

	WINES	PRICE	#	TOTAL
2016	ALBARIÑO	\$21.00		
2016	ALBARIÑO <i>Private Selection</i>	\$25.00	\$20.00*	
2015	BLANCO DULCE (375 ML)	\$30.00		
2013	DOLCETTO	\$24.00		
2014	GARNACHA	\$29.00		
2014	GRACIANO	\$30.00†		
2016	GRENACHE ROSÉ	\$18.00	\$14.40*	
2014	MALBEC	\$28.00		
2011	MALBEC <i>Library Selection</i>	\$34.00	\$27.20*	
2013	MERLOT	\$24.00		
2016	MUSCAT	\$18.00	\$14.40*	
2013	ESTATE PORT (375ML)	\$25.00		
2013	SYRAH <i>Barrel Select</i>	\$30.00		
2012	SYRAH <i>Reserve</i>	\$42.00		
2014	TANNAT	\$30.00	\$24.00*	
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2013	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2014	TEMPRANILLO-MALBEC	\$30.00	\$24.00*	
2009	PARAMOUR	\$100.00		
N/V	VINTNER'S BLEND	\$18.00		
2016	VIIGNIER	\$26.00	\$20.80*	
*20% OFF PRICING THRU MAY 14TH † - NO DISCOUNTS		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 _____

Winemaker Notes

2014 TEMPRANILLO-MALBEC

The super-saturated color and upfront fruitiness of Malbec, is deftly balanced by the structure and depth of the noble Tempranillo. The complex nose of purple fruit, floral notes and earthy/gravelly components are beguiling. A ripe, full and rich mouthfeel, backed by balanced acidity, has a huge mid-palate. While the tannins are big, they aren't overpowering. To follow this wine's aging process over the next decade, stock up now. A true gem.

2011 MALBEC

Library Selection

The dark color with slight bricking around the edges hints at the age of this wine. The youthful nose displays notes of raspberry and strawberry, with fruity esters prominent. There are still lots of primary fruit flavors, but the bottle-aged bouquet adds complexity. With time and air, blueberry creeps in. Cola and sweet fruit are expressed when fully opened up. Tannins are velvety and soft, coating the mid-palate, with a solid acidity that adds backbone. At six years of age, this wine is at "drink -or- hold" status.

2014 TANNAT

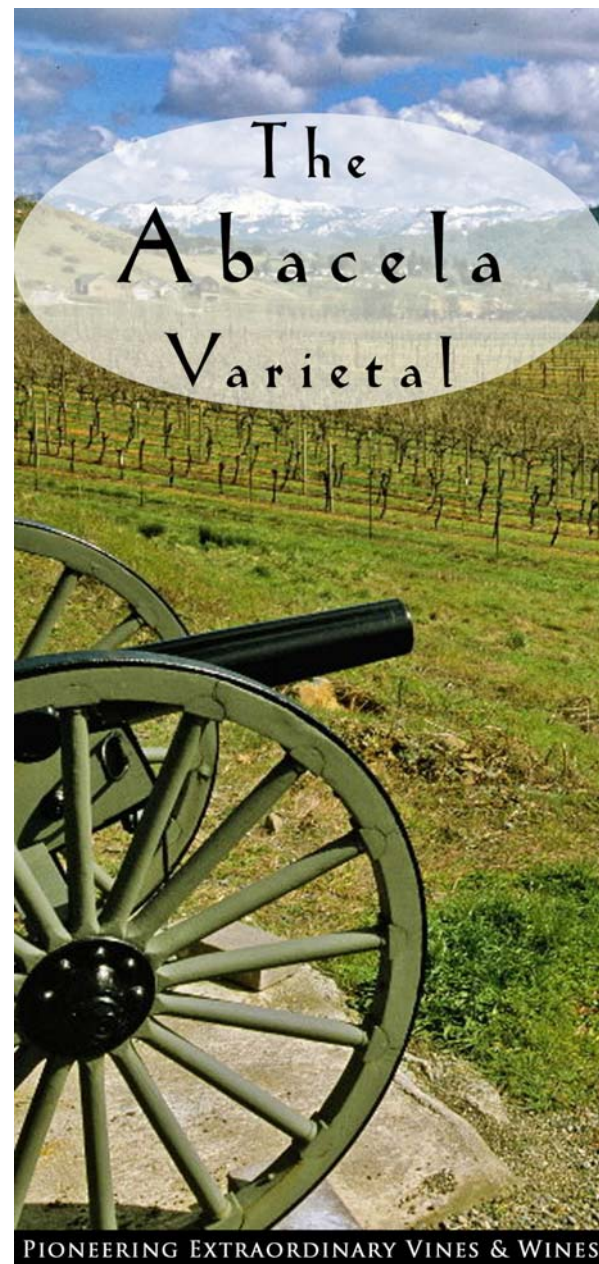
Cellar Selection

One whiff of this Tannat and you will know why this won Peoples' Choice for "Best Red Wine" at the 2017 Greatest of the Grape, beating out 18 other amazing red wines. Having made Tannat since 2008, it's easy to see what more mature vines and refined winemaking can achieve. Highly aromatic fruit with oak taking a backseat. Name any red berry and you will find it here. Just as you think "Wow, this is big!", it flips and sinks in like an oversized recliner. Additional sips reveal red cassis, perfume and graphite. This will stand up to any French or Uruguayan Tannat.

