

	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		
2014	GARNACHA	\$29.00		
2014	MALBEC	\$28.00		
2014	MALBEC <i>Reserve</i>	\$42.00		
2013	MERLOT	\$24.00		
2016	MUSCAT	\$18.00		
2013	ESTATE PORT (375ML)	\$25.00		
2014	SYRAH <i>Barrel Select</i>	\$30.00		
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2014	TEMPRANILLO <i>Barrel Select</i>	\$33.00	\$26.40*	
2009	TEMPRANILLO <i>Estate</i>	\$43.00	\$34.40*	
2014	TEMPRANILLO <i>Reserve</i>	\$49.00	\$39.20*	
2014	TEMPRANILLO-MALBEC	\$30.00		
2014	TINTA AMARELA	\$30.00	\$24.00*	
2009	PARAMOUR	\$100.00		
#17	VINTNER'S BLEND	\$18.00		
2016	VIIGNIER	\$26.00		
*20% OFF PRICING THRU DEC 10TH		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 _____

SIGNATURE _____

Wines

2014 BARREL SELECT TEMPRANILLO

The whole 2014 vintage is exciting to us, and this barrel select is a perfect example. The bouquet is vibrant with sweet prunes, cocoa flakes, herb sachet, and boysenberry. A touch of oak leads into a palate of blackberry, cherry and herbal notes. This youthful Tempranillo is mouth filling, with seamless texture, nice balance and lively tannins. Indulge now or add to your cellar.

All Clubs

2009 ESTATE TEMPRANILLO

This perfectly aged "Library" selection is Tempranillo in all its glory. The nose is bright and expressive, the palate lively with notes of plum and dried cherry. The silky body has plush tannins and tempered acidity that makes the finish outrageously good. This is exactly why we hold back certain wines for our club members. Pair with Paella for a true Iberian experience.

All Clubs

2014 TINTA AMARELA

A rare grape, this wine doesn't fit any mold. Deep purple in the glass, the bouquet is rife with plum, cinnamon spice, floral qualities and even a touch of Jamón Iberico. Fine grained tannins paired with youthful acidity on the palate, this wine would amaze your friends in a blind tasting. 159 cases made.

Baron/Noble/Royal

2014 RESERVE TEMPRANILLO

South East Block Reserve This is why we make Reserve level wines. An enticing bouquet of dark fruits, olive, anise, and tar, this beguiling wine's palate is dominated by cherries, fruit leather, sweet spice and savory components. While brazen in it's youth, this reserve is built to stand the test of time. Decant now and enjoy with a fine holiday meal. Think prime rib, lamb, or wild mushroom risotto? Or tuck away in your cellar for decades of enjoyment. 110 cases made. *Red Baron/Royal*

Depending on your club level, the wine you did not receive will be your "optional" bottle, while supplies last.

On the cover: Fogging morning during 2017 harvest by Andrea Johnson Photography.



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12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM
(541) 679-6642 | WINE@ABACELA.COM

Dear Llaneros,

Hilda and I came back just in the nick of time for harvest after spending a splendid 30+ days in Spain. We were participating in the Wine & Photography tour with Bob and Diane Harvey of Nature Photography Adventures, but we went 10 days earlier to visit former interns, their families, as well as friends that we have made throughout our travels in the past.

What a fabulous trip it was! We had special winery tours and tastings through caves, private seated tastings, older vintages and met well known and respected winemakers. For those that remember our interns of the past, we visited Javier, Asier, David and José Francisco. We were even able to visit Maria's family, one of our current interns. This visit really brought home to us how many wonderful friends we have made and what a beautiful culture Spain has.

We arrived home just in time for the start of a successful, bountiful harvest, which is now complete. Andrew and crew are sleeplessly toiling-away, processing the fruit that goes into the final product... delicious Abacela wine!

