

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO	\$21.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2012	DOLCETTO	\$24.00		
2013	GARNACHA	\$29.00		
2013	MALBEC	\$27.00		
2012	MERLOT	\$24.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2012	SYRAH BARREL SELECT	\$29.00		
2012	SYRAH RESERVE	\$42.00		
2013	TEMPRANILLO FIESTA	\$23.00		
2009	TEMPRANILLO ESTATE	\$40.00	\$32.00*	
2011	TEMP. BARREL SELECT	\$36.00	\$28.80*	
2013	TEMP. BARREL SELECT	\$32.00	\$25.60*	
2012	TEMPRANILLO RESERVE	\$49.00		
2009	PARAMOUR	\$100.00		
#15	VINTNER'S BLEND	\$18.00		
*20% OFF PRICING THRU FEB 29TH		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				

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 ____/____/____

SIGNATURE _____

Wines

2009 ESTATE TEMPRANILLO

Proper cellaring at Abacela allowed this wine to age slowly and gracefully over the course of the last seven years. Jumping from the glass are notes of blue fruit and smoky oak. This tender wine will delight your palate with its soft acidity and velvety tannins. An unexpected fruitiness dominates the finish. While drinking perfectly now, this classic Tempranillo will continue to age for years to come. 2009 was a slower paced vintage, one of our best. Don't miss this rare opportunity to delight in an exquisitely aged wine. Try with a delicate prime rib.

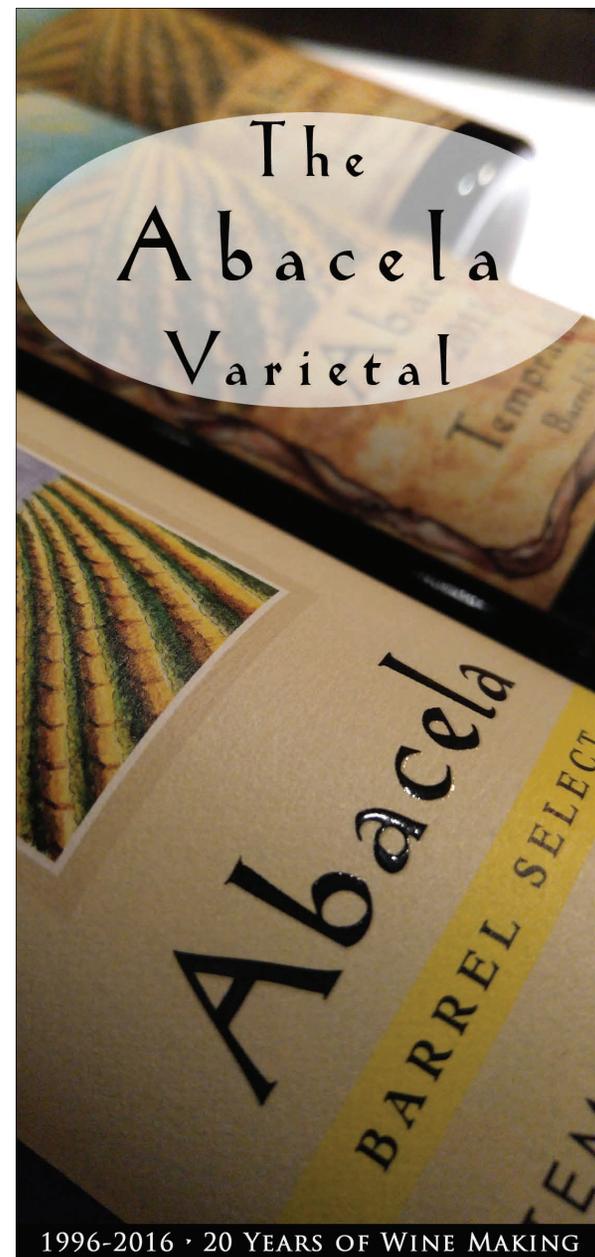
2011 BARREL SELECT TEMPRANILLO

A product of one of Abacela's coolest vintages, this Tempranillo highlights red fruits and earthy aromas. With a strong backbone of acidity and tannin, this Tempranillo produced from the 2011 vintage is still maturing in bottle. While drinking well now, this cellar worthy wine will continue to age gracefully. This youthful wine will soften over time. If you enjoy the velvety tannin of the 2009 vintage, continue to age this one for two to four years. Great with hearty stews or lamb dish.

2013 BARREL SELECT TEMPRANILLO

Upon opening the bottle, you'll first notice its deep, saturated color and red fruit on the nose; typical of Tempranillo. With tannin on the entry and plump notes of oak and smoky notes mid palate, this wine finishes with meat, cherry, and savory notes on the finish. Dried lavender, black pepper and anise flesh out this young wine. This is a sneak peek of an unreleased wine. If you have already tried the 2013 Fiesta Tempranillo, this bottling's younger brother, you might notice similar patterns between these, however, this Barrel Select bottling is more robust and ageworthy.

On the cover: Winter 2016 Wine Club Selections



WINTER 2016 VOL XVI, ISSUE I

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Dear Llaneros,

Welcome to 2016! It's only January, but our calendar is filling up with pruning our estate vineyards, completing the 2014 reds from barrel ageing to bottling and looking forward to special events we have planned for you.

