

ABACELA

Varietal




FALL 2022 | WINE CLUB 87

Dear Laneros,

As we slowly wrap up harvest, with fermentations coming to an end and the final lots of wine going to barrel, we can breathe a sigh of relief, raise a glass, and toast another successful vintage. If there is anything we have learned in the 27 years of growing grapes in Oregon, it is that every growing season is unique, and the final month of the season can have a huge impact on the overall character and quality of the vintage. We do our best throughout the year to manage the vines in a way that results in balanced and expressive wines that reflect the vintage and site. Some years are more challenging than others, yet result in stunning wines. Sometimes the more challenging years are the most rewarding, and 2022 is the perfect example of this.

A cool and wet spring led to a sluggish start to the 2022 growing season, Spring frost in mid-April further complicated the start of the season by setting back many of our varieties, impacting certain blocks more than others. The cool wet spring was followed by a warm summer leading to fantastic conditions during bloom and resulted in a great fruit set. By mid-summer, we were still behind in the growing season, but the vines were incredibly healthy with beautiful fruit. Although we remained optimistic, but the



key was going to be the month of October and whether fall rains and cooler temperatures came early or late. We needed a couple warm, dry weeks in early October to achieve optimal ripeness. Fortunately, Mother Nature provided us with better October weather than we could have imagined with a much warmer than average fall, record breaking temperatures, and no rain until October 21st.

Harvest officially kicked off on September 29th and lasted just over three weeks with the final fruit hitting the crush pad on October 21st. Ideal weather conditions allowed us to harvest each block at optimal ripeness. All in all, it ended up being another great year and we are excited with what the vintage will offer. Our dedicated vineyard team, our harvest interns from abroad, and our all-star cellar crew did an amazing job as always and we are grateful for their meticulous efforts.

With harvest soon behind us, we look forward to the holiday season and sharing a glass of wine with friends and family. We wish you all a happy holiday season, thank you for your continued loyal support, and we hope to see you at our Vine & Wine Center soon!

Cheers,
Team Abacela

RECENT *Wine Enthusiast* REVIEWS

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EDITORS CHOICE

2017 Tempranillo Reserve

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EDITORS CHOICE

2019 Grenache

91

EDITORS CHOICE

2017 Tinta Amarela

91

EDITORS CHOICE

2019 Tempranillo Barrel Select

90

EDITORS CHOICE

2019 Tannat

90

2017 Syrah Reserve

90

2018 Syrah

"I have had the privilege to watch Abacela grow through the years as winemaker, and I love that with these scores, you can evidently see that throughout our growth as a company, we have maintained our excellence in quality."

~Andrew Wenzl

At Abacela we believe wine is part history, part science, part culture, and essential to the art of living.

Here we cultivate grapes from a site that is ideally matched with our varieties to bring our sense of place into every glass of wine."

~Greg Jones



Current

RELEASES

whites

		retail	your price
2021	Albariño Private Select	\$30	\$27.00
2021	Muscat	\$20	\$18.00

reds

2018	Graciano	\$32	\$28.80
2019	Grenache	sold out	
2019	Malbec	\$32	\$28.80
2019	Merlot	\$28	\$25.20
2018	Syrah	\$36	\$32.40
2018	Syrah Reserve	\$48	\$43.20
2019	Tannat	\$34	\$30.60
2019	Tempranillo Fiesta	\$27	\$24.30
2019	Tempranillo Barrel Select	\$40	\$36.00
2018	Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2019	Tinta Amarela	\$34	\$20.60
2019	Touriga Nacional	\$34	\$30.60
#23	Vintner's Blend	\$19	\$17.10

desserts

2020	Blanco Dulce 375 ml	\$30	\$27.00
	N/V Port - Ten Year Tawny	\$65	\$58.80

Library
CELLAR

showstoppers

whites

		<u>retail</u>	<u>your price</u>
2015	Albariño	\$33	\$29.70
2017	Albariño	\$27	\$24.30
2017	Grenache Rosé	\$26	\$23.40

reds

2013	Garnacha	\$52	\$46.80
2015	Garnacha	\$46	\$41.40
2011	Tempranillo Barrel Select	\$61	\$54.90
2013	Tempranillo Reserve	\$69	\$62.10
2014	Tempranillo Barrel Select	\$52	\$46.80
2014	Tempranillo Reserve	\$66	\$43.20

Do you have a favorite Abacela vintage, or a special year in your life worth celebrating? We've got a library dating back to our first vintage!

