

CURRENT RELEASE WINES

Retail Club Price

2019 Albariño	\$21	\$18.90
2019 Albariño Private Select	\$27	\$24.30
2017 Blanco Dulce 375ml	\$30	\$27.00
2017 Dolcetto	\$25	\$20.00*
2016 Estate Port 375ml	\$25	\$20.00*
2016 Estate Port 750ml	\$48	\$38.40*
2017 "Fiesta" Tempranillo	\$25	\$22.50
2017 Fifty – Fifty	\$32	\$28.80
2017 Grenache	\$30	\$27.00
2017 Merlot	\$26	\$23.40
2017 Malbec	\$30	\$27.00
2016 Malbec Reserve	\$44	\$35.20*
2013 Paramour Gran Reserva	\$110	\$99.00
2016 Syrah	\$34	\$30.60
2016 South Face Syrah Reserve	\$46	\$41.40
2018 Tannat	\$32	\$25.60*
2008 Ten Year Colheita Port	\$60	\$54.00
2017 Tempranillo Barrel Select	\$38	\$34.20
2016 Tempranillo Reserve	\$55	\$49.50
2017 Tinta Amarela	\$32	\$28.80
#20 Vintner's Blend	\$19	\$16.20

*20% off pricing through **March 10th**

LLANEROS PRIVATE SEATED TASTINGS

All tastings are now seated and can be scheduled online via our website, Facebook page, or the Open Table app. Wine Club Members have priority when scheduling private events. Current protocols and guidelines limit the size and location of these gatherings, however, we can cater private celebrations, corporate holiday events, or business luncheons.

Call the Vine and Wine Center for details.

(541) 679-6642

LLANEROS WINES

2018 TANNAT

Tannat thrives at Abacela. Spending 21 months in French oak has resulted in a wine loaded with black fruits, cracked pepper, and sweet tobacco. Enticing purple fruits dance on the palate. There is an edge of jam with restraint, complexity, and bright acid. Excellent entry, mid-palate and velvety with a lengthy finish. The wonderful structure, solid tannins, bold acidity, and balanced alcohol make this is a cellar worthy wine.

2017 DOLCETTO

Raspberry and dark fruits dominate the aromas with ripe cherry and earth in the background of this fantastic wine. The purity of rich dark fruits delight with notes of dusty plum, blackberry and cherry-chocolate confections like black forest cake. The balanced palate, velvety texture, plump mouth feel, smooth tannins, and integrated acidity make for an excellent pairing with the Cioppino recipe included in this publication.

2016 EAST HILL BLOCK MALBEC RESERVE

Abacela has a rich history producing Malbec, and our reserve level is the peak of that perfection. Our 2016 Reserve is drawn from our East Hill block, with aromas of savory chutney and fresh rain. The rich texture follows with flavors of dark currants and blackberry bramble. The integrated milk chocolate and spice creates a lengthy tannic finish. This limited release will sell out quickly!

OPTIONAL WINE:

2016 VINTAGE PORT

Consider adding a bottle of our award winning Vintage Port. This 2016 Port is sure to be a show stopper. Traditionally made with 5 of our Portuguese varietals fortified with our own wine spirits. Aged in oak to express the rich flavors of blackberry, currants, plum, and spice. These dense flavors are accompanied by perfumes of caramel, vanilla bean, and chocolate. The mouth coating tannins are smooth and beg for another sip. Offered in 375mL or 750mL, this is a perfect addition to your wine club selections.

On the cover: A stunning sunset between the vines of Northwest block.

Photo by: Tina Hamilton

Abacela Varietal

AN ICON OF INNOVATION

WINTER 2021

VOL XXI, ISSUE I
12500 LOOKINGGLASS ROAD
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Dear Llaneros,

Now that 2020 is behind us we look to 2021 with great optimism. We would like to thank everyone for supporting us throughout such a challenging year. We appreciate you and your continued support.

January is a busy month here at the winery. In the cellar, winemaker Andrew Wenzl is set with the task of evaluating barrels of the 2020 red wines. This vintage is showing great potential and we are excited that we were able to produce something fabulous from the year. As for the 2019 vintage in barrel, Andrew is readying them for bottling in the Spring and Summer months by conducting tasting trials and assemblages. Our 2020 white and rosé wines will be bottled in the coming weeks which are incredible. Currently we are sold out of several of these wines, however, we look forward to sharing the new releases with you soon.

In the vineyard Justin Archibald and crew are set with the challenging task of pruning each vine by hand. We are thankful that our vineyard crew braves the chilly and wet Oregon Winter. The precipitation we receive over the Winter months nourishes the landscape and promotes a lush verdant vibrancy under the vines. The cyclical nature of the vineyard promotes growth and renewal as we look forward to brighter months ahead.

