

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO	\$21.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2012	DOLCETTO	\$24.00	\$19.20*	
2013	GARNACHA	\$29.00		
2013	GRACIANO	\$30.00		
2014	GRENACHE ROSÉ	\$18.00		
2012	MALBEC	\$27.00	\$21.60*	
2012	MALBEC RESERVE <i>New!</i>	\$42.00		
2012	MERLOT	\$24.00	\$19.20*	
2014	MUSCAT	\$18.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2012	SYRAH BARREL SELECT	\$29.00		
2012	SYRAH RESERVE	\$42.00		
2012	TEMPRANILLO FIESTA	\$23.00		
2012	TEMP. BARREL SELECT	\$32.00	\$25.60*	
2012	TEMPRANILLO RESERVE	\$49.00		
2009	PARAMOUR	\$100.00		
#15	VINTNER'S BLEND	\$18.00		
2014	VIIGNIER	\$26.00		
*20% OFF PRICING THRU OCT 31ST		TOTAL		

SHIPPING CHARGES AND TAX TO BE DETERMINED AT WINERY
SALES TAX: CA, GA, HI, ID, IL, KS, MA, MD, MI, NC, NV, NY, OH, TX, VA, WA, WI, WY

NAME _____

SHIPPING ADDRESS COMMERCIAL RESIDENTIAL _____

COMPANY OR C/O _____ SUITE/APT _____

CITY _____ STATE _____ ZIP _____

(_____) _____ BIRTH DATE _____
PHONE _____

EMAIL _____

CREDIT CARD # ON FILE (VISA, MC, AMEX, DISC) _____ EXP _____

SIGNATURE _____

Wines

2012 BARREL SELECT TEMPRANILLO

Our 16th flagship bottling continues the tradition of excellence. Brick red in color and opening with notes of blackberry, roasted cherry tomato and violet, this expressive wine is structured for ageability. Tobacco and spice follow in velvety layers. Enjoy now or cellar for that special occasion.

2012 DOLCETTO

The fantastic 2012 vintage garnered another truly expressive wine. Opening with notes of cherry and sweet herbs with rich raspberry and bright red fruit swirling on the palate. The Dolcetto finishes with a mild chalky tannin and lovely acidity.

2012 MERLOT

This vintage produced a richer style Merlot. Smoke and spice dominate the palate, while lush red fruit, raspberry and plum engage your senses. Enjoy herbaceous notes of mint, lavender and clove on the finish.

2012 MALBEC (Optional)

Always a favorite, this inky black Malbec is an optional bottle because we can barely keep it on the shelves this summer! Brooding and sexy with purple fruits, blackberry pie filling and cocoa nibs all revolving around a plush frame with notes of oak and allspice.

Notable New Releases:

- 2012 North West Block RESERVE MALBEC
- 2012 Jasper Block RESERVE SYRAH
- 2012 South East Block RESERVE TEMPRANILLO
- 2013 GARNACHA
- 2013 GRACIANO

On the cover: Twin 8K Tanks & Crew



1995-2015 · 20 YEARS OF WINE GROWING

END OF SUMMER 2015
VOL XV, ISSUE III

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Dear Llaneros,

We are eagerly anticipating a big harvest, with each stage of the vineyard process taking place earlier than usual due to record breaking heat. Although early, we anticipate a balanced harvest on par with the great 2014 vintage. Choosing a time to pick is the most important decision we make. We have started sampling to gauge the grapes' acid and sugar and will sample more frequently as harvest approaches.

Harvest is such a wonderful time to visit the winery and a great opportunity to see all the goings-ons.

Celebrating our 20 Years of Wine Growing has really been exciting. We have started an expansion project on the crush pad that includes twin 8,000 gallon tanks. This will help accommodate a growing demand for our very popular Albariño and Grenache Rosé.

This summer we bottled our 2013 reds and look forward to showing you the new labels on our upcoming barrel select and reserve wines. Look for the rejuvenated image on the 2013 Garnacha, available as an optional bottle for this club release.

Our summer was filled with Pizza Fridays, International Albariño Days, the Umpqua Valley's Passport Weekend, as well as Asante's Oregon Wine Experience (formally World of Wine - a weeklong celebration benefitting The Children's Miracle Network). Our annual wine club Fiesta this past August was filled with the beautifully decorated paellas you would expect and all the dancing and wine we are known for. We hosted a Tapas & Grenache tasting in our Heritage Orchard and for one day we reopened the original tasting room, fully decorated as it had been in years past. Our winemaker, Andrew Wenzl, hosted a popular vertical flight of Library Merlots dating back to the 1997-2000 vintages. If you missed Fiesta, the limited edition, commemorative glass is still available!

