

**CURRENT RELEASE WINES****Retail Club Price**

2019	Albariño	\$21	\$18.90
2020	Albariño Private Select	\$27	<b>\$21.60*</b>
2017	Blanco Dulce 375ml	\$30	\$27.00
2017	Dolcetto	\$25	\$22.50
2016	Estate Port 375ml	\$25	\$22.50
2016	Estate Port 750ml	\$48	\$43.20
2017	Fifty – Fifty	\$32	\$28.80
2017	Grenache	\$30	<b>\$24.00*</b>
2020	Grenache Rosé	\$19	<b>\$15.20*</b>
2017	Merlot	\$26	\$23.40
2017	Malbec	\$30	\$27.00
2016	Malbec Reserve	\$44	\$39.60
2020	Muscat	\$19	<b>\$15.20*</b>
2013	Paramour Gran Reserva	\$110	\$99.00
2017	Syrah	\$34	<b>\$27.20*</b>
2016	South Face Syrah Reserve	\$46	\$41.40
2018	Tannat	\$32	\$28.80
2008	Ten Year Colheita Port	\$60	\$54.00
2018	Tempranillo Fiesta	\$25	\$22.50
2017	Tempranillo Barrel Select	\$38	\$34.20
2016	Tempranillo Reserve	\$55	\$49.50
2018	Tinta Amarela	\$32	<b>\$25.60*</b>
#21	Vintner's Blend	\$19	\$17.10
2020	Viognier	\$27	<b>\$21.60*</b>

\*20% off pricing through **May 22<sup>nd</sup>**

On the cover:

A Malbec vine showcasing an optimistic display of bud break in Northwest block.

Photo by: Alison Galbraith

**LLANEROS WINES****2020 ALBARIÑO PRIVATE SELECT**

Our Private Selection was crafted from the ripest lots of our best blocks of Albariño and fermented in both barrel and tank. Vivacious fragrances of orange blossom and tangerine zest, merge with golden apple, pear, and tropical papaya, highlighting the delicate minerality of this fine wine. There is a roundness to the acidity with an element of lemon and ginseng leading to a bright, elegant finish.

**2020 VIOGNIER**

This unique and aromatic wine leads with delicately sweet floral notes, perfume, and wet stone. An expansive robust mouth feel with flavors of ripe white peach, rose petal, and orange blossom. This wine is highlighted by a juicy lime component and a bright crisp finish.

**2017 SYRAH****ALL CLUBS**

An excellent vintage that exudes a rich combination of balance and power. This fine wine is ripe with prominent notes of juicy blackberry, cherry, and fig newton. These bold fruit flavors veer into hints of black olives, ham, and a spiciness from the prominent acid. The broadly textured tannins, low oak toast, and smooth finish make this classic bottling a fan favorite.

**2018 TINTA AMARELA****RED WINE CLUB**

This Portuguese varietal is one of the most obscure wines we produce. Bone-dry and fruit driven, it has tongue-gripping tannins that taste of black tea. It offers ripe blue fruits, dried raspberries, hints of citrus, and a complex bold finish.

**2017 GRENACHE****RED WINE CLUB**

The fruit for our 2017 Grenache was picked a few weeks after the fruit for our Rosé, allowing it to ripen to perfection on our sunny southwest facing hillsides. This exceptional vintage displays the hallmarks of the wine: ripe cherry, raspberry, roasted plum, notes of black tea, hibiscus, and chocolate. The softer tannins and lively acidity make this a delightful wine.

**OPTIONAL WINES:****2020 GRENACHE ROSÉ****2020 MUSCAT****Abacela  
Varietal****AN ICON OF INNOVATION****SPRING 2021**

VOL XXI, ISSUE II  
12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM  
(541) 679-6642  
WINE@ABACELA.COM

Dear Llaneros,

Springtime in Oregon welcomes a lively sense of optimism for brighter days ahead. Our vines are enjoying bountiful sunshine, warmer weather, and are showing signs of vibrancy with bud break near.

In the vineyard we have finished up the laborious task of pruning each vine by hand. By the time you receive this publication we will be converting about an acre of our East Hill block, Chaotic vineyard, from Merlot to Tempranillo. We continue to strive for excellence; we are fine tuning our vision by optimizing the varieties in our multiple site-climates. This elevates our winegrowing as we continue to produce outstanding wines for our loyal Llaneros.

Our winemaker, Andrew Wenzl, is busy in the barrel cellar seeking to showcase our 2019 vintage and varietal characteristics, by conducting tasting trials and assemblages. We look forward to enjoying how he highlights the typicity and balance between these components, a complex task. Our 2019 red wines will be bottled in the upcoming Spring and Summer months.

The 2020 red wines have been racked and returned to barrel for a long rest in the first year barrel cellar. The volume of this vintage is slightly less than previous years, however, the quality is exceptional.

