

Current Release Wines		Retail	Club
2023	Albariño	\$22	\$19.80
2023	Albariño Private Selection	\$30	\$27.00
2023	Alegría "Sparkling Albariño"	\$40	\$36.00
2023	Muscat	\$20	\$18.00
2023	Grenache Rosé	\$20	\$16.00*
2023	Viognier	\$28	\$25.20
2020	Dolcetto	\$27	\$24.30
2021	Fifty-Fifty	\$34	\$30.60
2020	Graciano	\$32	\$25.60*
2021	Grenache	\$32	\$25.60*
2021	Malbec	\$32	\$28.80
2020	Grand Hill Malbec Reserve	\$46	\$36.80*
2021	Merlot	\$28	\$25.20
2021	Syrah	\$36	\$32.40
2019	South Face Syrah Reserve	\$48	\$43.20
2020	Tannat	\$34	\$30.60
2021	Tinta Amarela	\$34	\$30.60
2021	Tempranillo Fiesta	\$27	\$24.30
2021	Tempranillo Barrel Select	\$40	\$32.00*
2019	SE Block Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2021	Angelica (500ml)	\$90	\$81.00
2017	Vintage Port (375ml)	\$26	\$23.40
N/V	Ten-Year Tawny Port (500ml)	\$65	\$58.50

*20% off pricing through October 18th

CORPORATE EVENTS AND GIFTS

Looking for somewhere to host a small, intimate company event? How about gifting a great bottle of wine or wood box set to your valued clients or employees. We can help.

Call: (541) 679-6642
Email: wine@abacela.com

END OF SUMMER CLUB RELEASES

2020 GRAND HILL MALBEC RESERVE

In this great vintage Grand Hill Block produced a dense, concentrated wine that qualified to be called a reserve. Rich, aromatic purple fruit combined with leathery oak and velvety texture culminate in a lengthy finish that keeps going.

2021 GRENACHE

Flavors of ripe dark cherry and grilled plum greet the palate while toasted spices, herbs, leather, tobacco, and refreshing orange peel linger through the finish. This bottle is a deliciously powerful and complex wine with a round, plush mouthfeel.

2021 TEMPRANILLO BARREL SELECT

Our flagship Tempranillo continues the tradition of quality and excellence through careful selection of the finest barrels. Rich blackberry, violets, mocha, spice box, leather and well defined tannins unfold in velvety layers through the lengthy finish. While delicious now, this wine has the structure to improve for ten or more years and offers a long plateau of maturity.

OPTIONAL ADD-ONS:

2023 GRENACHE ROSÉ

Is it provincial pink, coral, or light salmon? No matter what color you call it, your eyes are drawn to this amazing rosé. Aromas of strawberry, watermelon, and grapefruit are reflected on the palate, with added notes of tangerine. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart flavors. Enjoy throughout the seasons.

2020 GRACIANO

Indulge in a perfectly balanced blend of fruit and spicy notes with every sip. You'll be treated to a mouth-watering mix of fresh cherries, dried fruit, cracked black pepper, char, and red pepper flakes that will endlessly tantalize your taste buds.



Abacela

Wine Club Varietal 94

End of Summer 2024

Issue 3 of 4

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Dear Abacela Wine Club Members,

As summer winds down and we prepare for the upcoming harvest, we're excited to share some wonderful updates with you. From new wine releases to the success of our summer events, there's much to celebrate!

We're thrilled to announce the release of our much-anticipated Angelica, sourced from ancient vines on our property's original homestead. This luscious dessert wine offers rich flavors of pleasant red fruits, honey, and dried apricot—perfect for pairing with desserts or enjoying on its own. In addition, we're excited to introduce Alegría, our vibrant new sparkling Albariño release. With bright notes of citrus and elegant effervescence, Alegría is the perfect wine for any occasion, whether you're hosting a gathering or enjoying a quiet evening.

As we approach the end of summer, the excitement of harvest is just around the corner. Our vineyards are teeming with activity as the grapes ripen beautifully, and we can't wait to share this year's vintage with you. The vineyards are looking promising and we anticipate a fruitful harvest.

This summer has been unforgettable, thanks in part to our fantastic Summer Music Series, TGIF Wine & Pizza nights, and Fiesta, our club member dedicated celebration. The lively performances, paired with great wine, wonderful food, and even better company created evenings to remember.