Aside from the different varietals, there are the different vineyard blocks, even the individual rows that are sampled, tested, and picked at just the perfect mix of ripeness and flavor. There they are processed, destemmed, cold soaked, poured-over, punched down, fermented and crushed, all before heading to their respective resting place; stainless steel tank or oak barrel for their long nap. It is quite a sight to see and we hope that you have visited to see the progress.

Abacela continues to receive many accolades and honors. The *Wine Enthusiast* article "Does Southern Oregon Need (or Want) a Signature Grape?" by Paul Gregutt states his opinion as; "Currently, the best option for Southern Oregon is Tempranillo."

We couldn't agree more!!! We continue to strive for excellence and hope that you enjoy the efforts as we enjoy the recognition.

This time of year we are gearing up for the holiday season. Look over the upcoming events in this issue and plan a visit soon! There is still time to book your private holiday parties. Call (541) 679-6642 or email us to discuss the many options.

¡Salud! Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

November 1, 2017

Winter hours begin, open daily 11 AM-5 PM

November 4, 2017

Cooking Class - Paella

RSVP required. *Waiting list only.*

November 8-12, 2017

International Tempranillo Day Celebration

November 9, 2017

Paella Dinner 6-8 PM, RSVP required

November 11, 2017

Fall Pick Up Party at Abacela, 11 AM-4 PM

November 18, 2017

Guest Chef Dinner with Chef David Farrell of Cabezon Restaurant. RSVP required.

November 24-25, 2017

Thanksgiving Open House, 11 AM-5 PM

Half price entry for Baron/Noble members, complimentary for Royal members.

Save the date!

February 3, 2018

Winter Pick Up Party at Abacela, 11 AM-4 PM

- All events are at Abacela unless otherwise noted.
- Please note, Abacela will be closed November 23rd, December 25th and January 1st.

NEWS & REVIEWS.....

SIP Northwest "Best of the Northwest 2017"

Double Gold, 2013 Estate Port

Gold, 2014 Fiesta Tempranillo

Wine Business Monthly

Cover Story; Varietal Focus: Tempranillo

Matthew's World of Wine & Drink

Wine of the Week, 2013 Barrel Select

Tempranillo, "...their Barrel Reserve [sic] Tempranillo is the best wine from the grape from outside of Spain I have tasted."

Oregon Wine Press, "Blanc? Check!"

Cellar Select, 2016 Albariño

A cornucopia of fruit. Peach dominates the aroma followed by pear and jasmine. ...leads to lime, dragon fruit, nectarine, tangerine and apricot flavors, ending with a fleshier, fruitier finish.

WINE BRAISED PORK RIBS

- 1 bottle Tempranillo, or other dry red wine
- 2 Onions, chopped
- 1 C Olive Oil
- 12 Garlic cloves
- 4 C Beef stock
- 5 Thyme sprigs
- 5 Rosemary sprigs
- 3 C Tomato Sauce
- ½ C Smoked Paprika

*Recipe by Abacela's
Chef Tina Hamilton*

- 2 Baby Back Pork Rib Racks
- Salt and Pepper
2 C Flour

In deep dish, add all the ingredients (except ribs, salt and pepper). Mix well. Set aside while you prepare the meat.

Sprinkle ribs with salt and pepper and pat dry.

Dredge in flour and place in a hot cast iron pan with a small amount of oil. Sear meat on both sides to form a golden crust. Place seared meat in braising liquid and press down until covered with liquid. Add equal parts wine and stock to cover if you do not have enough liquid. Cover pan with two layers of foil and place in 225-degree oven for 6-8 hours.

Chefs Note: If you want to braise overnight, lower temperature to 200* and braise for 10 hours. Meat should fall off bone when removed from liquid. Remove meat from pan and set aside to rest.

Puree braising liquid and pour into a small stock pot. On high heat reduce sauce to a thicker consistency.

Pour over ribs and serve with mashed potatoes and sautéed vegetables.

Enjoy with

2014 BARREL SELECT TEMPRANILLO