

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO	\$21.00		
2015	ALBARIÑO PRIVATE SELECTION	\$25.00		\$20.00*
2013	BLANCO DULCE (375 ML)	\$30.00		
2013	DOLCETTO	\$24.00		\$19.20*
2013	GARNACHA	\$29.00		
2015	GRENACHE ROSÉ	\$18.00		\$14.40*
2013	MALBEC	\$27.00		\$21.60*
2012	MALBEC RESERVE	\$42.00		
2012	MERLOT	\$24.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2015	MUSCAT	\$18.00		\$14.40*
2012	SYRAH BARREL SELECT	\$29.00		
2012	SYRAH RESERVE	\$42.00		
2013	TEMPRANILLO-MALBEC	\$30.00		\$24.00*
2013	TEMPRANILLO FIESTA	\$23.00		
2012	TEMP. BARREL SELECT	\$32.00		
2012	TEMPRANILLO RESERVE	\$49.00		
2012	TINTA AMARELA	\$30.00		
2009	PARAMOUR	\$100.00		
#15	VINTNER'S BLEND	\$18.00		
2015	VIIGNIER	\$26.00		\$20.80*
	*20% OFF PRICING THRU MAY 15TH	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 _____

(_____) _____ /_____/_____
PHONE BIRTH DATE

EMAIL _____

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

SIGNATURE _____

Wines

2015 ALBARIÑO PRIVATE SELECTION

Tingling with complex aromas of pineapple and orchard fruit, this Albariño was fermented in partial oak for a multifaceted and unique flavor profile. Bartlett pear and golden apple dominate the palate of this dry wine and the slightest hint of lemon shortcake finish with a creamy texture.

2015 VIOGNIER

Our Viognier opens with notes of tropical papaya and creamy banana with hints of mango and nectarine. The rich mouthfeel is nuanced with white flowers and apricots, while orange oil and stone fruit flesh out the mid-palate. Golden apple and peach fuzz, with a fun note of fruit cocktail finish this dry summer sipper.

2013 TEMPRANILLO-MALBEC

"Fruit of Malbec and body of "Tempranillo" - Black currant and black cherry aromas jump from the glass. Delve deeper with hints of savory sage and dried lavender, with notes of unsweetened cocoa on the palate. Lilac and tobacco leaf notes create depth, rounding out the long, tannic finish.

2013 DOLCETTO

Raspberry and dark fruits dominate the aromas with cherry and savory spice in the background. The purity of fruit and balanced palate delights with velvety texture and integrated acidity.

2013 MALBEC

Aromas of blackberries, chocolate, oak and dried lavender meld with broad tannins and an earthy spice to create both tension and balance in this structured wine.

2015 GRENACHE ROSÉ

Strawberries and cream swirl in the glass. Red fruit and raspberry with hints of lime zest and citrus on the nose. Juicy watermelon and luscious fruit on the palate. Slightly floral notes of hibiscus and spice help make the finish of this Grenache Rosé perfectly memorable.

2015 MUSCAT

Opens with notes of honeysuckle and dried apricot with nectarine and sugared limoncello on the entry. Honeyed pears with sweet melon and fresh blossom round out this wine with papaya and honeyed kiwi on the finish. Simply perfect.

On the cover: Our Grenache Rosé, spring in a glass!



SPRING 2016

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Dear Llaneros,

Spring has officially sprung, the vines have awoken with budburst and the first green leaves of the new season are showing.

2016 has already been full of exciting press. The Wine Enthusiast magazine recently named Southern Oregon as one of the Top 10 Wine Destinations in the world and in doing so announced many new excellent ratings for Abacela wines. Our 2012 Northwest Block Reserve Malbec earned 93 points and a Cellar Selection. It also took the top honor of "People's Choice" for Best Wine and Best Wine & Food Pairing at the 46th annual Greatest of the Grape. Three more wines rated over 90 points (see News & Reviews section of this newsletter).

More great news, The Cascadia Wine Competition just awarded our unreleased 2015 Blanco Dulce a Gold Medal and "Best in Class" for dessert wines. The 2013 Fiesta Tempranillo won Double Gold and our newly released 2015 Muscat received a Gold medal.

