

	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	\$19.20*	
2014	GARNACHA	\$29.00		
2014	GRACIANO	\$30.00 <sup>†</sup>		
2014	MALBEC	\$28.00	\$22.40*	
2013	MERLOT	\$24.00		
2013	ESTATE PORT 375ML	\$25.00		
2013	ESTATE PORT 750ML	\$47.50		
2013	SYRAH <i>Barrel Select</i>	\$30.00		
2012	SYRAH <i>Reserve</i>	\$42.00		
2013	TANNAT	\$30.00	\$24.00*	
2014	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2013	TEMPRANILLO <i>Barrel Select</i>	\$33.00		
2013	TEMPRANILLO <i>Reserve</i>	\$49.00		
2009	PARAMOUR	\$100.00		
2013	TINTA AMARELA	\$30.00	\$24.00*	
#16	VINTNER'S BLEND	\$18.00		
2015	VIIGNIER	\$26.00		
*20% OFF PRICING THRU FEB. 28TH <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

### 2014 MALBEC

(All Clubs)

**91 Points**, Paul Gregutt, Wine Enthusiast

This complex and full bodied Malbec displays aromas of berries and hard candy with notes of olive, graphite and a floral quality. Lengthy and velvety tannins lead you into flavors of cassis, cedar spice and robust blue fruits. Enjoyable now or cellar for the next decade.

### 2008 ESTATE TEMPRANILLO

*Library Selection*

(Baron, Noble & Royal Clubs)

A portion of this Tempranillo was held back exclusively for our Wine Club members. The penetrating color and compelling aromas allude to the intensity of flavors that follow. Rich black fruits, savory spice, and smooth tannins unfold on the palate in velvety layers, continuing through the finish.

### 2013 DOLCETTO

(Baron, Noble & Royal Clubs)

**88 Points**, Paul Gregutt, Wine Enthusiast

Opening with aromas of raspberry, cherry and mint the palate is rich with dark fruit flavors and notes of dusty, savory spice. A delightful balance of tannins and bright acidity make this wine perfect for pairing with Italian recipes or red meat dishes.

### 2013 TANNAT

(Red Baron Club)

**Cellar Select**, Oregon Wine Press

This vintage of Tannat is fully loaded with dark red fruits, earth, savory spice and tobacco. This cellar worthy wine is a standout due to the bold tannins, balanced acidity and rich, dark depth present in the glass. Robust enough to pair with your heartiest winter fare.

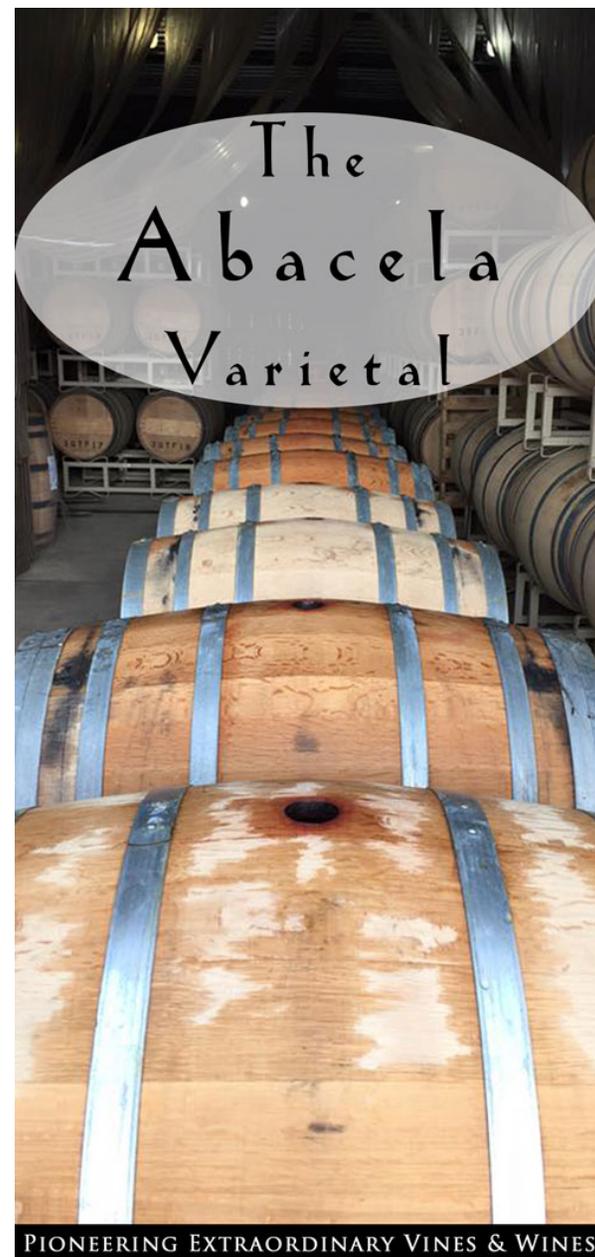
### 2013 TINTA AMARELA

(Red Baron Club)

**90 Points**, Paul Gregutt, Wine Enthusiast

Tinta Amarela is a rare grape that produces a delicate wine that is fine in texture and tannin. Aromas of blue fruits, notes of vanilla and rose petals lead into a palate full of dried fruits, cola and tea leaf. Paul Gregutt noted that "the overall complexity is impressive."

