

	WINES	PRICE	#	TOTAL
2017	ALBARIÑO	\$21.00		
2017	ALBARIÑO <i>Private Selection</i>	\$25.00		
2017	BLANCO DULCE (375 ML)	\$30.00		
2015	DOLCETTO	\$24.00	\$19.20*	
2015	GARNACHA	\$29.00		
2015	GRACIANO	\$30.00		
2017	GRENACHE ROSÉ	\$18.00		
2015	MALBEC	\$28.00		
2014	MERLOT	\$24.00		
2017	MUSCAT	\$18.00		
2014	ESTATE PORT (375ML)	\$25.00		
2014	SYRAH <i>Barrel Select</i>	\$30.00		
2014	SYRAH <i>Reserve</i>	\$42.00	\$33.60*	
2015	TANNAT	\$30.00		
2015	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2015	TEMPRANILLO <i>Barrel Select</i>	\$35.00	\$28.00*	
2015	TEMPRANILLO-MALBEC	\$30.00	\$24.00*	
#18	VINTNER'S BLEND	\$18.00		
2017	VIIGNIER	\$26.00		
*20% OFF PRICING THRU OCT 14TH		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

2015 BARREL SELECT TEMPRANILLO

The 2015 vintage of our flagship wine is a stunner! The bouquet is expressive with high-toned fruits, herbs, dried fig and spice. A kiss of oak leads into a palate of blackberry, cherry and savory overtones. This youthful Tempranillo is mouth filling, with a lovely texture, bright acidity, nice balance and seamless tannins. Enjoy decanted now, or tuck away in your cellar for 10-15 years.

2015 FIFTY-FIFTY

This 50/50 co-fermentation blend of Tempranillo and Malbec, our fifth edition, opens with dense plum and cherry notes. The mid-palate exudes vanilla, currant, herbs, and spices, balancing out this blend that has all the fruit of a Malbec with the backbone of a Tempranillo. Expressive tannins, tight acidity and integrated oak flavors create an impeccable texture with a long, memorable finish. Highly enjoyable!

2015 DOLCETTO

This bright, savory and ripe Dolcetto bursts from the glass with notes of juicy plum, cherry, fruit leather, and lavender. These notes translate to the palate with silky tannins that round out the body. A rich, fruit forward Dolcetto, the 2015 vintage features the clean and racy style that makes Dolcetto pair so well with an Italian feast. Drink now or in the near term.

Optional Wine

2014 SYRAH RESERVE

South Face Block Reserve

93 points & Editors' Choice, Wine Enthusiast

Rich and ripe notes of blue and black fruits, perfume, and garrigue fill your glass. The palate echoes these beautiful aromatics, picking up earthy notes of gravel, pepper and vanilla bean. Exotic flavors revolve around the backbone of ripe fruit, with a whiff of charcuterie that sums up the lengthy finish. Decant to enjoy now, or lay down to cellar.

On the cover: Harvesting grapes in 2017 on our Cobblestone Hill Vineyard.

Photo by Andrea Johnson Photography.



END OF SUMMER 2018

VOL XVIII, ISSUE III

12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471

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Dear Llaneros,

Our 2018 vintage is shaping up to be another great year! Earl and Hilda are in Europe *Cruising the Rhine* on a sold-out cruise. Have you ever thought about joining them? If you are interested in cruising with the Joneses now is the time to check out our *brand new* website for information on the April 2019 Danube cruise!

It's an exciting time in the vineyards. Verasion began on July 30th, the fruit ripening is an indicator that we are well on our way into a robust harvest season. This year we have had exceptional weather. The season started out with a cool spring allowing the vines to slowly wake and begin their growth cycle. This summer, we have had very warm and dry weather, thankfully, without the threat of drought or heavy smoke from fires. Fingers-crossed! All of this has created an ideal condition for the 2018 growing season.

We are happy with our newer plantings of Grenache for our Rosé program. Our 2017 Rosé was recently evaluated and achieved a Double Gold Medal and a 94-point score by Experience Rosé 2018. The success of these blocks may potentially be elevated to our dry red Grenache program.

