

**CURRENT RELEASE WINES****Retail Club Price**

2017	Blanco Dulce 375ml	\$30	\$27.00
2008	Colheita Port	\$60	\$54.00
2015	Dolcetto	\$24	\$21.60
2014	Estate Port	\$25	\$22.50
2015	"Fiesta" Tempranillo	\$23	\$20.70
2015	Fifty-Fifty	\$30	\$27.00
2016	Graciano	\$30	<b>\$24.00*</b>
2016	Grenache	\$30	\$27.00
2017	Grenache Rose	\$18	\$16.20
2015	Malbec	\$28	\$25.20
2015	Malbec Reserve	\$42	<b>\$33.60*</b>
2015	Merlot	\$24	<b>\$19.20*</b>
2017	Muscat	\$18	\$16.20
2013	Paramour Gran Reserva	\$110	\$99.00
2015	Syrah	\$32	\$28.80
2014	Syrah Reserve	\$42	\$37.80
2016	Tannat	\$30	<b>\$24.00*</b>
2015	Tempranillo Barrel Select	\$35	\$31.50
2015	Tempranillo Reserve	\$49	\$44.10
2015	Tinta Amarela	\$30	\$27.00
2017	Viognier	\$26	\$23.40
#18	Vintner's Blend	\$18	\$16.20

\*20% off pricing through **March 2nd**

### FOR YOUR INFORMATION.....

We have listened to your feedback and as of January 2019, Abacela will be returning to **UPS** for our shipping needs. If you would like us to continue to use **FedEx** for your delivery, please contact us directly.

## Wines

### 2015 MALBEC RESERVE

#### ALL CLUBS

Rich dark hues surround a robust nose in this fantastic Malbec Reserve. With hints of lavender, licorice spice, cinnamon, tobacco, and floral undertones this wine is sure to please any Malbec lover out there. Fruity in just the right way with deep plum, raspberry, and dark cherries. This wine is well balanced with persistent tannins, enjoyable mouth feel, and a lengthy finish with very little oak. While approachable now, this wine will benefit from cellaring for up to 14 years.

### 2015 MERLOT

#### ALL CLUBS

Warm and generous, this youthful wine is one to share. The nose is very aromatic and pleasing. Blackberry, fruit leather, and hints of vanilla spice dominate this delicious wine. This ripe and plummy wine delivers a smoother tannic structure. The slight earthy balance adds depth and complexity.

### 2016 GRACIANO

#### NOBLE AND ROYAL CLUBS

This is the first time we have ever released this varietal to our wine club. A unique wine that offers a nose filled with soft black licorice, bright red and black fruits, vanilla and a lovely floral scent. Perfectly balanced, the melted tannins and ripe fruits provide for a lengthy finish and full mouth feel.

### 2016 TANNAT

#### BARON AND RED BARON CLUBS

Beautiful and luscious, this wine has a fantastic deep maroon color profile. A light smoldering smoke aroma surrounded by ripe dark berries. This intense wine provides a full mouth feel, with brooding dark fruits that are rich and velvety. The mouthwatering finish will leave you wanting more and more. This wine will age very gracefully, with a great structure and angular tannins.

On the cover: Label of our Newly Released 2013 Paramour



# Abacela Varietal

PIONEERING EXTRAORDINARY  
VINES & WINES

WINTER 2019

VOL XIX, ISSUE I

12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
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Dear Llaneros,

We kicked off the New Year with some great news! Wine Enthusiast evaluated over 24,000 wines from around the world in 2018 and named our 2015 "Fiesta" Tempranillo as #61 on their "Top 100 wines of 2018" list. With a 92-point score and Editors Choice rating; "To say this wine over delivers is to understate it's impact." Enjoy a bottle with good friends at a fiesta of your own.

If you didn't get the chance to attend our Paramour Gran Reserva release party you can still purchase a bottle of this fantastic wine online or over the phone. This newly released wine takes its name from the Middle English term Paramour, meaning "other love." The 2013 vintage is only the third time we have produced a Gran Reserva style Tempranillo. Less than one percent of our production is considered Paramour. In such exceptional vintages we only use the best barrels of our finest lots of Tempranillo to craft this exceptionally fine wine. Our incredibly concentrated "labor of love" is then aged two years in barrel and four or more years in bottle before release. It is a rich and alluring wine with the ability to age up to 25 years.