YOUR FALL CLUB WINES

20% off pricing through November 30th



2018 Malbec Reserve - \$36.80

We have a rich history of producing Malbec here at Abacela, as we bottled Pacific Northwest's first bottle in 1997. Our Malbec Reserve showcases the exceptional fruit from the East Hill Block of the 2018 harvest and culminates in a wine that is rich, complex and expressive. Aromas of sun ripened blackberries, lavender, leather and tobacco fill your glass, while the robust palate is ripe with deep plum, dark cherries and Swiss milk chocolate. The fully integrated tannins, balanced acidity and subtle oak lactone lead to a lengthy robust finish.

2019 Fifty-Fifty - \$27.20

This 50/50 co-fermentation blend of Tempranillo and Malbec delivers the best of both varieties. Our ninth edition opens up with an expressive bouquet of high toned dark fruits, with notes of plum and dark cherry. The mid-palate exudes warm vanilla, blackberry, tobacco and dried figs. The seamless tannins, tight acidity and integrated oak create a luxurious texture with a long velvety finish. These varietals dance and "play well" together as this wines highlights and balances the robust fruit characteristics of Malbec and the bold, yet refined structure of Tempranillo.



2019 Dolcetta - \$21.60

Being the only Italian varietal we produce on the estate, this unique wine is a crowd pleaser. With aromas of Santa Rosa plum, red cherry and fruit leather, the ripe mid-palate is balanced against a subtle bitter chocolate background. This medium bodied wine is serious with forthright grip, structure and depth while having an edge of minerality keeping it fresh and welcoming. While our 2019 bottling is delicious now, it will continue to evolve and highlight varietal characteristics with time in the cellar.



YOUR OPTIONAL
FALL ADD-ON
at 20%

2017 Vintage Port - \$20.80

Crafted from our estate's five traditional Douro wine grapes, this opaque, rich and luxurious wine is an avenue worth exploring. This port is outstanding, from an exceptional growing season. This complex wine has notes of dried figs, homemade caramel, Mexican chocolate and exotic spice filling your nose. The luscious body is fruit forward, silky in texture with a touch of oak influence.



BLUE CHEESE

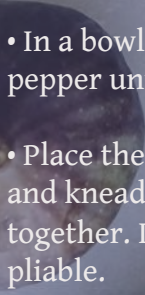
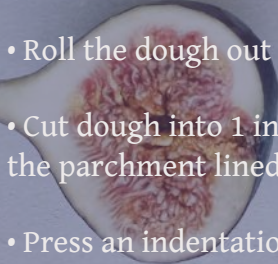

Ingredients

- 1 cup all purpose flour
- 1/2 cup butter - cubed and room temperature
- 4 oz. blue cheese - crumbled
- 1-2 tsp. ground pepper - to your taste preference
- 3 tbsp fig preserve



E SAVORIES

with fig jam

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- Preheat oven to 350° and line a baking sheet with parchment paper.
 - In a bowl, mix flour, butter, blue cheese, and pepper until it starts to form a bowl.
 - Place the dough on a lightly floured surface and knead a few times to pull the dough together. If the dough is too sticky, chill until pliable.
 - Roll the dough out until it's 1/8 inch thick.
 - Cut dough into 1 inch rounds and transfer to the parchment lined baking sheet
 - Press an indentation into the top of each dough round and spoon 1/4 tsp of fig preserve into each indentation.
 - Bake the savories for 10-14 minutes, until the preserves are bubbling, and the pastry is light and golden on the bottom.
 - Let cool for at least 10 minutes on the baking sheet, then transfer to cooling rack.
 - Best enjoyed with our new 2017 Vintage Port!

UPCOMING

Events

November 1

Winter Hours Begin, open daily 11 AM-5 PM

November 1 - 23

Personal Fall Pick up Parties at Abacela!

Join us when it works best with you! Members enjoy a seated tasting of their club wines paired with a special tapas plate. Limited to 4 people | 24-hour reservation required

November 6

Oregon Wine Tasting - "Raising the Temp"
Newberg, OR

November 7

International Merlot Day

November 10

International Tempranillo Day

Join us throughout the week for special flights and library showstoppers!

November 13

Taste of Umpqua - Venue 252, Eugene, OR

November 24

Happy Thanksgiving!

We are closed today, but look forward to seeing you at our Thanksgiving Open House!

November 25-26

Thanksgiving Open House 11 AM - 4:30 PM

Join the party! As a member, your entrance is 1/2 off and royal members receive complimentary entry.

December 2

TGIF Wine & Pizza Night 4-6 PM

December 25 & January 1

Merry Christmas & Happy New Year!

We wish you the warmest of holidays and look forward to seeing you in the new year!