

	WINES	PRICE	#	TOTAL
2015	ALBARIÑO	\$21.00		
2015	ALBARIÑO <i>Private Selection</i>	\$25.00		
2015	BLANCO DULCE (375 ML)	\$30.00		
2013	DOLCETTO	\$24.00		
2014	GARNACHA	\$29.00		\$23.20*
2014	GRACIANO	\$30.00 [†]		
2013	MALBEC	\$27.00		
2013	MALBEC <i>Reserve</i>	\$42.00		
2013	MERLOT	\$24.00		
2013	ESTATE PORT	\$25/375ML \$50/750ML		\$20*/375ML \$40*/750ML
2013	SYRAH <i>Barrel Select</i>	\$29.00		
2012	SYRAH <i>Reserve</i>	\$42.00		
2013	TANNAT	\$30.00 [†]		
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2013	TEMPRANILLO <i>Barrel Select</i>	\$32.00		\$25.60*
2013	TEMPRANILLO <i>Reserve</i>	\$49.00		\$39.20*
2009	PARAMOUR	\$100.00		
2012	TINTA AMARELA	\$30.00		
#16	VINTNER'S BLEND	\$18.00		
2015	VIIGNIER	\$26.00		
*20% OFF PRICING THRU DEC 18TH <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 _____

(_____) _____ BIRTH DATE ____/____/____
PHONE _____

EMAIL _____

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

SIGNATURE _____

Wines

2013 RESERVE TEMPRANILLO

91 Points, Paul Gregutt, Wine Enthusiast
"Moving up the ladder among Abacela's Tempranillo bottlings, this is packed with juicy, ripe black fruits. There are scent and flavor accents of tanned leather and savory herbs, and the wine is built for staying power. If there is a quibble to be made, it's that the tannins have a rather chalky residual flavor."

Our reserve program is defined by quality, provenance and power. Decanting is highly recommended, or cellar well into the 2020s.

2013 BARREL SELECT TEMPRANILLO

90 Points, Paul Gregutt, Wine Enthusiast
"Estate grown and aged in 31% new barrels, this offers dense purple fruits, scents of violets and mocha, and a smoky thread that carries into the finish. There are strong flavors of cedar box and graphite, and the tannins are chewy and substantial."

While delicious now, this vintage has the structure to improve for 10 or more years and offers a long plateau of maturity.

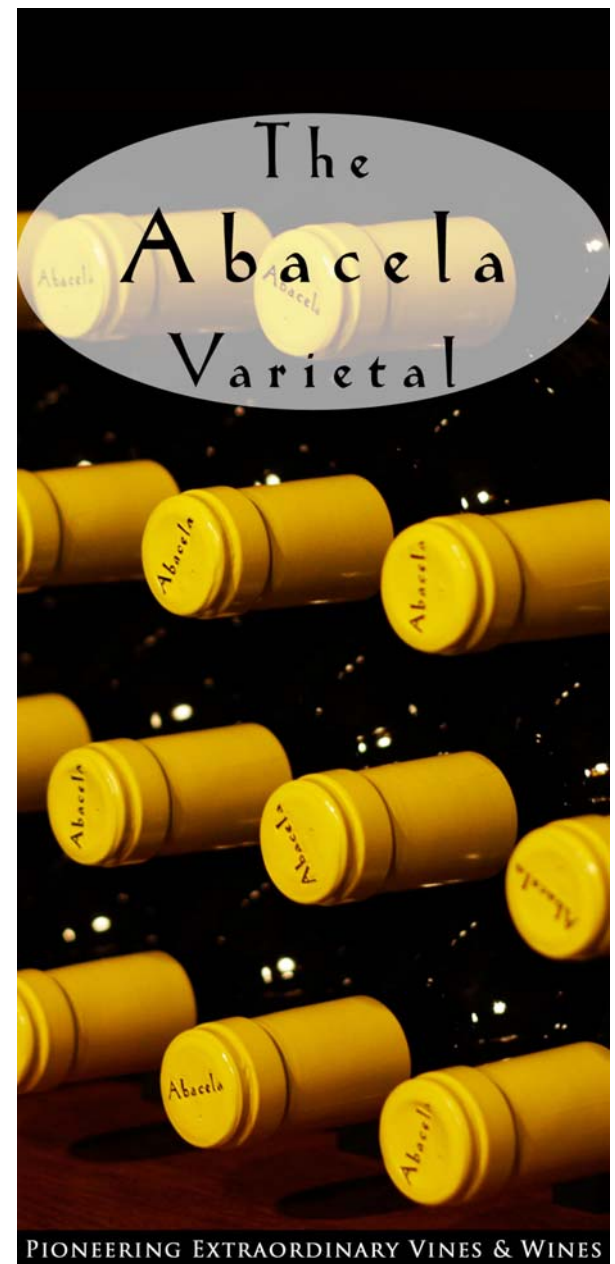
2014 BARREL SELECT GARNACHA

The fruit for our Garnacha was picked two weeks after the fruit for our rose, allowing it to ripen perfectly on our sunny hillsides. This vintage displays the hallmarks of the wine, from dark cherry, raspberry and plum, to notes of nutmeg and lavender. The softer tannins and lively acidity make this a refreshingly delightful wine. Enjoy with your Thanksgiving dinner!

