

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO <i>(Library)</i>	\$23.00		
2015	ALBARIÑO <i>(Library)</i>	\$22.00		
2015	ALBARIÑO <i>Private Selection</i>	\$25.00		
2015	BLANCO DULCE (375 ML)	\$30.00		
2014	DOLCETTO	\$24.00		
2014	GARNACHA	\$29.00		
2015	MALBEC	\$28.00	\$22.40*	
2014	MALBEC <i>Reserve</i>	\$42.00		
2014	MERLOT	\$24.00	\$19.20*	
2016	MUSCAT	\$18.00		
2013	ESTATE PORT (375ML)	\$25.00		
2014	SYRAH <i>Barrel Select</i>	\$30.00		
2015	TANNAT	\$30.00	\$24.00*	
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2014	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2009	TEMPRANILLO <i>Estate</i>	\$43.00		
2014	TEMPRANILLO-MALBEC	\$30.00		
2014	TINTA AMARELA	\$30.00		
2009	PARAMOUR	\$100.00		
#17	VINTNER'S BLEND	\$18.00		
2016	VOIGNIER	\$26.00		
*20% OFF PRICING THRU MARCH 4TH		TOTAL		
SHIPPING CHARGES AND SALES TAX TO BE DETERMINED AT WINERY SALES TAX: CA, GA, HI, ID, IL, KS, MA, MD, MI, NC, NV, NY, OH, TN, TX, VA, WA, WI, WY				

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL _____

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

(_____) _____ BIRTH DATE ____/____/____

EMAIL _____

CREDIT CARD # ON FILE (VISA, MC, AMEX, DISC) _____ EXP ____/____/____

Wines

2015 MALBEC

Unmistakably Malbec. Inky dark in the glass with huge upfront fruit on the bouquet. A touch of bramble, marrying blackberry and herbal notes, the 2015 vintage is vibrant with nice acidity and dark fruit flavors. Notes of cola and a light touch of oak round out the palate. Earl exclaimed "A Beautiful Wine!" when we tasted it just prior to release. We couldn't agree more!

2014 MERLOT

This complex, medium bodied wine was assembled from our best barrels of Merlot. Aromas of blackberries, boysenberries and savory herbs with a hint of maple, revolve around flavors of plum, black cherry, and chocolate. Very "Bordelaise" in style, the silky texture, integrated American and French oak nuances and medium tannins really guide this wine into a lovely finish that just begs for a hearty meal.

2015 TANNAT

Hallelujah! With maturing vines, we now have the ability to offer this immense wine to every member. Tannat is a unique and distinctive wine. Notes of cedar, cocoa and dark cherry leap from the glass. The palate is dense, but silky, rustic, but refined. High toned red fruits, Bing cherries, molasses and herbal notes guide this rich wine into its bold and lengthy finish.

On the cover: The Winegrowers' Walk at our Vine & Wine Center. This is the "Soils" sign with examples of the different rocks found in the vineyard blocks on the north and south of the fault line that bisects our vineyards.



WINTER 2018

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12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM
(541) 679-6642 | WINE@ABACELA.COM

Dear Llaneros,

Happy New Year! The winter brings a time of renewal here at Abacela, from the vineyard to the winery to our guest relations, and wines.

We kicked the New Year off with some great news! Not only did we come away with one Double Platinum and three Platinum medals from the Wine Press NW judging, but Paul Gregutt just reviewed our reserve wines. All the wines earned the Editors' Choice designation and scores of 93 points or higher! The Vintner's Blend also received 91 points. See the full results in the News & Reviews section.

Chris and crew are busy pruning our 76 acres of vines. They brave the cold and rain, but each vine is given its due attention. We'll be done pruning by mid-March. It's a pretty sight to see, as the vines are deftly manicured and the vineyard floor is green again.

The 2017 harvest brought about another exciting vintage. Andrew is busy evaluating the barrels of red wines from 2017 as well as gearing up for bottling the 2016 vintage in the spring and summer months. Currently he is prepping and finalizing the 2017 vintage white and rosé wines for bottling this February. Those will be released to you this spring. We can hardly wait!

The Vine & Wine Center staff is planning some fun and 'studious' events to fill the winter months. See the events calendar for classes, seminars, dinners and other special events. We'll also be a part of the Greatest of the Grape and the Barrel Tour this year. Plus, we'll be returning to the Sip Classic festival in McMinnville, OR.