The events keep coming... September marks the beginning of our Guest Chef Dinner series, with Brian Light, Executive Chef of Jake's Grill in Portland. Then in October we will host Chef Cory Wisun from Membrillo in Eugene.

The wines we have chosen for your September selections are the 2012 Barrel Select Tempranillo, 2012 Dolcetto and the 2012 Merlot. The "optional" bottle is the 2012 Malbec, please send us an email or call to have it added to your September selections.

Although not part of your shipment, our newly released 2012 Reserve Malbec and 2012 Reserve Syrah are extremely limited and will make a wonderful addition to your cellar. Enjoy with your wine club

discount, now available on all reserve wines.

Happy Harvest! Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

SEPTEMBER 12-13, 2015

"Umpqua, Wine Your Way" Passport Weekend
\$35 for 18 wineries, umpquavalleywineries.org

SEPTEMBER 18, 2015

Guest Chef Dinner at Abacela with Chef Brian Light of Jake's Grill, 6:30 PM

SEPTEMBER 26, 2015

Pick Up Party at Abacela, 12-4:00 PM

OCTOBER 2015

Knee-Deep in Harvest 2015 - Visit us to see it all!

OCTOBER 3, 2015

The Great Umpqua Palate Challenge at the Southern Oregon Wine Institute (UCC), 6-9:00 PM

OCTOBER 17, 2015

Guest Chef Dinner at Abacela with Chef Corey Wisun of Membrillo Latin Kitchen, 6:30 PM

NOVEMBER 12, 2015

International Tempranillo Day!

NOVEMBER 27 & 28, 2015

Thanksgiving Open House, 11:00 AM-5:00 PM

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

WINE ENTHUSIAST

Nominee, 2015 "American Winery of the Year"

REGISTER GUARD'S TASTINGS

August 2015, *The Iberian experiment, Old World vines shine at Abacela*

SAN FRANCISCO INTERN'L WINE COMP.

Gold Medal, 2014 Grenache Rosé

SUNSET INTERNATIONAL WINE COMP.

Gold Medal, 2014 Grenache Rosé

WINE ENTHUSIAST

89 points & Editors' Choice, 2014 Grenache Rosé

OREGON WINE EXPERIENCE

Gold Medal, 2014 Albariño

GREAT NORTHWEST WINE

Outstanding!, 2014 Albariño

BRASIED LAMB SHANK

with Creamy Polenta & Parsley Gremolata

2 tbsp extra-virgin olive oil
Salt and freshly ground pepper
4 1-lb lamb shanks
5 garlic cloves, peeled
4 medium carrots, sliced 1/4 inch thick
4 medium celery ribs, sliced 1/4 inch thick
1 large onion, coarsely chopped
1 750-milliliter bottle Tempranillo or Vintner's Blend
1 cup beef stock
3 bay leaves
12 peppercorns

Preheat the oven to 325°. Heat the olive oil in a large enamel cast-iron casserole. Season the lamb shanks with salt and pepper and brown them on all sides over medium-high heat, about 4 minutes per side. Add the garlic, carrots, celery and onion to the casserole. Add the red wine and boil for 3 minutes. Add the stock and bring to a simmer. Add the bay leaves and peppercorns. Cover the casserole tightly and transfer to the oven. Braise the lamb shanks, turning once, for about 1½ hours, or until very tender. Transfer the lamb shanks to an ovenproof serving dish. For *Lamb Jus*, use a fine sieve to strain the liquid into a medium saucepan, pressing on the solids. Boil the jus over high heat until reduced to 1½ cups, about 20 minutes. Season the sauce with salt and pepper and pour about ½ cup of Lamb Jus over the lamb shanks; keep the remaining sauce warm. Cover the lamb shanks with foil and reheat in the oven for about 10 minutes. Serve the lamb shanks with the remaining sauce.

Goat Cheese Polenta

1 cup yellow polenta
1 tsp salt
2 tbsp butter
4 ounces goat cheese

Bring 4½ cups water to a boil. Add polenta to the water in a thin stream, whisking constantly to avoid lumps. Reduce heat to a simmer and cook for 15 minutes, adding salt and extra tablespoons of water as needed. When polenta is done, stir in butter and goat cheese. Check seasonings, add salt to taste.

Parsley Gremolata

1 lemon (zested)
1/4 cup finely chopped fresh parsley
3 garlic cloves, finely chopped
1 tsp pink peppercorns (crushed)

Mix all together and spoon on top of the lamb shank.

Pair this recipe with
2012 BARREL SELECT
TEMPRANILLO