The 2008 Ten-Year Colheita Port release party was another grand event. This is the first ever Colheita Port produced in the Pacific Northwest from grapes native to Portugal. Colheita Ports are single vintage tawny style port aged in barrel to achieve oxidation. They are the rarest of all ports comprising less than 1% of all Portuguese Port.

Chris, our vineyard manager, and crew are busy pruning our 76 acres of vines. Andrew is busy evaluating the barrels of red wines from 2018 and gearing up for bottling the 2017 vintage. Currently he is prepping and finalizing the 2018 vintage white wines for bottling this February. Those will be released to you this spring. We can hardly wait!

¡Salud!

Earl, Hilda, and Team Abacela

## UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

**February 8th, 2019**

TGIF Wine and Pizza Night, 4pm-7pm

**February 9th, 2019**

Guest Chef Dinner with LeChon, RSVP today!

**February 14th, 2019**

Wine Club Valentines Day Dinner, RSVP today!

**March 8th, 2019**

TGIF Wine and Pizza Night, 4pm-7pm

**April 4th, 2019**

Spring Wine Club Portland Pick Up Party, 3pm-7pm

**April 6th, 2019**

Spring Wine Club Pick up Party at Abacela, 11am-4pm

**April 5th-12th, 2019**

Cruise the Danube with Earl and Hilda Jones

**April 12th, 2019**

TGIF Wine and Pizza Night, 4pm-7pm

**April 13th, 2019**

Greatest of the Grape, tickets on sale now Douglas County Fairgrounds, Roseburg, OR

**April 22nd, 2019**

100 Mile Meal at Abacela, RSVP today!

**May 4, 2018**

Umpqua Valley Barrel Tour

## NEWS & REVIEWS.....

### **Wine Enthusiast**

#### **Best 100 Wines of 2018, #61**

2015 Fiesta Tempranillo

92 Pts. & Editor's Choice, 2015 Fiesta Tempranillo

91 Pts. 2015 Malbec

90 Pts. & Editor's Choice, Vintners Blend #18

### **San Francisco International Wine Competition**

90 Pts. Gold Medal, 2015 Tempranillo Reserve

90 Pts. Gold Medal, 2015 Malbec

## BRAISED LAMB SHANKS & BEAN CHORIZO STEW

### **Braised Lamb Shanks**

2 Tbsp olive oil  
6 lamb shanks  
½ C carrot, diced  
2 shallots, diced  
½ C celery, diced  
4 cloves garlic  
½ Bunch thyme sprigs  
½ Bunch parsley sprigs  
4 C beef stock  
1 C Tempranillo  
2 C chicken stock  
2 Bay leaves  
1 Tsp coarse black pepper  
1 Small can tomato paste

### **Bean and Chorizo Stew**

¼ C butter  
1 chorizo sausage, diced  
1 clove garlic, finely chopped  
1 shallot, finely chopped  
1 C cooked black beans  
1 C cooked garbanzo bean  
4 tomatoes, diced  
¼ C beef stock  
½ C cubed butter,  
½ C tarragon, chopped fine  
½ C parsley, chopped fine

### **Braised Lamb Shanks**

Preheat the oven to 425° and heat a Dutch oven over high heat. Add olive oil and sear the lamb shanks until they turn golden brown on all sides, about 6 to 8 minutes. Transfer shanks to a plate. In the same pot that the lamb shanks were seared in, sauté the carrots, shallots and celery over medium heat. Cook until golden brown and caramelized, about 5 minutes. Add the garlic and cook until soft, about 1 minute. Add the tomato paste, stir constantly. Cook the tomato paste down to a rust color, about 5 minutes. Deglaze the pot with the Tempranillo and reduce it by half. Reintroduce the lamb shanks back into the pot. Add the beef stock, parsley and thyme. Add enough chicken stock, so that the liquid only comes half way up the shanks. Cover and braise in the oven, until meat is fork tender and almost falling off the bone, about 2 ½ hours. Serve the lamb shanks with the Bean, Chorizo Stew.

### **Bean and Chorizo Stew**

Melt ¼ cup of butter in a large pan over medium-high heat. Add chorizo sausage and sauté until just cooked through, about 3 minutes. Add the shallots and garlic, then sauté, about 2 to 3 minutes. Add the black beans, garbanzo beans, and diced tomatoes. Bring to a simmer and cook for about 5 minutes. Reduce heat to medium-low and simmer until the tomatoes have softened. Finish with the herbs and season with salt and pepper.

*Recipe by Abacela's Chef Tina Hamilton  
Enjoy with our **2015 Malbec Reserve***