

CURRENT RELEASE WINES		Retail	Club Price
2018	Albariño	\$21	\$18.90
2016	Bastardo	\$30	\$27.00
2017	Blanco Dulce 375ml	\$30	\$27.00
2008	Colheita Port	\$60	\$54.00
2016	Dolcetto	\$24	<b>\$19.20*</b>
2015	Estate Port	\$25	\$22.50
2016	"Fiesta" Tempranillo	\$25	\$23.50
2016	Fifty-Fifty	\$30	<b>\$24.00*</b>
2016	Graciano	\$30	\$27.00
2017	Grenache	\$30	<b>\$24.00*</b>
2016	Malbec	\$30	\$27.00
2015	Malbec Reserve	\$42	\$37.80
2016	Merlot	\$24	\$23.40
2013	Paramour Gran Reserva	\$110	\$99.00
2015	Syrah	\$32	<b>\$25.60*</b>
2015	Syrah Reserve	\$44	\$39.60
2017	Tannat	\$32	\$28.80
2008	Ten Year Colheita Port	\$60	\$54.00
2016	Tempranillo Barrel Select	\$35	\$31.50
2015	Tempranillo Reserve	\$49	\$44.10
2016	Tinta Amarela	\$30	\$27.00
#19	Vintner's Blend	\$19	\$16.20
2018	Viognier	\$26	\$23.40

\*20% off pricing through **March 6th**

### LLANEROS PRIVATE EVENTS

Wine Club Members have priority when scheduling private events. Enjoy a vertical tasting in our Library Wine Cellar or a private seated tasting in our Bacchus Room. We also cater business luncheons and special occasions. Call the Vine and Wine Center for details.

(541) 679-6642

## LLANEROS WINES

### 2017 GRENACHE

The fruit for our 2017 Grenache was picked a few weeks after the fruit for our Rosé, allowing it to ripen to perfection on our sunny southwest facing hillsides. This exceptional vintage displays the hallmarks of the wine, from ripe cherry, raspberry and roasted plum, to notes of black tea, hibiscus and chocolate. The softer tannins and lively acidity make this a delightful wine, ideal to enjoy with grilled meats or a hearty cassoulet.

### 2016 FIFTY-FIFTY

This 50/50 co-fermentation blend of Tempranillo and Malbec, our sixth edition, opens with an expressive bouquet of high toned dark fruits, The mid-palate is a dense expression of blackberry and plum notes, leading to black cherry, tobacco and dried fig. The balance of this co-fermentation blend is highly enjoyable. Seamless tannins, tight acidity and integrated oak create an impeccable texture with a long, velvety finish.

### 2016 DOLCETTO

ALL BARON CLUB  
RED NOBLE AND RED ROYAL CLUB

This bright, savory and refined Dolcetto bursts from the glass with notes of ripe cherry, juicy plum, blackberry, fruit leather, cocoa and violet, which translate to the palate with soft tannins that round out the body with a refined finish. Dolcetto is the only Italian varietal we grow and you guessed it, this pairs beautifully with Italian Fare!

### 2015 SYRAH

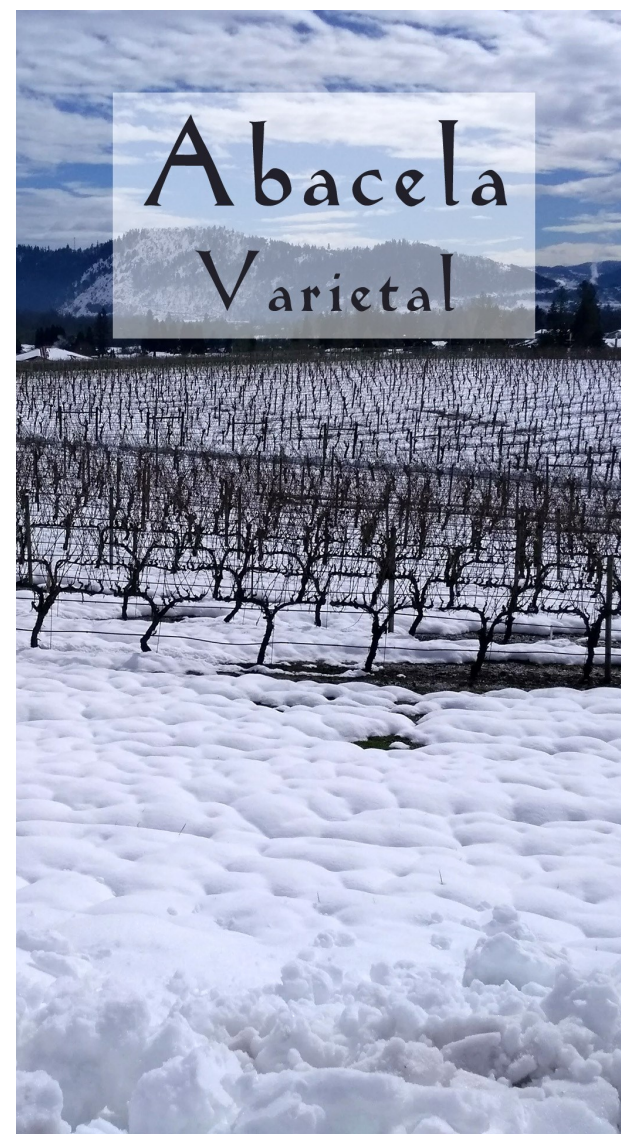
NOBLE AND ROYAL CLUB

This classic bottling is co-fermented with Viognier, á la Côte-Rôtie region, to heighten the bouquet with floral aromatics. This wine is ripe with juicy dark fruits, low earthy elements veering into black pepper, with coffee, dried cranberry and spice; all of which dance on the palate with dense flavors and a lengthy finish. The supple textured tannins beg for another sip.

