

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

2021	Albariño	\$22	\$17.60*
2021	Albariño Private Selection	\$30	\$24.00*
2020	Blanco Dulce 375ml	\$30	\$27.00
2018	Dolcetto	\$25	\$22.50
2016	Estate Port 375ml	\$25	\$22.50
2018	Fifty – Fifty	\$32	\$28.80
2019	Grenache	\$32	\$25.60*
2021	Grenache Rosé	\$20	\$16.00*
2017	Graciano	\$32	\$28.80
2019	Malbec	\$32	\$25.60*
2017	Malbec Reserve	\$44	\$39.60
2020	Muscat	\$19	\$17.10
2013	Paramour Gran Reserva	\$110	\$99.00
2018	Syrah	\$36	\$28.80*
2017	Syrah Reserve	\$46	\$41.40
2019	Tannat	\$34	\$30.60
2019	Tempranillo Fiesta	\$27	\$24.30
2018	Tempranillo Barrel Select	\$38	\$34.20
2017	Tempranillo Reserve	\$55	\$49.50
2018	Tinta Amarela	\$32	\$28.80
2021	Viognier	\$28	\$22.40*

*20% off pricing through **May 27th**

LLANEROS PRIVATE SEATED TASTINGS

All tastings are now seated and can be scheduled online via our website, Facebook page, or the Tock app. Wine Club Members have priority when scheduling private events. Call the Vine and Wine Center for details. (541)679-6642

On the cover:
Directional signs and their distances to prominent wine growing destinations around the world at the base Fiesta Ridge.

LLANEROS WINES

2021 ALBARIÑO PRIVATE SELECTION

The beautiful golden color of this wine is reflected in the notes of golden apple, tropical papaya and cracked wheat. Complex aromas of orange blossom, stone fruits and tropical citrus excite the nose. The subtle barrel influence highlights 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, lasting finish.

2021 VIOGNIER

This distinctive aromatic wine has excellent varietal characters of ripe peach, honeysuckle and warm tangerine. Complex and delicate, this wine effuses floral notes and tropical fruit with an expansive mouthfeel that drapes your palate like fine woven silk. This wine is highlighted by its lees, leading into rose petal with a juicy lime component and an elegant, lengthy finish.

2018 SYRAH

ALL CLUBS

Our 2018 Syrah exemplifies how well this grape thrives in our climate-matched site on south facing slopes. This wine boasts a luxurious velvety mouthfeel from the integrated tannins and balanced acidity. This fine wine is ripe with prominent notes of juicy blackberry, raspberry, and fruit leather. These bold fruit flavors veer into hints of milk chocolate, black olives, garrigue, and dried flowers. The broadly textured tannins, low oak toast, and smooth finish make this classic bottling a fan favorite.

2019 MALBEC

RED WINE CLUB

This Malbec is decidedly delicious, with nice varietal characters of ripe plum, blackberry, vanilla and sweet tobacco. With aeration, this wine breathes and becomes more vibrant with complex flavors that coat and persist on the tongue, beckoning for subsequent tastes.

2019 GRENACHE

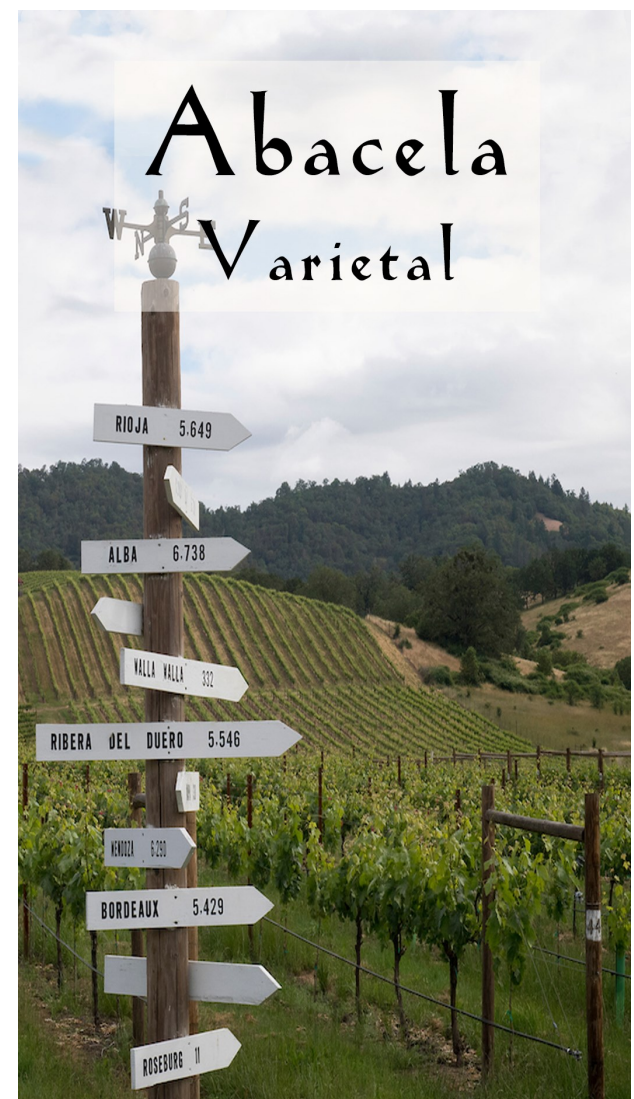
RED WINE CLUB

This delicate wine opens up with notes of ripe cherry, raspberry, grilled plum, dried herbs and fig rounding out the palate. The plush tannins and lively acidity make this a delightful wine.

