya and passionfruit, our 2014 Muscat is the perfect accompaniment to your next Hawaiian luau. Orange creamsicle and guava round out the palate as coconut, banana and lychee nut complete the exotic flavors.



SPRING 2015

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Dear Llaneros,

Spring is the perfect time to unveil new changes to our loyal wine club members. You might have noticed a few additional benefits to our wine clubs; these changes were long in the making. Royal Club (fm. Case Club) members now enjoy free shipping on quarterly shipments and free event entry to the Memorial and Thanksgiving Open Houses as well as half priced entry to the annual wine club Fiesta. Noble Club (fm. Double Club) now receives flat-rate shipping, which means you can add up to six additional bottles to your club selection with no change in shipping costs. Call or email us today to upgrade your membership.

Along with the exciting name changes, we are proud to unveil our new silkscreened bottles with a special commemorative badge emphasizing 20 Years of Wine Growing in the Umpqua Valley. The 20 year mark was the perfect time to freshen the bottles and labels. We are thrilled to share these with you.

Earl and Hilda's 20-year success was celebrated at February's Oregon Wine Symposium where they were awarded the Lifetime Achievement Award. This peer nominated award highlights the belief Earl had long ago; fine varietal Tempranillo in the Pacific Northwest was possible! The Jones' family was by their side as they accepted the award.

The wines we have chosen for your spring selections are the 2014 Albariño, 2014 Viognier and 2012 Tempranillo-Malbec. The Albariño is the perfect summer wine to pair with cheeses and fresh seafood; it is sure to be a warm weather staple. The Viognier opens with aromas of fleshy peach and stone fruit, while the balanced acidity will have you grabbing another glass. The Tempranillo-Malbec is a perfect expression of the 2012 vintage with ripe fruit and wonderful texture.

Our Red Baron Club members will also enjoy a bottle of the 2012 Tempranillo-Malbec along with our 2012 Tannat, known for its tannin and ageability. It's a big red wine that won't disappoint the savvy red wine drinker. The Vintner's Blend #14 is our most versatile red table wine. It's hailed as a chameleon, as it pairs so seamlessly with a plethora of foods.

Our brand new 2014 Grenache Rosé and 2014 Muscat will also be offered as optional bottles. The Rosé won't last long; as it never does. This dry, pink wine opens with notes of strawberry, watermelon and grapefruit, summed up with a lengthy, mouthwatering

finish. This bottle needs nothing more than a warm day to be enjoyed on your patio. The 2014 Muscat is the perfect companion to your next spicy meal. Did someone say Thai? Floral entry with notes of honeyed tropical fruits and a sweet yet clean finish. The Muscat has already garnered a Gold Medal.

We have many different events planned in the coming months including the Umpqua Valley Barrel Tour on May 2nd, our annual Memorial Day Open House May 23rd and 24th and we will resume our very popular Pizza Friday on June 5th. Make sure to come early and grab a seat while enjoying delicious gourmet pizzas straight from our Spanish "horno" oven. Arrive early on Friday to enjoy our vineyard wagon tour which runs at 2:00 PM. Please note, our summer tasting room hours will commence on June 1st; we will be open until 6:00 PM June through October. We can't wait for your next visit!

Sweet April showers do spring May flowers- T. Tusser

Cheers,
Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

APRIL 18, 2015

Pick Up Party at Abacela, 11:00 AM-5:00 PM

APRIL 19, 2015

Winemaker Dinner at Blackbird Bistro, Roseburg

APRIL 26, 2015

TAPAS Grand Tasting, San Francisco, CA

MAY 2, 2015

Spring Barrel Tour, umpquavalleywineries.org

MAY 9-10, 2015

Vine & Wine Center Anniversary Celebration

MAY 23-24, 2015

Memorial Day Open House, 11:00 AM-5:00 PM

JUNE 1, 2015

Summer Hours, June-October, 11:00 AM-6:00 PM

JUNE 5, 2015

Pizza Friday begins, 4-6:30 PM. Every Friday through summer (except August 14th)

AUGUST 15, 2015

Wine Club Fiesta, 10:00 AM-6:00 PM
"20 Years of Wine Growing," more info to come.

ORANGE-SAFFRON COD

Try this delicious recipe of baked whitefish with orange-saffron cream sauce this spring.

- 4 cod fillets
- 16 ounces orange juice
- 8 ounces heavy whipping cream
- 6 ounces whole butter, softened
- ½ teaspoon saffron
- Salt and pepper
- Sprigs of fresh thyme

Preheat oven to 400 degrees. Pour orange juice into a sauce pan and reduce by half over high heat. Crumble saffron into reduction, then add cream. Reduce again by half. During this second reduction, season the cod with salt and pepper to taste and bake for 12-15 minutes at 400°.

Remove sauce from heat, whisk in butter a little at a time. Pour the sauce over each fillet and garnish with fresh thyme. Serve over jasmine rice.

Serves 4.

Pair with 2014 ALBARIÑO or 2014 VIOGNIER

NEWS & REVIEWS.....

LIFETIME ACHIEVEMENT AWARD

Lifetime Achievement Award presented to Earl & Hilda Jones, Oregon Wine Board
This award celebrates people whose work has been pioneering and spans not only a personal lifetime but the lifetime of the Oregon wine industry.

GREATEST OF THE GRAPE

Gold Medal, 2012 Malbec Professional Judging Runner-Up, Best Wine & Food Pairing

GREAT NORTHWEST WINE COMPETITION

Gold Medal, 2014 Muscat
Gold Medal, 2012 Fiesta Tempranillo
Gold Medal, Vintner's Blend #14

SAN FRANCISCO CHRONICLE WINE COMP.

Double Gold, 2012 Malbec

CMKWINE.COM

91 points, 2011 Barrel Select Tempranillo

WINE PRESS NW PLATINUM JUDGING

Double Gold, 2013 Grenache Rosé
Double Gold, 2010 Estate Syrah