On the cover:

Dormant Northwest Block and Central Block covered in a blanket of thawing snow March, 2019.

Photo by Tina Hamilton



PIONEERING EXTRAORDINARY  
VINES & WINES

WINTER 2020

VOL XX, ISSUE I  
12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM

Dear Llaneros,

Happy New Year! As we began our 25th year of Variety-Site-Climate matching trials, innovations, discoveries and winegrowing we hope you can join in the excitement of this milestone anniversary. What are we celebrating?

**1995:** Variety-site-climate matching Tempranillo to the Umpqua established North America's first commercial Tempranillo vineyard outside California.

**1998:** Producing America's first Tempranillo to win top prize in an International Wine Competition.

**2005-2009:** Spain's Tempranillo EL Mundo awards America's 1<sup>st</sup> Gold Medalla for varietal Tempranillo to Abacela.

**1995-2019:** Abacela uses the multiple site-climates of "Oregon's most interesting vineyard property" to produce an additional 14 varietal wines at the level of excellence.

**2020:** Abacela's 25-year trailblazing vision elevates the winegrowing options in Oregon, Pacific Northwest and the USA to benefit the consumer.

Stay tuned, as we will be hosting many special events to celebrate these pioneering achievements and avant-garde wines. Our Vine and Wine Center staff is looking forward to pouring new releases and special wines from our library. This is the perfect time of year to schedule a private seated tasting and tour.

In the cellar, winemaker Andrew Wenzl is busy evaluating barrels of promising Red wines from the 2019 vintage. As for the 2018s in barrel, Andrew is conducting tasting trials, assemblages to ready them for bottling in the Spring and Summer months. Our 2019 delicious White and Rosé wines will soon be bottled and ready to drink this Spring. We can hardly wait!

In the vineyard, the crew is hard at work performing the daunting task of pruning each vine by hand while braving the cold Winter weather. The slow but necessary task will continue into March. Have you noticed any changes on Rocky Crest and South Face lately? We removed blocks of vines that didn't perform perfectly and will be replanting with more Syrah, Grenache and Graciano when the weather clears.

All of us at Abacela thank you for your dedication and continued support. We invite you to share this exciting milestone year with us. Stay tuned for more information on the many special events we will be hosting for our 25th Anniversary!

¡Salud!

Earl, Hilda and Team Abacela

## UPCOMING EVENTS

- All events are at Abacela unless otherwise noted.

**February 1, 2020**

Winter Wine Club Party, 11 AM - 4 PM

**February 7, 2020**

TGIF Wine and Pizza Night, 4 PM –7 PM

**February 14, 2020**

Wine Club Valentine's Day Dinner

RSVP Required

**February 16, 2020**

International Syrah Day

**March 13, 2020**

TGIF Wine and Pizza Night, 4 PM –7 PM

**March 16, 2020**

Twisted Cork Winemaker Dinner, Grants Pass OR

RSVP Required

**March 21, 2020**

Greatest of the Grape

**April 2, 2020**

Spring Wine Club Portland Pick up Party,

3 PM - 7 PM

**April 11, 2020**

Spring Wine Club Pick up Party at Abacela

11 AM – 4 PM

**April 17, 2020**

Steamboat Inn Winemaker Dinner, Idleyld Park, OR

RSVP Required

**April 22, 2020**

100 Mile Meal at Abacela - RSVP Today!

**May 1, 2020**

TGIF Wine and Pizza Night, 4 PM –7 PM

**May 2, 2020**

Umpqua Valley Barrel Tour

**May 8, 15, 22, 2020**

TGIF Wine and Pizza Night, 4 PM –7 PM

**May 23 – 24, 2020**

25th Anniversary Celebration

Memorial Day Open House, 11 AM – 5 PM

## NEWS & REVIEWS

**San Francisco International Wine Competition**

Gold Medal, 2016 Malbec

## CREAM OF LENTIL SOUP WITH GARLIC AND SHALLOTS

### **INGREDIENTS:**

- \* 1 ½ c Dried Lentils
- \* 3 tbsps Unsalted Butter
- \* 2 Large Shallots finely chopped
- \* 2 Garlic Cloves finely minced
- \* 7-8 c Vegetable Stock
- \* 1 Large Sprigs of fresh Thyme – Leaves only
- \* 1 c Heavy Cream
- \* Freshly Ground Pepper & Sea Salt
- \* Extra Virgin Olive Oil
- \* Feta Cheese or Plain Yogurt
- \* Fresh Parsley

### **DIRECTIONS:**

In a 4 quart sauce pan melt the butter over medium low heat. Add the garlic and onions and cook for five minutes or until softened and translucent but not caramelized. Add the lentils, vegetable stock and fresh thyme to the sauce pan and season with salt and pepper. Bring to a boil and reduce the heat to medium-low. Simmer covered for 1 hour or until the lentils are very tender.

Pour the lentils into a colander set over a large bowl and reserve cooking liquid.

Transfer the lentils to a food processor and purée until very smooth. Return the puréed lentils and the reserved cooking liquid to the stock pot. Add the heavy cream and place over medium heat. Simmer for 10 min and season to taste.

Ladle the soup into individual bowls and top with feta cheese or plain yogurt. Garnish with fresh parsley and drizzle Extra Virgin Olive Oil over the top.

For a heartier meal you can add some chopped bacon bits or smoked trout.

**Recipe by Abacela's Deb Belmont**  
**Enjoy with our 2016 FIFTY – FIFTY**