OPTIONAL WINES:

2021 GRENACHE ROSÉ

2021 ALBARIÑO



Abacela
Varietal

AN ICON OF INNOVATION

SPRING 2022

VOL XXII, ISSUE II
12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM

(541) 679-6642 WINE@ABACELA.COM

Dear Llaneros,

Springtime in Oregon has arrived, and the grounds at Abacela abound with the aromas and colors of the growing season. The vines are awakening from their winter siesta as bud break has now occurred throughout the vineyard. It's a beautiful time of renewal and a fantastic time to visit!

On the topic of new growth we are excited to announce our new Vineyard Manager, Alison Reeve. She is a graduate of OSU with a PhD in Horticulture. Alison has over a decade of experience working with grapevines, including several years here in the Umpqua Valley.

Another fresh face here at the estate is our new Marketing Coordinator, Emma Anderson. Emma is a graduate of Linfield and École Supérieure d'Agricultures d'Angers, a university in France, with her Bachelor and Master degrees in Wine Studies. She has worked in the wine industry throughout the Willamette Valley and Portugal. Her travels, studies, and desire to continually learn brought Emma to Abacela. We hope you get a chance to meet her on your next visit to our tasting room!

In the winery, Andrew Wenzl is set with the task of assembling our outstanding 2020 red wines for the upcoming bottling season. The 2021 red wines have been raked and returned to barrel for a long rest in the first year barrel cellar.

We are excited to showcase our newly released white wines and rosé wine from our 2021 vintage. These wines are highly coveted, have a limited production, and will sell out quickly. Be sure to stock up on these in demand, new releases while you can.

We have a number of events coming up this season such as our popular TGIF Wine & Pizza Nights, our Memorial Day Open House and our annual ¡Fiesta! wine club event. These events are a delight and we'll be sharing more details in upcoming emails, 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 online or by calling the Vine and Wine Center. We, at Abacela, are grateful for your continued support and look forward to hosting you in the near future.

¡Salud!

Greg Jones, and Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

TGIF Wine and Pizza Nights, 4 PM –7 PM

April: 1st

May: 6th, 13th, 20th, 27th

June: 3rd, 10th, 17th, 24th

July: 1st, 8th, 15th, 29th

August: 5th, 19th, 26th

September: 2nd, 16th, 23rd, 30th

Last Pizza order at 6 PM

April 9th, 2022

Greatest of the Grape Competition

Oregon's oldest and longest-running fine wine competition and food pairing event hosted by the Southern Oregon Wine Institute at UCC.

April 14th, 2022

Spring Wine Club Portland Pick Up Party

3pm-7pm at Opal 28

April 14th, 2022

International Tannat Day

April 17th, 2022

International Malbec Day

April 23rd, 2022

Spring Wine Club Pick up Party at Abacela

11am-4pm

April 29th, 2022

International Viognier Day

May 1st, 2022

Summer Hours Begin - 11 AM - 6 PM

May 28th - 29th, 2022

Memorial Day Open House - Details to come soon!

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

August 13th, 2022

Wine Club ¡Fiesta! - Save the Date!

August 15th - 21st, 2022

Oregon Wine Experience - Details to come soon!

NEWS & REVIEWS

AMERICAN FINE WINE COMPETITION

90 Pts. Gold 2018 Malbec

GREAT NORTHWEST WINE MAGAZINE

95 Pts. Gold 2018 Merlot

SPATCHCOCKED CURRIED BARBEQUE CHICKEN

Viognier is a unique varietal that is an excellent compliment to spiced dishes and poultry. The curry and ginger in this recipe heighten the tropical and floral notes found in Viognier. Consider serving this recipe over a bed of coconut rice with wine poached dried fruits like apricot or golden raisins. Serves 4-6 people.

INGREDIENTS:

* 2	Broiler Chickens, Spatchcocked
* 1½ C	Plain Yogurt
* ½ C	Lime Juice
* 2 Cloves	Garlic, Crushed
* 2 tsp	Ginger, Grated
* 1 ½ tsp	Paprika
* 2 tsp	Coriander, Ground
* 1 tsp	Cayenne pepper, Ground
* 1 tsp	Curry Powder
* 1 tsp	Kosher Salt
* 1 tbs	Butter, Salted

PREPARATION:

To prepare, place the chicken breast side down and remove the backbone with a pair of kitchen shears. Flip the bird over and press down firmly on the keel bone to flatten the chicken for an even grilling surface. In a large bowl add all the ingredients, except for the butter. Cover and marinate overnight in the refrigerator.

When ready to cook, remove the chicken from the marinade and pat away any excess moisture then place on a baking sheet with a wire rack to transfer to the grill. Strain the remaining marinade into a small saucepan and over medium heat bring the temperature up to a boil. Turn off heat and add a tablespoon of butter.

Preheat your grill to a moderate temperature, approximately 350°. Grill the chicken skin side down for 15 - 25 minutes, flip the chicken and continue cooking until an internal temperature of 165°. During the last 10 minutes of grilling, brush on the pan sauce. Remove the chicken from the grill and place on a carving board.

Let the chicken rest, tented with foil for about 10 minutes before carving. Serve with grilled seasonal vegetables and remaining pan sauce.

Recipe by Abacela's Deb Belmont