

CURRENT RELEASE WINES		Retail	Club Price
2018	Albariño	\$21	\$16.80*
2017	Blanco Dulce 375ml	\$30	\$27.00
2015	Dolcetto	\$24	\$19.20*
2015	Estate Port	\$25	\$22.50
2016	"Fiesta" Tempranillo	\$23	\$20.70
2015	Fifty-Fifty	\$30	\$27.00
2015	Graciano	\$30	\$27.00
2016	Grenache	\$30	\$24.00*
2018	Grenache Rosé	\$18	\$14.40*
2016	Malbec	\$30	\$24.00*
2015	Malbec Reserve	\$42	\$37.80
2015	Merlot	\$24	\$21.60
2018	Muscat	\$18	\$14.40*
2013	Paramour Gran Reserva	\$110	\$99.00
2015	Syrah	\$32	\$28.80
2014	Syrah Reserve	\$42	\$37.80
2016	Tannat	\$30	\$27.00
2008	Ten Year Colheita Port	\$60	\$54.00
2015	Tempranillo Barrel Select	\$35	\$31.50
2015	Tempranillo Reserve	\$49	\$44.10
2015	Tinta Amarela	\$30	\$27.00
#19	Vintner's Blend	\$18	\$16.20

*20% off pricing through **May 6th**

FOR YOUR INFORMATION.....

We have listened to your feedback and Abacela has returned to **UPS** for our shipping needs. If you would like us to continue to use **FedEx** for your delivery, please contact us directly.

Wines

2018 ALBARIÑO

Another fantastic vintage of our famous Albariño. This crisp and aromatic masterpiece provides green apple, pineapple, pear, and a lemon-lime component. The beautiful floral aromas and bright acidity make this wine perfect for many dishes, especially seafood!

2018 GRENACHE ROSÉ

This perfectly pink Rosé is flirtatious with its soft strawberry hues. Floral, with white flowers and jasmine on the nose, a truly beautiful smelling wine. This wine will make you salivate with flavors of watermelon, grapefruit, and honey suckle. Enjoy this mouthwatering Rosé all year long.

2016 GRENACHE

If you are looking for a wine to pair with all foods then look no further. With dark cherries, soft plums, raspberry, and floral herb aromas this wine is sure to please any crowd.

2015 DOLCETTO

RED WINE CLUB ONLY

Savory and bright, two words that can barely do justice to this delicious wine. Dolcetto is our only Italian varietal and has notes of juicy plum, cherry, fruit leather, and lavender. These notes translate to the palate with silky tannins that round out the body.

2016 MALBEC

RED WINE CLUB ONLY

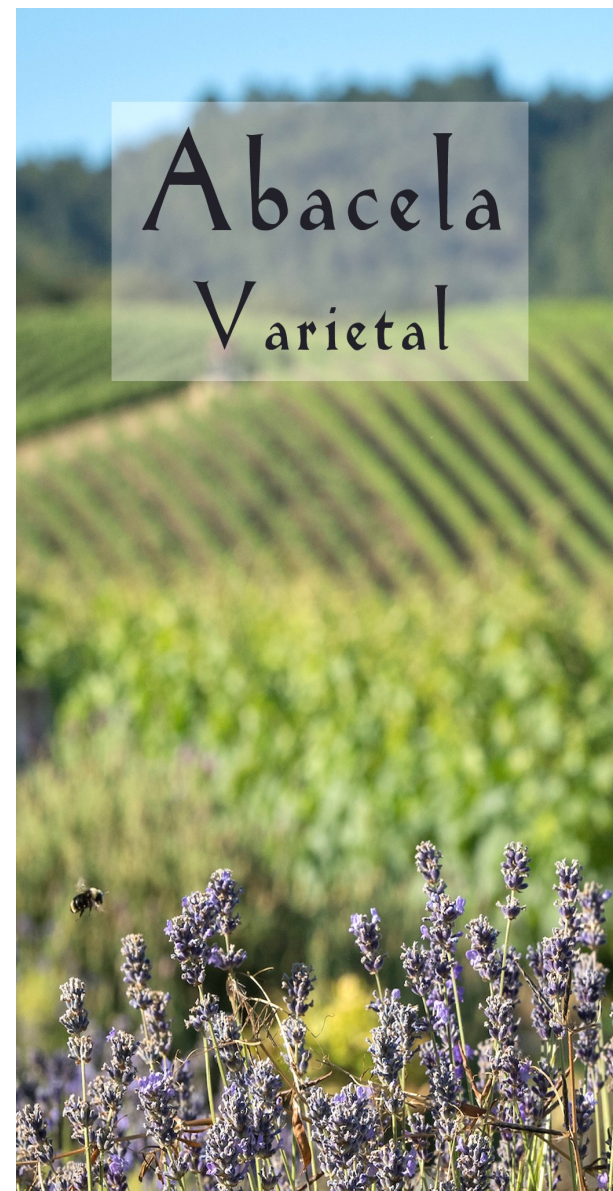
This Malbec is a beautiful swirl in a glass. With ripe black fruits, plum, blueberries, and rich blackberries there is nothing to not love about this wine. This vintage provides a lengthy finish, with velvety tannins that will keep you wanting more.

2018 MUSCAT

OPTIONAL ADD ON

Perfectly balanced, with just the right amount of sweetness and a partner of crispness. Excite your palate with pineapple, passion fruit, and soft apples. This tropical garden paradise begs to be paired with food, we recommend trying this vintage with a spicy dish.

