

	WINES	PRICE	#	TOTAL
2017	ALBARIÑO	\$21.00		
2017	ALBARIÑO <i>Private Selection</i>	\$25.00	\$20.00*	
2015	BLANCO DULCE (375 ML)	\$30.00		
2014	DOLCETTO	\$24.00		
2015	GARNACHA	\$29.00	\$23.20*	
2015	GRACIANO	\$30.00		
2015	MALBEC	\$28.00		
2017	GRENACHE ROSÉ	\$18.00	\$14.40*	
2014	MALBEC <i>Reserve</i>	\$42.00		
2014	MERLOT	\$24.00		
2017	MUSCAT	\$18.00	\$14.40*	
2013	ESTATE PORT (375ML)	\$25.00		
2014	SYRAH <i>Barrel Select</i>	\$30.00		
2014	SYRAH <i>Reserve</i>	\$42.00		
2015	TANNAT	\$30.00		
2015	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2014	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2014	TEMPRANILLO-MALBEC	\$30.00	\$24.00*	
2014	TINTA AMARELA	\$30.00	\$24.00*	
#18	VINTNER'S BLEND	\$18.00		
2017	VIIGNIER	\$26.00	\$22.40*	
*20% OFF PRICING THRU MAY 16TH		TOTAL		
SHIPPING CHARGES AND SALES TAX TO BE DETERMINED AT WINERY SALES TAX: CA, GA, HI, IL, ID, 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 ____/____/____

EMAIL _____

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

SIGNATURE _____

Wines

2017 ALBARIÑO PRIVATE SELECTION

Albariño, a white wine grape from Spain and northern Portugal, is one of the best wines on earth to pair with seafood. Our Private Selection, crafted from the ripest lots of our best blocks was fermented in both barrel and tank. Exciting fragrances of orange blossom, tangerine zest, apple and pear merge with delightful aromas of a pastry kitchen. The palate evolves into a tropical fruit medley with an elegant, complex finish.

2017 VIOGNIER

Viognier is the only grape permitted for Condrieu wines in France's Rhône Valley. This full bodied wine with floral notes and tangerine aromatics melds into flavors of exquisitely ripe white peach and rose petals on the palate. This dry white wine will compliment many aromatic dishes from seafood to fowl and pork. While elegant now, this wine will develop greater complexity with cellaring.

2015 GARNACHA

The Garnacha grape was born in the northern region of Spain known as Aragon. It travelled across the mountains into France, where it is known more widely as Grenache. Our sunny hillside location ripens fruit with dark cherry, raspberry, plum, spice and floral herb aromas. The palate reflects these fruit forward notes and is framed by soft tannins and nice acidity.

Optional Wines:

2017 GRENACHE ROSÉ

2017 MUSCAT

2014 TEMPRANILLO-MALBEC

2014 TINTA AMARELA

On the cover: Cox's Rock & Cobblestone Vineyards in late spring's morning sun. Photo by Andrea Johnson Photography.



SPRING 2018

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Dear Llaneros,

The vineyard exhibits the cyclical nature of life and spring is the time of year in which the vines awaken. As of the end of March, we are just beginning to see bud break, a process in which the buds slowly open allowing for the new shoots to emerge from the vines. Bud break marks the end of dormancy and the beginning of the new season. This past winter we experienced drier and warmer weather than usual, but a cool and wet spring is expected here in southern Oregon.

Spring is also the time for new releases! In February, we bottled our 2017 vintage white and rose wines. They are now available for purchase in our tasting room and at www.abacela.com.

We are excited to announce that our 2014 South Face Block Reserve Syrah is released and ready for your enjoyment. It has already been rated 93 points and Editors' Choice from the Wine Enthusiast.

March was a fruitful month for Abacela! We poured our 2014 Tempranillo-Malbec blend at the 48th Annual Greatest of the Grape, Oregon's longest running fine wine event, and were proud to bring home the People's Choice award. The following weekend, we attended Sip! McMinnville Wine and Food Classic for the first time since 2013. We had a lovely time connecting with some of our wine club members from up north and, to top it off, we took gold for our 2016 Muscat and our flagship 2015 Fiesta Tempranillo! We also received a gold medal and a 92 point rating for our 2015 Malbec from Savor Northwest.

Over the winter we planted new Grenache vines in the old vineyard blocks to meet the increasing demand for our Garnacha and Rosé programs. Speaking of which, we are excited to offer our 2017 Grenache Rosé as an optional wine for our spring Llaneros shipment. Make sure to snag a bottle (or two) now; it will go fast!

We have a number of events coming up this spring such as our popular TGIF Wine & Pizza nights and the Umpqua Valley Barrel Tour. Remember to like our Facebook page and subscribe to our events so you don't miss out. We hope to see you soon!

¡Salud!

Earl, Hilda and Team Abacela

SHIPPING UPDATE: In order to keep shipping charges down, your wine club shipments will now be arriving via **FedEx**. If you would like to continue to receive your shipments via UPS, please contact us directly.

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

April 13, 2018

TGIF Wine & Pizza Night, 4-7 PM*

April 14, 2018

Wine Club Party at Abacela, 11AM-4PM

April 17, 2018

World Malbec Day

April 22, 2018

Earth Day - 100 Mile Meal, \$90 pp, RSVP req'd

April 26, 2018

LeChon Winemaker Dinner, Portland OR
Call (503) 219-9000 for reservations

May 1, 2018

Summer Hours Begin, 11 AM-6 PM

May 4, 11, 18, 25, 2018

TGIF Wine & Pizza Night, 4-7 PM*

May 5, 2018

Umpqua Valley Barrel Tour

May 26 & 27, 2018

Memorial Day Open House

June 18, 2018

Twisted Cork Winemaker Dinner, Grants Pass

August 18, 2018

Wine Club Fiesta - *Save the date!*

*Last orders taken at 6 PM, please no outside food/drink.

NEWS & REVIEWS.....

Greatest of the Grape

Peoples' Choice, 2014 Tempranillo-Malbec

Savor NW Wine Awards

92 points & Gold Medal, 2015 Malbec

SIP Classic Wine Competition

Gold Medal, 2015 Fiesta Tempranillo

Gold Medal, 2016 Muscat

DUNGENESS CRAB STUFFED LING COD WITH SPRING VEGETABLE PASTA

4 Lingcod, 5oz portions
8oz Dungeness crab meat, cooked
1 leek
2 sprigs thyme
1c cherry tomatoes
1c baby spinach
1 carrot
1 stick butter
1c heavy cream
½c Albariño
1tsp garlic
12oz Penne pasta

*Recipe by Abacela's
Chef Tina Hamilton*

Slice cod filets down center, but not all the way through. Fill with 2 oz crab, sprinkle with salt and pepper. Set aside.

Boil water with 1tbsp salt, add pasta and cook until al dente, approximately 8-10 minutes. Drain and set aside.

In large, high sided sauté pan, melt butter and add chopped garlic, deiced carrots, and leek. Cook for 5 minutes until garlic is golden and leeks and carrots are tender. Add Albariño and heavy cream to pan and cook for 1 minute. Salt and pepper to taste.

Carefully place cod filets in pan with spinach, tomatoes and thyme. Cover pan and place in 400° oven for 7 minutes. Remove from oven and carefully remove cod from pan.

Toss penne with sauce over high heat and reduce to thicken sauce, approximately 3 minutes. Spoon pasta into four bowls and top with cod.

Chefs Note: Any pasta can be substituted for this dish. Take advantage of Oregon coast ling cod and fresh crab season with this dish.

Enjoy with our **2017 ALBARIÑO PRIVATE SELECTION**