Our events calendar is quickly filling with special events! The Umpqua Valley Barrel Tour is May 14th-tickets are selling fast. We will resume our weekly Pizza Friday schedule starting the first week in May and continue throughout the summer. We are proud to announce our first quarterly dinner of 2016, a "100 Mile Meal" on April 22nd. All food items are sourced within 100 miles of Abacela. Memorial Day Open House is May 28th & 29th. Members and guests receive half off entry; Royal Club enjoys complimentary entry.

The wines for the spring club selections are the 2015 Albariño Private Selection, the 2015 Viognier and the 2013 Tempranillo-Malbec. The Albariño Private Selection is a special limited production bottling and we believe it is the finest Albariño we have ever produced! It is only available to members and tasting room customers. Our 2015 Viognier continues with the tradition of bright, ripe fruitiness in the glass and a bigger mouthfeel. The perfect summer wine. Our third release of the Tempranillo-Malbec is a big red with the fruitiness of Malbec and body of Tempranillo. We know you'll enjoy these wines!

Earl visited Los Angeles in March for the TAPAS Grand Tasting (Tempranillo Advocate Producers and Amigos Society) and poured wine for some of our wine club members, Hollywood celebrities and he also visited some top restaurants. You will start seeing more Abacela in southern California.

Cheers,

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

April 22, 2016

Earth Day, 100 Mile Meal Dinner, 6:30 PM

May 1, 2016

Extended hours start! Open 11:00 AM-6:00 PM

May 6, 13, 20, & 27, 2016

Pizza Friday, 4-6:30 PM

May 14, 2016

Umpqua Valley Barrel Tour, umpquavalleywineries.org

May 28 & 29, 2016

Memorial Day Open House, 11:00AM-6:00 PM

Every Friday June 3rd to September 30th

Pizza Friday, 4-6:30 PM

August 19, 2016

Sorry, NO Pizza Friday

August 20, 2016

Save the date! Annual Wine Club Fiesta

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

Cascadia Wine Competition

Best of Class/Gold Medal, 2015 Blanco Dulce

Double Gold Medal, 2013 Fiesta Tempranillo

Gold Medal, 2015 Muscat

Wine Enthusiast

93 Points & Cellar Selection, 2012 Northwest Block Reserve Malbec

92 Points & Editors' Choice, 2012 B.S. Syrah

91 Points & Editors' Choice, 2013 B.S. Malbec

90 Points, 2013 Barrel Select Tinta Amarela

89 Points, 2013 Fiesta Tempranillo

89 Points & Editors' Choice, Vintner's Blend #15

Terroirist.com

92 points, 2012 Barrel Select Tempranillo

Greatest of the Grape

People's Choice for "Greatest of the Grape" & "Best Wine & Food Pairing", 2012 Northwest Block Reserve Malbec

SPICY CITRUS & AVOCADO PASTA W/GRILLED SALMON

2	Ripe avocados	<i>Recipe by Abacela's Chef Tina</i>
½ c	Agave nectar	
1 c	Viognier, or other dry white wine	
½ c	Orange juice, fresh squeezed	
1	Lime juiced	
1 T	Cilantro	
¼ t	Red pepper flakes, adjust to taste	
2 T	Basil, fresh	
	Salt and pepper	

Place all ingredients in a food processor and blend until smooth like thin sour cream. Add water if needed. Reserve ½ cup of sauce.

4-6oz portions of Salmon

14 oz Penne pasta

1 Red pepper, thinly sliced

20 Cherry tomatoes, halved

1 bunch Spinach, fresh

Cojita cheese

Extra virgin olive oil

Cook Penne pasta and drain. In a medium sized skillet, sauté tomatoes and red bell pepper with a Tbsp of oil, until tender, approximately 6 minutes. Reduce heat to medium and add pasta and Avocado-Citrus sauce. Stir until sauce is heated, add a little water (or wine) as needed to ensure sauce is smooth. Salt and pepper as desired. Cook for about 5 minutes.

Salt and pepper salmon steaks. Place on hot grill, cook to a medium temperature to ensure a soft texture and juicy meat.

Place pasta in the center of your serving dish and top with salmon. Finish by drizzling reserved sauce over the salmon. Sprinkle with Cotija cheese for an added element.

This sauce is also a great dressing option for cold pasta salads. It has a silky texture and lots of flavor.

Enjoy with Abacela's **2015 Viognier**