

	WINES	PRICE	#	TOTAL
2016	ALBARIÑO	\$21.00		
2016	ALBARIÑO <i>Private Selection</i>	\$25.00		
2015	BLANCO DULCE (375 ML)	\$30.00		
2014	DOLCETTO	\$24.00	\$19.20*	
2014	GARNACHA	\$29.00		
2016	GRENACHE ROSÉ	\$18.00		
2014	MALBEC	\$28.00		
2014	MALBEC <i>Reserve</i>	\$42.00	\$33.60*	
2013	MERLOT	\$24.00		
2016	MUSCAT	\$18.00		
2013	ESTATE PORT (375ML)	\$25.00		
2014	SYRAH <i>Barrel Select</i>	\$30.00	\$24.00*	
2013	SYRAH <i>Reserve</i>	\$42.00	\$33.60*	
2014	TANNAT	\$30.00		
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2013	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2014	TEMPRANILLO <i>Reserve</i>	\$49.00		
2014	TEMPRANILLO-MALBEC	\$30.00		
2009	PARAMOUR	\$100.00		
#17	VINTNER'S BLEND	\$18.00		
2016	VIIGNIER	\$26.00		
*20% OFF PRICING THRU OCT 15TH		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 _____

(_____) _____ /_____/_____
PHONE BIRTH DATE

EMAIL _____

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

Wines

2014 DOLCETTO

This bright, savory and refined Dolcetto bursts from the glass with notes of ripe plum, cherry, fruit leather, and lavender. These notes translate to the palate with silky tannins that round out the body. A richer, less acidic Dolcetto, the 2014 vintage still offers up the clean and racy style that pairs so well with Italian fare. Drink now or in the near term.

2014 BARREL SELECT SYRAH

This classic bottling is co-fermented with Viognier (1.4%) á la Côte-Rôtie style, to heighten the bouquet with high-tone aromatics. The bouquet is ripe with juicy plum, red berry, cocoa and spice; all of which are echoed on the palate with dense flavors that coat your tongue and evolve into cedar and meaty nuances. The lengthy finish and velvet textured tannins beg for another sip. Drink now or hold for 8+ years.

2013 RESERVE SYRAH

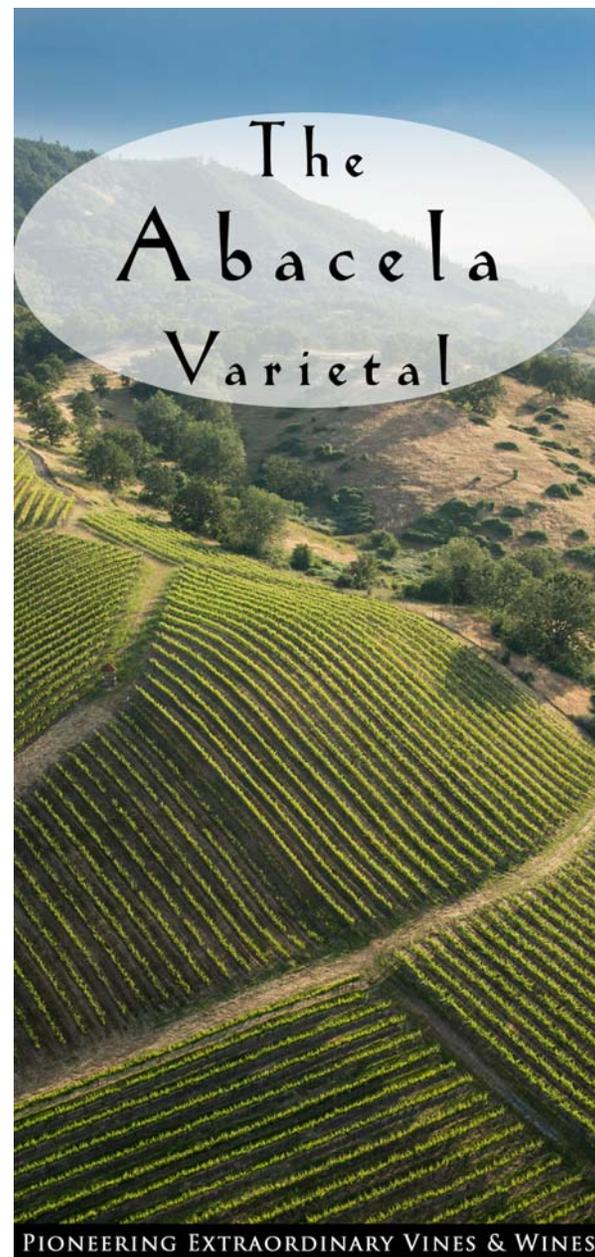
South Face Block Reserve Effusive blue fruit, perfume, roasted nuts, and grilled meats leap from the glass. Not to be outdone, the palate mirrors these beautiful aromatics, picking up earthy notes of gravel, pepper and vanilla bean. Exotic flavors revolve around the blue fruits and black currants, with a streak of charcuterie that brings the finish to a head... leaving textured and elegant tannins, with just a hint of cocoa, in its wake. Decant to enjoy now, or lay down to cellar.

