

	WINES	PRICE	#	TOTAL
2015	ALBARIÑO	\$21.00		
2015	ALBARIÑO PRIVATE SELECTION	\$25.00		
2015	BLANCO DULCE (375 ML )	\$30.00		
2013	DOLCETTO	\$24.00		
2014	GARNACHA <i>New!</i>	\$29.00		
2014	GRACIANO <i>New!</i>	\$30.00 <sup>†</sup>		
2015	GRENACHE ROSÉ	\$18.00		
2013	MALBEC	\$27.00	\$21.60*	
2013	MALBEC RESERVE	\$42.00	\$33.60*	
2013	MERLOT	\$24.00	\$19.20*	
2012	ESTATE PORT (375 ML )	\$25.00		
2013	SYRAH BARREL SELECT	\$29.00	\$23.20*	
2012	SYRAH RESERVE	\$42.00		
2013	TANNAT <i>New!</i>	\$30.00 <sup>†</sup>		
2014	TEMP. FIESTA <i>New!</i>	\$23.00		
2013	TEMP. BARREL SELECT	\$32.00		
2013	TEMPRANILLO RESERVE	\$49.00		
2012	TINTA AMARELA	\$30.00		
2009	PARAMOUR	\$100.00		
#16	VINTNER'S BLEND <i>New!</i>	\$18.00		
2015	VIIGNIER	\$26.00		
*20% OFF PRICING THRU OCT 16TH <small>† = NO DISCOUNTS</small>		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

### 2013 BARREL SELECT SYRAH

**Gold Medal**, 2016 SF International Wine Comp. Unmistakably Syrah, the 2013 vintage displays lovely dusty red fruits, olive notes and barrel toast. The solid structure reveals a silky body noted with spicy character, chalk and a backbone of tannin that foretells this wine's ability to age in your cellar for six to eight years. Try this wine with the Lamb Stew recipe on the inside of this newsletter.

### 2013 BARREL SELECT MERLOT

This complex, medium bodied Merlot shows its youth and ageability right out of the bottle. Aromas of blackberries, anise and dried herbs revolve around flavors of cherry, truffle and cocoa. The acidity and tannin balance create a tantalizing mouthfeel sip after sip. Perfect for a hearty meal.

### 2013 BARREL SELECT MALBEC\*

**91 points & Editors' Choice**, Wine Enthusiast This rustic style of Malbec effuses aromas of black currant, chocolate, oak spice and dried lavender. The big, broad tannins and earthy spice on the palate meld to create both tension and balance in this beautifully structured wine. Great Northwest Wine said "It's built for the long haul, yet enjoy with Steak au Poivre along the way." We agree!

### 2013 RESERVE MALBEC\*\*

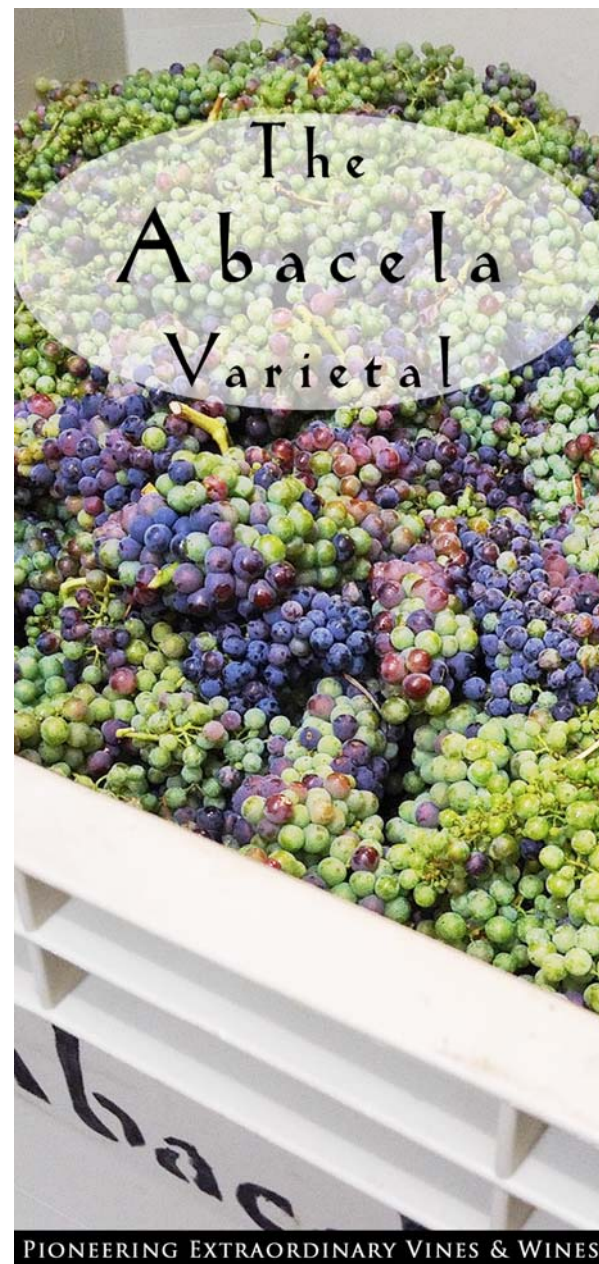
Our **East Hill Block** Malbec produced a dense, concentrated wine that is beyond belief. Only our second Reserve Malbec, the 2013 vintage displays rich, aromatic blue fruit, bramble and earthy notes. The body is luxurious with refined tannins, perfect balance and serious length. A fantastic wine now, decant and enjoy, or tuck in your cellar for years and years. Only 98 cases produced.

