

	WINES	PRICE	#	TOTAL
2014	ALBARIÑO	\$21.00		
2013	BLANCO DULCE (375 ML)	\$30.00		
2012	DOLCETTO	\$24.00		
2013	GARNACHA	\$29.00	\$23.20*	
2013	MALBEC	\$27.00		
2012	MALBEC RESERVE	\$42.00		
2012	MERLOT	\$24.00		
2014	MUSCAT	\$18.00		
2012	ESTATE PORT (375 ML)	\$25.00		
2012	SYRAH BARREL SELECT	\$29.00	\$23.20*	
2012	SYRAH RESERVE	\$42.00		
2013	TEMPRANILLO FIESTA	\$23.00	\$18.40*	
2012	TEMP. BARREL SELECT	\$32.00		
2012	TEMPRANILLO RESERVE	\$49.00		
2009	PARAMOUR	\$100.00		
#15	VINTNER'S BLEND	\$18.00		
*20% OFF PRICING THRU DEC 13TH		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 ____/____/____

EMAIL _____

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

SIGNATURE _____

Wines

2012 BARREL SELECT SYRAH

Our estate's south facing hillside Syrah vines ripened perfectly in 2012, producing fruit of quality and excellence. This wine was crafted for structure and ageability by careful selection of the finest barrels. Purple hued in the glass and a spice driven aroma envelopes your senses with notes of dark fruit, plum and eucalyptus. The body is brooding with an underlying smoke quality or cigar box. This complex and restrained wine finishes with just a note of pepper. Drink now or cellar through 2025.

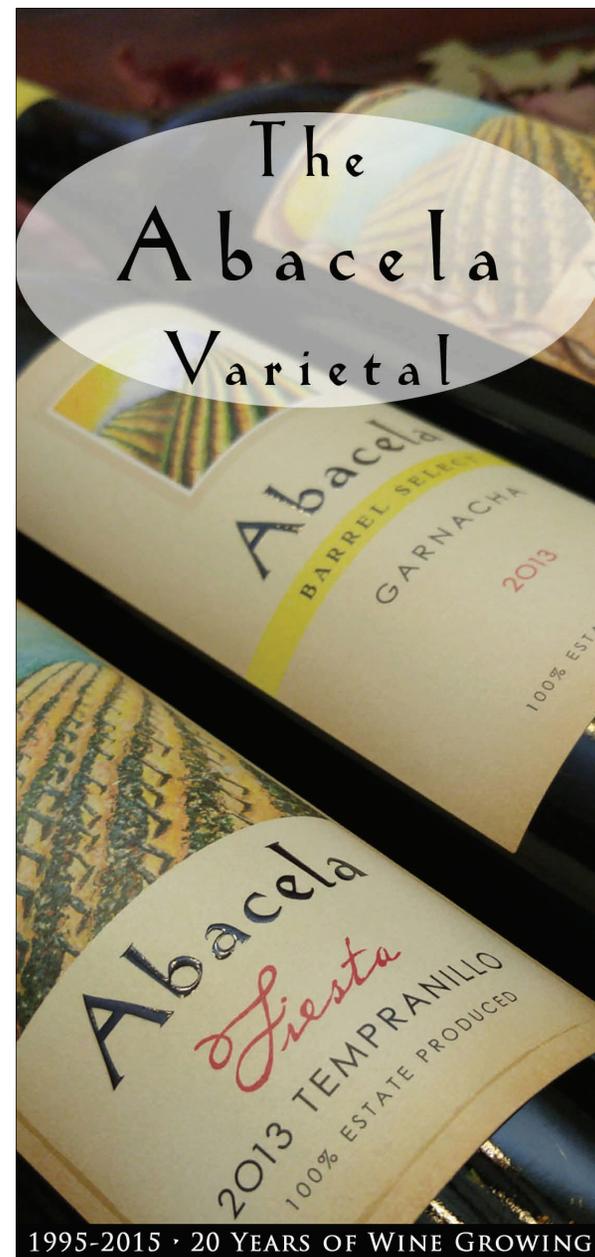
2013 GARNACHA

One of our Iberian portfolio wines, the 2013 vintage is another stunning example of how well Garnacha ripens on our estate vineyards. This delicate wine opens with notes of red fruit and savory herb, juxtaposed by flavors of candied cherry, baking spice, lavender and fig rounding out the palate. The structure of this wine is outlined by medium tannins and lively acidity. Lovely now, or hold for another 5-7 years.

2013 FIESTA TEMPRANILLO

Our fruit driven Fiesta Tempranillo is a fantastic representation of vintage and terroir. Bright garnet in color, this wine opens with aromas of red fruit, cherry, plum and spice notes. This sleek and silky Tempranillo unfolds into flavors of black currant, mocha, French vanilla with a lush and velvety tannin. Enjoy with your favorite Spanish tapas. The perfect bottle to celebrate International Tempranillo Day!!

On the cover: Detail of your Fall Wine Club selections



1995-2015 · 20 YEARS OF WINE GROWING

FALL 2015
VOL XV, ISSUE IV

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Dear Llaneros,

Harvest 2015 is officially behind us! We pulled in a total of 208 tons of gorgeous, ripe fruit. As usual, Albariño and Grenache Rosé were some of the early picks. The 2015 Albariño has now fermented to dryness in one of our new 8,000 gallon tanks.