On the topic of change, last year we grafted over two sections of the vineyard and replanted two additional sections. These vineyard renovations allow us to expand varieties that thrive in certain parts of the vineyard, perfectly matched to site to produce top quality fruit. We are looking forward to seeing more of our fan favorites such as: Tempranillo, Tinta Amarela, Graciano, and Grenache. After 25 years we continue to fine tune and improve our vision by optimizing the multiple site-climates of "Oregon's most interesting vineyard property." By elevating our winegrowing we are able to continue to produce world class wines for our loyal Llaneros.

The last year has resulted in several changes in the look and feel of our tasting room, events, and pick-up parties. We have been creatively adapting to the times as we responsibly follow current guidelines and safety protocols. To create the best experience for our guests we have: socially-distanced indoor seating, a covered outdoor heated seating area, and wine flights in self-serve carafes to minimize contact.

To accompany your Wine Club pick up we'd like to invite you to our upcoming Wine Club exclusive TGIF Pizza night. Seating will be limited so we're also offering pizza to go! Abacela looks forward to brighter days and new beginnings. We wish everyone a happy and healthy start to the New Year!

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

*All future events are tentative at this time.

January 22nd, 2021

Winter Pick up Party and To-Go Event

TGIF Wine and Pizza Night – 4 PM - 7 PM

Wine Club exclusive event. Order a pizza to-go and pick up your wines at the same time! We have paired our pizzas and dessert to your wine club selections.

24 hr pre-order required for the pick up party

February 4th, 2021

Wine and Jerky at Home Tasting

Tired of wine and cheese pairings? We have something new in mind; Pairing Southern Oregon wine and local artisan jerky. One might not think of jerky's innate synergies with wine, however, Taylor's slightly smoky Cowboy jerky works wonders with Abacela's luscious Malbecs and Tempranillos. This will be illustrated on a Zoom tasting conducted by noted wine educator and wine writer Liza Zimmerman, better known as Liza the Wine Chick.

This "At-Home" tasting package includes three Abacela wines, a large serving of Cowboy Jerky, smaller package of Peppered Jerky, and a Meat Rub from Taylor's, a local sausage legend. The wines included will be: 2017 Malbec, 2017 Tempranillo Fiesta, and 2017 Fifty-Fifty. The online seminar is Thursday, February 4th at 5 pm Pacific time. The package is complete with a savory recipe and is topped off with Smoked Salt Caramels from Ashland chocolatier Branson's Chocolate. It is like a Southern Oregon vacation in a box! Priced at \$125 including ground shipping.

February 16, 2021

International Syrah Day

May 1, 2021

Summer Hours Begin – 11 AM - 6 PM

May 29 - 30, 2021

Memorial Day Open House - Details to come soon!

August 27 - 29, 2021 ****Tentative****

Greatest of the Grape Competition

50th Annual Greatest of the Grape competition. A weekend wine tasting experience hosted by Seven Feathers Casino Resort. Tickets TBA.

CIOPPINO

Cioppino is an Italian American fish stew, made with a flavorful tomato base and an array of fresh fish. Select your desired seafood such as clams, shrimp, crab, muscles, or keep it simple with a single piece of whitefish such as cod or halibut.

INGREDIENTS:

- * ½ C Extra Virgin Olive Oil
- * 1 ½ C Chopped Onion
- * 3 Cloves Garlic, Minced
- * 1 tsp Salt
- * 1 tsp Red Pepper Flakes
- * 1 can Crushed Tomatoes 28 oz.
- * 2 C Water
- * 2 C Red Wine
- * 2 C Fish or Chicken Stock
- * 2 Bay Leaves
- * ½ C Chopped Parsley
- * 1 Bouquet Garni of fresh Tarragon, Basil, Thyme

PREPERATION:

In a deep 8 quart stock pot sauté the onions and olive oil over medium heat until soft and translucent. Add the garlic and red pepper flakes, continue sautéing for another minute.

Add the can of crushed tomatoes, stock, water, salt, bouquet garni, and red wine.

Bring to a simmer and cook uncovered for 20 minutes. Remove the bouquet garni and season with salt and pepper to taste.

Introduce your desired seafood to the simmering broth. Simmer in the broth until the shellfish open, shrimp turn pink, or whitefish is thoroughly cooked. Heed caution to not overcook the fish.

Ladle equal amounts into serving bowls and garnish with freshly chopped parsley. Serve with toasted garlic crostini.

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 DOLCETTO