~ Optional Wines ~

2016 ALBARIÑO *Private Selection*,
2016 GRENACHE ROSÉ,
2016 MUSCAT, and **2016 VIIGNIER**

On the cover: Cox's Rock Vineyard



SPRING 2017

VOL XVII, ISSUE II

~Red~

12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471

WWW.ABACELA.COM

(541) 679-6642 | WINE@ABACELA.COM

Dear Llaneros,

We hope spring arrives soon! Pruning is completed and we are anticipating bud break, an indication the vines are coming out of dormancy and ready to start producing the 2017 vineyard crop.

This year has already been full of great reviews and awards for Abacela! We received a 90 point rating from Wine Enthusiast for the 2014 Graciano, 90 points and Editors' Choice for the Vintner's Blend #16, and 91 points for our 2014 Fiesta Tempranillo. SavorNW awarded Gold medals to our 2014 Graciano and 2013 Barrel Select Tempranillo. We are most proud of our People's Choice award "Best Red Wine" for our new 2014 Tannat (included in this club) at the 47th annual Greatest of the Grape!

This year looks to be a busy one with many winery events and seminars planned. The wine pairing and cooking classes hosted by Chef Tina have been a hit and will continue to be offered every month. In addition, we will have our weekly TGIF Wine & Pizza Nights beginning April 28th, along with our tasting room hours extending to 6:00 PM starting May 1st. Other events happening this spring are the Earth Day 100 Mile Dinner on April 22nd, the Barrel Tour on May 6th and our Memorial Day Open House May 27th & 28th. Members and their guests receive half off the Open House fee (free entry for Royal Club members).

For your spring red-only wine club selections we have chosen the newly released 2014 Tempranillo-Malbec, the 2014 Barrel Select Tannat, and the limited 2011 Malbec, an exclusive Library selection. Optional add-on wines include the newly released 2016 Albariño Private Selection, 2016 Grenache Rosé, 2016 Muscat and 2016 Viognier.

Here's to a successful spring renewal and looking forward to the warmer months ahead! We hope to see you soon in our Vine & Wine Center.

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

March 31, 2017

TGIF Wine & Pizza Night, 4-7 PM

April 1 & 2, 2017

Spring Release Weekend

April 6, 2017

Spring PORTLAND Wine Club Party

April 8 & 9, 2017

Cooking Class "Wine Sauces"

April 15, 2017

Spring Wine Club Party

April 22, 2017

Earth Day 100 Mile Meal

April 28 & May 5, 12, 19 26, 2017

TGIF Wine & Pizza Night, 4-7 PM

May 2017

OREGON WINE MONTH!

May 6, 2017

Umpqua Valley Barrel Tour
Abacela is on the South Tour

May 20, 2017

Cooking Class "Breads"

May 27 & 28, 2017

Memorial Day Open House

- All events are at Abacela unless otherwise noted.

NEWS & REVIEWS.....

Cascadia Wine Competition

Gold Medal, 2014 Garnacha

Judgment of Geyserville 2017

Gold Medal, 2014 Garnacha

Great Northwest Wine

Outstanding!, Vintner's Blend #16

Outstanding!, 2014 Garnacha

Greatest of the Grape

Best Red Wine, 2014 Tannat

Savor NW Wine Awards

Gold, 2014 Graciano

Gold, 2013 Barrel Select Tempranillo

Silver, 2013 Estate Port

PORK TENDERLOIN WITH CHILI SAUCE & SUCCOTASH

2# Pork Tenderloin

2ea Mulato, Guajillo & Pasilla chilies, dried

1t. Chilli powder, mild

1T. Garlic, minced

1 onion, diced

1t. cumin

1 bunch parsley, chopped

1 small can tomato paste

1 cup red wine

Salt and Pepper

*Recipe by
Abacela's Chef Tina*

CHILI SAUCE

Open dried chilies and remove seeds. Bring small pot of water to a boil and place chilies in pan for 30 seconds to one minute to soften. Strain off water and place chilies in bowl of food processor. Add remaining ingredients and process to paste.

PORK

Salt and pepper pork tenderloins. Cover with chili sauce. Marinate four to six hours.

Heat cast iron skillet on high until hot. Pre-heat oven to 350°. Add small amount of olive oil to pan and sear all sides of the tenderloin until golden brown. Place pan in oven for 10 to 15 minutes. Pull from oven and rest for five minutes before slicing. Remove pork to slice then pour drippings over to serve.

SUCCOTASH

1# frozen or fresh whole kernel yellow corn

1 red pepper, diced

½ red onion, diced

1c bacon, diced

¼c chopped parsley

Salt and pepper

Add chopped bacon to a dry sauté pan. Cook until crisp. Add onion and red pepper. Sauté in bacon fat for 3-5 minutes until tender. Add corn, parsley and salt and pepper. Cook for 3 minutes. Serve warm with pork loin.

Enjoy with 2014 TEMPRANILLO-MALBEC