

	WINES	PRICE	#	TOTAL
2016	ALBARIÑO	\$21.00		
2016	ALBARIÑO <i>Private Selection</i>	\$25.00	\$20.00*	
2015	BLANCO DULCE (375 ML)	\$30.00		
2013	DOLCETTO	\$24.00		
2014	GARNACHA	\$29.00		
2014	GRACIANO	\$30.00†		
2016	GRENACHE ROSÉ	\$18.00	\$14.40*	
2014	MALBEC	\$28.00		
2011	MALBEC <i>Library Selection</i>	\$34.00	\$27.20*	
2013	MERLOT	\$24.00		
2016	MUSCAT	\$18.00	\$14.40*	
2013	ESTATE PORT (375ML)	\$25.00		
2013	SYRAH <i>Barrel Select</i>	\$30.00		
2012	SYRAH <i>Reserve</i>	\$42.00		
2014	TANNAT	\$30.00	\$24.00*	
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2013	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2014	TEMPRANILLO-MALBEC	\$30.00	\$24.00*	
2009	PARAMOUR	\$100.00		
N/V	VINTNER'S BLEND	\$18.00		
2016	VIIGNIER	\$26.00	\$20.80*	
*20% OFF PRICING THRU MAY 14TH † - NO DISCOUNTS		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

2016 ALBARIÑO PRIVATE SELECTION

The beautiful golden color is reflected in the notes of golden apple, golden raisin and papaya that mingle with ripe pear and orchard blossom. While distinctly Albariño, it carries more striking aromatics and a plush, full mouthfeel. If you like our traditional Albariño, then you will love this wine for its depth. While great as a standalone, it will also pair beautifully with rich seafood dishes.

2016 VIOGNIER

Immediately you are drawn to the ripe nose, reminiscent of peaches and orange zest. Classic, pure and refined, this Viognier is true to our house style. A full, and rich mouthfeel gives this bone-dry wine a sense of sweetness. The moderate alcohol and medium acidity create a harmonious structure. While complex and enjoyable now, a short cellar time will reward the connoisseur.

2014 TEMPRANILLO-MALBEC

The super-saturated color and upfront fruitiness of Malbec is deftly balanced by the structure and depth of the noble Tempranillo. The complex nose of purple fruit, floral notes and earthy/gravelly components are beguiling. This blend has a huge mid-palate with ripe flavors and a full and rich mouthfeel, balanced with acidity. While the tannins are big, they aren't overpowering. Stock up to follow this wine's aging process over the next decade.

~ Optional Wines ~

2016 GRENACHE ROSÉ

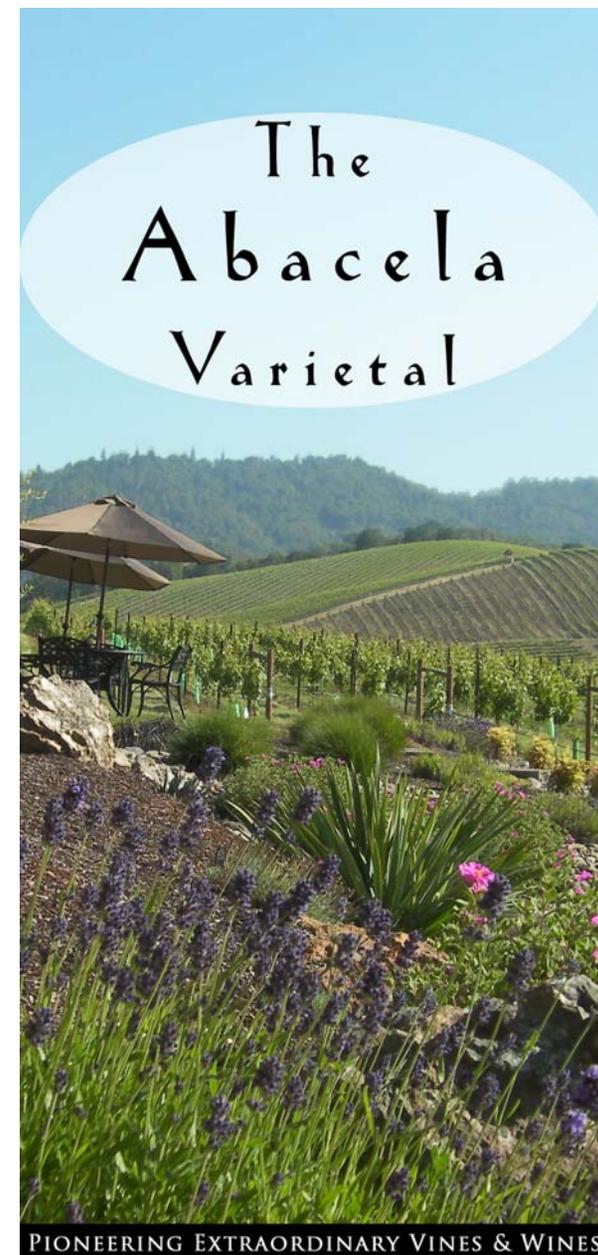
Is it provincial pink, coral or light salmon? No matter what color you call it, your eyes are drawn to this amazing Rosé. Aromas of strawberry, watermelon and grapefruit are reflected on the palate, with added notes of tangerine. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart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

2016 MUSCAT

Lovely Muscat varietal aromas literally explode out of the glass and scream, summer is here! Candied oranges, golden plum, and tropical fruit aromas don't disappoint. While sweet it's not cloying or intrusive but balanced by delicate acidity. Yummy!