\*Baron Club selection

\*\*Red-Only, Noble & Royal Clubs selection

Now Shipping to Tennessee!

On the cover: Grapes used for Verjus



## SUMMER 2016

VOL XVI, ISSUE III

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Dear Llaneros,

By the time you read this, harvest 2016 will have just begun. We had a warmer than usual spring, a cooler than usual July and then August turned up the heat. All in all, the grapevines were right on schedule. Color, acid and flavor development are all there. We are anticipating a harvest on par with 2014 and 2015 for tonnage. Please help us welcome our new vineyard manager, Chris Lake. He started just in time for his first harvest at Abacela.

We made Verjus this August and we are excited to have Chef Tina create all kinds of delicious recipes incorporating the unique product. Come visit the winery to see all the action, maybe even lend a hand. We are open until 6:00 PM through October.

Completion of our Crush Pad expansion project will improve our capability for production of Albariño, Grenache Rosé and other popular wines. This new extension was actually used by our winemaker, Andrew, to showcase different wine styles during the annual Wine Club Fiesta.

The Fiesta was a great success this year! We changed it up quite a bit with several different venues throughout the Vine & Wine Center and winery. We hosted a Cellar Master Dinner that took place the night before the Fiesta in our Barrel Cellar. The day of the Fiesta was a warm one, and we were prepared with many inside venues for Wine Club members to enjoy and keep cool. A whole pig was roasted in the Horno oven for a change from Paella this year, but rest assured, there will be lots of Paella during International Tempranillo Day in November!

The warm summer months saw lots of activities and special events at the Vine & Wine Center. We had the ever popular Pizza Friday all through the summer; this year it will continue through the end of October with First Friday Pizza following throughout the rest of the year. We also celebrated International Albariño Days with a unique Albariño vertical flight as well as special discounts, live music, delicious street tacos and many other festive activities to celebrate Albariño.

It's been a busy summer, but we look forward to a busy fall as well. We will be hosting a Guest Chef Dinner series, beginning with Chef Howard Colin from Oso Market in Portland. We also will continue to have our 100 Mile Meal dinner prepared by Chef Tina, using ingredients sourced from within a 100 mile radius of Abacela.

For your September Wine Club selections we have chosen the 2013 Barrel Select Syrah, 2013 Merlot and 2013 Malbec\* for Baron members. (\*The Red Baron, Noble and Royal Clubs will receive the

2013 East Hill Block Reserve Malbec.) We know you will enjoy these wines that have been specially chosen for our valued wine club members.

Salud!

Earl, Hilda and Team Abacela

## UPCOMING EVENTS.....

September 10 & 11, 2016

Umpqua, Wine Your Way, Passport Tour

September 16, 2016

International Grenache Day 11:00 AM-7:00 PM

Pizza Friday 4:00-6:30 PM

September 17, 2016

Winery Pick Up Party, 11:00 AM-4:00 PM

September 23, 30; October 7, 14, 21, 28, 2016

Pizza Friday, 4:00-6:30 PM

October 8, 2016

Guest Chef Dinner with Colin Howard of Oso Market + Bar (Portland, OR) at Abacela

October 15, 2016

100 Mile Meal at Abacela

November 10, 2016

Tempranillo Day Celebration & Paella 11:00 AM-7:00 PM

November 25 & 26, 2016

Thanksgiving Open House

- All events are at Abacela unless otherwise noted.

## NEWS & REVIEWS.....

Oregon Wine Competition

**Double Gold Medal**, 2015 Albariño

**Gold Medal**, 2015 Blanco Dulce

**Gold Medal**, 2013 Garnacha

SF International Wine Competition

**Best of Class/Dub Gold**, 2015 Grenache Rosé

**Gold Medal**, 2013 Barrel Select Syrah

Los Angeles International Wine Awards

**Best of Class & Gold Medal**, 2015 Albariño

Sunset Wine Competition

**Best of Class & Gold Medal**, 2015 Albariño

Oregon Wine Awards

**Gold Medal**, 2013 Fiesta Tempranillo

Pacific Rim Wine Competition

**Best of Class & Gold**, 2015 Grenache Rosé

**Gold Medal**, 2015 Albariño

**Gold Medal**, 2015 Muscat

Wine Enthusiast

**91 Points**, 2013 SE Block Reserve Tempranillo

**90 Points**, 2013 Barrel Select Tempranillo

Wine Spectator, June 2016

"Abacela, the leading light of Umpqua Valley"

## RED WINE LAMB STEW.....

- 1 Leg of Lamb, cubed into 1 inch squares
- 4 Carrots, peeled, rough cut
- 3t Tomatoes, diced
- 3 Celery Stalks, rough cut
- 1lb Bacon
- 1 Onion, diced
- 2T Garlic
- 1T Smoked Paprika
- 2c Tempranillo, or other hearty red wine
- 4c Chicken Broth
- 2c Tomato Sauce
- Salt and Pepper
- 4 Thyme sprigs

Cube lamb into 1 inch cubes. Salt and pepper and then roll in flour to coat lightly. Cut bacon into small strips and sauté, reserve fat in the pan and set aside meat.

Using bacon fat, sauté lamb until golden and then place in large stock pot with bacon. Add all ingredients to stock pot and bring to simmer.

Cover and place in oven for 2½ hours at 225°, checking at regular intervals for moisture and texture of lamb. You want it to thicken, but not become paste like. Add water or stock as needed. Lamb should be tender when done, but not falling apart.

Remove from oven, test for salt and pepper and serve over rice or pasta, or alone with a hearty bread.

*Enjoy with Abacela's 2013 Barrel Select Syrah  
Recipe by Abacela's Chef Tina*