2013 ESTATE PORT

Our estate Port is crafted from Tinta Roriz, Tinta Amarela, Bastardo, Tinta Cão and Touriga Nacional, five traditional Portuguese grapes grown at Abacela. Broodingly dark in the glass, this vintage style Port wine effuses aromas of blackberries, raisins, plums, figs, cocoa and exotic spice. The delicate tannins and rich mouthfeel lead to a lengthy finish. This Port wine will benefit from cellaring for a decade and decanting is recommended.

On the cover: A cellar full of yellow capsules!



PIONEERING EXTRAORDINARY VINES & WINES

FALL 2016
VOL XVI, ISSUE IV

12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM
(541) 679-6642 | WINE@ABACELA.COM

Dear Llaneros,

Harvest was officially completed on October 11th and we are anticipating some great wines from the 2016 vintage. Everyone pitched in to harvest the 225 tons of grapes and process them before the big rains hit, including the tasting room staff that treaded Port grapes.

We had a relatively warm growing season with enough rainfall to provide a good canopy. The fruit developed with favorable varietal characteristics and several varieties are looking extraordinarily promising. Our "Variety of the Vintage" is Grenache, both for the Grenache Rosé and Garnacha. Our winemaker Andrew is excited about it, as well as Malbec and Tempranillo. The Albariño, Muscat and Viognier have finished fermenting and are waiting to go into the bottle.

The Verjus we made this August is probably the first 2016 Oregon grape product on the market. This year it was made from a blend of Tannat, Graciano and Viognier grape juice. Verjus makes an interesting and unique gift. We also have recipe books that include directions for its use in cooking and mixology.

While we are excited about the upcoming wines of 2016, we also are very proud of our award winning Albariños from previous vintages. Our current release 2015 Albariño has won several awards, including Best in Class at the 2016 Sunset International Wine Competition. Our 2014 Albariño was awarded a Gold Medal at the recent 2016 Six Nations Wine Challenge, a competition that included 600 wines from USA, Canada, New Zealand, Australia, South Africa and Chile. Remember Albariño is not just a summer sipper; it's great year-round with seafood, especially oysters.

The autumn season is in full swing here at the winery and we have lots of activities planned. Come visit us and see all the beautiful fall vineyard colors. November 10th is International Tempranillo Day. We will be celebrating with a Paella dinner and live music.

Our Thanksgiving Open House is Friday,

November 25th and Saturday, November 26th. Wine Club members and guests get in at half price and Royal Club members, minors and designated drivers are free. Join us for some great wine, food and get some early holiday shopping done... wine always makes the perfect gift for family and friends!

The 2013 Reserve Tempranillo, 2013 Barrel Select Tempranillo and 2014 Garnacha are your Fall Wine Club selections. Our 2013 Estate Port is an optional add-on. Try these wines at our winery Pick Up Party on November 19th along with tasty food pairings by Chef Tina. Order extra before we ship as they are perfect wines to share with loved ones during the upcoming holiday season.

Speaking of... Abacela is a great place to host your holiday party. Contact us today to schedule your event. Dates are filling up fast!

We wish you and yours the very best.
Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

November 10-13, 2016

International Tempranillo Day Celebration
Thursday-Sunday, 11:00 AM-5:00 PM

November 10, 2016

Tempranillo Day Paella Dinner, 6:00-8:00 PM
\$20 chicken, \$22 seafood, RSVP required

November 19, 2016

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

November 25 & 26, 2016

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

December 3rd & 8th, 2016

Holiday Dessert Cooking & Wine Classes
\$35 per person, RSVP required

March 4th, 2017 - Save the date!

47th annual Greatest of the Grape
Tickets on sale November 15th at Abacela or
on umpquavalleywineries.org.

- All events are at Abacela unless otherwise noted.
- Abacela will be closed on November 24th, December 25th and January 1st.
- Our Tasting Room is open daily 11:00 AM to 5:00 PM November-April, (until 6:00 PM May-October).

NEWS & REVIEWS.....

Six Nations Wine Challenge

Gold Medal, 2014 Albariño

WinesNW.com

Wines of the Week, 2015 Blanco Dulce

Portrait of Portland Magazine "Top 12 Northwest Rosé Wines", 2015 Grenache Rosé

Northwest Wine Summit

Gold Medal, 2015 Blanco Dulce

Great Northwest Wine

Outstanding!, 2013 Fiesta Tempranillo

ITALIAN SAUSAGE & PARMESAN

STUFFED PORTABELLA.....

4	Portabella mushrooms, large
1lb	Italian sausage, hot or mild
2Tbsp	Garlic, fresh minced or pressed
¼c	Parsley, fresh, coarse chopped
3	Eggs, large
2c	Panko Bread Crumbs
1½c	Parmesan Cheese, grated
	Olive Oil
	Salt and pepper, to taste

Sauté the sausage and garlic until cooked through. Set aside in a large bowl to cool. Remove fins from interior of mushroom caps. Brush the mushroom caps with olive oil, salt and pepper.

Once sausage is cool to the touch, add remaining ingredients and blend with your hands to make almost a paste like consistency. You want it to stick together and be able to form into a ball similar to meatballs. Add more egg to the mixture if it is too dry.

Place the mushroom caps out on a baking tray. Fill each cap with the sausage mixture. Place in an oven at 350°F for 10-15 minutes. Do not overcook or the mushroom caps will be difficult to handle.

Serve hot or warm.

*Recipe by
Abacela's Chef Tina*

Enjoy with **2013 BARREL SELECT TEMPRANILLO**