Optional Wines: **2011 MALBEC** and **2014 TANNAT**

On the cover: Cobblestone Hill Vineyard



PIONEERING EXTRAORDINARY VINES & WINES

SPRING 2017
VOL XVII, ISSUE II

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Dear Llaneros,

We hope spring arrives soon! Pruning is completed and we are anticipating bud break, an indication the vines are coming out of dormancy and ready to start producing the 2017 vineyard crop.

This year has already been full of great reviews and awards for Abacela! We received a 90 point rating from Wine Enthusiast for the 2014 Graciano, 90 points and Editors' Choice for the Vintner's Blend #16, and 91 points for our 2014 Fiesta Tempranillo. SavorNW awarded Gold medals to our 2014 Graciano and 2013 Barrel Select Tempranillo. We are most proud of our People's Choice award "Best Red Wine" for our new 2014 Tannat at the 47th annual Greatest of the Grape!

This year looks to be a busy one with many winery events and seminars planned. The wine pairing and cooking classes hosted by Chef Tina have been a hit and will continue to be offered every month. In addition, we will have our weekly TGIF Wine & Pizza Nights beginning April 28th, along with our tasting room hours extending to 6:00 PM starting May 1st. Other events happening this spring are the Earth Day 100 Mile Dinner on April 22nd, the Barrel Tour on May 6th and our Memorial Day Open House May 27th & 28th. Members and their guests receive half off the Open House fee (free for Royal Club members).

For your spring wine club selections we have chosen the newly released 2016 Albariño Private Selection, 2016 Viognier and 2014 Tempranillo-Malbec. Optional add-on wines include the 2016 Grenache Rosé and 2016 Muscat, as well as the 2014 Barrel Select Tannat and limited 2011 Malbec, an exclusive Library selection. Visit us and try all the exciting new releases.

Here's to a successful spring renewal and looking forward to the warmer months ahead! We hope to see you soon in our Vine & Wine Center.

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

March 31, 2017

TGIF Wine & Pizza Night, 4-7 PM

April 1 & 2, 2017

Spring Release Weekend

April 6, 2017

Spring PORTLAND Wine Club Party

April 8 & 9, 2017

Cooking Class "Wine Sauces"

April 15, 2017

Spring Wine Club Party

April 22, 2017

Earth Day 100 Mile Meal

April 28 & May 5, 12, 19 26, 2017

TGIF Wine & Pizza Night, 4-7 PM

May 2017

OREGON WINE MONTH!

May 6, 2017

Umpqua Valley Barrel Tour
Abacela is on the South Tour

May 20, 2017

Cooking Class "Breads"

May 27 & 28, 2017

Memorial Day Open House

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

Cascadia Wine Competition

Gold Medal, 2014 Garnacha

Judgment of Geyserville 2017

Gold Medal, 2014 Garnacha

Great Northwest Wine

Outstanding!, Vintner's Blend #16

Outstanding!, 2014 Garnacha

Greatest of the Grape

Best Red Wine, 2014 Tannat

Savor NW Wine Awards

Gold, 2014 Graciano

Gold, 2013 Barrel Select Tempranillo

Silver, 2013 Estate Port

PORK TENDERLOIN WITH CHILI SAUCE & SUCCOTASH

2# Pork Tenderloin

2ea Mulato, Guajillo & Pasilla chilies, dried

1t. Chilli powder, mild

1T. Garlic, minced

1 onion, diced

1t. cumin

1 bunch parsley, chopped

1 small can tomato paste

1 cup red wine

Salt and Pepper

*Recipe by
Abacela's Chef Tina*

CHILI SAUCE

Open dried chilies and remove seeds. Bring small pot of water to a boil and place chilies in pan for 30 seconds to one minute to soften. Strain off water and place chilies in bowl of food processor. Add remaining ingredients and process to paste.

PORK

Salt and pepper pork tenderloins. Cover with chili sauce. Marinate four to six hours.

Heat cast iron skillet on high until hot. Pre-heat oven to 350°. Add small amount of olive oil to pan and sear all sides of the tenderloin until golden brown. Place pan in oven for 10 to 15 minutes. Pull from oven and rest for five minutes before slicing. Remove pork to slice then pour drippings over to serve.

SUCCOTASH

1# frozen or fresh whole kernel yellow corn

1 red pepper, diced

½ red onion, diced

1c bacon, diced

¼c chopped parsley

Salt and pepper

Add chopped bacon to a dry sauté pan. Cook until crisp. Add onion and red pepper. Sauté in bacon fat for 3-5 minutes until tender. Add corn, parsley and salt and pepper. Cook for 3 minutes. Serve warm with pork loin.

Enjoy with 2014 TEMPRANILLO-MALBEC