

CURRENT RELEASE WINES		Retail	Club Price
2020	Albariño	\$21	\$18.90
2020	Albariño Private Select	\$27	\$24.30
2020	Blanco Dulce 375ml	\$30	\$27.00
2018	Dolcetto	\$25	\$20.00*
2017	Fifty – Fifty	\$32	\$28.80
2018	Grenache	\$30	\$24.00*
2018	Malbec	\$30	\$27.00
2020	Muscat	\$19	\$17.10
2013	Paramour Gran Reserva	\$110	\$99.00
2016	Port (Vintage) 375ml	\$25	\$22.50
2016	Port (Vintage)750ml	\$48	\$43.20
2008	Port - Ten Year Colheita	\$60	\$54.00
2017	Syrah	\$34	\$30.60
2017	South Face Syrah Reserve	\$46	\$41.40
2018	Tannat	\$32	\$28.80
2018	Tempranillo Fiesta	\$25	\$22.50
2017	Tempranillo Barrel Select	\$38	\$34.20
2017	Tempranillo Reserve	\$55	\$44.00*
2018	Tinta Amarela	\$32	\$28.80
2017	Touriga Nacional	\$32	\$25.60
#22	Vintner's Blend	\$19	\$17.10

*20% off pricing through **September 30th**

On the cover:

Abacela's new CEO, Dr. Greg Jones, checking on the vines with Cobblestone Hill in the background. Greg is excited to join the family business and lead Abacela into the future.

Photo by: Andrea Johnson

LLANEROS WINES

2017 TEMPRANILLO RESERVE

Defined by provenance, our Reserve program showcases an exceptional block of the vineyard that exhibits power, elegance, and depth. South East block produced exceptional fruit in 2017 with complex aromas and a wonderful mix of fruit and savory notes. Balanced acidity and firm, fine-grained tannins lead to a lengthy and enjoyable finish. This wine will age very well.

2018 GRENACHE

Grown on the sunny hillsides of our vineyard, this wine offers prominent notes of dark fruits, including black cherries. There is a great freshness to the fruit that is balanced by underlying notes of spice and crushed river rock. Excellent weight and density makes this wine smooth and rich on the palate with an exceptional mouthfeel.