We also extend a warm welcome to our new wine club members! We're thrilled to have you join our community and look forward to sharing our wines and events with you. To our loyal legacy members, thank you for your continued support—you are the heart of Abacela.

As we transition from summer to fall, we encourage you to stay connected with us for the latest news, events, and special offers. We're excited for what's to come and can't wait to share it with you.

Thank you for being a part of our wine club family. Here's to a bountiful harvest, new releases, and many more wonderful moments shared over a glass of Abacela wine.

Cheers!

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

September 11th, 2024

Live Music by Scott Austin 5:30 PM - 7:30 PM

Join us for our final summer music performance on the patio. Enjoy a relaxing evening fueled by fine wine and spectacular music!

September 12th, 2024

PDX Pick-Up Party 3 PM - 7 PM

Join us in Portland at the Ecotrust Building for wine tasting and life bites. Pick up your current wine club selections and possibly a few more bottles. Guests are welcome, up to four people in your party.

RSVP required

September 21st, 2024

Vine & Wine Center Pick-Up Party

Wine club members enjoy an open house-style tasting of their wine club wines paired with a delicious tapas spread!

Limited to 4 people. Additional guests at \$30 per person

Reservation requested

Umpqua Valley Harvest Tour

Join winemakers around the Umpqua Valley and get an inside look at the inner workings of harvest. Taste award-winning wines, sample deliciously paired small bites, and meet passionate winemakers, as each winery gives you a peek behind the curtain of the harvest experience.

Purchase Tickets at umpquavalleywineries.org

\$85 per person (includes wine tasting, harvest experience, and paired small bites at 4 wineries)

October 5th, 2024

Roseburg Blocktober Fest

The Roseburg Blocktober Fest is a one-day event in historic downtown Roseburg to experience much of what Roseburg has to offer in art, music, makers, food, drink, and family fun.

Every Friday Through October

TGIF Wine & Pizza Night 4 PM - 8 PM

Note: Last seating at 6:15 PM & NO TGIF WINE & PIZZA 9/13/24

November 1st, 2024

Winter Closing Hours Begin

Vine & Wine Center open daily 11 AM - 5:00 PM

ACCOLADES & REVIEWS

2024 Oregon Wine Awards

94 Pts & Gold Medal	2023 Grenache Rosé
93 Pts & Gold Medal	2023 Albariño
93 Pts & Gold Medal	2021 Tempranillo Fiesta

2024 Sunset Int'l Wine Competition

94 Pts & Gold Medal	2021 Tempranillo Fiesta
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2024 American Fine Wine Competition – Rosé Invitational

91 Pts & Gold Medal	2023 Grenache Rosé
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James Suckling

90 Pts	2023 Albariño
90 Pts	2021 Tempranillo Barrel Select

GRILLED STEAK PIZZA WITH FIGS, ARUGULA, & SMOKEY BLUE

(Serves 2-4)

Ingredients:

- ♦ 1 lb pizza dough (store-bought or homemade), at room temperature
- ♦ 1.5 lbs grilled skirt or flank steak, sliced
- ♦ 4-5 fresh figs, halved
- ♦ 1 tbsp olive oil
- ♦ 3 cups shredded mozzarella cheese
- ♦ 2 oz Rogue Creamery Smokey Blue Cheese, crumbled
- ♦ 2 cups fresh arugula
- ♦ 1/2 cup balsamic vinegar

Directions:

In a small saucepan, heat balsamic vinegar over medium heat. Bring to a gentle boil, then reduce heat to low. Simmer until the vinegar thickens and reduces by half, about 10-15 minutes. Stirring occasionally. Once reduced, set aside to cool.

Preheat your oven to 500°F, placing a rack at the bottom. Lightly brush a rimmed 12"x15" baking sheet with olive oil. Gently stretch the pizza dough to fit the baking sheet, creating an even base.

Generously sprinkle mozzarella over the dough, then arrange figs and sliced grilled steak evenly across the surface. Top with a scattering of crumbled smokey blue cheese.

Bake for 12-15 minutes, until crust is golden and the cheese melts into a bubbly, delicious layer.

After the pizza is out of the oven, spread fresh arugula on top. Drizzle over the entirety of the pizza with the balsamic reduction for a sweet, tangy finish.

Carefully slide the pizza onto a cutting board, slice, and enjoy with a glass of our 2021 Grenache!

Cheers!