We are pleased to introduce our new hospitality manager Chelsea. With a background in teaching, Chelsea lived the last five years in the Galician region of Spain. "¿Hablas Español?" anyone? She spent this last fall picking grapes and pouring wine in our tasting room. Be sure to introduce yourself to her the next time you visit, which we hope will be very soon.

Lastly, we are releasing the 2015 Malbec, 2014 Merlot and 2015 Tannat just in time for your winter wine club. We also released the very limited 2015 Graciano. Make sure to pick up a bottle or two before it's gone. Only 80 cases were made.

¡Salud! Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

February 9, 2018

TGIF Wine & Pizza Night, 4-7 PM*

February 14, 2018

Valentine's Day Dinner, 6 PM

5-course with Library wines. \$125 pp, RSVP rq'd

February 15, 2018

Jefferson Public Radio Wine Tasting, 6-9 PM

Ashland Springs Hotel, Ashland OR

February 24, 2018

Verjus Cooking Class, 10 AM, \$40 pp, RSVP rq'd

March 3, 2018

Greatest of the Grape, 7-11 PM

Seven Feathers Casino, Canyonville OR

March 8, 2018

International Women's Day, Ladies' Night, 5-8 PM

March 9, 2018

TGIF Wine & Pizza Night, 4-7 PM*

March 9, 10 & 11, 2018

McMinnville SIP Classic Wine Festival

Evergreen Space Museum, McMinnville OR

March 24, 2018

Wine Sauces Class, 10 AM, \$45 pp, RSVP rq'd

May 5, 2018

Umpqua Valley Barrel Tour

*Last orders taken at 6 PM, please no outside food.

NEWS & REVIEWS.....

Wine Enthusiast Magazine

94 pts & Editors' Choice, 2014 Rsv. Tempranillo

93 pts & Editors' Choice, 2014 Reserve Syrah

93 pts & Editors' Choice, 2014 Reserve Malbec

91 pts & Editors' Choice, Vintner's Blend #17

Wine Press Northwest Platinum Judging

Double Platinum Medal, 2016 Grenache Rosé

Platinum Medal, 2016 Albariño

Platinum Medal, 2014 Garnacha

Platinum Medal, 2016 Muscat

San Francisco Chronicle Wine Competition

Gold Medal, 2014 Reserve Tempranillo

Gold Medal, 2013 Estate Port

WILD MUSHROOM RISOTTO

WITH BRAISED BEEF TIPS

1 bottle red wine	2 rough cut onions
1 c olive oil	12 cloves garlic
4 c beef stock	5 sprigs thyme
5 sprigs rosemary	3 c tomato sauce
3 lbs stew meat, cubed	½ c smoked paprika
Salt and pepper	
½ c flour, for dusting	

*Recipe by Abacela's
Chef Tina Hamilton*

In deep dish, add all ingredients and mix with spoon. Roll beef tips in salt, pepper and flour to coat and sear meat on both sides in hot pan with 1T olive oil. Place seared meat in dish with other ingredients and press down until covered. Cover with foil and place in 225° oven for 6-8 hours, until meat is tender. Remove meat from pan and set aside to rest.

MUSHROOM STOCK

4 oz dried Porcini mushrooms	½ tsp salt
4 c water	½ T garlic
2 sprigs thyme and rosemary	

Place all ingredients in water and bring to a boil. Reduce heat and simmer for 20 minutes, until mushrooms are tender. Strain and set broth aside.

RISOTTO

2 c Arborio rice	3 c white wine
3 c mushroom stock	3 T butter
4 oz wild fresh Oregon mushrooms (Chanterelle, Black Trumpet, Hedgehog, or Morel)	
Salt and pepper to taste	

In a stock pot, sauté mushrooms in butter until tender. Add rice and sauté for an additional 3-4 minutes, stirring constantly. Add white wine and cook down until all the liquid has been absorbed. Add mushroom stock and cook down, repeat as needed until rice is tender. Stir constantly. Note: You may need to add additional stock depending on the rate your liquid evaporates. Taste the rice for proper tenderness and add stock as needed. Season and serve topped with beef tips. Garnish with chopped rosemary and thyme.

Enjoy with our 2015 TANNAT