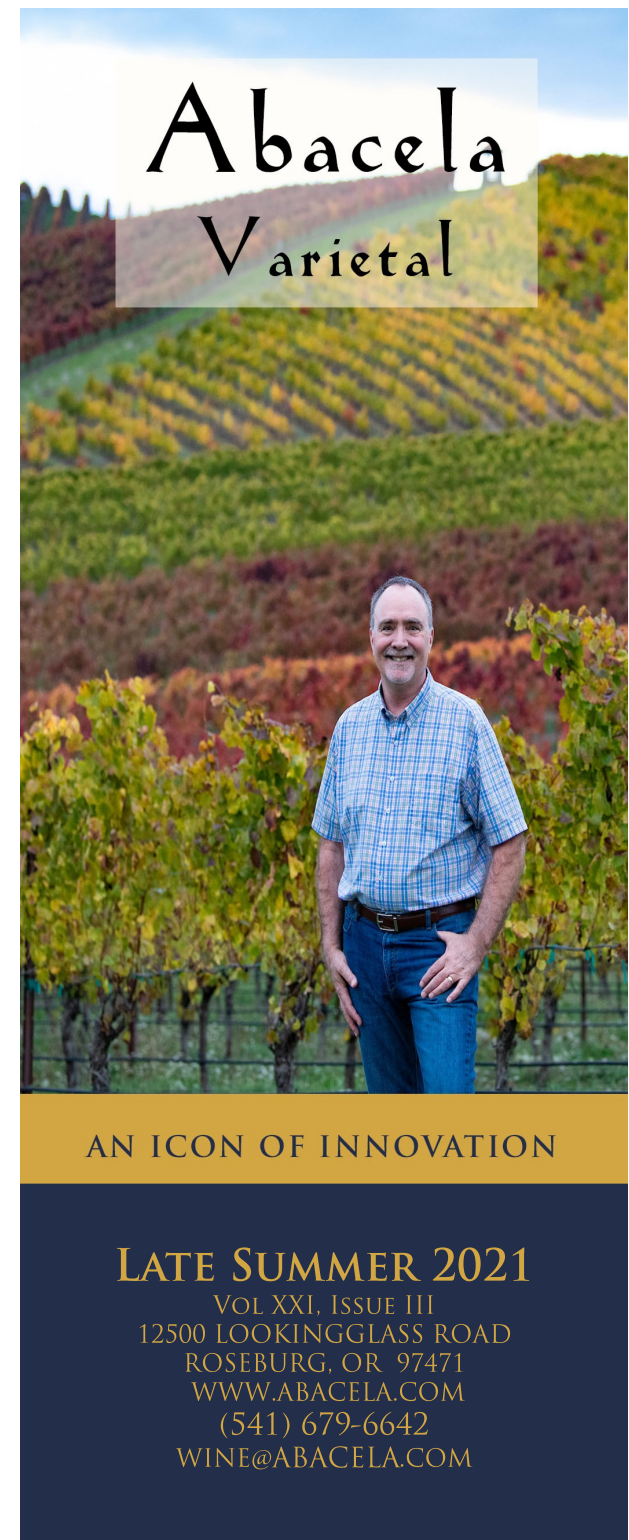
2018 DOLCETTO

An exceptional vintage that offers great purity of fruit and elegance on the palate. Aromas of red fruit, fresh floral notes, and dried hops are enticing. Candied fruit, a silky texture, and soft well-integrated tannins create an enjoyable mouthfeel showcasing excellent restraint.

OPTIONAL— LIMITED CLUB ONLY RELEASE

2017 TOURIGA NACIONAL

Native to Portugal, this variety has long played an important role in our Port program. In 2017, the vineyard yielded enough fruit to satisfy not only our Port program, but also produce two barrels of varietal wine. Bold, powerful fruit notes combine with complex aromas and flavors that range from watermelon rind, dried herbs, and spices to smoked meats. The richness and weight on the palate are supported by prominent tannins, resulting in a seamless mouthfeel.



The advertisement features a photograph of a man, Dr. Greg Jones, standing in a vineyard with rows of grapevines in the background. The text 'Abacela Varietal' is prominently displayed at the top in a large, serif font. Below the photo, the text 'AN ICON OF INNOVATION' is written in a smaller, sans-serif font. At the bottom, the text 'LATE SUMMER 2021' is written in a large, bold, serif font, followed by the volume and issue information, the address, and the website and phone number.

Abacela
Varietal

AN ICON OF INNOVATION

LATE SUMMER 2021
VOL XXI, ISSUE III
12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM
(541) 679-6642
WINE@ABACELA.COM

Dear Llaneros,

As we enjoy the tail-end of Summer and look toward Fall, there is an excitement and energy in the air because Harvest is here! The 2021 growing season, despite its challenges, has produced a promising crop and we look forward to working with the fruit and crafting another vintage of exceptional wines to share with our consumers.

We are also excited to enter the 2021 Harvest season with our new CEO, Dr. Greg Jones. He is eager to help to continue and build upon Abacela's legacy of innovating grape growing and winemaking techniques in the Umpqua Valley.

Greg has more than 25 years in research as a world-renowned atmospheric scientist and wine climatologist. His vast and groundbreaking work has influenced wine production worldwide, as well as at Abacela.

"After being a Llaneros, myself, since its inception, it is a thrill to now be a part of the team that helps grow and produce our awarding winning wines!" said Greg. "To carry on the family business, and build on the passion and hard work that my parents have brought to Abacela, is an honor."

Greg has stated that Abacela will continue to be innovative through our diverse varieties and wine styles, which we all have come to know and enjoy. "Stay tuned" said Greg, "we may even have a few surprises up our sleeves."