We are excited to showcase our newly released white wines to you. Many of these wines are highly coveted, limited production, and will sell out fast. Be sure to stock up on these in demand new releases while you can.

The first week in May launches our TGIF Wine & Pizza Nights, which we hope will continue throughout the Summer months. Additionally, our Memorial Day open house is right around the corner. This is a highly anticipated annual event and we will be sharing more event details in an upcoming email, so stay tuned!

Spring and Summer are optimal times to enjoy the outdoors and the abundant beauty of our Estate Vineyard. If you are planning a visit we recommend making a reservation through OpenTable or by calling the Vine and Wine Center. We continue to creatively adapt to the times, as we responsibly follow current guidelines and safety protocols. We at Abacela appreciate your continued support and look forward to hosting you in the near future.

¡Salud!

Earl, Hilda, and Team Abacela

## UPCOMING EVENTS

\*All events are at Abacela unless otherwise noted.

\*All future events are tentative at this time.

April 1<sup>st</sup> - April 30<sup>th</sup> 2021

### Spring Pick up Party at Abacela

Wine club members enjoy a seated tasting of their wine club wines and a complimentary tapas plate.

\*Limited to 4 people. Additional guests at \$10 per person.\*

**\*24 hr advanced reservation required for the pick up party\***

### TGIF Wine and Pizza Nights, 4 PM –7 PM

April: 16<sup>th</sup>

May: 7<sup>th</sup>, 14<sup>th</sup>, 21<sup>st</sup>, 28<sup>th</sup>

June: 4<sup>th</sup>, 11<sup>th</sup>, 18<sup>th</sup>, 25<sup>th</sup>

July: 2<sup>nd</sup>, 9<sup>th</sup>, 16<sup>th</sup>, 23<sup>rd</sup>, 30<sup>th</sup>

August: 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup>, 27<sup>th</sup>

September: 3<sup>rd</sup>, 10<sup>th</sup>, 17<sup>th</sup>

**\*Last Pizza order at 6 PM\***

April 17<sup>th</sup>, 2021

### International Malbec Day

April 22<sup>nd</sup>, 2021

### Earth Day

100 Mile Meal at Abacela

RSVP Required \$95/per person

Multi course dining experience featuring Princess  
Jonna Wagyu Beef.

May 1<sup>st</sup>, 2021

**Summer Hours Begin - 11 AM - 6 PM**

May 29<sup>th</sup> - 30<sup>th</sup>, 2021

### Memorial Day Open House - Details to come soon!

Club Members and their guests receive half off entry.  
Royal club Members enjoy complimentary entry.

## LLANEROS PRIVATE SEATED TASTINGS

All tastings are now seated and can be scheduled online via our website, Facebook page, or the Open Table app. Wine Club Members have priority when scheduling private events. Current protocols and guidelines limit the size and location of these gatherings, however, we can cater private celebrations, corporate holiday events, or business luncheons.

Call the Vine and Wine Center for details.

(541) 679-6642

## BRAISED CHICKEN PROVENÇALE

This flavorful and easy chicken dish, pairs beautifully with the flavors of France's Rhone region. We recommend pairing with Abacela's 2017 Syrah.

### INGREDIENTS:

- \* 1 Whole Chicken
- \* 1 lb Tomatoes, cut into wedges
- \* 1 Large Onion, cut into wedges,
- \* ½ C Drained Brine Cured Black Olives
- \* 3 Cloves Garlic, sliced
- \* 1 Clove Garlic, minced
- \* 1 tbsp Extra Virgin Olive Oil, divided
- \* ½ tsp Fennel Seeds
- \* 2 tsp Herbs de Provence, divided
- \* 1 ½ tsp Kosher Salt, divided
- \* 1 tsp Freshly Ground Black Pepper, divided

### PREPERATION:

Preheat your oven to 450°.

In a three quart braising dish add: the tomatoes, onion, sliced garlic, two tablespoons of olive oil, one teaspoon Herbs de Provence, fennel seeds, half a teaspoon of salt and pepper. Toss together to coat with the oil and seasonings.

In a small mixing bowl, stir together the minced garlic, 1 teaspoon of salt, and a half a teaspoon of pepper. Mix in the remaining olive oil and Herbs de Provence to make a seasoning mixture.

Coat the Chicken inside and out with the seasoning mixture. Truss the chicken legs together with string. Place the chicken in the braising dish and surround it with the vegetable mixture.

Roast the chicken for an hour or so. Insert an instant read thermometer into the thickest part of the chicken thigh; be sure to not go all the way into the bone. Continue cooking until the thermometer reads 165°.

Let the chicken rest for about 10 minutes before carving. Serve with the roasted vegetables and pan juices.

**Recipe by Abacela's Deb Belmont**

**Enjoy with our 2017 SYRAH**