

	WINES	PRICE	#	TOTAL
2017	ALBARIÑO	\$21.00		
2017	ALBARIÑO <i>Private Selection</i>	\$25.00		
2017	BLANCO DULCE (375 ML)	\$30.00		
2015	DOLCETTO	\$24.00		
2015	GARNACHA	\$29.00		
2015	GRACIANO	\$30.00		
2017	GRENACHE ROSÉ	\$18.00		
2015	MALBEC	\$28.00		
2014	MERLOT	\$24.00		
2017	MUSCAT	\$18.00		
2014	ESTATE PORT (375ML)	\$25.00		
2008	COLHEITA PORT (500ML)	\$60.00		
2015	SYRAH	\$32.00	\$25.60*	
2014	SYRAH <i>Reserve</i>	\$42.00		
2015	TEMPRANILLO <i>Fiesta</i>	\$23.00		
2015	TEMPRANILLO <i>Barrel Select</i>	\$35.00		
2011	TEMPRANILLO <i>Barrel Select</i>	\$43.00	\$34.40*	
2015	TEMPRANILLO <i>Reserve</i>	\$49.00	\$39.20*	
2015	FIFTY-FIFTY	\$30.00		
2015	TINTA AMARELA	\$30.00	\$24.00*	
#18	VINTNER'S BLEND	\$18.00		
2017	VIIGNIER	\$26.00		
	*20% OFF PRICING THRU DEC 14TH	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

2015 TEMPRANILLO RESERVE

South East Block Reserve

Wow! What a mouthful of delight! This is why we make Reserve level wines. It has an enticing bouquet of ripe dark fruits with notes of black cherry, candied, fruits and savory components. This wine is very balanced with bright acid, mouth coating tannins and subtle French Oak. This reserve is built to stand the test of time. Decant now and enjoy with a fine holiday meal or tuck away in your cellar for decades of enjoyment.

2011 BARREL SELECT TEMPRANILLO

Library Selection

This wine was crafted for structure and ageability by careful selection of the finest barrels from our best lots. The deep color and compelling aromas allude to the intensity of flavors that follow. Rich blackberry, violets, mocha, spice box, smoke, and well defined tannins unfold on the palate in velvety layers through the lengthy finish. Pair with meals that are rich and luscious. The recipes included are a great compliments to this cooler vintage Tempranillo.

2015 SYRAH

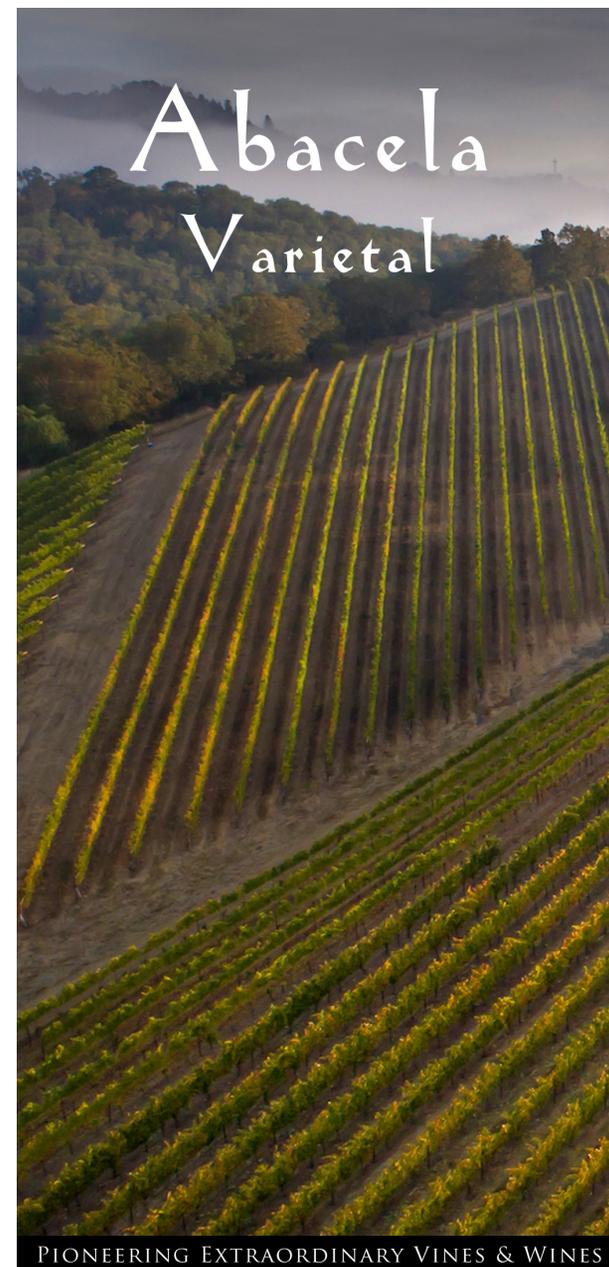
This classic bottling is co-fermented with Viognier (1.4%) á la Côte-Rôtie style, to heighten the bouquet with high-tone aromatics. The bouquet is ripe with juicy dark fruits, low earthy elements veering into black pepper, with coffee, cocoa and spice; all of which are echoed on the palate with dense flavors and a lengthy finish. The velvety textured tannins beg for another sip.