Our Winemaker, Andrew Wenzl, has a few varieties he's particularly excited about. Our Tempranillo Clone 11 (Tinta Del Toro) was an early pick this year and full of delicious, ripe flavors. He, and Assistant Winemaker, Ryan Dudley, are both excited about the South Face Syrah and South Slope Syrah (Cutter clone). Look forward to tasting our Graciano and Tannat, as our winemaking team expects big things from these exotic varieties.

Have you heard? Abacela was one of five wineries nominated for the highly prestigious award, American Winery of the Year, by Wine Enthusiast magazine. Abacela, along with four other carefully nominated wineries were chosen for their outstanding achievements in winemaking and viticultural practices. Winners will be announced in the Wine Enthusiast's "Best of Year" issue, coming out later this month. This is such an exciting nomination for Earl, Hilda and Team Abacela, especially coming on the heels of the Jones' Lifetime Achievement Award, earned earlier this year.

Join us for our annual Thanksgiving Open House on Friday, November 27th and Saturday, November 28th. We will taste our newest Reserve level wines; The 2012 South East Block Tempranillo, the 2012 Jasper Block Syrah and our first ever 2012 Northwest Block Malbec. Entry is \$15 per adult and half price for wine club members and their guests.

You may have noticed, our newly redesigned labels are continuing to be released. Our artwork remains the same but with a clean new look you are sure to love. These labels will become visible as we release the 2013 vintage wines; check them out and tell us what you think.

The wines we have chosen for your fall wine club selection are the 2012 Barrel Select Syrah, the 2013 Fiesta Tempranillo and the 2013 Garnacha (the latter two with a stunning new label). Enjoy these selections now and think of Abacela for all your holiday needs.

Although the fruit is all picked, we still have

gorgeous, colorful leaves on the vines. It's a wonderful time to visit our Vine & Wine Center to experience fall in the Pacific Northwest.

Cheers to a fruitful year,
Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

NOVEMBER 12, 2015

International Tempranillo Day, 11:00 AM-8:00 PM
Tempranillo Barrel Tasting, 12-4:00 PM
Paella Dinner and Live Music, 5-8:00 PM

NOVEMBER 14, 2015

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

NOVEMBER 18, 2015

Classic Wines Dinner at clarklewis, Portland, OR

NOVEMBER 19, 2015

Wine Dinner at Ajax Café, Port Haddock, WA

NOVEMBER 21, 2015

Guest Chef Dinner at Abacela with
Chef David Taub of Peerless Restaurant, 6:30 PM

NOVEMBER 27 & 28, 2015

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

DECEMBER 12, 2015

Book Signing with author Cila Warncke
"Oregon Wine Pioneers"

JANUARY 30, 2016

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

JANUARY 30, 2016

Wine Dinner at the Cellar on 10th, Astoria, OR

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

WINE ENTHUSIAST'S WINE STAR AWARDS

Nominee, 2015 American Winery of the Year

WINE SPECTATOR

Abacela mentioned in "Drinking Out Loud: The World's Largest Category of Fine Wines? They're UTR (Under the Radar)", Matt Kramer.

GREAT NORTHWEST WINE INVITATIONAL

Double Gold Medal, 2014 Grenache Rosé

PORTLAND MONTHLY MAGAZINE

Oregon's 25 Best Wines Under \$25, 2014 Albariño

SEARED DUCK BREAST

Caramelized Carrots & Pomegranate Gastrique

2 boneless Duck Breasts (~1 pound)
¼ cup granulated sugar
¼ cup champagne vinegar
1 cup (8 oz) of pomegranate juice
1½ cups (12 oz) of meat stock (duck is best, but beef or chicken stock will do)
1 tsp arrowroot
2 tsp water
1-2 Tbsps of butter
Salt (if needed)
¼ cup pomegranate seeds
¼ cup sprouts

Pair this recipe with
2012 BARREL SELECT
SYRAH

Bring sugar and vinegar to a simmer over low heat in a small sauce pan. Stir frequently. Reduce down until sugar has turned dark and syrupy. Add pomegranate juice. Bring juice-sugar mixture to a steady simmer over medium-low heat. Simmer until mixture has reduced to about ½ cup. Add stock and stir. Return sauce to a steady simmer. Simmer until reduced to ~1 cup. Mix arrowroot and water together in a small bowl. Stir into sauce. Simmer until sauce is thick enough to coat the back of a spoon. Taste and add salt if needed. Stir in one or two tablespoons of butter if sauce is too acidic or lacks richness. Keep warm until duck breasts are cooked.

Preheat oven to 385 degrees. Cut slits through the duck skin and fat in a crisscross pattern. The slits should cut through the fat but not meat. Season duck breasts with salt and pepper. Place breasts in a large frying pan skin side down. Place pan over low heat. Pour off fat into bowl as it renders. Don't let too much fat collect in pan. Continue searing over low heat and pour off fat until skin is brown and crispy. When most of the fat has rendered, turn breasts skin side up. Place pan in preheated oven. Roast the duck breasts until the desired temperature is achieved (145 degrees for medium rare, 160 degrees for well done). Remove duck from oven. Allow to rest for 10-15 minutes before serving.

Slice duck breasts across the grain. Fan slices out on a plate. Spoon the gastrique around duck slices. Sprinkle pomegranate seeds and sprouts over top. Serve with caramelized carrots or your favorite starch.