There are scheduled seminars, wine dinners, wine club exclusive events and Pizza Friday. With many of these events, be sure to RSVP early to save your seat. Check the events calendar for more details. The recent Port Vertical Tasting was so popular that we may plan another! Stay tuned.

We are pruning the estate vineyards and the crew, despite the cold and rain, is busy moving from block to block with expectations of finishing in mid-March. It's a beautiful manicured sight, but it isn't done for aesthetics, it is done to ensure the coming vintage puts great wine in your glass.

In the winery, the 2015 white wines have completed fermentation and will be bottled in February. Be on the lookout for release of the NEW Private Selection Albariño crafted just for you! Our winemaker is also tasting through the barrels of 2014 red wines, getting ready to assemble and bottle those beauties during the coming spring and summer months.

Due to your appreciative response to a Library Syrah vertical sent two years ago, we have been planning another special vertical featuring our flagship variety, Tempranillo. This is an alternate year vertical starting with the rich 2009 vintage, the tightly structured 2011 and crescendos with a special, for-you-only, pre-release of the delicious 2013 vintage. The two Library-aged wines have been expertly cellared for your enjoyment and we are thrilled to offer our Wine Club a sneak peek of the un-released 2013 Barrel Select Tempranillo. This mini vertical will surely be a wonderful addition to your collection, or the perfect opportunity to invite friends over and open all three to understand vintage differences as well as see the label transition as we move to our fresh, new "Barrel Select" label.

From our cellar to your glass, we hope 2016 is a prosperous and hearty vintage.

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

JANUARY 30, 2016

Wine Dinner at the Cellar on 10th, Astoria, OR

FEBRUARY 5, 2016

Pizza Friday, 4-6:30 PM

FEBRUARY 12, 2016

Valentine's Dinner at Abacela, 6:30 PM

FEBRUARY 13, 2016

Valentine's Dinner at Abacela, 6:30 PM

Wine Club exclusive night featuring Library wines.

FEBRUARY 20, 2016

Syrah Blending Seminar, 1-3:00 PM

MARCH 4, 2016

Pizza Friday, 4-6:30 PM

MARCH 5, 2016

Greatest of the Grape Wine Gala, Canyonville, OR

MARCH 19, 2016

Cheese & Wine Pairing Seminar

MARCH 24, 2016

TAPAS Grand Tasting, Los Angeles, CA

APRIL 8, 2016

Pizza Friday, 4-6:30 PM

APRIL 22, 2016

Earth Day, Farm-to-Table Wine Dinner

MAY 14, 2016

Umpqua Valley Barrel Tour www.umpquavalleywineries.org

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

SAN FRANCISCO CHRONICLE WINE COMP.

Gold Medal, 2012 Reserve Malbec

GREAT NORTHWEST WINE

Top 100 Wines of 2015, 2012 Fiesta Tempranillo

WINE ENTHUSIAST

10 Best Wine Travel Destinations:

Abacela, a *must-see* winery

GREAT NORTHWEST WINE

Northwest Tempranillo continues to shine:

2013 Fiesta & 2012 Barrel Select Tempranillo

GREAT NORTHWEST WINE

140 Year Old Vines discovered at Abacela

COCIDO *Traditional stew from Madrid*

1½ lb brisket or pot roast
9 oz bacon or pork belly
1 smoked ham bone, or 1/2 c smoked ham
1 whole garlic bulb
2 bay leaves
1 tsp black pepper
1¼ cup dried chickpeas, soaked overnight
2 cups chicken cutlets
1 small onion studded with 3 whole cloves
2 carrots, diced
2 leeks, cut in ¼ inch half moons
1 lb new potatoes
2 links chorizo sausage
1 marrow bone
1 small bell pepper, diced
2 Tbsp long grain rice (optional for soup)

Pair this recipe with
2013 BARREL SELECT
TEMPRANILLO

Place all the meat, except chicken and chorizo, in large stock pan, skin side down including bones. Add bay leaf, pepper and garlic bulb (whole). Cover with water and bring to a simmer. Remove any film that forms on the surface. Simmer for 10 minutes. Add the chickpeas and cover. Simmer at the lowest possible temperature for 1½ hours. Check water level, add water as needed and stir. Add the onion with the cloves and chicken. Cook until the chickpeas are done, approximately 30-45 minutes.

Cook the vegetables as you wait for the chickpeas to finish. Put the carrots, leeks and potatoes in a stock pan with the chorizo. Cover with water and bring to a boil. Reduce heat to a simmer and cook for approximately 25 minutes, or until the potatoes are fork done.

Drain the vegetables and sausage, arrange on a platter. Slice the meats, removing the marrow and add to the chickpeas. Arrange all the meats and chickpeas on a separate platter, moistening with the broth as needed. Serve together.

Optional Soup Course; Strain off 5 cups of broth from meats, add the rice and cook until rice is tender. Serve as a first course soup.

NOTE: You can use a variety of meats, just include salty and smoky meats. You may also play with vegetables and fruits to add sweetness or earthiness as you desire. There should be very little need for salt in this dish, but sample for your preference. You can reduce salt content by pre-boiling the salted meats for 5 minutes and draining the liquid.