Our scientific approach to winegrowing has been enhanced via the recent installation of additional weather stations and numerous soil moisture sensors. In total, the vineyard now has four weather stations, 23 temperature sensors, and soon to be 40 soil moisture sensors; we challenge you to find a more instrumented site! This means more information that facilitates our ability to grow the best grapes and make the best wine possible.

As we head into Harvest with a lovely crop soon to come to the crush pad, we wanted to shine a light on our two interns this year. Noah Knebel from California and Colden Proe from New York are an integral part of the Abacela team this year, helping to bring in the best fruit possible while learning about grape growing at Abacela!

As always, we appreciate your continued support and look forward to seeing or hearing from many of you this Fall.

¡Salud!

Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

*All future events are tentative at this time.

September 1st to 30th, 2021

Summer Pick up Party at Abacela

Wine Club Members enjoy a seated tasting of their wine club wines paired with a delicious tapas plate.

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

***24 hour advanced reservation required**

September 3rd and 17th, 2021

TGIF Wine and Pizza Nights, 4 PM –7 PM

*Last Pizza order at 6 PM

September 9th, 2021

PDX Pick-up Event at Opal 28 3PM-7PM

September 17th, 2021

International Grenache Day

September 25th, 2021

Abacela CLOSED

October 1st—3rd, 2021

Oregon Wine Experience Jacksonville, OR

visit: theoregonwineexperience.com for details

October 21st, 2021

Virtual Tasting Event with Rogue Creamery

Time and details to follow in future email

November 1st, 2021

Fall / Winter Hours Begin 11 AM - 5 PM

November 7th, 2021

International Merlot Day

November 11th, 2021

International Tempranillo Day

CORPORATE EVENTS AND GIFTS

Looking for somewhere to host a small, intimate company event this holiday season? How about gifting a great bottle of wine or wood box set to your valued clients or employees. We can help.

Call or email Gavin at:

gavin@abacela.com (541) 679-6642 ext. 206

PORTUGUESE RICE

This flavorful, classic rice dish is a staple in Portuguese culture. It pairs beautifully with the nation's flagship grape variety, Touriga Nacional.

INGREDIENTS:

- * 3/4 lb Linguica (Portuguese smoke-cured pork sausage) cut into 1/8" coins
- * 1/4 cup Olive oil
- * 1 Red bell pepper, finely chopped
- * 1/2 Large white onion, finely chopped
- * 1 tsp Kosher salt
- * 1 tsp Black pepper, freshly ground
- * 1 tbsps Smoked paprika
- * 1/2 tsp Red pepper flakes
- * 1 can Tomato paste (6 oz. can)
- * 3 cups Chicken stock
- * 1 cup Long-grain white rice
- * 2 Dried bay leaves
- * 1 Bunch parsley, freshly shopped

PREPERATION:

Preheat your oven to 350°.

Add olive oil to a medium-sized pot or Dutch oven. Over low heat, heat up oil for 5 minutes. Add the linguica coins to the pot and spread evenly cooking until the sausage is brown and crispy on both sides. Remove the cooked linguica and set aside on plate.

Add the bell pepper, onion, salt, black pepper, and red pepper flakes to the linguica oil left at the bottom of the pot. Cook over medium heat, about 5-7 minutes, or until ingredients are browned. Add the smoked paprika and stir until fragrant. Then add the tomato paste and stir for 2-3 minutes until paste starts to caramelize. Next add 2 1/2 cups of chicken stock to deglaze the pan and stir until sticky bits come off bottom of pan.

Add the rice, bay leaves, and linguica coins and stir until it comes to a boil.

Cover pot and place in oven for 35-40 minutes. Add extra 1/2 cup of chicken stock if rice needs more liquid.

Remove pot and keep covered for 5-10 minutes, which will make the rice extra creamy.

Serve topped with chopped parsley and a glass of Abacela's 2017 Touriga Nacional!