We expanded our production of Tannat, a fantastically bold and full-bodied red. We also planted more Touriga Nacional, a fine Portuguese grape and an important element in our Estate Port. We have limited plantings on the property for our highly coveted Port production.

Join us for a number of exciting events coming up this fall, such as our TGIF Friday, Guest Chef Dinners, and our Thanksgiving Open House. See the events section on our new website!

Abacela is proud to produce outstanding world class wines. We are very science driven in our process, combining and analyzing years of data and experience. This science of producing optimally ripe fruit and the art of making spectacular wines, are foundational elements of what makes our wine great. We hope you thoroughly enjoy the fruits of our labor in this season's wine club selection!

¡Salud!

Earl, Hilda and Team Abacela

SHIPPING UPDATE: Your wine club shipments will now arrive via **FedEx**. If you would prefer UPS, please contact us directly.

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

September 14, 2018

TGIF Wine & Pizza Night, 4-7 PM*

September 15, 2018

Wine Club Party at Abacela, 11AM-4PM

September 21, 2018

International Grenache Day

September 21, 2018

TGIF Wine & Pizza Night, 4-7 PM*

September 28, 2018

TGIF Wine & Pizza Night, 4-7 PM*

September 29, 2018

Wasi Peruvian BBQ Guest Chef Dinner

Call (541) 679-6642 for reservations

November 1, 2018

Winter Hours Begin, open daily 11 AM-5 PM

November 8, 2018

International Tempranillo Day

Paella Dinner 6-8 PM

November 10, 2018

Fall Wine Club Party, 11 AM -4PM

November 23, 2018

Thanksgiving Open House, 11 AM -5 PM

*Last orders taken at 6 PM, please no outside food/drink.

NEWS & REVIEWS.....

The Rosé Experience

94 pts & Double Gold Medal, Grenache Rosé

Pacific Rim Wine Competition

Gold Medal, 2017 Muscat

Editors' Choice, Wine Enthusiast

92 Points, 2017 Albariño

Cascadia International Wine Competition

Gold Medal, 2017 Albariño

Gold Medal, 2017 Grenache Rosé

Gold Medal, 2015 Fiesta Tempranillo

BRAISED RABBIT

½lb Thick-sliced bacon, cut into 1" pieces

3lb Rabbit, cut into 8 pieces

Kosher salt, fresh ground black pepper

Olive oil

2 c Mushrooms, thinly sliced

3 Onions, yellow, cut in half, then sliced thinly

3 Garlic cloves, minced

1c Tempranillo

4 Tomatoes, large heirloom or slicers chopped

2T Flat-leaf parsley, chopped

1T Oregano leaves, chopped

1t Sage leaves, chopped

Heat a large pot over medium-low heat. Add bacon and let it sizzle until the fat is rendered and the meaty bits are crunchy, 18-20 minutes. Transfer to paper towels to drain.

Generously season the rabbit with salt and pepper. Raise the heat to medium-high and sear the rabbit in the bacon fat, working in batches if needed, until golden brown, 6-8 minutes per side. Transfer to a plate, set aside.

In the same pot, add a drizzle of olive oil. Lower the heat to medium, add the mushrooms, onions, and cook, stirring occasionally, until deeply colored, 18-22 minutes. Add the garlic and cook for 1 minute.

Pour in the wine, to deglaze. Simmer for 30 seconds, then nestle in the rabbit pieces. Add the tomatoes along with their juice, the parsley, oregano, and sage.

Bring the mixture to a boil, reduce the heat to low, and simmer, covered, until the rabbit is cooked through, about 1 hour. Taste the liquid and season with salt and pepper, if needed.

Transfer the rabbit to a platter, transfer vegetables to a small bowl with slotted spoon or tongs. Turn the heat to high to reduce the liquid. Spoon the mushrooms, onions, and tomatoes on top of rabbit. Sprinkle with bacon. Pour sauce over top, reserving extra for table service.

Recipe by Abacela's Chef Tina Hamilton

Enjoy with our

2015 BARREL SELECT TEMPRANILLO