~ Optional Wine ~

2014 RESERVE MALBEC

East Hill Block Reserve Delicious! Super ripe, blackberry jam, cassis, and briary notes make you almost forget to take the first sip... Once you do, the rich flavors explode on the palate with dense fruit and a viscous mouthfeel. Hints of forest floor, sun ripened blackberries, and mulberry round out this amazing wine. True to Malbec the color is inky dark and deep. With air, this Malbec transforms like a caterpillar to a butterfly. A definite cellar candidate, if you can wait. *Limited! Only 85 cases made.*

On the cover: Cobblestone Hill Vineyard
Andrea Johnson Photography



END OF SUMMER 2017

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Dear Llaneros,

The hot, busy summer is winding down and our favorite season, fall, is at our doorstep. We've had numerous opportunities in the Vine & Wine Center to make new friends, add to our Wine Club family and continue to enjoy the company of our longtime fans.

The weather in the Umpqua Valley is always difficult to predict, and the 2017 growing season presented its challenges. We began with a wet winter and spring, which slowed our vineyard projects. Once the rains stopped, the heat picked up quickly and stayed with us. We chose this site carefully and expect weather factors to lob curve balls at us now and again, but that's the excitement of our business.

Winemaker Andrew Wenzl reports that he has finished bottling the 2015 reds, put them down for a nice, long nap, and is busily preparing for another harvest.

In the vineyards, veraison has begun which is when the immature fruit ripens into their respective colors and flavors. We expect a full harvest and as always, strive for quality from the vineyard to the bottle.

Be sure to watch our Facebook page, website and eNewsletters for notices on our upcoming events. We've added new Guest Chef Dinners, Chef Tina's ever popular cooking classes, and more. We are hosting two Wine Club parties, one in Portland on Thursday, September 7th and one at Abacela on Saturday, September 16th. It's always a fun time and another opportunity for you to sample some new releases.

Your "End of Summer" selections are the 2014 Dolcetto, 2014 Barrel Select Syrah and 2013 Reserve Syrah. We also made a lovely 2014 Reserve Malbec, but didn't have enough for everyone. Make sure to get a bottle, or two, before it's gone!

Harvest is a great time to visit the Vine & Wine Center. We look forward to hosting you. ¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

September 9 & 10, 2017

Umpqua, Wine Your Way
"Taste the World in the Umpqua" passport weekend and grape variety treasure hunt.
\$35/pp www.UmpquaValleyWineries.org

September 15, 2017

International Grenache Day
Celebrate all things Grenache/Garnacha!

September 15, 22 & 29, 2017

TGIF Wine & Pizza Night, 4-7 PM

September 16, 2017

Pick Up Party at Abacela, 11 AM-4 PM

September 23, 2017

Cooking Class - Marinades & Braising
RSVP required. *Waiting list only.*

September 30, 2017

Guest Chef Dinner with Chef John Nelson of the Corvallis Country Club.

October 6, 13, 20 & 27, 2017

TGIF Wine & Pizza Night, 4-7 PM

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

2017 Pacific Rim Wine Competition

Best Rosé of Show, 2016 Grenache Rosé
Gold Medal, 2016 Muscat

Los Angeles Wine Competition

Gold Medal, 2016 Albariño

Sunset Wine Competition

Gold Medal, 2014 Fiesta Tempranillo

San Francisco International Wine Comp.

Gold Medal, 2016 Grenache Rosé

Wine Enthusiast

92 points & Editors' Choice, 2016 Albariño

91 points & Editors' Choice, 2014 Tannat

91 points, 2014 Fiesta Tempranillo

91 points, 2016 Viognier

91 points, 2014 Malbec

Oregon Wine Competition

Gold Medal, 2016 Albariño

GRILLED RACK OF LAMB WITH GARLIC-CHILI SAUCE

½ c Olive Oil
½ c Bacon, cooked and chopped, save fat
2 Pasilla peppers
1 Red pepper
6 cloves of Garlic
2 t Oregano, fresh
3 T Parsley, curly, fresh
2 lbs Rack of Lamb, cut into individual ribs
Salt and Pepper
2 T Butter

*Recipe by Abacela's
Chef Tina Hamilton*

Combine the olive oil and bacon fat in bowl. On a cutting board, chop the peppers with the garlic, oregano and parsley until minced and add to the bowl. Arrange the lamb chops in a baking dish, sprinkle with salt and pepper, top with the marinade and turn to coat. Cover with plastic wrap and refrigerate overnight.

2 c Polenta
4½ c Milk
½ c Butter, unsalted
1 c Grated Parmesan
Salt and pepper

Place Milk and butter in sauce pan and bring to boil, immediately turn down to low. Slowly pour in polenta, stirring constantly. Polenta will begin to thicken after ~10-15 minutes. Add salt and pepper to taste. Fold in Parmesan cheese. Serve hot.

Notes: Use caution when stirring, hot polenta bubbles and splatters causing burns. If polenta is too thick, add milk to thin.

Bring lamb chops to room temperature before grilling. Remove chops from marinade and set aside to grill. Pour extra marinade into sauté pan with 2 tablespoons butter, sauté until garlic and peppers are tender. Add bacon until warmed through. Grill chops to medium rare and spoon sauce over top. Serve with Creamy Polenta.

Enjoy with 2013 RESERVE SYRAH