Optional Wine

2015 TINTA AMARELA

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, spice and tea leaf.

On the cover: Vineyard in the morning sun. Photo by Andrea Johnson Photography.



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Dear Llaneros,

Fall is such an exciting time of year; the autumn leaves make for a delightful and picturesque vineyard. Our 2018 season has had one of the longest intervals of dry weather, over 100 days without rain. This helped keep the vines under moderate stress. The abundant sunshine during the summer brought about rich dark pigments in the grapes. Fully developed fruit is associated with deep and complex flavor compounds; we believe these conditions will produce an excellent vintage. For the final week of harvest we had several days of clear dry weather, with highs in the 70's to finish off ripening the grapes.

Our last picking of the season will be Listan Prieto, a 15th century Spanish grape brought to the new world by the Conquistadores and missionaries who accompanied them. This old grapevine was found in a blackberry bramble here on the homestead property of the estate. Being well over 100 years old, this is the oldest vine on the property. We have propagated plantings, enough to make a small amount of wine for the first time ever.

We have no idea why the Cox family, who homesteaded what is today Abacela circa 1849, planted this grape but we will follow a traditional recipe for "Angelica" and are very excited to try the final product!

The hustle of harvest is a great time to visit our estate. Enjoy the beautiful colors of fall, tour the crush pad, and maybe even do a punch-down with the winemaker. We are enjoying perfect weather for harvest and the fruit is arriving on the crush pad in pristine condition, at premium ripeness levels and Brix. The days are long, but we love the energy this time of year. We hope to see you soon.

Salud!

Earl, Hilda, and Team Abacela

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

November 2018

Winter Hours Begin, open daily 11AM -5 PM

November 8, 2018

Tempranillo Day, Paella Dinner 6-8 PM

November 8, 2018

Tasting at Taste on 23rd, Portland, OR, 6-8 PM

November 8, 2018

Winchester Inn Winemaker Dinner, Ashland OR

November 10, 2018

Fall Wine Club Party, 11 AM-4 PM

November 10, 2018

Tasting at Great Wine Buys, Portland 2-5 PM

November 11, 2018

Stone Cliff Inn Winemaker Dinner, Oregon City

November 23 & 24, 2018

Thanksgiving Open House, 11 AM-5 PM

November 30, 2018

Tasting at Pilgrim's Market, Coeur d'Alene, ID

February 2, 2019

Winter Wine Club Party, 11 AM-4 PM

NEWS & REVIEWS.....

2018 Oregon Wine Experience

Double Gold Medal, 2017 Albariño

Gold Medal, 2017 Grenache Rosé

Gold Medal, 2015 Malbec

Wine Press Northwest

Outstanding!, 2015 Fiesta Tempranillo

Los Angeles International Wine Competition

Gold Medal, 2014 Estate Port

Pacific Rim Wine Competition

Gold Medal, 2017 Grenache Rosé

Oregon Wine Awards

Gold Medal, 2017 Grenache Rosé

FRIENDLY REMINDER

Please log into our *new website* at Abacela.com to update your password and membership settings. Your wine club shipments will now arrive via **FedEx**. If you would prefer UPS, please contact us directly.

BUTTER & PEPPERCORN BRAISED SHORT RIBS

2lb Short Ribs	Kitchen string
Olive Oil	Salt and pepper
Flour	1 Bunch Parsley
3C Beef stock	1C Butter
1lb New potatoes	½lb Crimini Mushrooms
1t Whole black Peppercorns	

Cut the kitchen string into 12-inch long sections. Tie each short rib across the length and width to secure the bone. Sprinkle generously with salt and pepper, roll in flour to coat. Place in a hot cast iron skillet with olive oil. Brown on all sides.

Once browned, add beef stock, parsley and butter. The liquid should cover most of the meat. Cover pan and place in oven at 250° for 3½ hours. Remove from the oven and add potatoes and mushrooms, sprinkle with salt and add the whole pepper corns.

Cover and place back in the oven for 1 hour, until the potatoes are tender. Remove strings from the meat before serving.

SEA BASS EN PAPILOTTE

1lb Chilean Sea Bass
2 Baby Bok Choy, separated
2 Sprigs fresh Tarragon
2 Parsnips, sliced in thin rounds
4T Butter
Salt and pepper

Place a large sheet of parchment paper on a sheet tray, rub the bottom of the paper with butter. Place the sea bass in the center and arrange the bok choy, parsnips, and tarragon atop the bass. Sprinkle with salt and pepper. Rub butter on a second sheet of parchment and place over the bass and vegetables. Fold up sides to enclose the bass in a sealed pouch.

Place in oven at 350° for 15-20 minutes. Pull from the oven and carefully cut the top of the parchment with caution, as this will release steam. Plate family style and enjoy!

Recipe by Abacela's Chef Tina Hamilton

Enjoy with our

2011 BARREL SELECT TEMPRANILLO