On the cover: An active bumble bee gathers nectar from our English lavender. Photo by Andrea Johnson Photography.



Abacela Varietal

PIONEERING EXTRAORDINARY
VINES & WINES

SPRING 2019

VOL XIX, ISSUE II
12500 LOOKINGGLASS ROAD
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Dear Llaneros,

We welcome Spring with enthusiasm as we thaw out from the unpredictable Winter. Our vines are enjoying the bountiful sunshine, warmer weather, and are showing signs of life with bud break.

Spring and Summer are always beautiful here, we recommend planning a visit to see us sometime soon and Abacela is proud to be a part of the "100 Best Fan-Favorite Destinations in Oregon" for the last three years. There are many wonderful places to visit in the great state of Oregon and we hope you get a chance to get out and explore this Summer! Here at Abacela we pride ourselves in celebrating being green, such as our Earth Day 100 Mile Meal. Join us on April 22nd for this very unique dinner prepared by our wonderful Chef Tina Hamilton.

The first week in May launches our TGIF Wine & Pizza Nights and will continue through October. If you are interested in tasting Tempranillo right out of the barrel then join us for the Umpqua Valley Barrel tour May 4th. Our Memorial Day open house is right around the corner, we'd love to see you then! The Memorial Day open house will be on Saturday May 25th and Sunday May 26th. Club Members and their guests receive half off entry. Royal club Members enjoy complimentary entry.

Our winemaker, Andrew Wenzl, has been keeping busy with tasting trials and now having tasted through 75% of our second-year barrel cellar is confident that there are some fantastic reserve level wines in barrel.

We encourage you to explore pairing the 2018 Grenache Rosé with Chef Tina Hamilton's recipe included in this varietal. With aromas of strawberry, watermelon, and grapefruit this beautiful wine can be paired with many fantastic dishes. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart flavors. Enjoy throughout the year.

Our annual ¡Fiesta! is a party that you won't want to miss! This event is all about you, our loyal Llaneros Wine Club Members. Your input is important to us, please fill out the brief survey you received by email. We want to better serve you and make this a Fiesta to remember!

Earl and Hilda are in Europe enjoying 7 nights aboard the luxurious AmaLea, cruising the historic and breathtakingly beautiful Danube River. Are you interested in Cruising with the Joneses? Be sure to reserve your spot on their next European River cruise scheduled to depart March of 2020. Please see our website for more details.

¡Salud!

Earl, Hilda, and Team Abacela

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

April 4th, 2019

Spring Wine Club Portland Pick Up Party,
3pm-7pm at Opal 28

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 Earth Day Dinner

100 Mile Meal at Abacela, RSVP today!

May 1st, 2019

First day of Summer Hours. Abacela will be open for
tasting 11am to 6pm all Summer long!

May 3rd- October 25th, 2019

TGIF Wine and Pizza Night, Fridays from 4pm-7pm

May 4, 2019

Umpqua Valley Barrel Tour

May 25th and 26th, 2019

Memorial Day Open House, 11am-6pm

July 18-20th, 2019

Wine Maker Dinner July 18th at Suttle Lodge
Cork and Barrel events, Bend Oregon,
www.corkandbarrel.org

August 22-25th, 2019

Oregon Wine Experience, Jacksonville Oregon

NEWS & REVIEWS.....

American Fine Wine Competition

95 Pts. 2015 Syrah Reserve

93 Pts. 2015 Fiesta Tempranillo

93 Pts. 2015 Grenache

93 Pts. 2017 Albariño

SUNFLOWER SALMON

CREAMY SUNFLOWER PESTO:

- * 1/4 C Toasted Sunflower Seeds (Unsalted)
- * 1 C Sunflower Sprouts
- * 1/4 C Fresh Basil
- * 1/4 T Fresh Dill
- * 1/4 T Olive Oil
- * 2 T Fresh Lemon Juice
- * 1 T Green Onion (about 1 stem)
- * 1 Garlic Clove, minced
- * 1 T Mayonnaise

SEARED SALMON:

- * 1 T Olive Oil
- * 4 Salmon Fillets, 6 oz portions, skin on
- *Sea salt and fresh cracked pepper
- *Sunflower Sprouts, for garnish

1. Place the sunflower seeds, sunflower sprouts, basil leaves, dill, olive oil, lemon juice, green onion and garlic in a small blender. Blend until everything is smooth and creamy. Pour the pesto into a small bowl and stir in the mayo. Season to taste with sea salt.

2. Heat the olive oil in a non-stick frying pan over medium-high heat. Season the skin of the salmon fillets with a little pinch of salt and pepper and put them in the pan, skin side down. Let the fillets sear for 3 minutes, or until the skin has begun to get crispy.

3. Heat oven to 350*. Place the fillets in the oven and finish by baking for about two to five minutes depending on thickness of fillets. Use a thermometer to check the temperature, you want the salmon to reach an internal temperature of 140 degrees. Remove from oven and allow to rest for two minutes before serving.

4. Serve the salmon with the pesto over the top and with broccoli on the side. Sprinkle on a few sunflower sprouts and dill sprigs over the top.

Recipe by Abacela's Chef Tina Hamilton
Enjoy with our 2018 Grenache Rosé