On the cover: Barrels awaiting fill



## WINTER 2017

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Dear Llaneros,

Happy New Year 2017! What a better way to start the year than with recent accolades.

At Wine Press Northwest's Platinum Judging our 2015 Grenache Rosé won a Double Platinum and our 2015 Muscat won a Platinum medal. Our 2014 Barrel Select Garnacha was awarded a Double Gold Medal at the prestigious S.F. Chronicle Wine Competition.

Another award we are very proud of is our sixty-fourth placement in the 2017 "100 Best Fan-Favorite Destinations in Oregon". This especially meaningful award was based solely on customers' reviews on Yelp, Trip Advisor and Google. We appreciate your support!

Pruning started just after the New Year. The leaves hung on the vines unusually long, well into December. The first 15 rows of vines in Jasper Block were replanted to Grenache that will mostly be used for our Rosé program.

Our 2016 vintage white wines have finished fermenting and will be bottled in February for a spring release. The red wines are undergoing malolactic fermentation (converting malic acid to the softer lactic acid for a better mouthfeel) this winter before being put to rest in the cellar for the coming year.

Our calendar is filling up with several fun events. Chef Tina is hosting a series of monthly cooking classes. Our first Guest Chef Dinner of the year is February 25th, featuring Chef Scott Neuman from Oregon Electric Station. Pizza Friday started back up in January and will continue once a month, and will be weekly starting in May. We will also be hosting two Valentine's Day dinners this year, one being exclusively for Wine Club members featuring perfectly aged wines from our Library.

The winter selections include the new 2014 Malbec, the 2008 Estate Tempranillo (Library selection) and 2013 Dolcetto for the Baron, Noble and Royal clubs. The Red Baron club will receive the 2014 Malbec, and two limited wines; the 2013 Tannat and 2013 Tinta Amarela.

¡Salud!

Earl, Hilda and Team Abacela

## UPCOMING EVENTS.....

February 10, 2017

Pizza Friday, 4-6:30 PM

February 11, 2017

Valentine's Dinner, \$90/person, RSVP required

February 14, 2017

Valentine's Dinner - Wine Club Exclusive  
\$125/person, RSVP required

February 17, 2017

Winemaker Dinner at Alloro Wine Bar  
Bandon, OR, RSVP to (541) 347-1850

February 18, 2017

Cooking Class - Pasta, 1-4:00 PM, \$35/person

February 25, 2017

Guest Chef Dinner, 6:30 PM, \$95/person

March 3, 2017

Pizza Friday, 4-6:30 PM

March 4, 2017

47th annual Greatest of the Grape, 7-11 PM,  
Seven Feathers Casino, [umpquavalleywineries.org](http://umpquavalleywineries.org)

March 8th, 2017 - *Save the date!*

International Women's Day, Ladies' Night

- All events are at Abacela unless otherwise noted.

## NEWS & REVIEWS.....

**San Francisco Chronicle Wine Competition**

Double Gold, 2014 Garnacha

**Wine Press Northwest Platinum Judging**

Double Platinum, 2015 Grenache Rosé

Platinum, 2015 Muscat

Double Gold: 2015 Albariño, 2015 Blanco

Dulce, 2013 Garnacha, 2012 Malbec, 2013

Barrel Select Syrah, 2013 Fiesta Tempranillo

**Oregon Business Magazine**

Abacela makes list of 2017's "100 Best Fan-Favorite Destinations in Oregon" at #64

**Wine Enthusiast**

91 points, 2014 Fiesta Tempranillo

90 points, 2014 Graciano

90 points & *Editors' Choice* Vintner's Blend #16

90 points, 2015 Blanco Dulce

## PASTA INVIERNO.....

*Beef & Roasted Squash Pasta*

1lb. Linguini pasta  
1 Acorn squash, peeled and quartered  
1 Butternut squash, peeled and quartered  
1C Crimini mushrooms, quartered  
1lb. Round steak, cut into 1 inch cubes  
4oz Tomato paste  
2C Beef stock  
2C Mushroom stock  
1 Yellow onion, diced  
3T Garlic, minced  
Salt and Pepper  
2T Italian parsley, fresh, finely chopped  
1T Rosemary, fresh, finely chopped  
1T Paprika  
1t Ground Coriander  
Olive Oil  
3T Butter

*Recipe by  
Abacela's Chef Tina*

Bring large stock pot full of water to a boil; add salt and cook pasta until tender. Drain and set aside.

Toss squash and mushrooms in olive oil; sprinkle with salt and pepper and spread out on a lined baking sheet. Place in 400 degree oven for approximately 15 minutes, until golden with a hint of blackening. Remove from oven and set aside.

Sauce: In a small stock pan, place beef and mushroom stocks, coriander, paprika, tomato paste, salt and pepper. Bring to a boil, then reduce heat and simmer for 10 minutes, stirring occasionally.

In large sauté pan, heat 2 Tbsp. olive oil. Add chopped onion and garlic; cook until translucent. Dredge beef cubes in flour, coating lightly; season with salt and pepper. Sauté beef cubes with onions and garlic for 3-5 minutes, until golden brown. Add roasted squash and mushrooms, and sauce. Cook for 2-4 minutes until the sauce thickens. Add in the cooked, drained pasta, fresh rosemary and parsley. Toss mixture to coat pasta evenly.

*Enjoy with 2013 BARREL SELECT MALBEC*